

Volume 26
Issue 254
December
2021

ITALIAN AMERICAN CLUB of JACKSONVILLE



President's Message

Dear Members,

So here we are in the last month of the year. Where has the time gone? We always say that but we know where it's gone. We look back and more than likely remember the bad stuff first, but there is so much good to remember and that is what we need to dwell on.

The month of December will be a good month for us at the club. Starting with December 6th, our Club Social. Let's get together and spend time getting to know each other. Let's look forward to our Christmas Party on December 12th. We will be having a great dinner. Remember, this dinner is for registered members only. We apologize but there are no exceptions.

There won't be Spaghetti To Go in December because we all need a break. We will start back in January and the date will be announced soon.

We are looking into getting some people together to attend a production at Alhambra. There are several shows coming up and a list will be distributed soon. The show decision will be announced in a the future.

We will be selling the pot of gold tickets at the dinner for \$10 each. We will do the drawing after dessert.

Don't forget we will be having our New Year's Eve party with a DJ. Looking forward to that! New Year's Eve tickets will be sold in advance for \$35 each. Cut off will be December 27th.

To end this letter, I wish each and everyone of you a blessed Christmas!

Melanie

OFFICERS

Melanie Matrascia
President

Vinny Zammataro
Vice President

Mike Matrascia
Treasurer

Sal Santapola
**Asst. Treasurer &
Membership Dir.**

MaryAnn Wetzel
Secretary

Elizabeth Dore
Club Chef

Tom Cody
Club Chaplain

BOARD OF DIRECTORS

Ann Clemente

Carlo Clemente

Joe Farina

Eunice Manzo

Anne Stepp

Al Zammataro





BIRTHDAYS
BUON COMPLEANNO!
December

Robert Magno	8
Ruby Diaz	8
Larry Rogari	10
Elizabeth Dore	11
Cynthia Tucker	11
Victor Calatrava	11
Madeline Kester	12
Sandra Smith	12
Dom Sorrentino	16

Welcome New Members !

Stacey Strickland & Martin Miltner
Rita Patrick
Allan & Ana Ramos
Edmund & Sheila Renna



CLUB SOCIAL
Monday, December 6th @ 1:00 PM



ANNIVERSARIES
FELICE ANNIVERSARIO!



December

Lawrence & Patricia Daley	1
Martin Miltner & Stacey Strickland	1
Vito & Cathy Ditrapani	5
Allan & Ana Ramos	20

Volunteer!



Have YOU Volunteered?
Get Involved!

Cooking, Serving, Cleaning,
Check in, Yard Work, Spaghetti to Go, Newsletter Con-
tribution, Set Up, Club Sitting and much more.

This is YOUR Club!!

SALSICCIA E PEPERONI – ITALIAN SAUSAGE AND PEPPERS

I like to picture an Italian farm wife in the little town of Serino, my great-grandmother and namesake Lucia. It is Christmastime and the entire family is gathered to stuff sausage from *Nonno's* butchering of the annual pig. Not only does *Nonna* want to know what goes into it, she is proud of it and the final result.

If you desire to know what goes into a really great Italian sausage, you can make it yourself in a meat grinder with pork butts, crushed red pepper, fennel seeds, salt and pork intestines, mmm, mmm.

Or you can go to most local butchers who make it fresh and request all those same ingredients. Buy it fresh, never frozen to ensure the quality. Look for sausage that is meaty and has little visible fat. My mother (Mema) always warned, "Never buy Brand X sausage from Wally-World!"

Forget the turkey...add sausage and peppers to your Christmas table. Are you ready for a yummy dish? My mouth is already watering! Why not try Mema's very own recipe for...SALSICCIA E PEPERONI

½ cup extra virgin olive oil (do NOT use any other kind!)

4 large green or red bell peppers sliced into ½ inch strips (go ahead, mix the colors for a festive Columbus Day)

2 large onions, sliced (chew on a piece of bread while you're cutting the onion and you won't cry, unless you are watching any scene from the second half of *Life is Beautiful* or *Godfather II*)

3 large cloves of garlic, minced, or 4, maybe 5 (pass the breath mints later)

2 pounds Italian link sausage, mild, hot or a combination (mild is made with fresh ground black pepper, hot with crushed red pepper)

1 teaspoon of fresh basil or oregano (Mema does not include, but the herbs add a little zest)

Salt and pepper to taste (temper the amount of pepper if you use the hot sausage)

8 hoagie or hard crusty rolls (Mema advises, "Nonya usa the mushy rolls- Fuhgettaboutit!")

Heat olive oil in large skillet over medium heat.

Add onions and cook until slightly wilted (the onions, not the chef).

Add garlic and cook one minute more. Add peppers and seasonings.

Cover and cook until peppers are slightly tender, about 10 minutes. Stir occasionally, careful not to break the peppers. Remove the lid to evaporate most of the liquid.

Cut sausage into links. Place on hot grill and cook until browned on all sides and cooked through.

Combine cooked sausages in the pan with vegetable mixture and allow flavors to mix, about 5 minutes.

If you prefer the peppers and onions can also be grilled or roasted in the oven and the sausage can be broiled or pan fried.

To serve, place a sausage in a sliced roll and top with lots of peppers and onions. Your guests will think they're back in the Big Apple...or the Big Boot!

Hint: If the *mangioni* gobble down all the SALSICCIA, leftover peppers and onions make a delicious sandwich without the sausage. Or for a delicious Frittata, just add beaten eggs and Parmesan cheese. Mangia!

BUON NATALE!

LUCIA CORTESE

P.S. That old joke poses the question: What do LAWS and SAUSAGE have in common??? No one is really sure what goes into making either one!

The 2022 Italian American Club of Jacksonville Board



Officers

President - Melanie Matrascia

Vice President - (Vacancy)

Assistant Treasurer - Sal Santapola

Treasurer - Mike Matrascia

Secretary - De Santapola

Board of Directors

Jack Cosentino

Eunice Manzo

Anne Stepp

Joe Farina

Gina Mielech

Al Zammataro



UPCOMING EVENTS!

(Subject to Change)

December 1, 2021 @6:30 PM Board of Directors Meeting

December 6, 2021 @1:00 PM Club Social

December 12, 2021 @1:00 PM Members Only Christmas Party

December 31, 2021 @ 8:30 PM New Year's Eve Party



Get Well

Mary Lee Meriwether

Thinking of You

JoAnn Gregory



December 2021

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1 Board Meeting 6:30PM	2	3	4 *Club Rented*
5	6 Club Social 1:00 PM	7	8	9	10	11
12 Christmas Party 1:00 PM	13	14	15 *Club Rented*	16	17	18 *Club Rented*
19	20	21	22	23	24	25
26	27	28	29	30	31 New Year's Eve Party 8:30PM	

Members Only

Christmas Party

Sunday, December 12th, 2021 @ 1:00 PM.

MENU:

Bread, Antipasto, Chicken Parmigiana, Pasta and Dessert.

HOST:

John Corsi & IAC Board

DONATIONS:

Free and open to Registered Members Only

We apologize but there are no exceptions for attendees.

Please RSVP *no later than 11:00 PM, Tuesday, December 7th, 2021*

using **Evite (preference)** OR rsvp@iacofjacksonville.com

OR call the Club at **904-586-2700**

NO RSVPS ACCEPTED AFTER DECEMBER 7TH.





Italian Heritage

Best Hidden Gems in Italy

By Sal Santapola



Sardinia (Sar-dinia) is the second-largest island in the Mediterranean Sea, after Sicily and is one of the 20 regions of Italy. It is located west of the Italian Peninsula, north of Tunisia and immediately south of the French island of Corsica. Sardinia has a population of 1.63 million. With 9,000 square miles, plus 1,200 miles of coastline. It is a large island, which means that the population density is one of the lowest in Italy. There are areas for sheep and there are twice the number sheep as there are people. The capital city of Cagliari and Sassari are the two most populous cities.



There are 39 towns or villages in Sardinia and more than one hundred beaches. The geology of the island provides a variety of beaches. There are many beaches made of exceptionally fine sand. Along the west coast there are steep cliffs and gentle sandy beaches. Beyond its stunning beaches, Sardinia yields a ruggedly scenic interior, archaeological sites that predate Rome by thousands of years, world-class museums, cities with well-preserved historic cores, and traditional culture and folkways that may make you forget you are still in Italy.

The best time to visit Sardinia is from April to June when the flowers are in bloom, the sea waters are warm, and the temperatures are low as 64 with a high of 79. Summertime in Sardinia has its benefits as waters are incredibly refreshing that time of year and a vibrant lineup of festivals and events fill the calendar. September and October offer travelers' mild weather and fewer crowds, while the months between November and March constitute low season with chilly temperatures and fewer tourists.

Sardinia connects directly with major hubs all over Europe to the north Olbia and Alghero airports, in the south the Cagliari airport. If you do not like to fly, then Sardinia offers ferry service from ports in Italy.

The culture in Sardinia is like that of other Italian destinations: Sardinians have a deep fidelity to friends and family. They value tradition, tasty food and they take a laid-back approach to life.



Whether you like to sit on the warm sand or swim in the azure sea, Sardinia is the place to be. [La Pelosa Beach](#) in the north is one of the most popular beaches. It's a small natural oasis and a breathtaking paradise. [Tinnari](#) lies a few miles from Isola Rossa and is a stunning two half-moon bay, rock beach. Access is by foot, boat or quad and is one of Sardinia's secret beaches. There are two main beaches [in Isola Rossa: Spiaggetta del Porto and Spiaggia Longo](#). The fresh clean waters are a magnet for scuba divers, snorkelers, and swimmers. Here you will find beautiful clean shorelines, family friendly restaurants and villas, and a watch tower built in the 1500's. Other beautiful beaches are in the Golfo di Oroseci along the east coast. This area can only be

reached by boat. You will find the water of the clearest quality, sand that runs through your fingers.

Alghero is one the most beautiful cities in Sardinia. Of the island's three most visited cities (in addition to Olbia and Cagliari), it has the romance factor with its Medieval old town densely lined with boutique shops and gelaterias. Take a stroll along its high-walled seafront promenade.



Cagliari, Sardinia's capital has excellent food markets. The fish market is a must-see for the sheer volume and variety of glistening marine creatures. You will also see tree-shaded piazzas and locals buzzing along narrow cobbled lanes on beaten-up Vespas. There are good beaches a short drive away in either direction. If you are looking for the absolute best restaurants in the region then you will need to visit Cagliari.



Grotta del Bue Marino (named after the monk seal) is a marine cave reached by boat from Cala Gonone. Once you are through the imposing cave entrance, you will find stalactites, stalagmites, ancient etchings and finally, a sandy beach fringing a subterranean lake, fed by freshwater streams. The monk seals lived in the area in the 1980s.

Sardinia also has its own local vineyards, which produce wines, such as vermentino whites, cannonau reds and vernaccia whites and fortified wines. Stop by a *panetteria* (bakery) and pick up a loaf of *civraxiu*, a round loaf with a crispy crust and soft center. The hard tangy pecorino cheese is a Sardinian specialty, as are creamy goat cheeses, such as *ircano* and *caprino*. The islands have different pastas include a saffron-flavored *malloreddus* and a ravioli-type pasta stuffed with pecorino or ricotta, called *culurgiones*. Lobster, tuna, and octopus all feature heavily on Sardinian menus, as do suckling pig, lamb, and goat. Sardinian sweets, meanwhile, vary by region. For instance, various parts of the island add ingredients, such as cinnamon, mulled wine, vanilla, or orange blossom, to the traditional *papassino*, a dessert.

For more information click on: [Sardinia - Discover Italy \(italia.it\)](#) Next up Pisciotta, Campania



New Year's Eve Party

Friday, December 31st, 2021 @ 8:30 PM.

MENU:

Hors D'oeuvres & Midnight Champagne Toast

HOST:

The IAC

DONATIONS:

\$35 Per Person

Please RSVP *no later than 11:00 PM, Monday, December 27th, 2021*

using **Evite** (preference) OR

rsvp@iacofjacksonville.com

OR call the Club at **904-586-2700**

NO RSVPS ACCEPTED AFTER DECEMBER 27TH.

We will be entertained by DJ Tom

Noisemakers & Tiaras!

Selfie Booth!

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Italian American Club
PO Box 600725
Jacksonville, FL 32260
904.586.2700



www.iacofjacksonville.com



Board Meeting
Wednesday, December 1st @ 6:30 PM



Club Social
Monday, December 6th @ 1:00 PM

General Meeting
Sunday December 12th, 2021
@ 1:00 PM

CHRISTMAS
PARTY

