

Volume 26  
Issue 253  
November  
2021

# ITALIAN AMERICAN CLUB of JACKSONVILLE



## President's Message

Dear Members,

As you may have heard, Ann & Carlo Clemente have decided not to run again for the 2022 Board due to personal reasons. In light of this, we will not have an election as no position is being challenged.

I want to thank **Ann & Carlo** for their hard work and dedication to the club as members of the Board. We are very thankful for their friendship and contributions to the Club. I want to thank **Vinny Zammataro**, who also has decided not to run again, for all of his service to the Club as Vice President and as a past President. He did a great job and always with a smile on his face. We want to thank **Mary Ann Wetzel** for her service as the club Secretary. We are thankful for everything they have brought to the team and to the membership.

**Congratulations to the 2022 Board members!** Let's hope 2022 is not as challenging as the past 2 years for our club's social events!

We have a couple of things coming up at the club that should be a lot of fun! I am in hopes that we will have a great turnout. We have been trying to come up with things the membership will enjoy but cannot keep it up if there isn't enough participation, so please read your emails when they come and answer the evites.

The month of November is a month of giving thanks for all we have. We have been through so much this past year and a half and we are still here! **All of the upcoming events are in this newsletter with details.** Please check them out and mark your calendars. We would love to see all of our members attending!

And now for the bad news. Recently the club received a letter from the insurance company stating there are three things that needed to be corrected in the club or our insurance would either be canceled or raised to \$12,000.00 a year! We are in the process of correcting the situation. One of the trees that was hanging over the top of the club needed to come down. That has been done. The hood over the stove in the kitchen needed to be cleaned and tagged. That is also done. The worst is, we have to have a fire suppression system installed. All in all this is going to cost the club almost ten thousand dollars. If it wasn't for COVID, this would have just been a bump in the road. There are other things that were being planned that will now have to take the back burner until we catch up again. Thankfully rentals are starting to pick up and if we continue to do Spaghetti To Go it might not take us long. In the meantime, if anyone feels moved to do so, donations to the club will be greatly appreciated.

Thanks to all for your continued support of the club!

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!**  
November

Edward Bartlett	1
Frank Pitruzzello	1
Paul Soriano	2
Salvatore Dilorio	4
Jaye Guarino	10
Annamarie Andriola	11
Howard Glavin	12
Mary Ann Baugh	13
John Dasta	16
Rebecca Corsi	18
Georgette Cornello	21
Carlo Clemente	21
Val Lyman	24
Janet Sohacki	24
Gabriel Nero	30

*Welcome New Members !*

Brandon Desaro  
Charlotte Doleshal  
Larry & Rozanna Rogari



**CLUB SOCIAL**

**Monday, November 1st @ 1:00 PM**



**ANNIVERSARIES**  
**FELICE ANNIVERSARIO!**  
November

David & Beverly Widell	7
Peter & Helen Casella	22

**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!!**

## **SALSA MARINARA - MARINERS' SAUCE**



My Mama swore that that Marinara sauce was created in her part of Italy, the lovely coastal city of Naples. No matter the origin, “Marinara” means “Mariner” or “Sailor” in Italian. This delicious sauce owes its name to the fact that its ingredients are so simple that sailors took them as part of their ship provisions during their long trips around the world.

As we celebrate the 70th anniversary of the Italian American Club, I invite you to try this wonderful sauce. The traditional Marinara recipe calls for just seven ingredients, all of them extremely common in Italy: Tomatoes, basil, oregano, black pepper, garlic, olive oil and salt. In Italian cuisine, less is definitely more.

### **INGREDIENTS**

1/4 c. EVOO

1 clove garlic chopped

10 chopped tomatoes or 1 large can Italian tomatoes crushed

1 T. fresh basil or 1/2 T. dried basil

1/2 t. each oregano

Salt and freshly ground black pepper to taste

### **DIRECTIONS**

Sauté garlic in oil until translucent...do not brown. Add other ingredients and simmer at least 30 minutes. Serve over thin pasta like angel hair, vermicelli or spaghetti and of course, pizza.

## **VARIATIONS**

**Pasta al Gamberi** blends marinara sauce with shrimp. Sauté 1 clove chopped garlic and 1/4 minced onion in EVOO until translucent. Add 1 1/4 lb. fresh shrimp peeled, deveined and cut into 1/2 inch pieces. Cook until shrimp turns pink. Add 1 c. marinara sauce and heat for about 2 minutes. For hot and spicy sauce, add red pepper flakes and/or Old Bay Seasoning. Serve over spaghetti or linguine.

**Frutti di Mare** is a dish that combines marinara sauce with a variety of seafood. Steam fresh clams, mussel and scallops. Sauté shrimp and minced garlic in EVOO. Add 1 c. marinara sauce, 1/3 white wine and 1 T. chopped fresh parsley. Add seafood and cook 3 minutes. Serve over vermicelli or angel hair pasta.

**Bucatini alla Sorrentina** adds thinly sliced sautéed yellow onions to marinara sauce. Cook bucatini or fusilli lunghi pasta and top with the sauce. Add 8 oz. mozzarella cut into 1/4 inch dice. Mix all ingredients in a bowl and cover with a plate for 3 minutes until all the cheese is melted.

**Bucatini all' Amatriciana** adds thinly sliced yellow onions sautéed lightly with 2 oz. pancetta in thin strips in 1/4 stick of butter. Mix in 1 c. marinara sauce, 1/4 t. red pepper flakes and grated cheese. Sauce is best over fusilli lungi, penne lise or other ridged long pasta.

Marinara is also the perfect sauce for **Hot Bread Sticks** or as the first layer for **Pizza** with cheese, or other toppings. For a yummy casserole, layer in **Eggplant al Parmigiana** with mozzarella and grated cheeses.

**BUON APPETITO,  
LUCIA CORTESE**

**PS Thank you Christopher Columbus for bringing the Nina, Pinta and Santa Maria to the new world...and introducing us to Marinara sauce!**

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)

**November 1, 2020 @1:00PM Club Social**

**November 3, 2021 @ 6:30 PM Board of Directors Meeting**

**November 14, 2021 @1:00 PM General Meeting**

**November 19, 2021 @5:00PM Spaghetti to Go**

**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**

**Al Abbatiello**

**Vinny Russo**



Much sympathy to Sal & De Santapola on the passing of Sal's sister Grace.

Our condolences to the family of a long time former member Rosa Smith, who passed away.

# November 2021

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 Club Social 1:00pm	2	3 Board Meeting 6:30PM	4	5	6
7	8	9	10	11	12	13
14 Gen Mtg 1:00PM	15	16	17	18	19 Spaghetti To Go! 5-7 PM	20
21	22	23	24	25	26	27
28	29	30				



## General Meeting/Thanksgiving Potluck & Election

Sunday, November 14th, 2021 @ 1:00 PM.

### MENU:

Turkey Breast  
Pot Luck Side Dishes and Desserts!

### HOST:

Elizabeth Dore, IAC Board & Members!

### DONATIONS:

Everyone: \$5.00 and a Dish

Please RSVP *no later than Noon, Wednesday, November 10th, 2021*

using **Evite (preference)** OR [rsvp@iacofjacksonville.com](mailto:rsvp@iacofjacksonville.com)

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





## Italian Heritage

### Best Hidden Gems in Italy



By Sal Santapola

Back to Northern Italy and Italy's fourth-largest city **Turin** (TEWR-IN) the capital of the Piedmont region. From 1861 to 1865 Turin was the country's premier capital. The city is mainly on the western bank of the Po River, below is the Susa Valley, and is surrounded by the western Alpine arch and Superga Hill. The region's northernmost tip stretches up to border Switzerland and Lake Maggiore, while its western edge touches France. The population of Turin the city proper is 847,033. Turin is an important business and cultural center. It is ranked third in Italy, after Milan and Rome, for economic strength and the home of the Italian automotive industry with the headquarters of Fiat, Lancia, and Alfa Romeo.



Turin has a rich culture and history, known for its art galleries, restaurants, churches, palaces, opera houses, piazzas, parks, gardens, theatres, libraries, museums, and other venues. In 2008 Turin was the tenth most visited city in Italy. The city hosts Italy's best universities.

Take a stroll in the Piazza San Carlo and Via Roma where there are historic cafes, and elegant boutiques. Visit the **Egyptian Museum** with its precious relics left behind by the ancient people of the Nile; the **Automobile Museum**, a symbol of modernity; and the **National Museum of Cinema**, housed inside the 18th-Century **Mole Antonelliana**, the emblem of Turin. Unique examples of religious architecture abound, such as the Renaissance **Duomo**, dating back to the Renaissance; and the **Sindone Chapel**, one of the most important creations of the Baroque and a highly revered religious site.

Do not pass up the opportunity to visit the magnificent public buildings include **Palazzo Carignano**, **Palazzo**

**Madama** and **Palazzo Reale**, constructed in the 15th and 16th centuries. Two of them designed by Baroque architects. Then there is the Savoy residences, 22 buildings of great historical, artistic and environmental value. These structures, today listed as a **UNESCO World Heritage Site**, were in part used as official residences, and as hunting facilities, the favorite activity of the royal family. The most important building is undoubtedly the **Royal Palace**, official residence of the Savoy; restored several times and today houses the homonymous museum, where centuries-old objects and furnishings belonging to the sovereigns are on display,



In the hills surrounding Turin, we find the **Basilica di Superga**, an important shrine to the Virgin Mary that also bears the tombs of the House of Savoy.

The Shroud of Turin is a centuries old linen cloth that bears the image of a crucified man. A man that millions believe to be Jesus of Nazareth. From April 19, 2015, through June 24, 2015, more than two million visitors came to Turin from around the world to view the Shroud while it was on public display. It has been preserved since 1578 in the royal chapel of the cathedral of **San Giovanni Battista in Turin, Italy**. It is not actually possible to see the real Shroud of Turin, though replicas and displays at the [Most Holy Shroud Museum](#) do an excellent job of explaining the shroud and its mysteries. The museum is currently open daily from 9 am to 12 pm and from 3 pm to 7 pm (last entry one hour before closing). Current admission is €8 for adults and €3 for children 6-12. Kids five and under are free.



The spectacular Val di Susa should not be missed; a snow-covered stretch in the Alps boasting the enchanting hubs of **Avigliana** and **Susa**.

The entire Province of Turin is characterized by strong culinary traditions that govern each course, from starters to desserts. Turin is the home of **grissini** (bread sticks), **vermouth** and gianduja chocolates. Typical dishes are **agnolotti del plin**, small squares of pasta filled with meat and vegetables and topped with gravy and sage; soups like the **tofeja**; the rabbit dish **coniglio alla canavesana**; **gigot**, meat cooked in a bronze pot; and, of course, **bagna caoda**, a warm dip served with fresh vegetables. Other local favorites include cheeses, pinerolese mushrooms, and chestnuts from the Val di Susa. Finally, this area boasts excellent wines strong reds: **Barbera**, **Barolo**, **Nebbiolo** and **Freisa di Chieri**.



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

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[www.iacofjacksonville.com](http://www.iacofjacksonville.com)

**General Meeting**  
**Sunday November 14th, 2021**  
**@ 1:00 PM**



**Club Social**  
**Monday, November 1st @ 1:00 PM**



**Board Meeting**  
**Wednesday, November 3rd @ 6:30 PM**

