

Volume 26  
Issue 252  
October  
2021

# ITALIAN AMERICAN CLUB of JACKSONVILLE



## President's Message

Saluti Membri,

### Happy 70th Anniversary to Our Club!

We have a busy month in October! I know that we are all looking forward to the cooler weather coming up and getting into the mood of fall. Be sure to check the Calendar for upcoming events.

Don't forget to join us at the Club Social on **October 4th at 1:00 PM**. Just come on over and spend some time with your fellow members. This is a great time to visit with people that you wouldn't ordinarily have the chance or the time to get to know.

We will be having **Pizza and Bingo on October 15th at 7:00**. The charge for that will be \$10.00 per person. I'm told we may have some new Bingo cards donated by one of our newer members.

We will be celebrating **Oktoberfest at our October 17th General Meeting**. **Anne Stepp** will be making the meal in the traditional German way. Also at our dinner, the nominating committee will be announcing the nominees for the coming years of 2022-2024. Election information will be given as well as information regarding absentee ballots in case any one is expecting to be out at the time of voting (November 12th general meeting).

Our next **Spaghetti to Go is October 29th**. There was a great showing of some new faces in our last STG! It all worked out so well! I hope we have just as great a showing of volunteers this month. We will be missing a couple of our regular crew and it will be good to get some newbies trained in the area. When you get the email asking for volunteers, please come and join us.

And of course what else happens in October? **Halloween!** We will be having a **Halloween Party on October 30th** with our favorite DJ Tom Fridley entertaining us! Start thinking about a costume because we will be having a costume contest. There will be appetizers served. Come and join us!

Spero di vedervi tutti presto,  
(hope to see you all soon)  
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!**  
**October**

|                    |    |
|--------------------|----|
| Gene Thomas        | 1  |
| Michelle Giardino  | 3  |
| Brian Fossa        | 6  |
| Don Massenzio      | 9  |
| Patricia Ametrano  | 12 |
| Barbara Harrington | 16 |
| Wayne Oberti       | 20 |
| Lucy Santos        | 21 |
| Toni Bilello       | 24 |
| Ray Register       | 26 |

*Welcome New Members !*

**Art & Madeline Kester**  
**Rosemary Mintchwarner**



**CLUB SOCIAL**  
**Monday, October 4th @ 1:00 PM**



**ANNIVERSARIES**  
**FELICE ANNIVERSARIO!**  
**October**

|                           |    |
|---------------------------|----|
| Keith & Dina Kessler      | 2  |
| David & Patricia Ametrano | 2  |
| Joe & Diane Frisco        | 5  |
| Ray & Debra Register      | 10 |
| Sal & De Santapola        | 10 |
| Salvatore & Renee Dilorio | 17 |
| Dom & Donna Addeo         | 24 |

**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!!**

## Italian American Club 70th Anniversary!

### Italian American Club Upholds Culture and Traditions

By Martie Thompson

[editor@floridanewslines.com](mailto:editor@floridanewslines.com)

*This article first appeared in the January 2020 edition of the Mandarin NewsLine.*

The Italian-American Club of today was officially founded in 1951, but its roots as a social club celebrating arts, family, tradition, music and food — everything Italian — actually go back to the early 1920s. The original club, founded by a small group of immigrants, disbanded pretty quickly, but the American Italian Club of Jacksonville was founded in 1935 and consisted mostly of first generation Americans. During World War II, the club was again disbanded, but once the war was over, the present day club made its debut via formal charter. The club takes pride in being Jacksonville's oldest ethnic organization.

In the early days, meetings were held at members' homes, restaurants and meeting halls. The Italian-American Club's first structure was a pavilion on the Southside that was eventually enclosed.

"My childhood revolved around club activities: picnics on the beach; socials in restaurants; parties at members' homes," said club member Lucy Cortese. "I recall potluck dinners at our first property, an open pavilion on Southside Boulevard, then a dirt road. Members brought their kids along and we enjoyed outdoor games while the dads played bocce and the ladies shared favorite recipes sprinkled with stories of the old country."

Members continued to dream of a true clubhouse. But according to Cortese, when her mother discovered an opportunity to purchase property on Westberry Road, club members were unsure. "Who would want to drive all the way to Mandarin?" they asked. "There's nothing but orange groves out there." Eventually they were convinced and charter members pledged money to buy the land at 2838 Westberry Road and build the club's current facility in 1978.

The opening of the new building, with much pomp and ceremony, marked the realization of a dream, especially for the club's original members.

Today, the club is bustling with activity, including social events such as dinners, dances, and day trips. The club's famous Festa Italiana, a celebration of all things Italian and open to the community, is held each spring and fall. Tables are set up inside the club and decorated in the Italian colors of red, white and green. Along with music and an array of homemade baked goods, the atmosphere is decidedly festive. Spaghetti dinners "to go," featuring homemade meatballs like mama used to make, are held most months as fundraisers for the club, which is all volunteer-run.

Carlo and Ann Clemente have been club members for 15 years. They have served the club in many different capacities and are presently both on the board of directors; Carlo serves as board chairman.

"We came to this area from out of state," Carlo Clemente said. "At the club, it feels like family. You can meet people and automatically have friends. And you don't have to be Italian. Anyone who appreciates Italian culture and food is welcome to join."

Ann Clemente said that club is also available for rentals, fees from which go to help with the upkeep of the aging club building.

"We are so thankful for the club," Ann Clemente said. "Everybody gets along and we just enjoy coming together with people who share an appreciation of all things Italian."

Nominating Committee:

Gina Mielech, Joy Fashauer, Lucy Santos & alternate Moe Cooper

The membership voted majority “Yes” to change the existing bylaws increasing the terms of the elected Board from 1 year to 2 years. This means we will have an election every 2 years going forward. The by-laws will be updated and sent electronically to all members via email.

During the October 17th General Meeting the Nominating Committee will present the candidates for the eleven Board positions. As stated at the September meeting, members in good standing of at least one (1) full year are eligible to run for any Officer or Board position. The positions are as follows (along with candidates that have already entered the race):

President (nominee Melanie Matrascia)

Vice President (open)

Treasurer (nominee Mike Matrascia)

Assistant Treasurer (nominee Sal Santapola)

Secretary (nominee De Santapola)

6 Board of Directors (nominees Eunice Manzo, Jack Cosentino, Al Zammataro, Anne Stepp, Carlo Clemente, Ann Clemente, Joe Farina, Gina Mielech\*)

If you would like to run for any Officer or Board Position, please send an email to [rsvp@iacofjacksonville.com](mailto:rsvp@iacofjacksonville.com) or call the club and leave a message (904-586-2700).

The Election is scheduled to be held at the November 12th, 2021 General Meeting. If you already know that you cannot attend the Election meeting in person, you can request an Absentee Ballot. Absentee Ballots must be requested no later than November 2nd, 2021 and received at the Club PO Box no later than November 10th, 2021. Information regarding Absentee Ballots will be dispersed at the October 17th General Meeting and also sent out to the membership via email after the nomination meeting closes.

*\*Please note: As the Nominating Committee Chairperson, Gina Mielech will not be eligible to count the votes on election day and run for a Board Position at the same time. Nominating Committee Members Joy Fashauer, Lucy Santos & alternate Moe Cooper will be counting ballots.*



Get Well

Don Massenzio  
Marilena Blajian



Our Sympathy to Fr. Tom Cody on the passing of his brother and our former chaplain, Fr. Dan Cody

Our Sympathy to Jack Cosentino on the passing of his wife, and IAC member, Karen

# October 2021

| Sun                               | Mon                        | Tue | Wed                          | Thu | Fri                              | Sat                               |
|-----------------------------------|----------------------------|-----|------------------------------|-----|----------------------------------|-----------------------------------|
|                                   |                            |     |                              |     | 1                                | 2                                 |
| 3                                 | 4<br>Club Social<br>1:00pm | 5   | 6<br>Board Meeting<br>6:30PM | 7   | 8                                | 9                                 |
| 10                                | 11                         | 12  | 13                           | 14  | 15<br>Pizza & Bingo<br>7:00PM    | 16                                |
| 17<br>General Meet-<br>ing 1:00PM | 18                         | 19  | 20                           | 21  | 22                               | 23                                |
| 24/31                             | 25                         | 26  | 27                           | 28  | 29<br>Spaghetti to Go!<br>5 to 7 | 30<br>Halloween Party!<br>7:00 PM |

## Pizza & Bingo!

Friday, October 15th, 2021 @ 7:00 PM.

**MENU:**  
PIZZA!!!

**HOST:**  
Melanie Matrascia

**DONATIONS:**  
\$10 per person

Please RSVP *no later than Noon, Wednesday, October 13th, 2021*

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

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



## PASTA E FAGIOLI - PASTA WITH BEAN SOUP

Autumn has arrived and most kitchens are filled with fragrances of pumpkin and cinnamon. Not so for Italians who prepare their favorite Italian soup, *Pasta e Fagioli*. When you're ready to cook a dish that is simple yet simply delicious, try this one. *Pasta Fazool*-in Italian slang- is the perfect dish to celebrate the advent of Fall. It has it all: meat, vegetables, legumes and of course, pasta. Try it, you'll like it!

1 lb dry Great Northern Beans or Cannellini Beans (picked over)

5 qt water

3 ripe tomatoes, diced or small can tomato paste or tomato sauce

1/2 t salt

1 t Basil (a little more won't-hurt)

1 t Oregano (a little more won't-hurt)

3 cloves of garlic (never say basta-enough)

1 stalk celery, finely chopped

1 cup Olive oil (Extra Virgin oil is perfect)

1/2 lb smoked picnic ham or 1 smoked ham hock (optional)

1/2 lb small macaroni, preferably ditalini, tubettini or small seashells

Parmesan or Pecorino cheese, shaved or grated

Freshly ground black pepper to taste

Wash and soak beans overnight. Cook beans in water for 15 minutes. Boil hard until beans sink. Add ham. Keep slow rolling boil until beans are done. If soup is too thick add a little more water.

Sauté onions, garlic and celery in olive oil until soft and transparent. Add tomatoes, salt and water. Bring to a boil and cook approximately 30 - 45 minutes. Add the beans with their liquids. Cover and cook for another 5 minutes.

In another pot cook the pasta according to directions (al dente). Drain and cool under running water. Add pasta to each dish of soup as you serve it. Soup should be 30% pasta, - 70% soup. When serving, add cheese and pepper to taste.

Note: This recipe makes a large pot of soup, so freeze some for a rainy day.

Buon Appetito,

Lucia Cortese

PS When your heart makes you drool, just like *Pasta Fazool*, That's Amore! Remember in Italia, FOOD=LOVE.





## General Meeting/Dinner

Sunday, October 17, 2021 @ 1:00 PM.

### MENU:

Käse Platte, Bratwurst, Sauerkraut, Kartoffel Brei, Dessert  
Translated: Cheese platter, Bratwurst, Sauerkraut, Mashed Potatoes, Dessert

### HOST:

Anne Stepp & IAC Board Members



### DONATIONS:

**Members:** \$15.00 **Guests:** \$17.00 **8-17:** \$8.00 **Under 8:** Free

Please RSVP *no later than Noon, Wednesday, October 13th, 2021*

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

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



## Halloween Party!

Saturday, October 30th 2021 @ 7:00 PM.

### MENU:

Party Foods!

### Entertainment!

DJ Tom Fridley

### HOST:

IAC Board Members

### DONATIONS:

**\$15.00 Per Person**

Please RSVP *no later than Noon, Wednesday, October 27th, 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



Our hidden gem and less visited and more rural than other parts of Italy is Puglia (POO/lyah). Also known by its English name, Apulia (ä:'pu:liä). The region of Puglia is in the southeastern tip of Italy. A long, narrow peninsula, bordered by two seas, the Ionian and Adriatic, with the longest coastline in the Italian peninsula. Commonly known as the heel of Italy's boot (nicknamed 'the boot heel') with mountains, sunny beaches, olive groves and the largest producer of olive oil in Italy. The region comprises 19,345 square kilometers (7,469 sq mi), and its population is about four million people.



The Region has a remarkable population density, mostly concentrated in populous centers, while the countryside is all occupied by flourishing cultivation. Agriculture supported by the Aqueduct, makes the region among the biggest Italian producers of tomatoes, salad, carrots, olives, eggplants, artichokes, almonds and citrus fruit. Puglia's lush soil and hot, dry landscape make it one of the largest producers of durum wheat in the country. Because of this, it is often referred to as Tavoliere, or "Breadbasket" of Italy. Pastas made in the region orecchiette and cavatelli.

Tourism in the summer is another great resource, thanks to the beautiful beaches along the coast and the many tourist villages and campsites. Italians travel to this region to relax and enjoy a quiet and pleasant slower pace. Puglia has 6 provinces: Bari (capital), Barletta-Andria-Trani, Brindisi, Foggia, Lecce, and Taranto. With over 50 cities in the region with many interesting to visit.

**Valle d'Itria, also called "Trulli valley"**, has a unique fairytale landscape dotted with former peasant homes known as Trulli (plural of Trullo). These traditional Apulian structures look quaint with their beehive-shaped roofs and are resourcefully made from stones that peasants cleared from their rocky fields. These structures were easy to erect and just as easy to knock down if necessary and offer warmth in the winter and coolness in the summer months.



**Gargano** has beautiful fishing villages, dark and ancient forests inland, fine sandy beaches and hemmed by rugged cliffs, secret caves and picturesque coves. A lovely area to enjoy and centers around awareness of the environment and community.

**Salento** in the southern most area of Puglia is defined by stony olive groves that extend between dry-stone walls bordered with oleander. It has a strong identity with its own cuisine, traditions and music, influenced by its Greek past. Along with some of Italy's best beaches such as Porto Cesareo with the Punta Prosciutto dunes, Pescoluse beach (also called Maldives of Salento) and Torre Lapillo beach, there are some fascinating towns to explore such as **Otranto, Specchia and Presicce**. These are three of the most beautiful Italian villages.



The city of **Ostuni** is a beautiful maze-like white city on a hilltop just 8km (5 miles) from the Adriatic Sea. It is packed with narrow streets and alleys you can spend ages getting lost in, climbing staircases and falling in love with the stunning views. The historic center inside its ancient walls is home to traditional craftsmanship shops, cozy cafes and aperitivo spots (a pre-meal drink) and lovely restaurants to experience a perfect Puglian dinner.

The safe harbor port of **Brindisi** is a UNESCO heritage site for culture of Peace. The city hosts the United Nations Logistics Base – the hub for peacekeeping operations. Its beautiful waterfront is packed with restaurants that serve local and fresh food. The old town nicknamed "Brindeasy" for its slow and relaxed lifestyle has an old-school traditional charm where people are friendly and welcoming.

**Bari**, the capital of the region, is buzzing and busy and has a lovely old town. **Bari Vecchia** (the old town of Bari) is a walled city built on a peninsula jutting into the sea. It is so intimate that walking down the narrow alleyways feels like being in someone's living room. The streets here are places to socialize and each morning women sit at tables making orecchiette (little ears), the typical Apulian pasta made by rolling the dough into thin logs, cutting off a chunk and shaping it by hand at an impressively rapid pace.

**Polignano a Mare** is one of Puglia's most picturesque seaside towns, and one of the most important ancient settlements in Puglia. Spectacularly positioned on the Adriatic coast, it is built on the edge of a craggy ravine pockmarked with caves.



**Alberobello** is a fairytale UNESCO World Heritage town made of 1,500 Trulli (typical Apulian conical stone huts). It is a unique and an enchanting place, and though a little touristy it is definitely worth a visit.

Called the Florence of the south, **Lecce** is one of Puglia's largest cities. It is known for its baroque architecture with more than 40 churches and at least as many noble palazzi built or renovated between 17th and 18th century. The magnificent result is that it has one of the most unified urban landscapes in Italy. For more information about Puglia click on:

[Puglia Italy](#), [Puglia Map](#), [Puglia Attractions](#) • [Italy Travel Ideas](#). Next up Turin, Piedmont



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Italian American Club  
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[www.iacofjacksonville.com](http://www.iacofjacksonville.com)



## Club Social

**Monday, October 4th @ 1:00 PM**



## Board Meeting

**Wednesday, October 6th @ 6:30 PM**



## General Meeting

**Sunday October 17, 2021 @ 1:00 PM**



## Halloween Party!

**Saturday October 30th, 2021 @ 7:00 PM**