



July • August
2021



Italia

NEWSLETTER of the ITALIAN WORKMEN'S CLUB

914 Regent Street • Madison, Wisconsin 53715

IWC President David Rizzo, (608) 852 – 3665, Membership Secretary Dave Valenza (608) 217 – 6903,
Italia Editor Staff – IWC Phone: (608) 258 – 1880 – www.iwcmadison.com

President's Message



Time To Reengage

It's early July and the sensory overload of sights, sounds, savory tastes and sweet

aromas tell us that summer is in full swing. Although we spent most of last year cocooning, the butterfly in all of us yearns to shed our respective chrysalises, dry our wings and fly. It might be as simple as a spontaneous family meal outdoors, or a cold beverage with friends at a local pub, or as complex as planning a family vacation, or that once in a lifetime adventurous trip to an exotic locale. Whatever the description, or destination, refreshing body, mind and spirit will hasten our return to normalcy. Keeping prudence in mind, embrace the opportunity to reengage in life.

The Old Clubhouse Is Open

On Tuesday, June 15th we conducted

our first membership meeting & meal since February of 2020. Forty-six members gathered to sip a glass of wine, reconnect with old friends, listen to an update on club business and upcoming activities and enjoy a meal of sausage sandwiches (complete with onions and peppers of course), pasta camponata, salad and ice cream courtesy of chefs, Todd Cambio, Travis Hunter and Antonio Re. We remembered those we've lost (especially Frank Ballistreri, Louie Cassini and Angelo LaBarro) and we shared uplifting stories of helping others.

Let The Socializing Begin

Fred Underhill and Frank Alfano are leading a small group of members who have organized a series of events that together constitute the IWC Social Activities Calendar for the balance of 2021. Check your e-mail in box, or your mailbox for flyers giving details on these events.

• Sunday, August 1 - Picnic

A picnic at McKee Farms Park in Fitchburg. Some COVID-19 restrictions governing food sharing are still in place so a box lunch from Fraboni's will replace our traditional pot luck, but the simple act of gathering together as our ancestors

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CERTIFICATO D'AMMISSIONE

Numero di Ruolo 250

Noi qui sottoscritti dichiaramo che il Signor Brignano Antonino

Figlio di Gaspare di anni 22

di professione Labor nato a

Provincia di residente in 508 Wilton St - Madison Wis

con deliberazione del giorno 15 agosto 1921 fu nominato membro 21 Settembre 1921

DI QUESTO CLUB

avendo pagata la relativa tassa d'ammissione di \$ 6.00

Dato il 31 Dicembre 1921

Il Presidente Rizzo Antonino

Il Segretario Arch. George Brindino

See article, page 7.

did every summer will be a source of joy.

• **Saturday, August 28 – Sauce Tasting**

The title of “il grande pomodoro” will be at stake at our clubhouse as a panel of local celebrities judge the taste and texture of sauce recipes, many of which have been handed down through several generations. Everyone in attendance will enjoy a pasta and meatball dinner.

• **Sunday, September 19 – Charity Golf Outing**

Lake Windsor Country Club will host our Annual Charity Golf Outing to benefit Badger Childhood Cancer Network (BCCN). Coffee and bagels at registration. Italian sausage sandwich for lunch. A best

ball scramble with a 12 Noon shotgun start featuring beat the celebrity contest holes. A steak dinner and raffle with an assortment of prizes.

• **Saturday, September 25 – Bus Trip To ICC, Roma Lodge, Tenuta’s and IA**

A full day of eating great Italian food, drinking cold beverages and buying more great Italian food awaits as we visit the Milwaukee, Racine and Kenosha Italian clubs, with a stop at the one and only Tenuta’s Italian Deli.

• **Sunday, October 10 – Annual Awards Banquet**

The Concourse Hotel will host our Annual Awards Banquet. Cocktails, dinner, awards and scholarship recipients highlight the evening’s activities.

• **Saturday, November 6 – Italian Trivia Night**

Brush up on your Italian trivia as teams compete for cash prizes and bragging rights. Pizza and beverages will be provided.

• **Friday, December 3 – Italian Dinner And Movie Night**

Guests will enjoy a fine meal and a classic movie in our clubhouse,

decorated for the holiday season.

• **Sunday, December 19 – Children’s Christmas Party**

Professional entertainment, holiday treats and a visit from Santa will bring smiles to the faces of kids of all ages as they gather at our clubhouse.

• **Tuesday, December 21 – IWC/IAWC Christmas Party**

A catered buffet dinner and clubhouse red wine highlight a night for celebrating the Christmas holiday season.

Master Plan Restart

Under the leadership of past president, Antonio Re, a strategic planning (or master plan) process began to take shape in 2019, culminating in early 2020 with the establishment of four key pillars (or strategic areas) designed to ensure the future of our club.

The process was paused for the past sixteen months due to an inability to meet in person. The Council has unanimously agreed to restart the process and focus on the following areas:

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Italia

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EDITOR-IN-CHIEF
David Rizzo

CONTRIBUTING REPORTER
Tom Smith

LISTS
Ross DePaola

SUBSCRIPTIONS & ADVERTISING
Mike Heald

TYPESETTING & GRAPHIC DESIGN
Donna Collingwood

PHOTOGRAPHY
Ross DePaola

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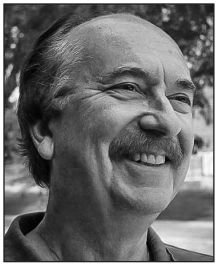
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We treat every family as our own ...

So Much Pasta, So Little Time



By Tom Smith

I had a cousin who wanted pasta for dinner every night. No matter what dinner might

include, he had to have his pasta. Of course, that didn't mean just putting on a pot of boiling water and tossing in some spaghetti, because like many Italians he appreciated the fact that there were all kinds of pastas to tempt his taste buds.

The origins of pasta can be found going back to the 1st century AD during the reign of Augustus, where a Roman poet named Horace mentions something called lagana... fried sheets of dough. A dish called lagana was mentioned later in a cookbook that described it as layers of dough with meat stuffing, thought to be an ancestor of today's lasagna. Throughout the Middle Ages pasta dishes were quite different from today. Pasta was cooked for much longer and combined with sweet and spicy flavors.

Naples became the European hub of pasta production and consumption, with Neapolitans nicknamed macaroni-eaters. There were several reasons for this. Pasta was relatively cheap, and religious restrictions made it an ideal food for days when eating meat was forbidden. But contributing much to pasta becoming a major part of diets was the industrial pasta production that came about in the 17th century with the development of a machine called a

torchio, a mechanical press to make noodles and vermicelli.



In 1740, the first pasta factory was licensed in Venice, and during the 1800s stone grinders and water mills were used to separate semolina from the bran, expanding the pasta market. By 1867, the Buitoni Company of Tuscany became an established pasta manufacturer, and during the early 1900s artificial drying and extrusion processes produced a larger variety of pasta. Then in 1877, a tiny bakery in the city of Parma – run by a man named Pietro Barilla – became the start of what would become the largest pasta company in the world.

Getting back to my cousin's appetite

for pasta, while most of us have sampled a number of pastas over the years, I found myself wondering just how many different kinds of pasta there are? I soon learned there are far more than what I have tried myself, more than I ever imagined. Some sources suggest there are several categories based on shapes and size, with as many as 350 different types of pasta.

The basic categories can be divided into pasta lunga (long pasta), pasta corta (short pasta), pasta ripiena (stuffed pasta), and sheet pasta. Pasta names often end with plural suffixes that tell you something about the size of the pasta. The suffixes -ini, -elli, -illi, etti, -ine, or -elle mean "little." Pasta ending with -oni or -one mean "large." Still others might appear like -otti ("largish") and -acci ("rough"), and all pasta names are plural. As an example of sizes...spaghettini (smallest), spaghetti (regular) and spaghettoni (largest).





Angel's Hair

Delving deeper into the major categories, each offers many choices. The long pastas are long, thin, strands and ribbon shapes. There are the cylinder shapes, that cover a wide range of thicknesses, from Angel's Hair to Bucatinni (with a hollow center), with Spaghetti falling somewhere in between.

The long pastas also include Fettuccine (think a flat spaghetti noodle, often paired



Fettuccine

meat-based sauces).

The short pastas come in many different shapes and sizes...the list is long. Farfalle (bow tie pasta), Penne, Rigatoni, Rotelli (wheel shaped), Ziti, Elbows, Rotini, Fusilli (spiral shaped), Gemelli (rope twists), Cavatappi, Ditalini, far too many to cover in any detail here. Two rather unique ones are Orecchietti (sometimes compared to the shape



Orecchietti

a ruffled texture), Manicotti (like a giant Penne noodle), Cannelloni (a tube-shaped pasta that's like a cross between Manicotti and Lasagna without the ridges), and Jumbo Shells (often likened to Jumbo Conchiglie), all offering infinite variety with different fillings.

Though we generally think of Lasagna when we think of sheet



Spaghetti

with a creamy alfredo sauce), Linguine (like Fettuccine but not as wide, frequently paired with seafood), and Pappardelle (wider than Fettuccine and great with rich



Linguine

of an ear), and the ornate looking Conchiglie.

Stuffed pastas tempt us in so many ways, filled with all kinds of wonderful cheeses, meats, vegetables, and sauces. Tortellini (those tiny delicate tubes), Ravioli (small or large with



Conchiglie

pasta, people who make their own sheet pasta (or buy it fresh) can use it to create their own Manicotti, Cannelloni, Garganelli (tubular-shaped Macaroni), Ravioli, etc. But Lasagna is the most common type of



Bucatinni



Pappardelle



Tortellini

sheet pasta, with its ruffled decorative edges, layered between ricotta cheese, meat sauces, and other fillings. Over the years I have made both vegetarian and vegan versions, using spinach and substituting a firm crumbled tofu for the ricotta cheese. With the right sauce, you might be surprised by both the taste and the texture.

Pasta is deeply rooted in the Italian culture. When Italians landed on America's East Coast in the 1900s pasta gained exposure to a huge audience. Those who departed from Italy with suitcases filled with sheets of wheat as comfort food started a



Manicotti

new culinary era. In Italy, the average annual pasta consumption per person is over 50 pounds, in the U.S. it is closer to 20 pounds a year.

Pasta is a delicious dish. Simple or complex, there are almost an infinite number of possibilities, more than I could possibly cover in our newsletter. Not only are there all these different categories of pasta, but within these categories many different sizes and shapes of pasta. Then come the choices of what sauce you might pair with your pasta...a classic marinara, a creamy herb filled concoction? As part of a sauce or for fillings, you can add



Jumbo Shells

whatever meat or vegetables you like, to provide countless combinations.

Pasta is healthy, affordable, and versatile. It provides you with energy, beneficial carbohydrates, and essential nutrients in the form of fiber, vitamins, and minerals. Both white and whole-wheat pastas serve as excellent sources of selenium (a mineral that activates antioxidant enzymes that protect cells from molecular damage), and folate (vitamin B-9, which plays a role in red blood cell development and supports rapid cell growth). Whole-wheat pasta is a source of the carotenoids lutein and zeaxanthin (which support healthy vision). And pasta is actually good for the planet – experts at the 2015 Healthy Pasta Meals Scientific Consensus meeting confirmed that pasta is a simple plant-based food that has a low environmental impact.



continued on page 6



IWC Birthdays

July

Robert J. Schiro	(8)
Henry Cuccia	(9)
Butch Pullara	(10)
Shawn Dugan	(14)
Joseph Cabibbo	(14)
Anthony Bonanno	(16)
Daniel Dyer	(16)
John Scalissi	(17)
Francesco Vitale	(21)
Michael Stassi	(22)
David Zanesco	(22)
Bill Czajkowski	(26)
Steve Loniello	(27)
Joseph Lombardino	(30)
Leonard Novara	(30)

August

Alfred Falaschi	(5)
Robert Battaglia	(7)
Phillip S. Clementi	(9)
Michael Heald	(9)
Tim Gatti	(12)
Richard Alexander	(22)
Charles Belz	(23)
Michael Kronz	(24)
Eugene Urso	(27)

IAWC Birthdays

Charmaine Pellitteri	July 3
Paul Reif	July 6
Stella Cantini	July 12
Carolyn Bonanno	July 13
Doris Wallsch	July 21
Valerie Valenza-Rich	Aug 6
Kim Link	Aug 10
Mary Caravello	Aug 18
Kathy Nauman	Aug 27

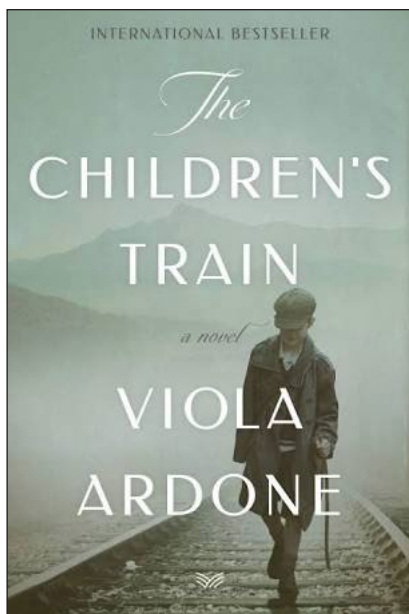
Literary Corner

By Fred Underhill

You may have heard of the Orphan Train in the United States that took orphan children from New York and other eastern cities and traveled west stopping at various cities and towns along the way giving away

orphans to adoptive parents. The Train operated from 1854 to 1929. Most of the children were orphans, but some were children of immigrant parents. As interesting as this story is, it is only an introduction to a book by Viola Ardone, an Italian author, who has written a novel called "The Children's Train". The story takes place in post World War II Italy and tells the tale of trains that took young children from their parents in the Mezzogiorno Region of Italy to live with families in the more prosperous northern region (Il Nord). Unlike the train in America, the parents of these children willingly allowed their offspring to board the train and go north for a better childhood. However, they expected them to return. The story is told from the perspective of a young boy, Amerigo, from Naples. He experiences economic and cultural advantages in the north through the family that has taken him in. The story demonstrates the stark differences between Northern and Southern Italy after the War as well as the difficulty some of the children had returning to their homes and families in cities such as Naples. Amerigo feels the conflict between his life with a loving secure family in the North and his impoverished street life in Naples.

Viola Ardone did a wonderful job of writing this from the perspective of a 7 year old boy. Written in Italian, it was translated into English. If you are interested in Italy or just like to read, I recommend this novel. It is available in paperback and can be found easily online.



President Continued from page 2

- Leadership / Governance & Festa
- Membership
- The Clubhouse
- Tradition / Events, Cultural / History

A progress report will be included in subsequent newsletters.

President's Mail Box

Send me an e-mail (davidrizzo@me.com). If there's something you like or don't like about our club, or if you simply want to ask a question, or make a suggestion, I really want to hear from you. I can't promise that I'll address every need, or implement every idea, but I can promise you the courtesy of a response.

Alla prossima volta, statevi bene e Dio vi benedica. ■■

continued from page 6

Whether eaten as a first course, or the main course, eaten in the comfort of your own home or at a favorite Italian restaurant, nothing satisfies the appetite like a delicious, well-made pasta dish. Pasta goes well with wine, and leftovers taste even better the next day as the flavors and aromatic compounds mingle together and develop even more seasoned notes. So whatever your favorite, have some pasta... today, tomorrow, every day if you like. And don't forget, this year National Pasta Day falls on October 17th. ■■

SUPPORT

Italia

Call **Mike Heald** for more information on advertising in **Italia**.

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A Chance Find

By Ross DePaola

Back in May, I received an email from a woman in Mark, IL, Tiffany, informing me that she possessed an old booklet, mostly in Italian that read (in her interpretation) “Staff Regulations of the Italian Employees Sicily Mutual Aid and Benefits Founded on Jan, 18th 1912.” It had a “certificate of admission” for club member number 250, signed and dated 1931. She wanted to know if I had any information about the booklet. It sounded like an old copy of the club’s by-laws so I responded that I’d love to see it! Certainly it was from the club since it had the correct founding date. She sent pictures and, for sure, it was a copy of the club’s by-laws.

It was, in fact, an old member’s copy of the club’s by-laws belonging to a long-past member. I relayed this to her and to my surprise and delight, Tiffany offered to send the booklet to me! She explained that her uncle Johnny had found the document at an auction, he didn’t want anything for it, he just thought it was important memorabilia that should be returned to the club. I responded with pictures of the clubhouse and thanked her uncle for his thoughtfulness. Uncle Johnny responded through Tiffany with the following:

“You know that’s how it was back in the day, we built by hand. If the neighbors seen you building something they would stop over and lend a hand, everyone would help with the job or bring something. The

women would come with all the food and wines. Now after so many pulls off that bottle the boards and bricks got a little crooked (he-he) but, we got the job done together.” Tiffany added: *“We come from a small village that was mainly populated with Italians that came for work at the Coal Mine. My aunt tells me our Noni hated bananas because that was the only thing she had to eat on the boat ride to America. -True or False I don’t know, our family is full of comedians.”*

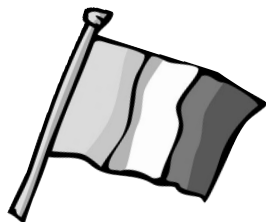
A few days later, I received the small, dark-brown covered document with yellowed pages that looked like it was carried in someone’s pocket for years on end and affirmed that this belongs in the display case at the club. It had the “official” club seal embossed on the membership information page.

If the story ended there, it would be a near perfect ending...but, it gets better! During one of our zoom meetings, I showed the document to the attending members and mentioned that the booklet belonged to a gentleman named Antonio Grignano who was admitted to the club on September 21, 1931 (strangely, exactly 20 years before the day that I was born!). Frank Alfano mentioned that the Grignano family had a construction business in Madison for years. Hmmm. That was deserving of more investigation! An internet search found a State Journal article from 1989 titled “Grignano to quit business. Company built many of Madison’s Landmarks.” The article stated that the company’s founder,

Anthony, began as a \$1.50 per hour bricklayer in 1931 and, in 1945 started his own company that eventually did work around the nation. The article went on to state *“as it grew, the company became the major contractor and builder of a number of Wisconsin landmark projects such as the Dane County Coliseum and Concourse Hotel. The company also built major additions to the Veteran’s Administration Hospital and numerous UW-Madison buildings including the UW plant sciences building.”*

Antonio’s story is not unique - coming to the United States with humble beginnings in search of opportunity. Still, one can’t help but to consider that he found, in Madison, this organization complete with a network of laborers that also provided a social life and health security at a time when any accident could dismantle all his aspirations. The condition of Antonio’s well-worn membership booklet is a testament that he used it often and perhaps, always kept it with him. These were his papers, his official validation that he was here to work and stay. He belonged to this young working man’s club that helped so many immigrants in Madison to make this far-away place their home.

Finally, I also look back and find it fitting that the club held Festa Italia in the shadow of the Madison Coliseum for many years and that we celebrated our 100th anniversary at the Concourse Hotel. What a way to pay it back! Grazie Antonio Grignano, saluti Tiffany and Uncle Johnny for your thoughtfulness, and saluti Club Lavoratori Italiani Sicilia! ■■



Meeting Dates

IWC Council Meetings – 2nd Tuesday of
Each Month 7:00 pm

IWC Membership Meetings – 3rd Tuesday
of Each Month 6:30 pm

Please clip and post this calendar.



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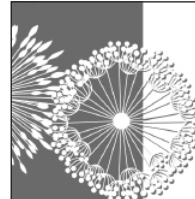
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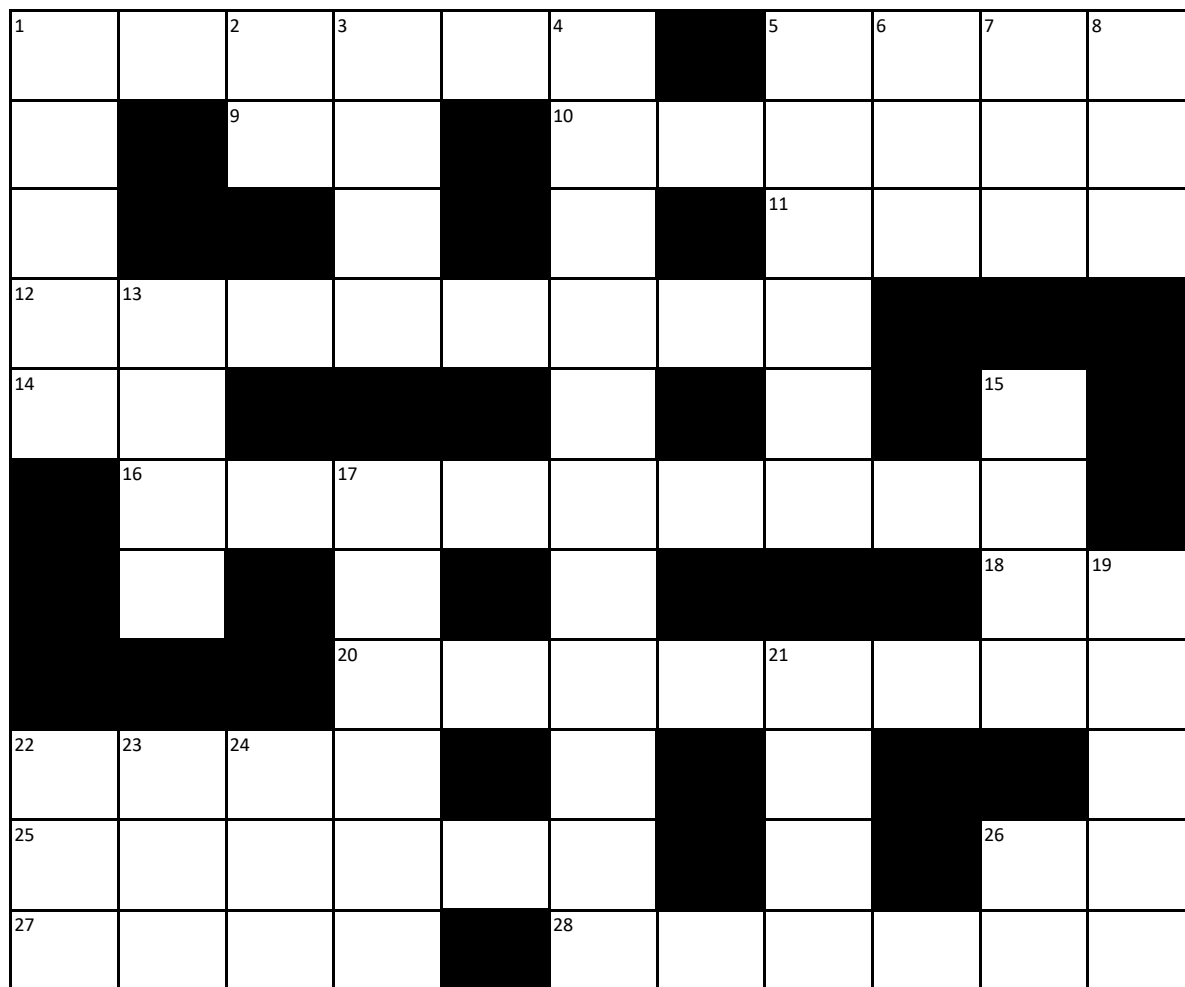
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Crossword

IWC Crossword #3

by Tony Reitano



Across:

- 1 Italian sauces
- 5 Come` _____
- 9 Sigh of relief
- 10 Smoke or fire followers
- 11 Sinistra
- 12 Famous mapmaker
- 14 Chicago transit
- 16 You can spot one in Pisa
- 18 Constant topic of discussion at IWC
- 20 Course for cena
- 22 What to use to shut someone up
- 25 Sinking city
- 26 Either _____
- 27 Opera voice
- 28 Broccoli rabe

- 2 A note 27 across would sing
3 How Columbus got to America
4 He makes one friend and many enemies
5 _____ Salento (vino)
6 uno, due, _____
7 Bowling alley letters
8 Follower follower
13 Who _____?
15 Wisconsin sausage
17 Pinot _____
19 Home of Grotto Azzura
21 Kind of crab
22 Gardner or DuVernay
23 Hair or aloe vera
24 Picnic pest
26 Do you stand in or _____ line?

Down:

- ## 1 Another way to say hello in Italy

Solutions

S	A	L	S	A	S		S	T	A	I
A		A	H		A	L	A	R	M	S
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