



febbraio 2024
eNotizie



Joanne Locke, Editor
Ceila Ecker, Co-Editor

Anthony Tampone, President

"Prometto di celebrare e promuovere la mia cultura Italiana"

COMMITTEES

Committees and volunteers are the backbones of our foundation.

If you are interested in being a part of any committee, contact the chairperson.

Dinner- Marjorie Fucilo
Community Care- Mary Tuma
Festival- Anthony Tampone
Calendar-Suzanne Sottile
Cultural- Linda Saccoman & Gina Sotille
Membership- Tony Marmo
Social Media - Kevin Reginato & Nick Alba
Awards/Donations - Anna Brett
Sponsors - Tony Marmo
Fundraising - Nina Postupack

CURRENT EVENTS

2/18 - Ole Savannah Annual Winterfest
2/22 - February Dinner Meeting @ Pointe of Praise

COMING IN MARCH

3/17 - St. Joseph's Table @ St. Mary's-St. Peter's Church
3/21 - Dinner Meeting @ Bruderhof Community at Maple Ridge

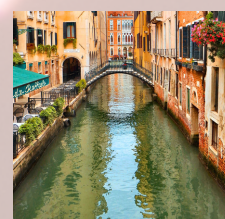
Visit our website UCIAF.org for more information.

Happy
Valentine's
Day



ITALIAN EXPRESSION

A carnevale ogni scherzo vale : During Carnevale anything goes



Submitted by Celia Ecker

COMMUNITY CARE/CULTURAL COMMITTEE

The Hudson Valley National Center for Veteran Reintegration, Vet2Vet, is accepting clothes donations, clean and in good condition, for their Clothes Closet. All donations will be available to Veterans at no cost. The closet will be available to the public also with proceeds from purchases going to the Center. Also needed are towels, bedding, handbags, shoes, sneakers and material in any condition for poundage.



Submitted by Mary Tuma
Community Care Chairperson

For additional information please contact Community Care coordinator
Mary Tuma at
Mtuma@hvc.rr.com



Presented by the Cultural Committee
&
Community Care Program

UCIAF will be having a St. Joseph's Day Table and Food Drive on **March 17th** at
St. Mary's-St. Peter's Roman Catholic Church 9am-1pm
Event will be held in the Divine Mercy Meeting Room



160 Broadway, Kingston, NY 12401

FREE BAKED GOODS, HOT COFFEE AND TEA
Donations gratefully accepted

★ **Collecting Non perishable food items for local food pantries** ★

visit www.UCIAF.org



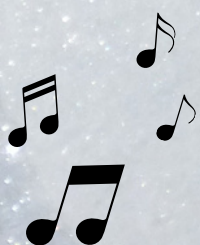
Viva San Giuseppe



Be sure to stop by St. Mary's-St. Peter's Church on March 17th for the St. Joseph's Table and Food Drive and sample some delicious baked goods! We will also be collecting non-perishable food items for local food pantries.

Impending Snowstorm Does Not Stop UCIAF Members From Attending the Little Christmas Dinner/Dance!

With the threat of a snowstorm looming, 138 members still attended the annual Little Christmas Dinner/Dance at Diamond Mills on January 6th. Michael Dell and Maria Hickey never disappoint and as always, the dance floor was hopping!



A Message From UCIAF President Anthony Tampone

Ciao Tutti:

BUON ANNO! The New Year is off to a great start. I hope you were one of the 138 members who came to our Little Christmas dinner at Diamond Mills last month. What a wonderful time we all had. Starting with Karen Pillsworth's entrancing story of La Befana, which is always a favorite for us, and continuing into the evening with the sounds of Michael Dell and Maria Hickey to get us up on the dance floor. Even the threat of bad weather couldn't keep us away. Thanks to Diamond Mills once again for hosting our dinner.

Our hearts go out to Christine Castellana and her family. Christine's Uncle passed away just days before she was to go to the Italian American Future Leaders Conference in Florida. Although she was unable to go because of this sad occasion, Christine was invited to participate next year.

We had our first member meeting where we presented reports and had discussions about the state and direction of our Foundation. We will be doing this every four months. If you want to learn more about UCIAF, please attend the next one. Thanks to Anthony Mignone and the Resource Center for Accessible Living for allowing us to have our meeting at their Ulster Ave. location. You can also learn more about UCIAF by auditing our Board meetings, but you must reserve a place beforehand. See our event calendar on our website UCIAF.org for dates.

There are opportunities to contribute your time, treasure and knowledge to our Foundation. Whether it is at UCIAF or the many non-profits that we assist during the year, helping to serve, clean up, collect food and clothing, offer your professional services, baking, cooking, organizing, constructing, etc. The wealth you acquire by helping others is more precious than anything you can put in the bank. Let us know how you would like to help.

We will be having our first Festival meeting on February 15th. The permitting process has already begun. Frank Casciaro will be scouting for talent to bring to the main stage, inventories are being taken, money is being raised, new ideas are being considered. The Festival is the largest event UCIAF takes on. It is a pleasure to all involved to present our food, culture and entertainment to the people of Ulster County and to all its visitors. This is another opportunity for you to help. In addition to the many volunteers we require, we also need to raise funds to pay for it all. Maybe you can ask friends, businesses and professionals to contribute to this well-known and well attended Italian Festival. We have sponsor brochures online and in print available to assist you.

I think I have gone on enough for now.

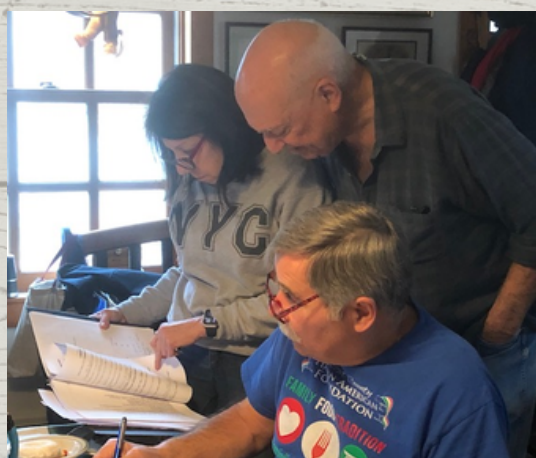
Keep an eye on our Website, Instagram and Facebook pages for constant updates to everything that is happening with us. We have a great crew to keep you informed.

Pace e amore,

Anthony Tampone, President

Il Circolo Italiano!

Il Circolo Italiano started 2024 with a language competition to review all they learned in 2023. The teams worked to translate from Italian to English, from English to Italian, and to answer Italian questions in Italian.



L-R: Debra Tampone, Joann Rex & Adrianna Fusco

Congratulations to the “campioni ”!!!

submitted by Ceila Ecker

ITALY DIVIDED OVER NEW PINEAPPLE PIZZA

Julia Buckley, CNN January 3, 2024

Anyone who's set foot in Italy knows there are unwritten rules that one must abide by – and the most important of all revolve around food. Cappuccino after 11 a.m.? Only for tourists. Spaghetti bolognese? A horrifying thought. Pineapple on your pizza? Heresy – at least, it was until now.

But 2024 might just be the year that pineapple pizza cracks Italy, thanks to Gino Sorbillo, the renowned Naples pizzaiolo (pizza maestro) who has added the dreaded “ananas” to his menu in Via dei Tribunali, the best-known pizza street in the world capital of pizza.



Gino Sorbillo

Sorbillo's creation, called “Margherita con Ananas” costs 7 euros (\$7.70). But this isn't your regular Hawaiian: it is a pizza bianca, denuded of its tomato layer, sprinkled with no fewer than three types of cheese, with the pineapple cooked twice for a caramelized feel.

Sorbillo, a third-generation pizzaiolo, told CNN that he created it to “combat food prejudice.”

“Sadly people follow the crowd and condition themselves according to other people's views, or what they hear,” he said.

“I've noticed in the last few years that lots of people were condemning ingredients or ways of preparing food purely because in the past most people didn't know them, so I wanted to put these disputed ingredients – that are treated like they're poison – onto a Neapolitan pizza, making them tasty.”

Doing it in his headquarters in the historic center of Naples with its 3,000 years of history – Sorbillo has 21 outlets around the world including in Miami, Tokyo and Ibiza – was also making an important point, he said.

Tasty or not, pineapple on pizza is anathema to most Italians, and his pizza – which he launched on social media this week – hasn't gone down well with many. It has, Sorbillo said, started “uproar” with insults on social media, and his pizza even being discussed on national TV.



UCIAF VICE PRESIDENT AND LONGTIME “PIZZAIOLO”, JOE FAMIGLIETTI, REACTS TO JULIA BUCKLEY’S ARTICLE “ITALY DIVIDED OVER NEW PINEAPPLE PIZZA”

I read this article with great amusement. Pizza is a worldwide phenomenon today, yet it started out as very humble street food in Naples. Pizza then became popular in the New World thanks to the wave of Italian immigrants who arrived between 1880 and 1920. Depending on where those immigrants settled the pizza changed to different degrees. Detroit pizza was cooked in the heavy steel parts pans that were used in the auto industry, etc. So American pizza was already different. But back in Italy, the AVPN (Associazione Versace Pizza Napoletana) created specific pizza regulations. They say that Neapolitan pizza, or pizza Napoletana can only be made with simple and fresh ingredients, a basic dough, raw tomatoes, fresh mozzarella cheese, fresh basil, and olive oil. NO fancy toppings! From my point of view - The Napoletana pizza is the best in the world!

But now Sorbillo, considered by many to be the Pizzaiolo Maestro, has created a pineapple (ananas) pizza. Fifty percent of the Italians are outraged. But the rest see all Italian food as evolving. Italian American food is not Italian, but even the Italians in Italy love chicken parmigiana. There is no pepperoni pizza in Italy - but that's Americans' favorite topping. I side with letting the food evolve. Yes, start with the finest, freshest ingredients, but really good toppings can add to the pizza experience.

Saying “pineapple pizza” does not sound good to me, but with Maestro Sorbillo caramelizing the pineapple and some Italian prosciutto, who knows, I might love it and it might become a favorite.

As my father Papa Mike would say - "Don't tell me you don't like something, until you at least give it a try".

JOE FAMIGLIETTI, 1st Vice Pres., UCIAF



Carnevale, Anything Goes!

By: Celia Ecker

Carnevale, the multi-week festival before the austere 40 days of Lent, is marked by numerous celebrations featuring colorful dress, intriguing masks, and scrumptious food. This year Carnevale culminates on February 13th, “Martedì Grasso.”

In the days prior to Mardi Gras thousands will flock to Venice to participate in the celebrations. The most exclusive celebration, il Ballo del Doge, is scheduled for Saturday, February 10th with tickets for dinner and the “ballo” costing more than \$2,000 per person. The much anticipated “Volo dell’ Angelo” takes place in St. Mark’s Square. A person dressed as an angel jumps from the Campanile and flies through the square (tethered to a rope).



2023 Best Costume Winner
Astrostar

The Venice Carnevale especially is characterized by extravagant costumes and illusive masks. Originally, these masks allowed people to hide their social status and identity thereby providing true freedom to let loose. There is an annual award for the best costume with the 2023 award going to the Astrostar. This award-winning Carnevale costume featured hundreds of mirror fragments representing the zodiac.

The traditional snack food of Carnevale is a sugar dusted fritter called “chiacchiere” or “cenci” or “frappe” or “bugie” or “crostoli” depending on where you are in Italy. Every area has its own name for this sweet. Many Italians will enjoy a hearty meat lasagna on Martedì Grasso before removing meat – “Carne vale!” -from their diets for the next 40 days.



Carnevale is a feast, a celebration, and for some a bacchanal. Good thing at Carnevale “ogni scherzo vale” -anything goes!



Membership News

Each month in 2024, we will provide membership updates and news, as well as members who have joined in the previous month. We are now over 500 members in UCIAF! A great milestone! Since we collect dues every January, we are asking any member who has not paid our minimal annual dues to get their payment in by mail to: UCIAF PO Box 4427, Kingston, NY, 12402. Any questions please contact Membership Chair Tony Marmo at 845 -338-9111.


Welcome to new members: Primo Stropoli, Marissa Marvelli, and Joseph Ditta.

Tony Marmo, Membership Chair

Conversational Italian for a Cause

UCIAF Member Tiziana Rinaldi is offering to teach you conversational Italian on a one-to-one basis. The session will be held in Milton or Marlboro, each session is 60 minutes, and four sessions are being offered. Each session is \$50. Should you want to sign up for all four sessions, the subsequent three sessions will be \$45 each. 100% of the fees will go to HVHelps Refugees which assists Ukrainian refugees and people still in Ukraine. The funds will help buy textbooks for Ukrainian refugee children.

Short bio: Tiziana Rinaldi is an Italian-born journalist and educator who emigrated to New York in 1990 and resides in Milton. Since then, she has worked for both Italian and American media companies. She has served as a national correspondent for Global Nation, the immigration desk of PRI.org and PRI The World (now PRX.org), and has held staff positions at ABC News, Lightworks Producing Group, RAI-Radio Televisione Italiana, and the U.S. Bureau of the national Italian newspaper Il Messaggero.. She holds a Masters of Arts in Engagement Journalism from the Craig Newmark Graduate School of Journalism at CUNY and a Masters of Business Administration from the Università degli Studi di Perugia in Italy, her native country.



Conversazione!

A UCIAF gathering to promote
Italian language skills!

Wednesday evenings 5:30-6:30

January 24

February 7 & 21

March 20

April 10

(additional dates TBD)

The Peace Education Center
of the Hudson Valley
430 Main St, Rosendale

Questions?

Email leonisa.ardizzone@gmail.com



Please Join us for Ole Savannah's 3rd Annual Winterfest February 18, 2024!

UCIAF Guest bartenders will be
donating their tips to our organization!
We will also have members participating
in the Skating For a Cause with all
pledges also being donated to UCIAF.
Member participation TBA.



Thank you to our Sponsors!



2023 FESTIVAL SPONSORS



MEZZACORONA



The Italian Festival is made possible, in part,
with support from the federal American
Rescue Plan Act funds awarded to the City of
Kingston by the U.S. Dept. of the Treasury



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ITALIAN CULTURE HISTORY FUN FACTS

submitted by Debra Tampone



Buon San Valentino
Buona Festa di San Valentino



♥ ♥ HAPPY VALENTINE'S DAY ♥ ♥

Did you know that we have Italy to thank for La Festa di San Valentino (Saint Valentine's Day)?

Saint Valentine, or San Valentino as he is known in Italian, was a Roman priest. Legend has it that he began marrying persecuted Christian couples in secret, and after being discovered by Emperor Claudius Gothicus and refusing to renounce his faith, was martyred on February 14th AD 269.

Just over 200 years later, La Festa di San Valentino was established by Pope Gelasius I in honour of the Christian martyr.

Valentino's association with romantic love truly began in the 14th century, when the tradition of courtly love flourished, and by the 18th century, the day had become an occasion for couples to express their love for each other with gifts, flowers and greeting cards known as valentines.



inverno
winter



SPOT THE 7 DIFFERENCES!

neve
It's snowing



fa freddo
it's cold



bufera di neve
blizzard

