

La Voce Italiana

THE ITALIAN VOICE



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The United Italian Society



CINCINNATI, OHIO

The 150th Anniversary of Italian Reunification

UNITA' D'ITALIA

by Paola Girelli Harding

During the time of our U.S. Civil War, on March 17, 1861, Italy, which had been divided into seven States, became officially United/Unita!

King Vittorio Emanuele II, became the first sovereign of a reborn Italian state, from King of Sardegna, to King of Italy, surprising some of the major European powers who had hoped to keep or increase their grip on

strategically important domains in the Italian peninsula.

This commemoration, shared by many historical cities and different, major websites, will feature the *cake topping*, as many refer to the Vittoriano Monument in Roma, starting on March 17th the inauguration of the year-long festivities and events. Roma and the

first capital of Italy, Torino, will showcase historical events and artifacts from the Risorgimento (which brought the country to a final Unita). Anyone traveling to Italy this year might enjoy one of these city's events, learning of the struggles that, after centuries of foreign domination, brought Italy and twenty-two millions Italians together.

Exhibitions in Roma

by Kim Kusnerak

Along with former capitals Torino and Firenze, Roma will be the site of major re-

unification celebrations. While there will be cultural events— theater, concerts, film festivals—city-wide from March through November, here are some special exhibitions in Rome that shouldn't be missed.

The recently reopened Museo del Vittoriano will exhibit Risorgimento memorabilia, including letters by Alessandro Manzoni and personal effects of Garibaldi, Cavour, and Mazzini. At the Museo di Roma, the *Il Risorgimento a colori* (The Risorgimento in color) exhibition includes art illustrating the most significant events that took place in Roma during the unification process.

At the Scuderie del Quirinale is the exhibition *I pittori del Risorgimento* (Risorgimento Artists), which presents events leading to unity as illustrated and interpreted by national painters of the time. For the first time, the great

battle scene paintings by Giovanni Fattori and Gerolamo Induno will be shown together.

In Castel Saint Angelo is an exhibition of contemporary art as well as relics of a hero of the Risorgimento—Guiseppe Garibaldi.

The exhibition *Second Risorgimento in color: painters, patriots, and patriot painters in 19th century Rome* is at the Museum—Palazzo Braschi.

Anyone who visits any of these will be richly rewarded.



A side view of the monument. Notice the centerpiece, equestrian statue of Vittorio Emanuele II.



Napoleone Bonaparte is the original (Italian) spelling of the historical character's name, Napoleon. He was born in Corsica just after the island was taken by France, and he did not adopt the French spelling of his name until he was twenty-five years old and beginning a military career in France.

All during the ancient Roman era, Corsica was part of the Imperium Romanorum. All during the Middle Ages and the Renaissance, the great navel power, "The Proud" Republic of Genoa, controlled it except when Milan controlled Genoa, then Corsica belonged to the Duchy of Milan. France seized the island in the 1700s to increase its influence in the Mediterranean.

In the year following Napoleone becoming emperor of the French, he crowned himself King of Italy (Imperatore e Re / Regno D'Italia). His conquests had made part of the Italian peninsula a kingdom centered on Milan. All this is shown on the 5-Lire coin in our masthead above. Note the "M" on the front, which shows it was minted in Milan.

Napoleon was the first egghead to sweep aside pedigreed rulers and institute a limited monarchy. Because of that, he was hated by the absolute monarchs of Europe. In his career, he ended many Medieval institutions and gave backing to the idea that the Italian peninsula should be united as one. Many of the Italian people and some of their leaders of the day took up his ideas and even adapted the French tricolor flag, changing the first stripe, the blue stripe, to green.

Mark D'Annunzio

Exhibitions in Torino

by Rodolfo Lasparri

Experience Italy is the title given to the celebration of the 150th Anniversary of Italy's unification in 1861. In and around the city of Turin, celebrations will be held between March 17 and November 20. Two main sites will host major events: one is the Reggia di Venaria reale, just outside Turin, and the other is Officine Grandi Riparazione, within Turin itself. In addition to exhibitions, there will be concerts, festivals, and sporting events. Two examples are the *Giro d'Italia* bicycle race and the assembling of all divisions of the Italian military. Three expositions of *Experience Italy* follow:

The exhibition of Italy's history from its unification to today is entitled *Making Italians*. It will be held at the Officine Grandi Riparazione and will run from March 17 to November 20.

Stazione Futuro. Qui si rifa l'Italia, an exhibition of Italy's future, is also to be staged at the Officine Grandi Riparazione between the dates of March 17 to November 20.

Italian high fashion from 1861 to the present will be displayed in another exhibition entitled *Alta moda. 150 anni di eleganza*. This exhibition will be held at the Reggia di Venaria from July 23 to September 11.

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Italian Society



UNITED ITALIAN SOCIETY OF CINCINNATI

We at the United Italian Society send you *Tanti Auguri di Bouna Pasqua!*

We ended last year with a fantastic Christmas party attended by 137 members and their families. Our biggest ever by far. The 'boys' did a great job on the menu, the hall was decorated beautifully, and we all had a great time.

Our 2011 Valentine Dance this past February 12, at the Syrian Shrine was fantastic. Great food provided by chef Joe Schultz, the wonderful music of the Pete Wagner Band, our fantastic basket raffle, and the ambiance of a fine venue.

We are sorry to report that we lost one of our wonderful members, Don Nicastro, in December. He will be missed.

In case you haven't already heard about us, I would like to tell you some things about our Society. The United Italian Society of Cincinnati is a group of Americans of Italian descent who are dedicated to honoring our immigrant forefathers and mothers by continuing the rich traditions and way of life they taught us. We are a fun-loving group that gathers to share our heritage with each other and the community. Our monthly meetings are social events in themselves with lots of fun and a great dinner provided from the kitchens of our members.

We meet at 7:30 p.m. on the first Tuesday of each month at Sacred Heart Church at 2733 Massachusetts Avenue in Camp Washington. For more information about joining The United Italian Society, please visit our website at www.uiscincinnati.org or visit us on our meeting night. All are welcome.

And congratulation to *Italia* on this, the 150th Anniversary of its *Risorgimento!*

Phil Sabatelli, *President*



ORDER SONS OF ITALY IN AMERICA, CINCINNATUS, FILIAL LODGE 1191

We wish everyone a healthy, happy, and prosperous New Year. We look forward to a busy year and invite all of you to attend our Wine Tasting that will be on Saturday, May 21, 2011, at Sacred Heart Church. If you would like to attend, please contact me, Marlene Nesi, at (513) 922-7007. This is an extremely enjoyable evening with an interesting presentation of Italian wines followed by a fabulous meal and open bar.

We will again be participating in the Newport Italianfest in June. Our specialty is making and selling cannolis. A good time is always had by all, so please volunteer your time to help with this four-day event.

Our Columbus Day Dinner Dance will be in October, and we will award Scholarships to outstanding students of Italian descent. If you wish to make a contribution to the Scholarship Fund, please make your check payable to the Order Sons of Italy Cincinnati Lodge 1191 Charitable Foundation, and mail it to 2093 Sylved Lane, Cincinnati, Ohio 45238. Donations are welcome all year long and are tax deductible. We hope to increase the amounts of the scholarship awards this year.

The Sacred Heart Spaghetti/Ravioli Dinner will celebrate the 100th anniversary of this event on Palm Sunday, April 17, 2011. Chairman, Ronald A. Panioto has many special events planned for this celebration. We always need many volunteers and especially this year because of the gala 100th anniversary. Please contact Sacred Heart Church at (513) 541-4654 or (513) 922-7007 if you wish to help. Without all of you, we would be unable to have this dinner. We will be making the frozen raviolis on April 2 and 3, and we will be working on April 15, 16, and 17.

Our lodge is planning to have a wine-making event in the near future. We invite all of you to participate and contribute to the fun we all will experience.

Our meetings are held on the third Tuesday of every month at 7:30 p.m. at Sacred Heart Church. For more information about the Order Sons of Italy, Cincinnati Lodge 1191, please access our website, www.cinosia.org. Please contact Mike Camacci at (513) 561-3009 if you wish to advertise on this outstanding website. We are all extremely proud of this informative website, so be sure to keep up with our activities by checking frequently.

Submitted by *Marlene Nesi*, Recording Secretary



At our January meeting, Dean Giacometti (at right) swearing in our new officers (Shirley Stevens was unable to attend) and trustees: Ed Rubeo, Bernie Roma, Suzanne Bodkin, Cindy Meale, Gina Onorini, Phil Sabatelli, Donna Wanstrath, Mario Onorini, and *Mussie* Minella.

Photo by *Paola Girelli Harding*

President—Phil Sabatelli
Vice President—Cindy Meale
Treasurer—Donna Wanstrath
Recording Secretary—Gina Onorini
Corresponding Secretary—Shirley Stevens
Sargeant-at-Arms—Richard A. *Mussie* Minella Sr.

Trustees: Dean Giacometti, Bernie Roma, Ed Rubeo, Mario Onorini, and Suzanne Bodkin

Committee Chairpersons:
Membership—Evelyn Iacobucci
Charitable Giving—Donna Wanstrath
Scholarship—Paola Girelli Harding
Valentine Dance—Gina Onorini
La Voce—Linda Gromen and Rose Santoro



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News



MADONNA! Was this winter season the coldest one in a long while, or are we all just getting a bit older and more sensitive to winter weather? Regardless, spring is upon us, Easter is only a few days away and the Mezzo-Mezzo Social Club is already well into its social agenda for 2011.

The year's festivities started early when, on the evening of December 17, 2010, a number of MMSC members and their spouses attended the wonderful retirement party given to honor Judge Ronald A. Panioto. The members of the MMSC had unanimously voted to make a sizeable contribution to the scholarship fund established in Judge Panioto's name at his alma mater, Chase College of Law at Northern Kentucky University, and most of them attended the party in person to express their heartfelt best wishes to the Judge. A grand time was had by all at an elegant evening befitting a kind and generous icon of the Greater Cincinnati Italian American Community. *Saluté*, Judge Panioto.

2011's social calendar continued with a bang on January 15, when over 300 people attended the annual Pizza Party. Funds realized from that event allowed us to donate several wine baskets to the United Italian Society for their Valentine's Day Dance and to make a large donation to Crimestoppers, enabling them to continue their very valuable service to the community at large.

Next on the agenda will be the March 26 Spring Scholarship Banquet at the Cincinnati Museum Center where two \$5,000 undergraduate college scholarships will be awarded and a winner drawn for the MMSC \$10,000 raffle. The Zoo Picnic is set for the last Sunday of July, the Golf Outing for a Saturday in August, with a couple of new events sprinkled in between. And don't forget Sacred Heart Church's 100th Anniversary Spaghetti/Ravioli Dinner on April 17. Most of the MMSC members will be hard at work there too. Things seem to be heating up a bit, aren't they?

As usual, MMSC members welcome any potential new members to attend our meetings, held on the second Tuesday of each month. Join us for dinner and an opportunity to personally meet and talk with all of our members. Remember we invite men and women, Italians and non-Italians alike into our organization—the main requirement remains the willingness to work hard and be active in an effort to assist others.

The Mezzo-Mezzo Social Club would like to thank all who have helped to make our group such a recognizable and dynamic entity over the last few years, either by attending one of our events, by acknowledging to others the charitable endeavors we have attempted, or by simply thanking one of our members for a job well done. We could not have accomplished the things we have without your cooperation and assistance. We look forward to seeing you in the future—at our meeting, at one of our events, or even on our website.

From the Mezzo Mezzo Social Club
www.mezzo-mezzo.com



La Societa Di Fuscaldese

La Societa Fuscaldese Femminile welcomes its new officers and all members to the beginning of another successful year highlighting our pride in our native country and paese. Our membership continues to increase, and a fun-filled year

lies ahead. Committees are being formed to involve all our members in the various projects to be enjoyed this year. Plans are under way to continue our charitable contributions in our communities, support our youth with the available scholarship, celebrate our San Francesco with the yearly mass in July, and "party party" at the May Cincitalia, the August picnic time, the holiday membership lunch, and the holiday family celebration. Members continue to offer innovative ideas for travel, baking days, and technology implementation in our society. Our veteran members and our younger members all work together to blend and grow.

The committee in the photo here worked to provide a fun-filled evening to our members, their families, and children on December 11 of 2010. Santa Claus carried many gifts to our children of all ages; and many raffle items and gift baskets were enjoyed by all in attendance. No Italian gathering is ever complete without much delicious food. Our bountiful buffet was supplemented by all the scrumptious desserts supplied by our members. The evening was most enjoyable and well attended. Plans for this year's La Famiglia party are already in the works.

New officers as of January 1, 2011, are Marlene D'Andrea Vorherr, *President*; Gail Vilaro Frommeyer, *Vice President*; Jennica Bonomini Bass, *Secretary*; and Rae Santoro Newell, *Treasurer*. *Board members* include Jeanne Bianco, Jan Bonomini, Paula Bonomini, Mary Ciambarella, Rosina Deutsch, Raffaella Gentile, Michele Martino, Rose Mazzei, Josie Niemeier, Ginny Staubach, and Ann Weiss.

Marlene Vorherr



La Famiglia committee members—Left to right front row: Jan Bonomini, Mary Ellen Begehr, Josie Niemeier, Jennica Bass, Rae Newell, Alisa Dadian *Second row:* Tina Hershner, Katie McDonald, Gail Frommeyer, Jody Seta, Mary Ciambarella, Marlene Vorherr, Raffaella Gentile, Sandy Mahoney, Ann Weiss *Third row:* Kathy Deutsch, Jeanne Bianco



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Our United Italian Society 2010 Christmas Party

by Phil Sabatelli / photos by Josie Niemeier

We decided early in 2010 to have some of our members cook the Christmas dinner. At our picnic in June, I asked my nephews, Dave Sabatelli and Earl Einhaus, if they would like to do it since they cook for the picnic and really like to put on events. Since it is a big job we asked Vince Cerchio and Joe Mastruserio if they would like to be involved, and they gladly volunteered.

Just before Thanksgiving we had a meeting to decide what to cook and who would do what. Like all UIS meetings, it turned into a party. We planned it out except for exactly what the pork loin portion would be. Just after Thanksgiving we met again, Vince brought samples of his stuffed pork loin, and we all agreed it was going to be great. These are the people who contributed:

☞ Antipasto—Judy Sabatelli, our daughter Lisa Waltermann, who also loves to help people and plan events, and myself.

☞ Pasta—Dave and Sandi Sabatelli. This dish is the pasta the Sabatelli family has served for Christmas since the early 1950s. We call it *Rotini di Sabatelli*.

☞ Contorni—The vegetable dish is Joe Mastruserio's recipe. Since Joe had to work on our party day, Dave picked up the vegetables, and he, Sandi, and Earl got them ready for Joe to do the cooking.

☞ Stuffed Pork Loin—Vince Cerchio. This took a lot of preparation including tenderizing with a huge meat tenderizer, preparing the stuffing, rolling the loin, and tying it with kitchen twine. Just about everybody chipped in to some degree.

☞ Salad—Judy Sabatelli and our daughter, Lisa Waltermann, made the salad, worked just about everywhere in the kitchen, and handled the serving.

☞ Dessert—Rose Einhaus made cannoli. Among those who brought cookies were Annie O'Donnell, Mary Jean Morano, Cincy Meale, and Gina Onorini.

☞ A special thanks to Earl Einhaus—Earl played a major role in the planning and although he had angioplasty right



In the cucina working to ready the dinner: Dave Sabatelli, Vince Cerchio, Lisa Waterman, Sandi Sabatelli, and Earl Einhaus (Joe Mastruserio, not shown, was part of this group of workers).

after Thanksgiving, he was still able to play a huge role in the kitchen on party night.

☞ Decorations and setup—A huge thanks to Evelyn Iacobucci and her daughter-in-law, Sue Iacobucci. They make the hall a special place every year, and this year was probably the best. We had to set up for an expected 150 to 160 people, which is 30 more than last year. Evelyn and Sue had a lot of great help from Vic Minella, Bill Milazzo, Mary Lou

and Frank Miller, and the kitchen staff who came out to help with the setup. And early in the evening Pat Minella helped out greatly by greeting the early arrivers and collecting the guest fees.

Then came the fun! At about 2:30 we were informed that there was a gas leak in the school building and we possibly would have the gas turned off. At 3:00 p.m. this was confirmed, and the gas was indeed shut off to repair something near the indoor gas meter.

Our Christmas parties always make for a evening of fun and great food. This year's party was no exception.

This meant it was getting colder in the building, AND WE HAD NO GAS WITH WHICH TO COOK! They said they would do everything possible to get it back on by 6 p.m. but there was no guarantee. We tried to get the use of Hilvers kitchen down the street, but they were only available till 5:30. We could use the kitchen at San Antonio, but it would have been extremely tough. The only thing I knew for sure was that we were not going to cancel the party. It might have been very cold in the hall, but the food would get done somehow!

Luckily we got the gas back by 6 p.m., and we were able to get the hall warmed up again within an hour. It caused the pork loin to be a bit late, but it all, nonetheless, worked out. Eventually my blood pressure returned to somewhere near normal, and all had a great evening.



Gina Onorini and Cindy Meale calling out ticket numbers for the evening's gift exchange.



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50s-60s Sock Hop

By Anthony Pitocco / photos by Jane Pitocco

On November 20, 2010 Mezzo-Mezzo Social Club hosted a 50s-60s Sock Hop at the Shriners Hall in Clifton.

The sounds of the fabulous 50s-60s music filled the dance hall. Rodger Kay of Oldies 1480 (WDJO) was the

DJ, and he kept the crowd singing and dancing throughout the night.

Women came dressed in their poodle skirts, and guys showed up in their rolled up jeans and leather jackets. Everyone had a ball reliving the fabulous 50s.

After dancing and singing awhile, the crowd was treated to a genuine 50s-60s buffet complete with Skyline coneys, Big Boy sandwiches, an ice cream bar featuring pink and brown cows, and made-to-order sundaes.

After eating, a best dressed "guy" and "doll" were awarded. Kathy Pitocco with poodle skirt, bobby socks, and her boyfriend's high school jacket won the "dolls" contest, and Mario Onorini dressed as the "Fonz" with a leather jacket, tight jeans, and "hair," (yes hair) won the

best dressed guy's. Everyone had a great time and suggested having another one next year.

A large donation from the proceeds was given to the *Make A Wish* foundation. A special thanks goes out to Ken Zang with Skyline and the Alpha Tau Omega Fraternity at the University of Cincinnati for their help with the event.



Skip Berling and Lil Ciuccio here with Mario and Gina Onorini



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Italy — an Outsider's View

by *Dana S. Ellefson*

As you can see by my name I am not of Italian decent; in fact I have no known Italian in my lineage. By heritage I am Norwegian with a touch of Dutch.

Although I spent thirty years of my career traveling and living internationally for business, I have never really visited Italy.

Why then am I writing this article? You can thank my wife (Cindy Meale) and in-laws (Mario and Gina Onorini) who recently provided the opportunity for me to finally visit and experience Italy and its culture.

First Impression

Although I cannot create a generalization for Italy, during our visit it seemed like everything was located on the side of a hill. While breathtakingly beautiful, I have never climbed so many steps in my life. I was becoming rather "toned" by the time we left. Now I know what women see (or look at) in Italian men.

I wish many of the photos I took were "scratch and sniff." The visual does not encompass the whole experience, such as walking into a trattoria that has a beehive, wood oven for making pizza. The picture does not capture the sounds of crunching as the slices are cut, the olfactory blends of wood smoke, olive oil, various cheeses, tomato, garlic, and other herbs simmering as the edges of the crust begin to char . . . the crackle of the wood heating the oven, the hum and laughter of those doing what Italians do very well . . . socializing. Can you tell I miss it?

Our Italian Experience

This trip began when Mario's mother (Chiara Borini—what a beautiful name . . . and person too) decided that she wanted to have a reception for my niece Santina

(Onorini) and her new husband Josh (Vanzant) in Perugia, Italy. To give you some perspective, Perugia is a city in the province of Umbria. Umbria is separated from the province of Tuscany by Lago Trasimeno and is considered "The Hidden Tuscany." Well, eventually all six of us decided to go. Mario's mother lives close to the lake, so we located ourselves in a small town on the lake called Torricella. It was from there that we ventured out.

We had two weeks of pure bliss, no complaints or arguing, only laughter and heart-felt enjoyment. I would travel with these folks again in a heartbeat.

It all culminated for me while visiting Assisi. At one of the fountains tradition dictates you are supposed to make a wish. After standing at the fountain for a while, Mario said, "I just realized that I have nothing to wish for! I have everything right here in this group . . . I do not need anything else." What a profound statement.

My niece Santina, during her college years, had the opportunity to study abroad for both her undergraduate and graduate studies and chose to do both in Perugia. One day as we were walking in Perugia, a voice calls out "Santina." It was a vendor at a corner shop who recognized her. I was impressed that he remembered her. It had been several years since she had lived there and her residency was a short one. This, however, is part of the social side of Italy that is rarely touted. One always hears and



Torricella on Lago Trasimeno *Bella Vista*

reads about the history, cathedrals, architecture, foods, and wines but rarely the human factor. As tourists we are only exposed to the materialistic virtues of Italy. It is, however, the human factor that really makes Italy what it is. All the physical trappings we see are common denominators that perpetuate the Italians' love for socializing.

We all had things we wanted to see and do during our visit, but we also had family obligations (which in my book turned out to be the best experiences of the trip). Acceptance by the family was unbelievable. This is the true Italian experience.

Several memorable occasions occurred: the grand reception for Santina and Josh, a visit by Mario's cousin Pietro and his son Omar from Switzerland, dinner at a niece and nephew of Chiara's (Carla & Ivo), visiting Chiara's neighbors Franco and Ada (who take care of Chiara in Mario's absence), and what seemed like a twenty-course meal (no exaggeration) that was hosted by Chiara at a restaurant special-

(Article continues on the next page.)

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(*Outsider's View*, continued from p. 6.)

izing in seafood on the shore of Lake Trasimeno.

An exceptional dinner gathering was at Gianni (a cousin of Mario's) and Patrizia's house located on the top of a hill (where else). On arrival the first thing we noticed was the view from their vantage point. It was quite beautiful and included a castle situated on a neighboring hill that was fully illuminated. Impressive! On reflection, however, it was also a cold and damp evening, but that soon abated as we entered their house and were immediately beset by a beautiful stone fireplace and a warm inviting fire. Talk about ambiance. The house could be best described as an "open architecture" and was beautifully decorated. The dining, living, and kitchen areas blended seamlessly from one to another and were enveloped in a warmth and glow that only a fireplace can produce. No matter what area you were located in you could still participate in conversations in the other areas. The meal was exceptional, as was the wine served. The laughter, the jokes, and the cooking permeated the whole area, as each course was prepared and served (I lost count . . . due to the wine). At the end of the evening we sat by the fireplace and sipped on various liquors while being entertained by Omar on the piano. I hated to leave.

Everyone either spoke Italian, or as in Josh's and my case understood the Italian. If you really want to learn the culture you need to be somewhat bilingual. As you will quickly find out, once you leave the "tourist zone," not everyone speaks English.

We visited friends who once lived in the U.S., Rosa and Rita DiMenna the sisters of UIS member Dina (DiMenna) Gruber. They now live in Prato, a city northwest of Firenze (Florence). What a night! The restaurant where Rita is employed closed down to provide a private party for us. From its mountaintop view you could see Firenze, Pisa (home of the leaning tower), Prato, and several other Tuscan cities. Once again the food and ambiance were unbelievable, as was the company. Santina and Josh mingled with their generation, which was about half the group, while the remainder of the group reminisced about old times.

Love the trains . . . only way to travel, unless you have an Italian brother-in-law crazy enough to drive. Especially to take

a van down streets not really designed with cars in mind. Many of the streets were so narrow you felt you would have trouble walking down them without scraping your shoulders on the buildings. Yet we managed to return the vehicle with all its paint and mirrors. If you elect to drive, consider taking a GPS. We would not have made it around Firenze if we had not had it. The street system is very convoluted.

Food is art—I have never taken so many pictures of plated food. One would think I was an editor for a food magazine. Not only are the flavors and textures phenomenal, but the presentation is a work of art. You almost hate to eat it, yet I forced myself to do so . . . over and over.

Gelato—a gift from the gods, nay the nectar of the gods, given to us mortals in Italy. This is not ice cream. It is a repast unto itself. Every region I visited had its



Here I am outside the Gelateria San Crispino's, Rome, *Cibo Degli Dei* (Nectar of the Gods)

own take on this delectable frozen concoction with the flavors limited only by their imaginations and available ingredients. I would really like to start a "Gelato Tour of Italy" beginning with San Crispino's in Rome, one of the best Gelatorias I experienced.

You cannot visit Italy without making a pilgrimage to at least one spiritual center. Being good Catholics (myself excluded) we visited a multitude of cathedrals

and chapels. All with interesting history and inhabitants. The Vatican for me was a very spiritual experience, and, if you only visit one place, this should be it.

Best Memories

People ask me what was the one thing that I enjoyed the most. This is a hard question to answer since there were many. Genetically I am drawn to the water (its the Viking in me) so I would have to say either the ferry ride from Passignano to Isola Maggiore, an island on Lake Trassimeno where they make exquisite handmade lace, or my brother-in-laws favorite thing (which I too have adopted) . . . sitting in the early morning at a café on the edge of Lake Trassimeno having a fresh brioche and espresso as you watch the sun rising above the mist on the lake. The only sounds were the ducks in their morning ritual, the creaking of the fishing boats pulling at their moorings, the waves lapping against the shore from the wind or a distant boat and the town slowly awaking to a new day. Sublime solitude!

There is so much to see and experience; yet my visit only scratched the surface and was only in three provinces. It is only a matter of time before we return again. As you can see, I am hooked!

I will need to get a bigger memory chip for the camera and pray the exchange rate for the Euro trends closer to the Dollar. Honey . . . where is the closest Duomo??

Below: Cindy by Fountain of Assisi *Esprimi un desiderio* (Make a wish)




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Annual Pizza Party SOLD OUT!!

January 15, 2011 was the date of one of the most eagerly awaited events presented by MMSC—the Annual Pizza Party. Those who have attended this gathering in past years will attest to the large crowds—over 500 people—it has attracted to the Syrian Shriners Hall. But alas, because of the constraints imposed because of equipment and fire codes, this year's party was limited to 325 tickets to be sold. To no one's surprise, the event sold out in record time.



Here's Paul Copelin with some of the reason many wondered if we had made too much.

By Herk Iames / photos by Jane Pitocco

As in previous years, the party featured pizza in the old-fashioned, homemade style. That meant it was made with homemade fresh sauce, a yeast dough, Romano cheese, and prepared in large rectangular pans. By the end of the evening's festivities, none remained. Nor were there any other items left—none of the delicious sweet fruit dessert pizzas, not a one of the cannoli, nor any of the mini-meatball hoagies made with the delicious custom-prepared rolls from Giminetti Baking Company. No one went home hungry or thirsty.

After watching the Steelers-Ravens and the Packers-Falcons NFL playoff games, the night's giant raffle took place—prizes courtesy of Mike Vaccariello. Julie Menner walked away with the grand prize: a large screen TV, but all the lucky winners enjoyed their prizes—thanks Mike. Proceeds from the evening benefitted the Mickey Pitocco/MMSC Scholarship Fund and the Cincinnati Police Department's Crime-stoppers program.

The members of the MMSC want to express their deep appreciation to all those



Here are a few from the crowd who attended this year's party—Gina Onorini, Natalie Folchi, and Cindy Meale.

who attended the party and to those who helped us produce the event, specifically the event co-chairs, Nicholas Pitocco and Anthony Pitocco, and the volunteers from the U.C. fraternity, Alpha Tau Omega, along with several volunteers from X.U.

We are sorry we could not accommodate all who wished to attend, but perhaps the demand for tickets will result in this being a semi-annual event in the future.

Mussolini's War

ISBN: 978 1 906033 56 9

by Frank Joseph / reviewed by Alan Biondi

Even as a very young person I loved history books; they had stories with the additional excitement tossed on top that they supposedly were true. In 1957 I discovered a trove of books on World War II that kept me interested for over a year. The political aspects caught my attention more than the actual combat details, but in both I found Italy nearly constantly portrayed negatively, very negatively.

While here in America the negative stereotype of Americans of Italian descent is that we all are engaged in criminal behavior, the sketch of Italy itself has been of a land filled with Chico Marx-like characters. Just about all were buffoons; the leaders, the people, and everyone in their armed forces as well. The soldiers, sailors, and airmen, almost all suffered from low morale, they were caught up in child-like behavior, and had only antique armaments, plus their officers were dandies and incompetent.

In book after book (not to mention movies) Italian political and military efforts were often described in comic terms. Some of the things said in these renditions of the war, though, did not add up. Italian airmen were supposedly clowns for mistakenly attacking their own Italian warships early in the war. Later I learned this was true also for the British and German air forces, but these occurrences were only mentioned in footnotes and without any comic touches. On one page of the *Encyclopedia Britannica*, their article about the war declared that the Italian army in North Africa was utterly destroyed in 1940, only to follow that on the next page detailing Rommel's arrival in 1941 with

just four German divisions to take back the initiative with that Italian army in North Africa, driving the British back into Egypt.

In the last few years there have been some articles and books presenting a more realistic record, but all have been concerned with just part of the history. James Sadkovich's major work has an obvious focus, *The Italian Navy in World War II*; Slavatore Vasta's *Coorte* journal has excellent articles such as one on Italy's leaders building industrial complexes (to be ready by 1943) to mass-produce weapons like the trucks, tanks, and fighter planes they knew were needed for a modern war; John Sweet's *Iron Arm* explains Italy's decades of developing tanks and its formation of effective armored divisions; and Ian Walker's *Iron Hulls, Iron Hearts*, tells much of the story of Italy's armored divisions in action. But Frank Joseph's book is the only one I know of that covers successes as well as failures presenting from an Italian point of view the entire war.

Joseph is concerned with four serious slurs: (1) Mussolini was Hitler's junior partner, (2) Italian armed forces made zero significant contributions in World War II, (3) the Italian armed forces were poorly equipped, and (4) the Italians were cowards. In chapter after chapter, Joseph presents significant, detailed, objective evidence that demolishes these claims. He tries to do this by detaching the real history of the fighting from the negative judgment of Mussolini's ideology.

One complaint about the book I can understand is its presentation of material more by topics rather than just running through the war in chronological order. Readers may

be confused at first by coverage of an event again that was dealt with in an earlier chapter (but from a different perspective). By the time readers near the end of the book, nonetheless, I expect they will have a sweeping understanding of World War II that will be new. *Mussolini's War* covers what actually occurred from the tank battles of North Africa and the fierce fight for control of the Mediterranean Sea to the snows of the Russian front. Much is presented that is hardly if ever mentioned in other history books, such as Italy's submarine fleet; it's amazing, navy special forces units; its taking control of the mid- and eastern Mediterranean; its near capture of the Suez Canal; and its plans to attack New York City with an atomic bomb (the "disintegration" bomb; nixed for use since there it would be only a terror, not a tactical, weapon).

Be sure to read reviews of the book that are critical. Check the ones listed on Amazon for this book, for example. The negative reviews I have seen so far, however, merely mention small inaccuracies and the complaint that the book goes against the widely accepted views about Italy found in other history books on the war. The venom in some of the negative reviews may shock you.

No one wants to argue that Italians always showed more courage than others in that war; merely that negative stereotypes about any who served their country can be more the result of wartime propaganda than honesty.

Valor used to be a virtue honored in our society. This history book offers a view of that courage all around.



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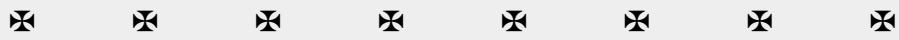
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Keep Looking Up!

Provided by Rita Gentry from Barb Taylor. Reprinted with permission from *Holy Name News*, June 25, 2008.

- ✦ Life isn't fair, but God is still good.
- ✦ When in doubt, just take the next small step.
- ✦ Life is too short to waste time hating anyone.
- ✦ Don't take yourself so seriously. No one else does.
- ✦ You don't have to win every argument.
- ✦ It's okay to get angry with God. He can take it.
- ✦ Make peace with your past so it won't screw up your present.
- ✦ It's okay to let your children see you cry.
- ✦ Don't compare your life to others. You have no idea what their journey is all about.
- ✦ If a relationship has to be a secret, you shouldn't be in it.
- ✦ When it comes to going after what you love in life, don't take no for an answer.
- ✦ No one is in charge of your happiness except you.
- ✦ What other people think of you is none of your business.
- ✦ However good or bad a situation is, it will change.
- ✦ Your job won't take care of you when you are sick. Your friends will. Stay in touch.
- ✦ Believe in miracles.
- ✦ God loves you because of who God is, not because of anything you did or didn't do.
- ✦ Your children get only one childhood. Make it memorable.
- ✦ Life isn't tied with a bow, but it's still a gift.
- ✦ All that truly matters in the end is that you loved.



Judge Panioto's Thirty-Five Years of Service

By *Marlene Nesi*

We congratulate our Order Sons of Italy president, Judge Ronald A. Panioto, on his retirement from the court of Domestic Relations.

Judge Panioto has been a Judge in Hamilton County for thirty-five years and served this community before that as a Prosecuting Attorney.

He was the first Italian in all of southern Ohio to be elected Judge and personifies the eminence that can be achieved by an Italian-American.

He is profoundly respected for all his contributions, and was honored by a crowd of almost 500 colleagues and friends at his retirement party at the Museum Center on December 17, 2010. That day was declared Ronald A. Panioto Day and the accolades were overwhelming.



A scholarship in the amount of \$22,000 was presented in his name to his alma mater, Northern Kentucky College of Law.

We are proud and honored to have him as our President.

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Easter Time Treats

Easter is the time of the year to enjoy these typical treats. Following are two recipes that are found in the *La Cucina Fusaldese* cookbook.

Pane Di Pasqua (Easter Bread)

Rosina Luca Deutsch

- 6 eggs (room temp.)
- 1 c. sugar
- 1 stick butter or margarine, softened
- 3 T. yeast
- 1/2 c. milk
- 2 tsp. vanilla or flavoring of choice
- 6 c. flour
- Colored eggs (opt.)
- Simple icing (powdered sugar)

Beat eggs with sugar. Dissolve yeast in warm milk, but not hotter than 110. **VERY IMPORTANT!!** Set aside for later. Add margarine or butter to egg and sugar mixture. Add milk and yeast mixture, then vanilla and beat together. Slowly add flour until dough is formed. Shape loaves as desired. Make a figure 8 with colored eggs in ends, round- or oval-shaped dough. Place loaves on floured baking sheet; cover with lightweight towel. Place in warm area; let rise for 4 hours or until loaves are double in size. Bake at 350 until light brown. Let cool and decorate with simple icing (if desired).

Taralli Di Pasqua (Sweet Split Taralli)

Carmelina Seta Sabato

- 1/4 c. milk (warm)
- 1 T. yeast

- 6 eggs
- 4 T. sugar
- 1/2 c. butter, melted
- 1 t. vanilla
- 1 t. lemon flavoring
- Pinch of salt
- 5 c. flour

Dissolve yeast in warm water. Beat eggs, add sugar and butter. Add vanilla and lemon flavoring. Add yeast mixture, salt and flour. Rest dough for 10 minutes. Roll into taralli. Let rest for another 10 minutes. Boil 2 to 3 taralli at a time until hard. Place on rack to let cool. When all are cool, cut all around with very sharp knife. Bake in 375 oven for 30 minutes, until golden brown. Let cool. For icing: Mix 2 boxes confectioners' sugar with a little milk and lemon flavoring. Icing should not be too runny and not too thick. Spread on taralli.

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Our United Italian Society 2011 Valentine Dinner Dance

by *Phil Sabatelli* / photos by *Paola Girelli Harding* and *Phil Sabatelli*

Wow! It was really a great night. The Syrian Shriners Hall was decorated beautifully, The Pete Wagner Band was at its best, and chef Joe Schultz and his crew were fantastic. Our 2011 Valentine Dance held to benefit our high school scholarship once again was a big success.

I have to give a huge thank you to Gina Onorini who organizes and runs the event every year along with Mario Onorini, who attends to the details, and this year created two big and beautiful lighted hearts for the stage. Evelyn and Sue Iacobucci decorated the hall to perfection.

One of the highlights of the night each year is the raffle of the theme baskets created by our members. We had seventeen baskets for the silent raffle, and our guests had a great time deciding which ones they wanted to win the most. A great thing about our society is that everybody pitches in and contributes in some way for all of our events.

Our guests this year were in a really festive mood. We really appreciate our guests who come to the dance every year. We have a large contingent of people who love to dance and also love the music of the Pete Wagner Band and who follow them wherever they go. We have Shriners, Arthur



A large number of us love to dance and love the music of the Pete Wagner Band.



Tom Hauser commented, "I just love the sausage—best I ever had!"

Onorini, "This is my favorite party of the year." Pat Minella commented to me, "I just can't believe the baskets."

It was a memorable but bittersweet night. We learned that the Syrian Shriners Hall has been sold and we will not be able to have our dance there next year. We will miss the wonderful ambiance and all the people there who always made it a pleasure to have our dance at their hall. But we will find another place and definitely have our beloved Valentine Dance again next year.



As always, the highlight of the evening was dancing the Tarantella!

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Carlo Alberto The Sad King

by Lydia Muti



The House of Savoy (silver cross on red background coat of arms at left) held territory beginning in the Middle Ages for over a thousand years. True leaders, they actually led their armies into battle; extending their domain little by little till they held the lands near Geneva, Switzerland, through Piedmont down to and including Genoa and Sardinia in the 1800s.

Starting in Spain, in 1848, people rose up and sent the absolute monarchs fleeing out of much of Europe. Carlo Alberto (bust shown lower right) stepped forward, gave his people a constitution, and led his small but professional army to liberate Lombardy and Veneto from the Austrian Empire. Widespread and popular support had been promised

by the more radical, firebrand supporters, but it never materialized.

Instead, most of those leaders preached distrust of the Piedmontese. Carlo Alberto won a first battle against the Austrians, then captured an Austrian fortress, but, fighting alone, was defeated in two battles that followed. Seeing defeat in that final battle, he led cavalry charges, one after another, seeking to die in battle. But betrayed even by death, he refused to abandon the constitution as demanded by the Austrians and abdicated instead. He died in exile a year later.

It was a son, Vittorio Emanuele II, who inherited the throne, stood by the constitution, and became the unifier and first king of modern Italy.



Our La Voce Patrons

Our La Voce Italiana, as you know, is published three times a year (AAD: April, August, December). The United Italian Society drew up the plans for the newspaper, backs it up financially, and while staff positions are open to anyone, currently most positions are filled by members of the UIS.

Our staff offers its efforts and time for free, and our advertizers do cover much of the printing and mailing costs. But wonderful readers such as these continue to make our newspaper possible. **Thank You. A hundred times, thank you.**

Mario & Gina Onorini

Leonard & Jennifer Sauers

Justin J. Zaffiro

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Ernesto Damico



Your Italian Voice

The United Italian Society and the diverse members of Team La Voce are dedicated to preserving and sharing our rich heritage as Americans of Italian descent. Our Team La Voce members contribute their efforts for free, and our wonderful advertisers provide much of the funding needed for printing and mailing out the newspaper.

Patrons, however, make a crucial contribution with their thoughtful gifts large and small. If you would like to help in this work with a monetary contribution, please fill out the following information and send your check to the address shown below:

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