



tradizioni

NEWSLETTER OF THE ITALIAN FOLK ART FEDERATION OF AMERICA

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IFAFA Website: www.italian-american.com/itafa/

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FROM THE PRESIDENT

As our Conference weekend draws near, I can't help but reflect on the huge accomplishments that have been made because of our great gatherings! First and foremost, IFAFA has done what it has set out to do...promote and preserve our Italian heritage. Nowhere in this world do Italians gather to share with each other the very basics of our culture, the songs our ancestors sang every day, the dances they did on special occasions, the food they served to family and friends and the traditions that date back hundreds of years. If it weren't for the dedication and fervor of our participating members this might all be lost. We must be proud of our accomplishment!

IFAFA has also created a family-like bond among people all over America. We would never have met each other if it weren't for IFAFA. We have created special friendships that will last a lifetime and that should be cherished above all.

It's time again to meet up with each other in November. If you haven't already done it, make your reservations now. Let's get together and learn, grow and renew those special friendships once again.

See you in San Francisco!

Blaise

P.S. Please remember that your IFAFA Dues need to be paid up-to-date in order to pay the IFAFA Members price for the conference. Any unpaid dues for 2002 may be sent in with your registration; just indicate somewhere on the form that you are also paying your dues. Also, I need to update everyone about the 2000 conference video tape that I haven't completed yet!! I'm planning to have it completed by November so that I can distribute it at the conference.

Ethnographic Museums in Italy

Continuing our listing of Italy's "ethnographic" museums which may contain folk materials for research purposes, we list places of interest in the region of Puglia. Please feel free to send in any additions or corrections that you discover in your travels.

Bari

Museo etnografico dell'Alta Murgia piazza Santa Teresa 70022 ALTAMURA (BA)

Museo delle Tradizioni Popolari c/o Centro Ricerche Storia e Arte Bitontina - Via F. Aporti, 15 70032 BITONTO (BA)

Museo della Civiltà Contadina "D. Bianco" P.zza Caracciolo, 1 70010 SAMMICHELE DI BARI (BA)

Museo di Tradizioni Popolari Via F. Aporti, 15 70032 BITONTO (BA) 080-8745206

Brindisi

Museo delle arti e tradizioni di Puglia Via G. Verdi, 10/12 72022 LATIANO (BR) 0831 - 725862

Museo Etnico della Civiltà Salentina "Agrilandia Museum" c/o Corpo Forestale dello Stato - Via Ciciriello, 8 72100 BRINDISI

Foggia

Museo delle Arti e Tradizioni Popolari del Gargano "G. Tancredi" p.zza A. Francesco, 15 71037 MONTE SANT'ANGELO (FG) 0884 - 62098

Museo del Grano e della Civiltà Contadina via S. Tommaso d'Aquino, 41 71041 CERIGNOLA (FG)

Lecce

Museo delle tradizioni popolari Abbazia di Santa Maria di Cerrate 73100 LECCE (LE) 0832 - 307415

Museo delle arti e delle tradizioni popolari del Salento S. Maria di Cerrate 73018 SQUINZANO (LE) 0832-785032

Regional Italian Folk Costumes

We continue the series of descriptions of folk costumes taken from the book, now out of print, Il Costume popolare in Italia, by Emma Calderini, published by Sperling & Kupfer, Milano. In this issue, we highlight costumes from the region of Lazio.

Holiday Dress of Castel Madama



The dress is made up of a [lavender] bodice and skirt, of beautiful taffeta with small light-colored flowers. The bodice is form-fitting, buttoned in front, with wide sleeves gathered at the wrist. Damask strapless corset [cream-colored background with multi-colored flowers]. The small apron of thin linen, decorated with lovely embroidery, is gathered at the waist and matches the linen scarf that covers the shoulders and part of the chest. On the head is the *tovaglia* of lightweight white cloth, embroidered, tripled, then folded over several times.

Large filigreed silver hat pin holds it to the hair. Coral beaded necklace. Earrings of coral and engraved gold. Thin knit stockings. Leather slippers.

A Wine Carter of Rome and Environs

Shirt of heavy homemade cloth, buttoned in front with a soft collar turned back on the vest which is of wool, double-breasted, with brass buttons. The trim-fitting pants, cut off at the knee where they button or tie, are of heavy woolen cloth. The same type of cloth is used, always in dark tones, for the straight-cut jacket, with the same buttons. The hat is of dark felt, shaped. Knit cotton stockings. Shoes of leather.



Fall in Italy: Chestnuts

Fall and winter in Italy signal the appearance of street stands selling hot chestnuts, which are not only eaten but also appreciated for warming chilly gloved hands! In late October and early November, festivals throughout Italy celebrate the chestnut harvest. Chestnuts are a basic ingredient for many desserts and side dishes in Europe, but are not as common in the United States due to a disease which killed off many of the country's chestnut trees in the early 20th century.

When looking for chestnuts, look for firm, plump nuts with no visible blemishes in their hard, leathery dark brown shells. Fresh chestnuts are best stored in a plastic bag or in a covered container in the refrigerator for up to two weeks, or in the freezer for as long as four months. For the best results, leave the nuts in their shells until you're ready to use them. Chestnuts can be boiled, pureed, dried, roasted, candied, or eaten raw.

Before cooking, soak the nuts in a bowl of water for 30 minutes, then drain well. Cut a slit or an X in the shell on the rounded side, making sure to penetrate the shell completely so that it won't explode while cooking.

To cook them in the oven, arrange the chestnuts in a single layer on a baking sheet. Roast at 400 degrees for 25 minutes, stirring occasionally. If you're using a microwave, place a maximum of 12 nuts in a single layer on a microwave-safe dish, then cook on HIGH for two minutes. Let the nuts cool for only about five minutes (longer will make the shells hard to remove), then peel.

If you only want to peel the nuts, place the nuts in a saucepan, cover them with cold water, and bring the water to a boil. Cook them for four minutes, then remove from heat, let them cool briefly, and peel. Or, bake them in a single layer on a baking sheet at 425 degrees for 10-15 minutes. Cool briefly before peeling.

Chestnut Biscotti

1/2 c sugar
2 T butter or margarine, softened
1 large egg
1-1/2 t vanilla extract
1-1/4 c all-purpose flour
1 baking powder

1/4 t ground nutmeg
Dash of salt
1/2 c finely chopped cooked shelled chestnuts
(about 1/2 pound in shells)
Cooking spray

Preheat oven to 350 degrees.

Combine sugar and butter in a large bowl; beat at medium speed of a mixer until well-blended. Add egg and vanilla; beat well. Combine flour, baking powder, nutmeg, and salt; gradually add to sugar mixture, beating until well-blended. Add chestnuts; beat well.

Turn dough out onto a lightly-floured surface; knead lightly ten times. Shape dough into a 12-inch-long roll. Place roll on a baking sheet coated with cooking spray; flatten to a 1-inch thickness.

Bake at 350 degrees for 30 minutes. Remove roll from baking sheet; let cool 10 minutes on a wire rack.

Cut roll diagonally into 1/2-inch slices. Place slices, cut sides down, on a baking sheet. Bake at 350 degrees for 5 minutes.

Turn cookies over; bake an additional 5 minutes (cookies will be slightly soft in center but will harden as they cool). Remove from baking sheet; let cool completely on wire rack. When cooled, store the biscotti in an airtight container.

IFAFA CONFERENCE -- NOVEMBER 8, 9, and 10, 2002

Clarion Hotel

401 E. Millbrae Avenue, Millbrae, CA 94030

1-800-223-7111

Here is the conference information again, in case you have not yet submitted your registration form and payment. **The hotel reservation deadline has been extended to October 11, 2002, but don't delay!** Please contact the hotel directly for your room reservation(s).

FOR THESE RATES, YOU MUST MENTION THAT YOU ARE ATTENDING THE IFAFA CONFERENCE WHEN YOU MAKE YOUR ROOM RESERVATIONS!

Single, with breakfast	\$94.00	Triple, with breakfast	\$106.00
Double, with breakfast	\$100.00	Quad, with breakfast	\$112.00

Program of Activities

Dance Workshops

Friday Evening Reception - Hosted by *Il Quartiere Italiano* and *Balliamo*. *Il Quartiere Italiano* will teach *la Tarantella per Cinque*.

In addition, Mark DeSanctis and members of *Tradizione Vivente of Milwaukee* will take time after our Friday evening meeting to get everyone up and dancing.

On Saturday, several dance workshops will be offered. *Il Quartiere Italiano* will teach *la Tarantella Palermitana*. *Balliamo* will teach *la Giga Occitana*. *Tradizione Vivente* will teach *il Laccio d'Amore*. Each dance session will be offered twice in order to allow participants the opportunity to attend other activities.

Other Workshops/Activities

IFAFA Choir - All singers are invited to learn songs to be presented at the Festa Folcloristica.

Genealogy - Helpful tips, as well as sample forms and letters (in English and Italian) for researching your Italian roots, and ideas for preserving your memories in book or video format.

Una Storia Segreta - Author Lawrence DiStassi shares from his book about Italian-Americans during WWII.

Piatti di Buon Ricordo - The opportunity to create a keepsake plate to represent your dance group or family.

Membership-Building - Paul Torna will share methods of recruiting and retaining members in your group.

Oral History - Learn how to record an oral history of dance group or family members to save for the future.

Folk Instruments - A demonstration of a variety of folk instruments and how they are played. (tentative)

Italian Culinary Folklore - How Italian folklore merges with Italian cooking. (tentative)

IFAFA Web Site - Check out the IFAFA website in the Hospitality Suite.

Festa Folcloristica Banquet

Beautiful costumes, a great San Francisco dinner, and, of course ... music and dancing. Performances by *Il Quartiere Italiano*, *Balliamo*, *Ballerini e Voci d'Italia*, *Il Trattenimento Italiano*, and *Tradizione Vivente* dance troupes and by the IFAFA Choir, followed by hours of dancing to the music of the *Espresso 5*.

Please cut your registration form here (or photocopy it), and mail it to:

Jackie Capurro, 2512 Glen Hastings Court, San Jose, CA 95148-4119

Phone: 1-408-274-3764

Email: viva_italia@hotmail.com

Include your check (made out to IFAFA). List one participant per form, or attach a list of attendees (with address & phone number).

Name _____ Home Phone _____ Work Phone _____

Address _____ City _____ State _____ Zip _____

Group Name _____ Director/Officer _____

The deadline for conference reservations is October 4, 2002. Please indicate the number of tickets needed in each category, and carry out the dollar amount:

Entire Conference:

IFAFA Member (adults)	\$90	X	_____	=	\$	_____
IFAFA Member (students through high school age)	\$70	X	_____	=	\$	_____
Non-Member	\$105	X	_____	=	\$	_____
Late Registration (after October 4, 2002)	\$125	X	_____	=	\$	_____
Saturday Festa Folcloristica Only (for guests of IFAFA members)	\$50	X	_____	=	\$	_____

TOTAL ENCLOSED \$ _____

LA MUSICA ITALIANA

Italiapop.com, a new web site at «http://www.italiapop.com», offers browsers the opportunity to hear some of Italy's most popular music. Once the player is launched, users may listen to two streams of Italian hits. The first, entitled *Le Canzoni del Secolo*, rotates through 350 songs, providing listeners with a 30-hour playlist. The second stream, *Italy's Weekly Top 80*, plays Italy's most current hits. Both streams are commercial-free, and the convenient player can be minimized to allow users to work on their computer freely.

From NIAF, the National Italian American Foundation.

COPIA: The American Center for Wine, Food & the Arts



Copia kneels at the water's edge, her hand gently nurturing a young vine. Through her beauty and her connection with the vine, the goddess symbolizes the link between art, wine, and food. Copia, the goddess of abundance, is the symbol of COPIA: The American Center for Wine, Food & the Arts, a new cultural center in Napa, CA, founded by winemaker Robert Mondavi, dedicated to exploring the distinctively American contribution to the character of wine and food in close association with the arts and humanities, and to celebrating these as a unique expression of the vitality of American life, culture and heritage.

Those extending their stay in California during the November IFAFA Conference might want to consider a visit to COPIA, at 500 First Street in Napa, in the heart of wine country about one hour north of San Francisco. For more information, please call 707-259-1600.

The purpose of the ITALIAN FOLK ART FEDERATION OF AMERICA (IFAA) is to preserve and foster interest in Italian folk art; to research Italian folklore, traditions, customs, costumes, dances, songs, instruments, etc.; to act as a center for gathering, storing, and disseminating the information; and to bring together Italian folk performing groups and other interested individuals.

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ITALIAN FOLK DANCES, SOUTHERN STYLE, VOLUME 2

Tina Carriuolo, from Seattle, Washington, announces that she now has available for sale *Italian Folk Dances, Volume 2, Instructional Video*. (The first volume was described in the last issue of Tradizioni.) Each of the 6 dances, on this approximately 45-minute video, includes four sections: Description/Background, Steps/Figures, Walk through's or demo, and Dance to Music.

La Raspa, thought by many to be only a Mexican dance, has been enjoyed in Calabria and other parts of Southern Italy. Easy or Children's Tarantella is a simple tarantella for people new to the dance, and for children who are interested in learning the basics of Italian folk dances.

Il Codiglione, for children and adults, is like a square dance, has a series of figures, and needs a caller or "caposala" or leader. The basket is a particularly fun figure to perform. Caller notes are included. The *Tarantella*, a flirtatious darcee, is composed of a number of figures in any order that is dictated by the dancers, and is demonstrated in two different performances.

Use this video to refresh your knowledge of these colorful customs. Better yet, learn these dances and share with others in order to keep our heritage alive for the generations to come!

To order, send check payable to Tina Carriuolo for \$24.95 per video plus \$4.00 handling /per video and mail to: Instructional Video, 5929 149th Ave SE, Bellevue, WA 98006. For more information, see «www.leadershipcriteria.com». Link to "Italian Folk Dances/Buy a video."

IFAA is an outgrowth of the Italian Folk Art Project initiated at the Nationalities Service Center (NSC) of Philadelphia in 1977. With the assistance of NSC and the leadership and dedication of Cav. Elba Farabegoli Gurzau, IFAA was incorporated May 7, 1979, in the Commonwealth of Pennsylvania as a non-profit cultural and educational organization.

I am interested in:

- ☐ Annual Membership
☐ Performing Folk Group \$25.00,
plus \$5.00 per member address
(if new, send for application)
☐ Supporting Organization \$25.00
(non-performing)
☐ Individual \$10.00
☐ Student/Senior Citizen \$5.00
☐ Contributing to the work of IFAA
\$ _____

Name: _____
Address: _____
City: _____
State/Zip: _____
Phone: _____

Contributions are tax-deductible.
Make checks payable to "IFAA." Mail to:
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Pittsburgh PA 15219

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