



tradizioni

NEWSLETTER OF THE ITALIAN FOLK ART FEDERATION OF AMERICA

Editor: Jackie Capurro

Website: www.ifafa.us

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No. 2

REMINDER: 2019 IFAFA CONFERENCE IN MILWAUKEE

If you haven't yet signed up for this year's IFAFA Conference, there is still time! Dates have been extended for hotel bookings and late fee. The registration form is on pages 2 and 3. More information:

Tentative Agenda

Friday, September 27

1 pm - Brew City Tour
4 pm - Registration opens
5 pm - Board Meeting
6 pm - General Membership Meeting
7 pm - Welcome event

Saturday, September 28

8 am to 5 pm - Workshops
5:30 - Group picture, cocktail hour
6:30 - Dinner
8:00 - Music and dancing

Airport Shuttle

The Crowne Plaza has a free airport shuttle. Call the hotel (414-764-5300) after you get your luggage.

To return to the airport, notify the front desk when you would like to leave. The shuttle from the hotel to the airport runs every 20 minutes from the top of the hour when scheduled.

Breakfast

Breakfast is not included as part of the conference. The Crowne Plaza has a Starbucks and a restaurant that serves a breakfast buffet on site.

Brew City Tour

The Brew City Tour will include checking out some great Milwaukee restaurants by riding The Hop, Milwaukee's street car. Most of the stops are along the street car route, but one stop will involve walking 4-5 blocks. Participants will also have to walk a few blocks to get to the street car from the parking area. Tradizione Vivente members will drive participants from the hotel to the start of the tour. If you need additional accommodations to take part of the tour, contact Megan Zanon at megan.e.zanon@gmail.com.

Workshops

Workshops will include dance workshops, yoga *all'italiana*, Italian cooking classes, making *ratafia* and *cioccolateria pasticceria*, Italian language, *uncinetto* (crocheting Italian rosettes - bring a crochet hook if you have one), ancestry, Italian charms, glass fusion, and mosaic bottles. Glass fusion and mosaic bottles workshops each require a \$10 fee to cover the material cost, and space is limited.

Churches

St. James Catholic Church

7219 S. 27th St.

Franklin, WI 53132

<https://www.stjames-franklin.org/>

2 miles from Crowne Plaza

Mass at 8 am and 10 am Sundays

St. Charles Borromeo Parish

5571 S. Marilyn St.

Milwaukee, WI 53221

<http://www.scbmil.org/>

2.5 miles from Crowne Plaza

Mass at 8:30 am and 10:30 am Sundays

Milwaukee Ghost Tour - THURSDAY, Sept 26

Are you arriving in Milwaukee Thursday afternoon or earlier? Gina Jorgensen is organizing a Milwaukee ghost tour on Thursday night for anyone who is interested. The tour will include learning more about some Milwaukee haunts and checking out some local breweries and distilleries. The tour will start with dinner at the Italian Community Center from 6-8, with the tour then starting at 8. Tour is \$20 plus the cost of food and drinks. Contact Gina at ginajorgy@yahoo.com for more details and to sign up for the tour. Sign up by September 14.

Italian Folk Art Federation of America
September 27 – 29, 2019

CONFERENCE REGISTRATION FORM

Hotel reservations are made directly to the **Crowne Plaza Milwaukee Airport**. Inform the hotel that you are attending the IFAFA Conference and give them the triple-letter code "ZVV". The IFAFA room rate is 'officially' available for Friday & Saturday Night, but check with the hotel for additional stay nights.

Hotel: Crowne Plaza Milwaukee Airport
6401 South 13th Street
Milwaukee, WI 53221 Room Rate: \$109 per night (plus tax)
To make a reservation please call: 414-764-5300
Cut off date for Reservations: Extended to Sept 11, 2019
Check-in Time: 3:00 pm Check-out Time: 11:00 am

Full Conference Fee includes all activities, workshops, & meals (excluding breakfast). IFAFA Conference DVD and Group Photo will be available to order at the Conference.

Festa Folcloristica – Menu Choices:

1. Chicken Saltimbocca: French Cut Chicken Breast – Stuffed with Prosciutto & Swiss – Topped with Sage Cream Sauce – Served with Rice Pilaf
 2. Double Cut Pork Chop: Herb Seasoned – Maple Cherry Sauce – Whipped Sweet Potatoes
 3. Ratatouille Manicotti: Ribbed Pasta Shell – Stuffed with Ratatouille – Topped with Homemade Marinara Sauce, Shredded Parmesan & Balsamic Drizzle – Served over Bed of Sautéed Spinach

Please complete and detach form below. Make check payable to IFAFA. Mail form and check to:
Lisa DeSanctis, W134N6822 Wild Rose Ct, Menomonee Falls, WI 53051. If you have any questions
please feel free to contact Megan Zanon at megan.e.zanon@gmail.com.

Enter number of people attending/participating, and calculate totals:

Full Conference:	IFAFA Member(s)	[No. of Members]	x	\$135	\$
Full Conference:	Student Rate (through high school)	[No. of Students]	x	\$115	\$
Full Conference:	Non-Member(s)	[No. of Guests]	x	\$145	\$
	Additional Fee for Mosaic Bottle Workshop	[No. of Participants]	x	\$10	\$
	Additional Fee for Glass Fusion Workshop	[No. of Participants]	x	\$10	\$
	Milwaukee – Brew City – Friday Afternoon	[No. of Participants]	x	\$15	\$
For Non-Conference Guests:					
	Saturday Lunch Only	[No. of Guests]	x	\$35	\$
	Saturday Night Festa Folcloristica	[No. of Guests]	x	\$60	\$
Total Amount of Check:					\$

NOTES:

Please use the form on the next page to list the names & contact info for each participant, and submit with registration.

Late Registration (**after August 28, 2019**) – add \$15 per person.

CONFERENCE REGISTRATION FORM (continued)

Please make copies, as needed, of the following form to list the name, contact information, dinner choice, and workshop/tour choices for each participant, and submit with registration.

Name(s) _____

Address _____ City, State, Zip _____

Phone No. _____ E-mail _____

Group Affiliation _____ IFAFA Member? yes no

Dinner Choice _____ Dietary Concerns: _____

Glass Fusion Workshop* yes no Mosaic Bottle Workshop* yes no

Milwaukee – Brew City – Friday Afternoon* yes no

*Additional costs apply: Glass Fusion \$10 – Mosaic Bottle \$10 – Milwaukee Brew City \$15

All Italian Citizenship Applicants Now Required to Pass Language Exam

Thinking of applying for Dual Citizenship? Due to a recent amendment in Italian law, anyone who applies for Italian citizenship must now prove an adequate knowledge of the Italian language. This means that applicants must obtain at least an Italian B1 certification in language competency.

Applicants at a B1 level should be able to speak and write easily on everyday topics in which they can describe experiences and events, express their opinions, make comparisons, and give suggestions. Applicants should also be able to read and understand the general meaning and main information of linear texts about general topics.

The B1 level includes Definite and Indefinite Articles, Qualifying Adjectives, Personal Pronouns, Relative Pronouns, Possessive Adjectives and Pronouns, Demonstrative Adjectives and Pronouns, Interrogative Adjectives and Pronouns, Indefinite Adjectives and Pronouns, and Combined Prepositions. Applicants will also need to know the following tenses of Regular, Reflexive, Modal and Irregular Verbs:

- Present Indicative
- *Passato Prossimo* Indicative
- *Imperfetto* Indicative
- Present Infinitive
- Imperative
- Present Conditional

The University of Siena has created the CILS B1 Citizenship exam specifically for people seeking Italian citizenship. Please note that this exam is different from the standard CILS B1. The B1 Citizenship exam includes four parts and fewer tasks than the standard B1 exam: listening (2 tasks), reading and use of language (2 tasks), writing (1 task), speaking (1 task). Unlike the standard B1 exam, the CILS B1 Citizenship has to be passed in full which means if candidates fail one part of the exam, it is not possible to repeat only that part but they have to do the whole exam again.

Contact your local *Consolato Generale d'Italia* to find out more.

--Paraphrased in part from the *We the Italians* newsletter

The Feast of the Seven Fishes

(Originally posted on Italian Food Forever on December 9, 2017.)

Some of the most delicious traditions come from Italian homes during the holidays. Although Italians always seem to take an interest in food particularly during the numerous holidays throughout the year, at Christmas, food always seems to become a priority. Apart from the many religious traditions, this is the time each year when celebration foods are prepared and families gather together to enjoy this special season. One of the most famous traditions followed each Christmas is the one for La Vigilia, or the Feast of Seven Fishes which is celebrated on Christmas Eve.

The tradition of eating seafood on Christmas Eve dates from the medieval Catholic tradition of abstinence, or in this case, refraining from the consumption of meat or milk products on Fridays and specific holy days. As no meat or butter could be used, observant Catholics would instead eat fish, often fried in olive oil. The type of seafood prepared for this feast is similar for most families as there are always seven combinations of anchovies, sardines, dried salt cod, smelts, eels, squid, octopus, shrimp, mussels, oysters, and clams. Spaghetti with Sardines is a very typical pasta served for this meal, while a number of other seafood selections are often combined in a seafood salad eaten as a first course, or appetizer.

While researching the background of this tradition I was surprised to find out that it is not always simply seven seafood dishes prepared. Some feel there must be seven different types of seafood served, while others traditionally serve ten or thirteen fish dishes each Christmas Eve. It is thought that the seven fishes represent the seven sacraments of the Catholic Church, while others celebrate the Stations of the Cross. Thirteen dishes are said to represent the twelve apostles plus Jesus. Whatever your beliefs are, plan a wonderful seafood feast this year, gather round your friends and family and enjoy the season.

--by Deborah Mele

NOTE: Deborah's recipe for Lemon Pasta with Grilled Shrimp is on this page. Deborah's suggestions for additional seafood dishes for your Italian Christmas Eve menu are available at this website:
<https://www.italianfoodforever.com/2018/12/feast-of-the-seven-fishes/>

Italian Food Forever

Deborah Mele, author of the article above, was born in the U.S. but now lives half of the year in Umbria, Italy. In her blog (website: <www.italianfoodforever.com>), she shares her love for Italian cooking through interesting articles and authentic recipes. You can also sign up to receive new posts delivered by email on this page: <https://www.italianfoodforever.com/about/>. Scroll down to near the bottom to sign up.

Lemon Pasta with Grilled Shrimp

YIELD: SERVES 4 PREP TIME: 10 MINS COOK TIME: 15 MINS

This pasta has a delicate lemon flavor that is delicious topped with grilled seafood such as shrimp.

1 lb long pasta - either dried spaghetti or fresh fettuccine
1/4 c fresh lemon thyme (or fresh parsley or basil)
1 medium clove of garlic, minced
1/4 c olive oil

zest & juice of two lemons
1/2 c toasted pine nuts
salt & pepper
To serve:
cracked black pepper
3 to 4 grilled shrimp per person (optional)

Mix together the oil, garlic, thyme, lemon zest and juice, and season with salt and pepper. Add the toasted pine nuts, stir well, and allow to sit for a couple of hours for the flavors to meld.

Cook the pasta in boiling salted water until it is *al dente*.
Just before draining, remove a small cup of pasta water.
Drain the pasta, and return it to the pot with the lemon sauce over high heat.

Add a little pasta water to prevent it from drying out.
As soon as it is piping hot, remove from the heat and serve.
Scoop the pine nuts off the bottom of the pot to top the pasta, and serve topped with grilled shrimp, if using.
Offer additional cracked black pepper, if desired.



Book: “Stones into Bread”

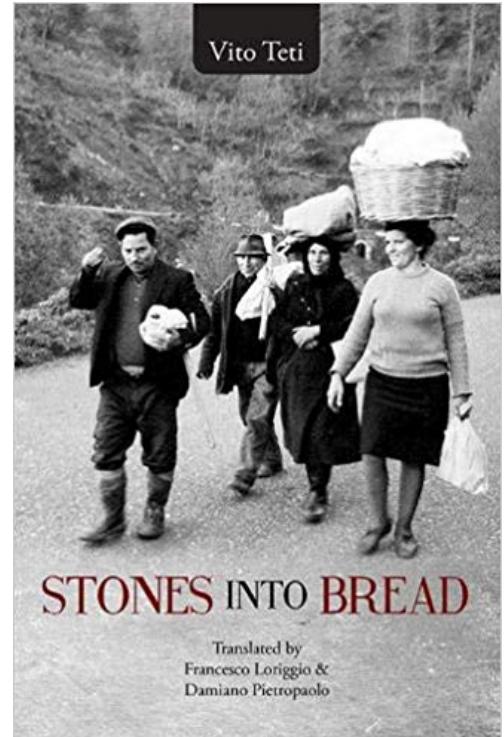
Remaining and voyaging are just two complementary ways of experiencing life. *Stones into Bread* (Guernica Editions, 2018) is the English edition of a book that clearly shows us how these two different practices have the same value for humans. As the author, the anthropologist Vito Teti, affirms, "The adventure of remaining is not less decisive and founding than the adventure of traveling". Calabrian people know this feeling because many of them lived far away from their land and, as soon as possible, returned home. In his book, Teti describes how remaining is an extreme form of voyaging, a different experience of places, an honorable way to protect our soul.

Using a narrative style, Teti investigates and tells us how immigrants are trees with roots in Calabria and with leaves and fruits in North America. The hope of migration is narrated through simple, but never trivial, details that reveal in each page the sentiment of people who left their villages, mixed with the feelings of peasants who stayed home.

The book describes also two sides of the author. The ethnographer who describes his study subject and investigates people behavior, sentiment and hope when they move from home to a far away foreign country. Moreover, the book includes autobiographical descriptions, episodes where Vito Teti is together with Calabrian immigrants in his small town or in Toronto with his friends, experiencing their detachment from the original land together with the new habits in Canada, the land of faith.

Stone into Bread is the elegy of "dynamic remaining". It is an anthropological novel that bring us in the travel of remaining that has the same valuable attractive significance of voyaging towards mysterious and remote destinations.

The author thanks Domenico Talia
for translating this note for the English edition
of his collection of stories "Stones into Bread."



Restare e viaggiare sono solo due modi complementari per sperimentare l'esistenza. *Stones into Bread* (Guernica World Editions, 2018) è un libro che ci mostra lucidamente come queste due diverse pratiche abbiano lo stesso valore per gli esseri umani. Come afferma il suo autore, l'antropologo Vito Teti, "L'avventura del restare non è meno decisiva e fondante dell'avventura di viaggiare". I calabresi conoscono questo sentimento perché molti di loro hanno vissuto lontano dalla propria terra e, appena possibile, sono tornati a casa. Teti nel suo libro descrive come il restare è una forma estrema di viaggio, una diversa esperienza dei luoghi, un modo degno per proteggere la nostra anima.

Usando uno stile letterario, Teti indaga e ci racconta come gli immigranti sono alberi con le radici in Calabria e con foglie e frutti in Nord America. La speranza della migrazione è raccontata attraverso dettagli semplici, ma mai banali, che rivelano in ogni pagina il sentimento delle persone che hanno lasciato il loro villaggio mescolato al sentimento dei paesani che sono rimasti a casa.

Il libro descrive anche due aspetti dell'autore. L'etnografo che descrive la sua materia di studio e indaga i comportamenti, i sentimenti e le speranze della gente quando si sposta per vivere in una nazione straniera e lontana. Inoltre, il libro include descrizioni autobiografiche, episodi che Vito Teti ha vissuto insieme a immigrati calabresi nella sua piccola città o a Toronto con i suoi amici, vivendo il loro distacco dalla terra di origine insieme alle nuove abitudini in Canada, la terra del fato.

Stone into Bread è l'elegia del restare dinamico, è un romanzo antropologico che ci porta nel viaggio del restare che non è meno avvincente del viaggiare verso destinazioni misteriose e remote.

-- Grazie di cuore a Domenico Talia per questa sua nota all'edizione inglese
della mia raccolta di racconti "Pietre di pane". Vito Teti

Santa Lucia

As legend states in the city of Syracuse, on the island of Sicily, a child by the name of Lucia was born in the year 283 to a wealthy Sicilian family. As she grew older, she chose to live her life like that of St. Agatha, who was a revered saint in a nearby town. With that, she vowed to remain a virgin and give her possessions to the poor and needy.

Lucia, which means light, lived during the time where Christians were persecuted for their belief in God. This didn't prevent her from bringing food to the many Christians who hid in underground tunnels. To find her way, she would wear a wreath with candles while carrying a tray of food. As custom would have it, a suitor was chosen for her to wed, but marriage was not in her plans, especially to a pagan. It was this same pagan who told authorities that Lucia was a Christian. Once they heard this, they ruled that Lucia should be sent to a brothel, but this is where her will and belief in God took over. When it came time to take her, she became impossible to move. Once this happened, they opted to burn her at the stake, but the blazing fire did not harm her. Finally, she was struck down by a sword to the throat on December 13, 304.



Long after her death, there was a great famine that spread throughout the land. In 1582, the prayers of the people of Syracuse were answered when a boat appeared in the harbor on December 13, filled with grains. Instead of making flour from the grain, they decided to boil it and eat it.



Like most saints, there is always more than one legend surrounding their life. Another legend states that Lucia was blinded as a result of her faith, but God restored her sight. She was later persecuted for her belief in Christianity. No matter which legend you believe, Lucia was a brave, caring, and special woman whose popularity spread throughout the land. She is portrayed in many paintings holding a plate that has a pair of eyes on it. This is why she is the patron saint of the blind.

The Feast of Santa Lucia is celebrated differently throughout Italy. In Sicily, they have a bonfire to commemorate her name and they abstain from eating bread and pasta. In northern Italy, you will find that children leave carrots and hay for the donkey that brings Santa Lucia and her bag of gifts for the kids.

Even though Santa Lucia is the patron saint of the city of Syracuse, Sicily, she is probably more celebrated in the country of Sweden. The legend of Santa Lucia made its way to Sweden by missionaries and seamen who passed through Italy. Like the miracle of the boat in the city of Syracuse, a similar fate happened to the people of Sweden. During a terrible famine, a boat filled with food was spotted sailing across Lake Vannern. At the helm was a woman dressed in white with a glow above her head. It was believed that Santa Lucia had come to save them from the famine.

Swedish tradition has it that the oldest daughter in the family will wear a white gown, a red sash and a crown of lights. She will then carry a tray of *lussekatter*, *pepparkakor*, and coffee to her parents. If there are any boys in the family, they may be dressed in the traditional starboy costume, which is a white gown with a cone-shaped hat that contains gold stars. In addition to the family traditions, there are many parades held throughout the country. They also have a Lucia competition, which has young women from all over trying to be crowned Santa Lucia.

-- by Anthony Parente, *ItaliansRUs*

Regional Italian Folk Costume

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 two costumes from the region of *Lazio*.

Sposa di Castel Gandolfo / Bride from Castel Gandolfo (below, left)



The skirt of lilac taffeta is very full, gathered in pleats at the waist. Over the skirt is worn an embroidered tulle apron, with the top part folded down over the bottom. A short, fitted jacket of the same material as the skirt is decorated with lace on the sleeves and on the neckline. A large square of embroidered tulle is held on the head by a small crown of fake flowers. Knit stockings. Leather shoes. A gold cord and coral beads around the neck, gold drop earrings.



Contadino di Rieti / Citizen of Rieti (right)

The cotton or linen shirt has a collar turned back over the waistcoat, which is double-breasted in shades varying from bright red to vivid yellow, decorated with a double row of golden buttons. The heavy dark-colored woolen pants are snug-fitting, buttoned or tied at

the knee. The straight-cut jacket, also of heavy woolen fabric, is the color of a greenfinch, or at least a dark-toned color. The full layered cape is also of heavy wool, usually dark blue or black, with a leather or velour collar. The lining, generally of wool, in shades of blue, green, or red. Knit stockings and strong leather shoes. Small hoops of gold in the ears. The woolen hat is cone-shaped with a rigid brim.

Request for Future *Tradizioni* Articles

As editor of our IFAFA Newsletter, I am constantly collecting articles that can be added to a future issue of *Tradizioni*. If you have anything you would like to submit for consideration, please send me an email with your article/information in a Word document. Pictures should be JPG format and can be color or black and white. Keep in mind that *Tradizione* is only published twice yearly,

What I'm looking for:

- descriptions of recent individual or group activities/performances
- your description of a family Italian tradition (preferably one you've experienced personally or researched well)
- a favorite family recipe (Is there a story behind it?)
- interesting Italian/folk-related websites
- names and reviews of books you've read or films you've seen, related to Italian folk arts

For more immediate events, if you send something that will occur before the next issue of *Tradizioni* is likely to be released, I can always post the article/information/pictures on our IFAFA website and FaceBook page, which can both be updated within the day.

Send your email to me at <viva_ifafa@hotmail.com>.

--Jackie Capurro

HOW TO CONTACT US

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San Jose, CA 95148

Founder's Fund

The Elba Farabegoli Gurzau Founder's Fund was originally established as a living memorial to the founder of the Italian Folk Art Federation of America. Contributions for any intention, i.e. birthday, anniversary, or other special occasion, as well as in memoriam, are used only for artistic endeavors.

Donations may be made payable to "IFAFA – Founder's Fund" and mailed to: IFAFA Treasurer, P. O. Box 25957, Philadelphia, PA 19128.

When sending a donation to commemorate an event, please identify the occasion and give the full name of the individual to be honored. Also give the full name and address to whom the announcement is to be sent. The contributor should also provide his/her name, address, and telephone number.

A special letter, announcing the contribution and naming the contributor, will be forwarded to the honored person or family, and an acknowledgement will be sent to the contributor.

FOLK DANCES, COSTUMES AND CUSTOMS OF ITALY

by Elba Farabegoli Gurzau

Softcover book, 128 pages, including black-and-white and color illustrations. Seventeen dances with description and notated music, information about Italy, costumes, customs, etc. Comes with CD of music to accompany the dances.

Price: \$25.00 plus \$3.95 for handling and postage.

Please make check or money order
payable to IFAFA and mail to:
IFAFA Treasurer
P.O. Box 25957
Philadelphia, PA 19128

Contributors to this Issue of *Tradizioni*

The editor would like to thank the following people for contributing articles and/or information for this issue:

Lisa DeSanctis
Deborah Mele
We the Italians

Anne Robichaud
Vito Teti
Megan Zanon

The purpose of the ITALIAN FOLK ART FEDERATION OF AMERICA (IFAFA) 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

IFAFA 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, IFAFA was incorporated May 7, 1979, in the Commonwealth of Pennsylvania as a non-profit cultural and educational organization

Membership in IFAFA

You may also join online!

<https://www.ifafa.us/modern/join-us/>

\$20 membership (adult, 21 and over)

\$10 membership (under 21)

Contributing to the work of IFAFA: \$ _____

Name: _____

Address: _____

City: _____ State/Zip: _____

Phone: _____ Email: _____

Contributions are tax-deductible. Make checks payable to IFAFA Mail to:
IFAFA Treasurer, P. O. Box 25957, Philadelphia PA 19128