

October 2012

# il Ficcanaso

OFFICIAL BULLETIN OF THE ITALIAN CLUB  
ESTABLISHED: APRIL 26TH 1920

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## CHILDREN'S HALLOWEEN PARTY

Andrea Petrone

## "SPOOKTACULAR"

### HALLOWEEN PARTY

October 27TH

### Puppet Show

The Italian Club's Annual Halloween Party will again be at Mt. Virgin School Hall at 11 AM, Saturday, October 27, 2012, so start preparing now for a hauntingly good time!

There will be a light lunch and beverages for all the ghosts, goblins, witches and pirates, and the presentation of "The (Not) Really, Really Scary Halloween Show" starring Clay Martin's Puppets! As always, a prize will be given to the winner of the Best Costume Contest. The price of admission is free and this will be the last time that the event will be open to the grandchildren of members even though the parents do not belong to the Italian Club.

(Cont. Page 3)



## PRESIDENT'S MESSAGE



Greetings Everyone,

Hey it's October and we are still having summer, very nice. The only down side is the chanterelle mushrooms are not very plentiful and with no rain it looks like a down year for foraging in the woods for the yellow gold. It was good to see everyone back and the September meeting was great. So much energy and love circling the room it was apparent that everyone was happy to be back together and sharing summer stories. Fall is coming on like a freight train and even though we are rain free the chill is in the air which makes me want to squeeze out every drop of sunshine and fresh outdoor air. Hard to believe we are going to be going to the polls in one month to elect another president. We will also be electing new officers for the Italian Club of Seattle and taking nominations soon. I hope you consider taking a position as a trustee or officer with the club. This last two years have rolled by so quickly in retrospect I have made so many new friends and have mourned the loss of some old ones. I have really enjoyed my friendship enriched through working together with so many devoted people. My dear friend Nick Grossi and my daughter Angela Powell have helped me transform this newsletter to a lively publication I hope you enjoy the new look. This is my lifeline to many of you and it is my hope that this are going well for you and your families. I am fielding lots of interest in membership wanting to join the fun.

(Cont. Pg. 2)

## PAST PRESIDENTS LUNCHEON

November 7th @ Noon

Chair Audrey Manzanares

(206)-779-7325



Courtyard Seattle Downtown lake Union

925 Westlake Avenue North, Seattle, WA - 98109

## GENERAL MEETING

Thursday, Oct. 11th

Mount Virgin Church Hall

Dinner \$10 6:30PM  
Progressive prize \$125

## PRESIDENT'S MESSAGE (cont.)

### il Ficcanaso

Official Bulletin of the Italian Club of Seattle  
Established April 26, 1920  
[www.italianclubofseattle.org](http://www.italianclubofseattle.org)

Editor:

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nickagrossi@gmail.com

#### Italian Club Officers for 2012

President:

**Monte Marchetti** (425) 591-5541

Vice President:

**Martin Nigrelle** (206) 310-7689

Secretary:

**Dennis Caldirola** (206) 282-0627

Treasurer:

**Joe Galluccio** (206) 275-4688

Ex Officio:

**Anna Popovich** (206) 453-4002

#### Trustees

**Tom Grossi** (425) 557-0071

**Ron Alia** (206) 679-0791

**Barbara Peretti** (206) 723-3614

**Rod Warczak** (253) 359-7210

**Audrey Manzanares** (206)-779-7325

Sergeant at Arms:

**Ron Roletto**

#### Committee Chairs

Membership .....**Martin Nigrelle**

Day at the Races .....**Joe Galluccio**

Mariner Baseball Night .....**Martin Nigrelle**

Picnic .....**Ron Roletto**

Halloween Party .....**Andrea Petrone**

Adult Christmas Party .....**Joanne Marchese**

Children's Christmas Party **Tom & Nancy  
Grossi**

Bylaws .....**Barbara Peretti**

Luncheons .....**Audrey Manzanares**

Scholarship .....**Martin Nigrelle**

Miss Italian Club ..... **Audrey Manzanares**

Health .....**Gemma Thielges**

Parliamentarian .....**Lou Cella**

Golf Tournament .....**Brian DiJulio**

Crab Dinner .....**Anna Popovich**

Day at the Casino .....**Michael Lazzaretti**

(Cont. pg. 1)

We have so much to look forward to in this final quarter of 2012. Up this month is a great Kids Halloween Party even though I think we host more adults who really enjoy seeing all the activities and the little ones carry on. I hear that Andrea Petrone has secured a bounty of repurposed decorations for the event and the budget was increased to make this even better. Hang on to your brooms and fly in for some fun. Festa at the Seattle Center was really well attended and although I don't have any numbers I can tell you it was hard to find a place to sit in the wine and beer gardens with the crowds thick from the car show to the food booths. I hope everyone had as much fun as I did working as cashier at the sausage booth. I had several friends join me in the sausage booth. Greg Pirolo and Phil Segadelli did an outstanding job cooking and delivering hot sausages and grilled vegetables to my friends Molly and Ruth Jensen who prepared the sandwiches for our anxious customers. I talked to Phil on Sunday and he told me how good it felt to give back and donate time so others can have a peek into some of our ways. I also was very grateful for the outstanding contributions by Rod Warczak, Leonard Smith, and Katherine Langenegger. I was proud to see my friends Molly and Ruth Jensen and Marc Alvarado participate and win the Grape Stomp. They proudly formed "Team Grapelicious" and won with the most juice by edging out last year's winners. I am over my limit on words and I have so much more to say so come to the meeting October 11<sup>th</sup> and share your stories and enjoy a great meal.

Monte Marchetti; email @ montemarchetti@gmail.com

## Adult Christmas Party Dec 9th

Our annual Christmas holiday dinner social event will be held Sunday, December 9, from 4:00 to 8:00 PM; Cocktails and Hors d'oeuvres till 5, Dinner 6 to 7 followed by entertainment and a huge raffle at the Embassy Suites, Tukwila. \$45 per person including raffle and no host bar



Save the date and put it on your Calendar.  
Joanne Marchese Chairperson (menu page 4)



## Spectacular (page 1)

## MEMBERSHIP NEWS

BY MEMBERSHIP CHAIRMAN MARTY NIGRELLE



**We must have an RSVP from all who plan to attend, with the name of your child (children), age and boy/girl information by October 25, 2012.**

To RSVP, please call Andrea at

**(425) 774-6976** or

email [Andrea@FestaSeattle.com](mailto:Andrea@FestaSeattle.com)>

Member/ Grandparents

Name \_\_\_\_\_

Phone \_\_\_\_\_

Child \_\_\_\_\_

Child \_\_\_\_\_

At the September general meeting, the club will be voting on two new applicants:

Marlene McIntosh – Marlene lives in the Seattle area & is the group sales manager at Seattle Theater Group (STG) the non-profit that runs the Paramount, Moore, & Neptune theaters. Marlene’s grandfather came from the Spinette area of Italy. Marlene’s application is sponsored by Monte Marchetti & Martin Nigrelle.

Patricia Boyd – Patricia lives in the Kirkland area & is a retired teacher & legal secretary. Patricia’s Mother & Father are both of Italian decent (Father’s surname: Frangello, Mother’s surname: Pompeo).

There were two new member applications voted on at the September general meeting. Please join in welcoming: Randy J. Ailment and Mark Firmani to the club!

Do you have friends or family interested in joining our club? Please have them use the Application button found on the club’s web site: <http://www.italianclubofseattle.org>



## HEALTH & WELFARE - SEPTEMBER 2012

by Gemma Di Julio Thielges & Angela Di Julio Wright  
**Jane Di Julio Hall** & **Angela Di Julio Wright** have both recovered nicely from recent surgeries. **Estelle Di Julio** has taken a couple of falls but is quite the trooper & still enjoying outings with friends & family. **Dolores Di Julio De Vitis** suffered a heart attack but she too seems to be doing well in spite of some serious damage to her heart. **Sister Mary Di Julio** has moved to Spokane - new address is: Convent of the Holy Names, 2911-W. Fort Wright Dr., Spokane, WA. 99224. Okay, enough about the Di Julio's! **Karen Gazarek Bianchi** has been trying her hand at wine-making with the help of one of her sons. She says " it just keeps tasting better & better, at least it's drinkable!" Marissa Manzanares, 16 y.o. daughter of **Audrey Manzanares**, competes in Hunter Jumper shows in Washington & Oregon, in the 14-17 division. She rides her own horse, Timon, who is boarded in Woodinville where Marissa takes lessons 3 times a week, also spends time tending to & getting in sync with her horse which can help improve the horse's performance. He has never been in the top 3 but for the 1st time, he came in 2nd out of 8 horses over the weekend of Sept. 15th. Marissa has been riding since she was 7. She won reserve champion for her division twice this summer in Oregon. **Bob & Anna Sacco Popovich**, as mentioned last month, joined in a family reunion in Montana the end of August. Sixty four relatives attended & there could have been another 22 if all had been able to be there. Those 86 are a result of Bob, his 2 sisters & 1 brother. Each of those 4 children had 5 children of their own & now those children have all had children. Pretty amazing how a family of 4 kids can grow to such numbers! Family is such a blessing. **Velva Saltarelli**, no doubt because of her warm & outgoing personality, was chosen out of about 25 others at Sunrise Retirement Residence, to serve as "ambassador" for all incoming residents. She helps them feel welcome & comfort-

Cont. Page 6

## Festa Children's Pizza Toss



(Cont. Page 2)

### Adult Christmas Menu Options

Imported and Domestic Cheeses with Gourmet Crackers, Swedish Meatballs: Three Dinner Choices !

- 1) **Festive Baked Chicken; Pineapple Soy Marinated topped with our Seasonal Melon Salsa**
- 2) **Baked Salmon; Fresh Fillet of Salmon with Sautéed Spinach and Artichokes finished with a Dill Cream Sauce**
- 3) **8oz. Prime Rib; Slow Roasted Prime Rib Served with Creamed Horseradish and Au Jus**

**All Entrées Served With: Winter Mixed Greens, Glazed Nuts, Crumbled Bleu Cheese And A Raspberry Vinaigrette, Steamed Seasonal Vegetables, Wild Rice, Fresh Rolls And Butter Freshly Brewed Starbucks Coffee, Decaffeinated Coffee And Select Tazo Teas. Dessert Selection Included**



## The secret ingredient – Stardust of Sun-dried tomatoes.

When it comes to trying to reproduce food we try during travels, there always seems to be something lost in translation. There is the absence of the actual location as well as the local ingredients. The efforts to match the taste and textures of certain foods we encounter are more difficult given the products in the U.S. marketplace. With Italian food that means struggling to match the complex, almost earthy flavors that put that look of satisfaction on our faces and our guests.

When it comes to tomatoes – any cook can be handed a genuine test. Columbus took tomatoes from the Americas back to Europe where they became part of Italian food culture. Most people think they made the reverse trip; coming instead from Italy. To further complicate matters, liquid sweeteners are part of so much that we eat in the U.S. that real ingredients – with flavors right from the garden without spices – viewed as a rare, even historical experience.

So after exhaustive research I have come up with a way to add some of that complexity back into cooking. **Stardust of sun-dried tomatoes.** Easy to make, store and versatile to use; a small effort on your part can last nearly all year. For those friends that just have to know the secret to your cooking, make plenty and give it away as gifts. You can even make labels to make them more appreciated (see attached). It can be used in so many applications that I have lost count from the feedback. The only limit I am aware of at this writing is that it does not exist in the marketplace. What you will need.

A couple of bags of sun-dried tomatoes, these come in everything from small bags of about 3.5 oz. /99 g to unlimited size bulk. Spread them evenly on a baking sheet but only one layer. Remember not to get the kind of tomatoes stored in oil. If you can find sun dried tomatoes that are already sliced (julienned or chopped) that can make them easier to toast.

A baking sheet and a rotary hand grinder (such as a Micro Plane, , etc.) that has openings in the cylinder about the same size as the largest holes of your flat cheese grater.

Turn your oven on to the temperature that you would normally use to bake cookies. In the U.S. that is about 325 degrees. Let the oven warm up until it reaches the set temperatures then, turn it off.

Right away, place the baking sheet with the tomatoes on it in the oven and close the door. The toasting will take place with the residual heat. Normally, this takes about an hour and a half.

(Cont. Page 6)



**Brian DiJulio. Dino Rosso & Co.**

### *Golf Tourney a "Hole in One!"*

The 2012 Golf Tourney was a smashing success, a "Hole in One" on every level. We had over 35 at the dinner with 8 foursomes competing on the Echo Falls Golf Course for the benefit of the Seattle University Division One Baseball Team. Coach Donny Harrel proved he's not about losing by winning the Tournament with three other SU Alums. Mike Gibson is an SU Athletic Hall of Famer and former Baseball player in the 70's, along with teammate and former player Brian Patton. Their fourth member was Kelvin Bohrer, and they took the trophy with a 19 under, score of 51. They narrowly edged out Jim Jergens and his brother John and nephew AJ Jergens, who also shot a 51, but lost in a hole by hole tiebreaker. Many thanks to all who played and especially our sponsors, Frank Isernio and Isernio Sausage, Jim Jergens and Tommy Bahama, Tony Lalli, CPA, Gerard Centioli and Krispy Kreme, Randy Aliment and Tim Blue and Adams Bench Winery, Remo Borracchini and Borracchini's Bakery, and Brad and Brian DiJulio and Washington Asset Management...several other great gifts were donated for the raffle by First Trust and Federated Mutual Funds and preliminary numbers indicate nearly \$2000 was raised for the Seattle U Baseball team! Thanks everyone for your support! See you next year!

(Cont. Page 4) able in their new environment. Velva moved in only 8 months ago herself so she can still identify with how the newcomers are feeling. **Antoinette Desimone Ruppin & Robert Ruppin** moved to Skyline in June after 45 years on Queen Anne Hill. Their new address is 725-9th Ave., #1904, Seattle, WA. 98104. Phone is the same as listed in the directory. They seem to be enjoying their new residence. **Bill Picchena** is at it again - off on another fun jaunt. He & his daughter Jacque (a former Miss Italian Community), granddaughter Jillian (age 21) & grandson Roy (age 16) were spending the weekend of Sept. 21st - Sept. 24th in N.Y. They'll take in a couple of plays, one of which is a new version of Peter Pan, the musical, called Peter & the Star Catchers. Should be a great trip. The Italian Mass on Sat. 9/15 at Mt. Virgin was beautiful, as usual. **Fr. Paul Magnani** is practicing because his Italian just seems to get better & better each year. Special tribute was paid to **Carolyn Jackson** who always worked so hard on this & so many other events. The reception is always nice afterwards with sandwich makings & Lenny Luzzi's accordion music (many Italian tunes & several people joining in the sing-a-longs) makes it very lively & fun. **Ron Roletto & Michael Troiani** went on a trip this past April which was 5 days in Florida, 14 days on a Mediterranean cruise with 5 ports of call in Gibraltar, Spain & France then touring around southern Italy. They visited Michael's family's town of Navelli in Abruzzo & visited Puglia & Pompeii. . They returned home in June. Isn't it nice to travel, see other parts of the world, but always good to come back home. We love hearing about everyone's happenings & also about your concerns so we can put you in our prayers. Be sure to keep the news coming. Have a Happy & Safe Halloween! The Sisters



The Sisters

(cont. page 5) When you return to the project the tomatoes should be crunchy but not burnt. The idea is to grind them through the rotary hand grinder smoothly without having any residual moisture that would make them stick in the grinder. If they do stick a little, keep just those parts and just repeat the process of heating up the oven on a low heat - but stay close. You do not want to over-heat the tomatoes and burn them. Warming them up is also an option if you have forgotten them in the oven and it has gone cold.

What should come out is a fairly uniform powder that can be stored and used at will. Think the topping for Italian crepes over the light cream sauce, the special ingredient for soups, sauces or pasta dishes. What about adding it to meat dishes such Pappardelle with pork loin... making sure to add shredded portabella to create the traditional boar ragu flavors? The options are endless and limited only by your tastes. Many times I have seen guests sprinkle my stardust of sundried tomatoes on grilling meat, fish or vegetables; even as a taste enhancer for appetizers.

Joel Patience is a watercolor artist and amateur chef. His painting subjects and dishes are from travels to Italy and across the Pacific NW with his wife Dale.

## Sept 2012



13th	IC General Meeting/ Dinner 6:30PM
15th	Festa Mass Mt. Virgin
25th	Festa Luncheon
26th	Golf Tourney
28-30th	25th Festa Italiana

## Oct 2012



6th	Great Italian Festival Reno, NV
11th	IC General Meeting/ Dinner 6:30PM Nomi- nation of Officers 2013
27th	Children's Halloween Party

## ITALIAN CLUB CALENDAR OF EVENTS

### General Meetings:

- Dinner (\$10.00 charge) followed by meeting at 6:30PM
- Meeting on **SECOND** Thursday of the month, Mount Virgin Church Hall

### Trustee Meetings:

- First Thursday of every other month

## Nov 2012



1st	Trustee Meeting
7th	Past President's Luncheon
8th	IC General Meeting/ Dinner 6:30PM

## Dec 2012



1st	Children's Christmas Party
9th	Adult Christmas Party Embassy Suites Tukwila
13th	Italian Club General Meeting Elect Officers


## Jan 2013



3rd	Trustee's Meeting
10th	IC General Meeting/ Dinner 6:30PM Installa- tion of 2013 Officers

## Feb 2013



7th	IC General Meeting/ Dinner 6:30PM
14th	

## Children's Christmas Party

*Before you know it the holidays will be upon us!*

*Mark your calendars on Saturday, December 1,*

*2012 for the "Children's Christmas Party" .*

*Once again Nancy and Tom Grossi are hosting*

*the fabulous event near the University Village. It*

*will be full of music, food, laughter and special*

*guests and surprises. More information will be in*

*the next issue."*





**il Ficcanaso**

The Italian Club, Inc.  
P.O. Box 9549  
Seattle, WA 98109-0549

**ADDRESS SERVICES REQUESTED**

**WINNERS**

The birthday winner for August was Barbara Galluccio and the birthday winner for September was Gerome Thielges.

Spirits and Coffee Cards The lucky winners for the spirits and coffee cards were Ron Alia ,Jane Hall, Jerry Lewis, Joanne Marchese, Tom Grossi, Dot Whitney, Ginny Grossi, Roy Skibo, Diana Kaczor, Lou Fontana, Leonard Smith, Delores DeVitis, Mike Carrosino and Barbara DiJulio. The Progressive Prize winner of \$100.00, Margaret Murray, was not present, so the jackpot for the October meeting will be \$125.00.



**Nancy Grossi**

Opera singer\Entertainer  
Performing in Seattle and Bellevue area's Extended Musical Repertoire Musical theatre, Jazz and Broadway.

Email : [nancygrossi@hotmail.com](mailto:nancygrossi@hotmail.com)

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**General Meeting**

**Dinner Thursday  
Oct. 11th  
6:30pm**

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