

General Meeting,  
Dinner – Thursday,  
October 8th, 2015  
6:30 pm  
St. Patrick's  
Parish Hall

# il Ficcanaso



OFFICIAL BULLETIN OF THE ITALIAN CLUB  
ESTABLISHED APRIL 26TH 1920



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## Columbus Day Dinner

*By Audrey Manzanares*

Hi All!

A Columbus Day Dinner has been planned for Monday, October 12th at Osteria Rigoletto (420 Pontius Ave. N, Seattle 98109) at 6:30. Reservations/tickets go thru either myself or Jeff D'Amelio. It will be three course dinner for \$55.00 per person and a no-host bar. Your choice for dinner is one of the following:

### **Cappellacci al burro e salvia**

*Homemade Butternut squash ravioli, filled with imported ricotta cheese, served over a bed of tomatoes sauce, topped with freshly grated Parmesan cheese, and brown butter sage sauce*

### **Lasagna Alla Piemontese**

*Fresh layered pasta with homemade meat Ragu, béchamel sauce, freshly grated Parmesan cheese, and porcini mushrooms baked in the oven*

### **Mezzo Pollo All'Astigiana**

*Whole half deboned chicken, marinated in herbs and grilled served in a balsamic reduction and fresh cranberry, Roasted potatoes and vegetables*

Please RSVP by September 30th with how many tickets you need and preferably what the dinner choice is.

Checks can be sent to Audrey Manzanares (829 NW 54th Street, Seattle WA 98107). If you have any questions, please call me (206-779-7325). Looking forward to celebrating with you!

## Message from the President

Ciao Tutti!

Whew! We have another Festa Italiana under our belt. I want to say THANK YOU to Tom Grossi and all of the volunteers who gave their time in the Festa Sausage Booth. It was no small effort because they were constantly busy. It was because of all your combined efforts that the booth was successful.

The Festa Luncheon was well attended, and I want to thank Audrey Manzanares for chairing the event and all those who helped her make it a wonderful event. The weather was great and the Yacht Club provided a lovely venue for the event. For those of you who didn't attend, the President of the Grand Lodge of the Northwest of the Order of Sons of Italy, Tony Anderson, presented a declaration from Governor Jay Inslee stating that October will be Italian Cultural Month. To further celebrate Italian Heritage there will be a Columbus Day Dinner at Osteria Rigoletto on Monday, October 12th at 6:30 PM. For reservation please contact Audrey Manzanares (206-779-7325) or Jeff D'Amelio (253-878-6496). The price is \$55.00 per person.

I have received very good feedback on the new location for our general meetings. We will endeavor to have someone monitor the front doors to the church to allow those members who are physically challenged to enter through the front, which is a level entry to the elevator. Someone has to stand at these doors, because they allow access to the church and cannot be left unlocked without being monitored. If anyone is interested in doing this please contact me. It would only be for a specific period of time after which the doors will be locked during the meeting.

The children's Halloween party will not take place this year due to the fact that a suitable venue was not obtained. The party will definitely take place next year as usual. For all those members who have little (Continued on page 2)

## 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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[joejacobin@gmail.com](mailto:joejacobin@gmail.com)

### Italian Club Officers for 2015

President:

**Diana Kaczor** (206) 232-7880

Vice President:

**Linda Madrid** (206) 286-8131

Secretary:

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

Treasurer:

Joe Galluccio (206) 275-4688

Ex Officio:

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

### Trustees

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

**Michael Lazzaretti** (206) 280-6691

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

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

**Ron Roletto** (206) 722-2712

Sergeant at Arms:

**Robert Sylvester**

### Committee Chairs

Adult's Christmas Party.....**Linda Madrid & Audrey Manzanares**

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

Casino.....**Michael Lazzaretti**

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

Family Christmas Party.....**TBD**

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

Festa Sausage Booth.....**Tom Grossi & Robert Sylvester**

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

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

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

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

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

Miss Italian Club.....**Rod Warczak**

New Membership.....**Linda Madrid**

Parliamentarian.....**Dorothy Whitney**

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

Scholarship.....**Linda Madrid**

Sounders Soccer Night.....**Martin Nigrelle**

### *President (continued)*

goblins trick or treating, have a safe and Happy Halloween. We still need a chairperson for the children's Christmas party. Andrea Caldirola has generously offered her assistance in purchasing the gifts for the children if someone else will handle the organizational aspect of the party. If anyone is interested please contact Andrea.

Linda (Madrid) Gulden and I manned the Italian Club Booth along with Nick and Ginny Grossi, and I want to thank all of you for all your help. There was a lot of interest by attendees of Festa to learn about the ICOS and genuine interest in joining the club. I hope this translates into actual membership.

Congratulations to all those who worked and planned this year's San Gennaro festival. Audrey will be able to provide more information about this at our next meeting.

As always, please do not hesitate to reach out with any questions, comments, or concerns. Feel free to contact me directly by phone: (206) 232-7880 or e-mail: [Dianakaczor@hotmail.com](mailto:Dianakaczor@hotmail.com).

**Diana (Faccione) Kaczor**  
**President Italian Club of Seattle**



*Everywhere one goes in Italy it seems that fresh shellfish is available but that has not been reflected at Festa Italiana Seattle. Our family (Patience) has been doing business with Taylor Shellfish for 85 years and we were proud to invite Taylor Shellfish as a major sponsor of the Festa Italiana Chef Stage 2015. It made for lots of smiles from guests and chefs alike. (Photo of Joel Patience, Nick Stellino and Dale Bonn.)*

## Health & Welfare

*by Gemma Di Julio Thielges and Assistant Angela Di Julio Wright*

**Linda Jacobin** reported that she had a hysterectomy on July 1st to remove a benign tumor on her uterus. The tumor had been pressing on a nerve causing pain in her hip. She originally went in to see the doctor for a hip replacement but instead they found this problem and did surgery. She was off work for 6 ½ weeks but is now pain-free! **Linda & Joe** also celebrated their 40th anniversary on September 6th. They went RVing at Little Creek Casino RV Park. Their family came out to join them in playing games, eating at the restaurant and later enjoying some of Linda's homemade from scratch Spice Cake with Maple butter cream frosting, also made from scratch. They both won some money at the Casino but had trouble with their RV so may need to get a "new to them" RV. Happy Anniversary and glad you have healed from your surgery.

**Audrey Manzanares** is looking forward to daughter Marissa coming for a three week visit in mid-September. Audrey is also excited to have her first two sales pending with Windermere Realty where she works in their Queen Anne office.

**Clarise Dent** is away at College attending California Lutheran University. She was just elected Presidentessa of the Italian Club there! Congrats!

I thought the San Genarro Festival was more fun than ever this year, their 3rd annual. **Jerome & I (Gemma)** had one of Jerome's brothers and sisters-in-law visiting us from Iowa and they had a great time at the event—and they're not even Italian! They loved the food and the entertainment and they thought the people were all so friendly.

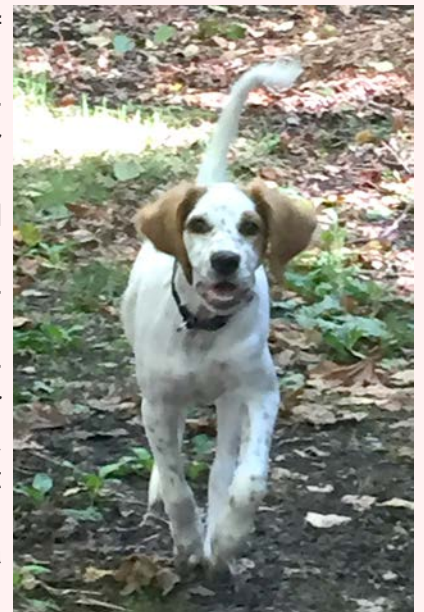
**Fr. Paul Magnano** did a great job, as usual, celebrating the annual Italian Mass at Mt. Virgin. He had been to a Mass in Spanish earlier in the day; there was a Mass in Vietnamese just before our Mass so he got in on Masses in three different languages in one day! The attendance, unfortunately, was noticeably down from past years. I would guess that many who usually attend the Mass were down in Georgetown whooping it up at San Genarro.

Our first meeting at St. Patrick's seemed to go well—about 60 in attendance which is pretty average. I believe there will need to be some protocol established as far as allowing members with walkers or wheelchairs to use the front entrance of the church where there is a ramp and then easy access to the elevator. There may need to be a couple of male members upstairs near that entrance from about 5:30 until 6:15 when they would lock the doors in order to keep non-members from wandering in.

**Todd & Brenda Elliott** adopted a beautiful English Setter puppy named Lady (picture at right)! Sounds like a fun addition to their household.

Congratulations to **Monte Marchetti** who has been selected as a recipient of the 2015 Chairman's Safety Award for helping the Boeing Co. become a safer place to work. As a member of the team that made a dramatic engineering change that significantly reduced ergonomic risk for 737 electricians, Monte and the other honorees were invited to attend a special reception and dinner to recognize their achievements. The event was being held in Chicago, Illinois in early October 2015.

Hope Festa will be well-attended, praying for decent weather. Have a safe and Happy Halloween.





Julia Panelli (right, with Linda Madrid) is one of the recipients of the ICoS's 2015-2016 scholarships. She is attending Holy Names Academy as a junior. Academics are her priority with a nearly four point GPA. Julia gives back to the community by serving and volunteering at Camp Delano, Eastside Baby Corner, and St. James Cathedral's kitchen. Julia is very proud of her rich Italian Heritage. We're proud to award her a scholarship towards her future.



## WINNERS

Drawings were conducted by Sergeant-at-Arms Robert Sylvester.

Spirits and Coffee Cards were won by Marvin Hanson (2x), Michael Troiani, Brian DiJulio, Franco Tesorieri, Judy Seth, Katherine Scaringi Langenegger, Doug Chiechi, Martin Nigrelle, Jack LoPriori, Angela Wright, Margaret Ward, Deanna Dent, and Dennis Caldirola.

Progressive Prize of \$125 was won by Joel Patience (husband of Dale Bonn who won at the last meeting) and Joel was present. Jackpot now stays at \$25.

## Cooking History Mystery Solved?

By Joel Patience

There is always a bit of mystery about where certain creations had their start. This is especially true when rumors exist that someone stole a recipe, murdered the cook or artist, copied a work of art then - claimed it as their own.



Photo of Joel's Crespelle  
courtesy of Bev Riter

Preparing for a weekend of authentic meals with the CAI Club Alpino Italiano (The Mountaineers Club), I happened to run into a specific reference to what we know these days as crepes. However, they are known in Italy as Crespelle. There are historical references about Pope Gelasio in the 5th century. He was having some guests who were in Rome for the Candelora celebration. They went home - to France - and ultimately claimed Crespelle as their own authentic creation.

If the idea of Crespelle makes you hungry, I took advantage of our current fruit bounty and used fresh unpeeled peach sections. Add a bit of lemongello, zest and a few huckleberries for flavoring for the filling. Make sure to top them with whipped cream and nutmeg. The secret to a great Crespelle is to add a pinch of sugar to the batter and pour them thin using the back of a large spoon to spread the batter. Cook them at a higher heat - 450 so the sugar creates gas bubbles that make the Crespelle lighter.

If you wish for the perfect pan for making Crespelle - I have for years used the Heritage Grill from the Bethany Company. Do not ask to borrow mine as I do not loan out power tools. We must give credit to the Scandinavians who likely developed it for making lefse - tortillas made from potatoes. To my knowledge, there are no historical references of some attempt to claim lefse by hiding them in heavy cheese sauces.

Joel is an amateur chef and watercolor artist. He and his wife Dale travel to Italy to paint in watercolors. They are members of the Italian Club of Seattle, CAI-PNW and the Seattle Perugia Sister City Association.

## **The NW Italian Radio Show**

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## The Perfect Hamberger

*By Joel Patience*

In the search for the perfect hamburger the bottom line is the same as with all cooking—start with quality products. One has to hand it to Frank Isernio and his company for coming out with the selection of bulk Italian sausages in 16 oz. packs. There are four kinds that include regular or spicy Italian flavors—in either pork or chicken. This selection makes for convenience in portions, variety in dishes and tastes, and certainly storage. They are available at most grocery stores or just ask and the store will bring them in for you.

I had not seen Italian style chicken sausage locally and could not resist trying a combination of these products individually with ground bison; American buffalo as some of you know it. By experimenting with different materials and textures, there is the chance that you can come up with one that works for you and your burger hungry guests. The following recipe combines bison with Isernio Italian chicken sausage. The intent was to bring out the natural flavors of the range complemented by Italian spices and lower the fat content in one hamburger, all while reducing the shrinkage that comes with using most beef burgers.

- One package of Isernio's Italian chicken sausage 16 oz.
- One package of ground bison (1-1.25 lb depending on the store)
- Two eggs
- Blue corn chips finely ground (use a rolling pin) to about the volume of the eggs.

Mix together well and let set in the refrigerator for about 30 minutes. Form into patties from about the volume of a one cup measuring cup. Place on grill so as to not char the burgers as you might usually do and cook just a little longer than usual to insure that they are well done. By inspecting them to insure they are cooked completely lay thin slices of **fresh** mozzarella cheese to melt on each one.

In the mean time prepare slices of ripe roma tomatoes; replace the usual lettuce with fresh spinach or arugula and try a good quality stone ground mustard on the toasted buns just before bringing your creation together. Also try flashing some red onions in a pan with just a little olive oil and as they are nearing the end of cooking drop a little balsamic vinegar on them to reduce the acids that cause most folks heartburn.

If you have more raw patties than guests from making a large batch, just separate the patties between folds of a sheet of clear wrap I found they kept well in the freezer but, they were all eaten due to their popularity. They also can be molded together and frozen for meatloaf.

*Joel Patience is an amateur chef and watercolor painter. He and his wife Dale are members of the Italian Club of Seattle, CAI-PNW (Club Alpino Italiano) and the Seattle Perugia Sister City Association.*



*Linda Madrid and Diana Kaczor reenact a scene from "Roman Holiday" at the 2015 Festa Italiana.*

### On-Line *il Ficcanaso*

If you would like to receive the *il Ficcanaso* via e-mail rather than have it mailed to you, let us know. Send an e-mail to Dennis Caldirola ([denniscaldirola1@gmail.com](mailto:denniscaldirola1@gmail.com)).

## October 2015



	No Trustee meeting this month
8th	IC General Meeting/ Dinner 6:30PM
10 & 11	Italian Festival, Reno, NV
12th	Columbus Day Dinner Osteria Rigoletto
18th	Seattle Fedele Homemade Wine Fest
25th	Input Deadline for November <i>il Ficcanaso</i>
28th	Past Presidents Luncheon il Fornaio

## November 2015



5th	Trustee Meeting
12th	IC General Meeting/ Dinner 6:30PM
25th	Input Deadline for December <i>il Ficcanaso</i>
26th	Thanksgiving

## December 2015



	No Trustee meeting this month
6th	Adult Christmas Party
10th	IC General Meeting/ Dinner 6:30PM
14th	Family Christmas Party
24th	Input Deadline for January <i>il Ficcanaso</i>
25th	Christmas Day

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## January 2016



1st	New Year's Day
7th	Trustee Meeting
14th	IC General Meeting/ Dinner 6:30PM
25th	Input Deadline for February <i>il Ficcanaso</i>

## February 2016



	No Trustee meeting this month
11th	IC General Meeting/ Dinner 6:30PM
13th	Crab Dinner St. Alphonsus
14th	Valentine's Day
25th	Input Deadline for March <i>il Ficcanaso</i>

## March 2015

3rd	Trustee Meeting
10th	IC General Meeting/ Dinner 6:30PM
25th	Input Deadline for April <i>il Ficcanaso</i>

## ITALIAN CLUB CALENDAR OF EVENTS

### General Meetings:

- Drinks & Dinner (\$10.00 charge) followed by meeting & prize drawings, 6:30pm on the SECOND Thursday of the month, St. Patrick's Parish Hall

### Trustee Meetings:

- First Thursday of every other month

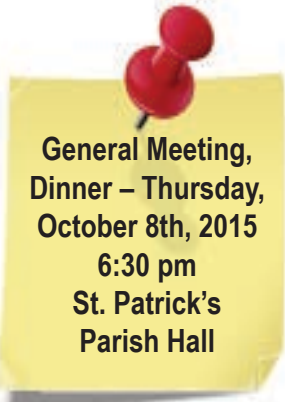
## Secretary's Report

**Be Dennis Caldirola**

At present, the Italian Club of Seattle has a total of 216 members. In addition to all of those who opted out of the Club last spring, we lost four longtime members who passed away since then: Angelo Borracchini, Lou Cella, Ed DeRocco and John Croce.

On a happier note, the Italian Club of Seattle had two booths at Festa Italiana this year. The Italian Sausage Booth and a Photo Booth where potential members could take pictures of themselves aboard a Vespa and learn about the Italian Club at the same time. Furthermore, the weather was very pleasant and everyone at the festival seemed to be enjoying themselves.





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