



November • December  
2018



# Italia

NEWSLETTER of the ITALIAN WORKMEN'S CLUB

914 Regent Street • Madison, Wisconsin 53715

IWC President David Rizzo, (608) 852-3665, Membership Secretary Tom Smith (608) 221-4226

Italia Editor Phyllis DeGioia • IWC phone: (608) 258-1880 • www.iwcmadison.com

## President's Message



I'm about to close the book on my four years as club president. It has been an honor and a privilege to serve. I want to thank our council members who helped me guide the club through a rewrite of the by-laws, an update of our mission statement, implementation of several building improvements and repairs, the dissolution of the death benefit program and an influx of new members, which solidified and re-energized our club with fresh ideas for the future, but always with a healthy respect for the traditions of the past. I'll continue to serve as past president, and I look forward to providing advice and counsel to the new president on strategic planning issues.

### Honor The Past

Our club will soon celebrate its 107<sup>th</sup> birthday. Our historic building at 914 Regent Street stands as a reminder of the dedication and commitment of

our ancestors to provide a gathering space for neighbors to share stories, play cards, exchange recipes, celebrate the joy of weddings, or provide comfort at the loss of loved ones. Despite occasional discord, they prided themselves on helping each other in all situations. Recently, our discord has moved from disagreement to disrespect. I encourage all members to honor their predecessors by remembering that our member oath speaks to, "lending my time and talent for the moral and material benefit of the club." Let's not allow petty differences to prevent us from sharing our rich heritage with each other in the same volunteer spirit of our ancestors.

### Celebrate The Present

The state of our club is strong. On Saturday, November 17<sup>th</sup> we'll have a Spirits of Italy tasting. On Sunday, December 9<sup>th</sup> our Children's Christmas Party will be held with snacks, toys, games and a visit from St. Nick. Finally, On Tuesday, Decem-

ber 18<sup>th</sup> we'll gather for a catered meal to celebrate the Christmas season.

If you're able, be an active member. Cook a meal. Serve on a committee. Help make our wine. Attend a monthly meeting.

### Envision The Future

Give some thought as to how you can help our Club move forward. Resist the temptation to always assume that some other guy(s) will do the work.

As we exit 2018 and prepare for 2019, let's all pledge to seek camaraderie and avoid conflict.

As the holiday season approaches, our focus is on spending time with family and friends. We celebrate traditions and enjoy good food and drink. See the recipes in the following pages to get your holidays off to a good start.

Happy holidays! Alla prossima volta, statevi bene e Dio vi benedica.

David Rizzo ■■



## Struffoli

### Ingredients

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- 6 eggs
- 6 half-egg shells of vegetable oil
- 4 half-egg shells of water
- 5 cups of flour or more as needed
- Corn oil for frying
- At least 1 cup honey, heated

### Directions

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In a bowl, beat the eggs then whisk in the oil and water. In a large bowl or on a work surface make a well with the flour and slowly pour in the egg mixture, working the flour into it until a fairly stiff dough forms.

Knead the dough on a lightly floured surface for about 5-8 minutes until smooth. Wrap the dough in plastic wrap or wax paper and let it rest for about 20 minutes.

Take a piece of the dough at a time and roll into quarter-inch ropes. Cut the ropes into quarter inch pieces

with a sharp knife.

In a wide skillet heat at least 1 inch of oil to about 350 degrees. Fry the struffoli in batches until brown on all sides, making sure not to overcrowd the pan. Turn with a slotted spoon. The struffoli will expand and almost double in size. Remove with a slotted spoon and drain on absorbent paper (towels or brown bag).

When all the struffoli are fried, heat the honey until hot but not boiling. Place the struffoli in a large bowl and pour the honey over them, mixing with a spoon to coat them on all sides.

Turn them out onto a large round platter and with slightly moistened hands form into a wreath-like ring or mound them to shape like a Christmas tree.

Decorate with multi-colored sprinkles. Let stand until cool. Cover with wax paper until ready to serve.

## Pignoli (Pine Nut) Cookies

### Ingredients

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- ½ lb pine nuts
- 1 lb almond paste (NOT marzipan or almond cake filling)
- ½ lb granulated sugar
- 3 egg whites
- zest of two lemons

### Instructions

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Preheat to 325F  
Put almond paste in bowl

Add lemon zest, sugar, egg whites.

Mix until egg whites dilute the sugar and mixture becomes a paste.

Can chill batter.  
Take a lump of paste and roll into 1-inch ball

Put ball in baking sheet lined with parchment paper and press down on palm of hand to flatten and then top with pignoli.

Bake 20 minutes; let cool before removing from paper

# New Year's (Capodanno) Celebrations in Italy

While Americans tend to celebrate New Year's with a big party on New Year's Eve watching a glowing ball mark down the last few seconds of the year in New York and watching football on New Year's Day, Italians – not surprisingly – do it differently.

Just after Christmas, shop windows are splashed with red undergarments; both men and women wear red underwear on New Year's Eve to bring luck in the coming year. Red is also the color of fertility and those hoping to conceive in the following year also wear red. There's no mention of red being the color of romance, but perhaps that's just a given.

Dinner for New Year's Eve is steeped in tradition, with the New Year dinner historically being *zampone e lenticchie* (pig's trotter, i.e., the foot, and lentils); the pig's trotter is made with spicy ground pork, usually dried and cured. Many supermarkets sell pre-packed trotters. A variation on this, and more popular with the younger generation, is *cotechino e lenticchie*, a sausage that contains the meat of the trotter. (In Emilia-Romagna, *cotechino* and *zampone* are not just a New Year's

evening tradition, but are also eaten on Christmas day.)

Italian folklore suggests that eating sausage before midnight is a good omen for the New Year; sausage made with pig's trotters contains a high fat content and this symbolizes abundance. Lentils are believed to bring good luck and prosperity, so when pig's trotters and lentils are eaten together, the diner's financial forecast for the forthcoming year is predicted to be better than the previous.



At the end of the dinner comes the dried fruit and grapes. It is said to take great willpower to conserve some grapes from the harvest until New Year's Eve; this is meant to

indicate that everyone at the table will be wise and frugal with their newfound wealth (unless you spent all of last year's newfound wealth on expensive red underwear, which of course would mean you're not using it wisely nor is it great wealth if you can spend it all on panties).

Luck is a major focus at the new year celebration.

To banish previous bad luck, particularly in the South, out with the old and in with the new is obvious; however, this practice can be rather extreme, as old pots and pans, clothes or any old and unwanted items are thrown from upstairs windows. The act is seen to symbolize letting go of unhappiness in preparation for the future. Do be careful if you are outside walking anywhere in the South on New Year's Eve. In parts of the north, it's customary to banish malignant auras by smashing crockery outside the front of your house (again necessitating taking care if you are out walking).

And like most countries, fireworks help mark the new year! ■

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## Anise Cookies

### Ingredients:

- 1 cup vegetable shortening (such as Crisco)
- 1 cup sugar
- 4 eggs
- 2 Tbsp. anise flavoring
- 2 tsp fennel seeds
- 4 cups all-purpose flour
- 3 Tbsp. baking powder
- 1/2 tsp salt
- 2 cups powdered sugar
- About 3 Tbsp. milk
- Multi-colored non-pareils



### Directions

Beat shortening and sugar until light and fluffy. Beat in eggs, one at a time; add flavoring and fennel seeds. In a small bowl combine flour, baking powder and salt. Gradually beat into egg mixture. Refrigerate at least 30 minutes. Form dough into 1-inch balls, rolling between hands. Place on ungreased cookie sheet and bake at 350 degrees for 10-13 minutes until lightly golden (some cracking on top will occur). Cool.

Mix powdered sugar and milk to form icing, adding more milk or sugar as needed. Dip each cookie into icing, then into non-pareils, place on rack to dry.

## Cucidati (Sicilian Fig Cookies)

### Ingredients

#### DOUGH

- 4 cups unbleached all-purpose flour
- 1 1/2 tablespoons baking powder
- 1/4 teaspoon salt
- 1/2 cup sugar
- 1 cup solid vegetable shortening
- 1 large egg
- 1/2 cup milk
- 1 tablespoon vanilla extract



#### FILLING

- 2 cups dried figs
- 2 cups dried dates, pitted
- 1 1/2 cups raisins
- 1/2 cup honey
- 1 teaspoon ground cinnamon
- 1/2 cup orange marmalade
- 1 1/4 cups (10 ounces) walnuts or almonds, coarsely chopped
- 1 egg white beaten with 1 tablespoon water, for egg wash
- Colored sprinkles



### Directions

Sift the flour, baking powder, and salt together into a large bowl. Add the sugar and mix well. Cut in the shortening with a fork and work the mixture until it looks like coarse cornmeal.

In a bowl, beat the egg, milk, and vanilla together. Add to the flour and work the ingredients with your hands until a rough dough forms. Turn the dough out onto a floured surface and knead for 5 minutes, or until smooth. The dough will be soft. Cut the dough into 4 pieces, wrap each piece in plastic wrap, and chill for 45 minutes.

Meanwhile, preheat the oven to 375°F. Lightly grease two cookie sheets. Grind the figs, dates, and raisins in a meat grinder or in a food processor until coarse. Or coarsely chop with a large knife. Place the



## Italia

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EDITOR-IN-CHIEF  
**Phyllis DeGioia**

CONTRIBUTING REPORTERS  
**Catherine Tripalin Murray  
and Antonino Re**

LISTS  
**Ross DePaola**

SUBSCRIPTIONS & ADVERTISING  
**Mike Heald**

TYPESETTING & GRAPHIC DESIGN  
**Donna Collingwood**

PHOTOGRAPHY  
**Ross DePaola**

PRINTING  
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mixture in a bowl, add the remaining filling ingredients, and mix well. The mixture will be thick. Set aside.

On a floured surface, roll out one piece of dough at a time into a 12-inch square. Cut the dough into 4-by-3-inch rectangles. Spoon 2 tablespoons of the filling mixture down the center of each rectangle. Carefully fold the long edges of each rectangle over to meet in the center, then pinch the seam to close securely. Turn the cookies seam side down and seal the short ends by folding the dough under. Shape the cookies into crescents and place on the cookie sheets.

Make two or three diagonal slits in the top of each crescent with scissors. Brush with the egg wash and sprinkle on the colored sprinkles. Bake for 25 minutes, or until golden brown. Cool on racks.





*Caption: Joe Cabibo introduces scholarship winners.*



*Left to right, Columbians include **Dan Dyer, Tiny Urso, David Rizzo, Caroline Murray, Butch Casper, Antonio Re, Travis Hunter, Tony Fiore,** and **Frank Alfano.***

## Condolences

Carl J. Cardarella, age 94, of Madison, passed away on Oct. 21. He was born in Madison, the son of Antonio and Anna (Covernali) Cardarella. Carl was born into a family of 14, growing up in the Greenbush Neighborhood and inherited a strong work ethic. He proudly served in the U.S. Army during World War II. While stationed in the European Theatre, Carl worked within the Military Police. He was united in marriage to Betty Gross on June 14, 1948. Carl worked at the UW Memorial Union from 1961 to 1986.

Alfred A. Frank, age 87, passed away peacefully Oct. 24. Al was born in Madison in 1931. He proudly grew up in the great post-Depression ethnic soup of Greenbush neighborhood, son of William and Rose Frank, who ran a humble grocery carved out of the front room of their Park Street home. ■

## Columbian Banquet

Honoring six phenomenal club members is an honor. About 112 members and guests of both clubs attended the Columbian Banquet at the Concourse, so it was a nice turnout for the evening. Many scholarship winners attended too, thanks to **Joe Cabibo**.

## Folk Dancers at WI Public Television

The Folk Dancers of Madison performed at a Wisconsin Public Television event introducing the public to television host Lidia Bastianich, an Italian-Croatian celebrity chef, author, and restaurateur who specializes in Italian and Italian-American cuisine.

The dancers first performed outside to a mere handful of people shivering in the cold; some audience members did not last long outside on that October afternoon. The dancers and everyone else were much warmer for the one dance inside.

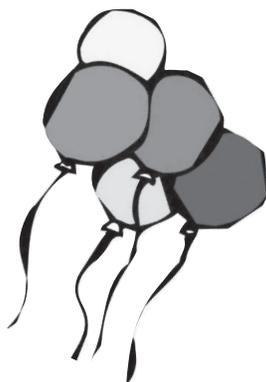


*Caption: The Folk Dancers performed inside before a standing room only crowd at The Edgewater.*

## Look Ahead to these Events

There's so much going on at both clubs this fall that you'll always great events to look forward to. Consider helping out at these events or bringing friends to attend with you. Some require reservations and/or payment, some don't. The Spirits of Italy (IWC) is a first-time event. Members of each club are welcome at each other's events.

IAWC Thanksgiving Feast (Nov 7)	IAWC Feast of the Seven Fishes (Dec 12)
Bingo (Nov 10)	Children's Christmas Party (Dec 16)
Spirits of Italy Tasting (Nov 17)	IWC Christmas Party (Dec 18)



## IWC Birthdays

### November

<b>Raul De Luna</b>	<b>(3)</b>
<b>George Fabian</b>	
<b>Darren Marabelli</b>	<b>(3)</b>
<b>David Lombardo</b>	<b>(7)</b>
<b>Jack Theel</b>	<b>(7)</b>
<b>Mitch Henck</b>	<b>(9)</b>
<b>Rick Bonanno</b>	<b>(10)</b>
<b>Kenneth Urso</b>	<b>(11)</b>
<b>David Rizzo</b>	<b>(11)</b>
<b>Daniel M. Amato</b>	<b>(13)</b>
<b>Greg Schroeder</b>	<b>(16)</b>
<b>Mike Bender</b>	<b>(18)</b>
<b>Mark Salerno</b>	<b>(23)</b>

### December

<b>James S. Capacio</b>	<b>(1)</b>
<b>Edward Nauman</b>	<b>(4)</b>
<b>John Valenza, Jr.</b>	<b>(7)</b>
<b>John Cioffredi</b>	<b>(8)</b>
<b>Bennett Fraboni</b>	<b>(7)</b>
<b>Patrick DePula</b>	<b>(9)</b>
<b>Joseph Rane</b>	<b>(10)</b>
<b>Dennis Di Carlantonio</b>	<b>(18)</b>
<b>Frank Balistreri</b>	<b>(20)</b>
<b>Robert Moccero</b>	<b>(21)</b>
<b>Dan Malone</b>	<b>(22)</b>

## IAWC Birthdays

<b>Angela Loniello</b>	<b>Nov 1</b>
<b>Andrea Hunter</b>	<b>Nov 7</b>
<b>Rose Hoffhein</b>	<b>Nov 11</b>
<b>Joan Connor</b>	<b>Nov 14</b>
<b>Debby Hillebrand</b>	<b>Dec 13</b>
<b>Mary Ann Berger</b>	<b>Dec 18</b>
<b>Jeanette Montalto</b>	<b>Dec 18</b>

## Congratulations to the new board

<b>Antonio Re - President</b>	<b>Caspar Pullara - Building Secretary</b>
<b>David Rizzo - Past President</b>	<b>Greg Schroeder - Financial Secretary</b>
<b>Mike Alioto - Corresponding Secretary</b>	<b>Tom Smith - Membership Secretary</b>
<b>Tony Bruno - Benefits Secretary</b>	<b>Bill Battista - At Large Member</b>
<b>Anthony Gatti - Treasury Secretary</b>	<b>John Caliva - At Large Member</b>

Thanks are due to our last board, too.

## 2018 Calendar

### IWC

November	Whiskey Tasting Night (Dates TBA)
December	Christmas Party (Membership meeting Dec 18)

### IAWC

November	Corn (BINGO) Party
December	Christmas Tea/Cookie Exchange



# Christmas Parties! - Mark Your Calendars!



Refreshments!

## Children's Christmas Party

Games!

Gifts!



Special Performance!

Crafts!

Special Guest!

Presented by the IWC

Sunday, December 16, 2018

1:00 - 3:00 pm

Reservations are not Required for the Children's Party!

914 Regent Street, Madison (IWC clubhouse)

IAWC members welcome

Bring your children and grand children!

Ross DePaola, Co-Chair

Mark Salerno, Co-Chair



## IWC Christmas Party!



Tuesday, December 18, 2018, 6:30pm

IWC Clubhouse  
914 Regent Street



IWC & IAWC members and a spouse or a guest are welcome. This will be a casual get-together in place of our regular club meeting.

This event will be catered. \$10/person (collected at the door).

 Please bring a new stuffed teddy bear for children at the American Family Children's Hospital. They will be delivered on Wednesday Dec. 19, 2018

## Meeting Dates

IWC Council Meetings – 2<sup>nd</sup> Tuesday of  
Each Month 7:00 pm

IWC Membership Meetings – 3<sup>rd</sup>  
Tuesday of Each Month 7:00 pm

*Please clip and post this calendar.*



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