



September | October
2023



Italia

NEWSLETTER of the ITALIAN WORKMEN'S CLUB

914 Regent Street • Madison, Wisconsin 53715

IWC President John Caliva, (608) 225-2206, Membership Secretary Dan Dyer (608) 217-1023,
Italia Editor Staff – IWC Phone: (608) 258-1880 – www.iwcmadison.com

President's Message

Festa has come and gone. The results are good. It's not too early to start planning for Festa 2024.

I'm going to ask you members some questions. They are:

- Festa 2024: YES or NO
- Leadership: YES or NO
- Committee Leader: YES or NO
- Willing To Work: YES or NO

Send the answers to: jcaliva58@gmail.com

Festa is up to you, the members. Without the members' input / help, Festa will not work. So please give it your thoughts.

Now for some good news. A lot of good things going on. The picnic, awards banquet, kids Christmas party, Club Christmas party, along with food drink and



IWC members brought our Flags Of Italy to the Roma Lodge Italian Festival. Pictured here are:

Rick Bonanno, Jim Trameri, John Caliva, Jim DiUlio, David Rizzo, Fred Underhill, Jack Parrino, Jack Theel, Paul Giansante, Russell Theel, Sandy Hunter, Sam Martino, Karen Ganddolph, plus spouses and guests.

A parade of flags around the festival grounds upon arrival and again on departure drew loud cheers, lots of applause and hundreds of smiles.

fun. And many other things; wine making, sauce tasting, sausage making.

Without your help these things will not happen.

Grazie John Caliva

The story behind the origin of these flags, which represent the twenty administrative regions of Italy, will be told in our November / December issue. ■



Say Cheese (Formaggio)!

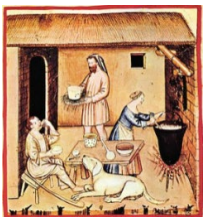
By Tom Smith

Are you a “turophile?” If you love cheese you are! The word turophile comes from a combination of the Greek word tyros, meaning cheese, and philos, meaning “love of.” The word cheese comes from Latin for caseus, from which the modern word casein is also derived. The origin of cheese and cheesemaking is uncertain, but production likely began with the domestication of milk producing animals – primarily sheep – around 8-10,000 years ago. References can be found to the “art” of cheesemaking in Greek mythology and evidence of cheese production has been found on murals in Egyptian tombs dating back more than 4,000 years. Pieces of preserved cheese were found with the bodies of mummies in northwestern China dating back to 1615 B.C., sealed in an airtight environment.



Jar from Egyptian Tomb
3,200-year-old Cheese

It was during the Roman Empire when cheesemaking became widespread and practiced throughout Europe and the Middle East. During the reign of Julius Caesar hundreds of varieties of cheese were produced and traded across the Roman Empire. The spread of cheese on noble



tables began between the 13th and 15th centuries, becoming so popular with Italian nobles that it was served in the Pope’s canteen and at the weddings of the Medici and other wealthy families. Today, Italy is home of the world’s most extensive variety of cheese, with over 2,500 different types in existence. In terms of raw production, Italy is the third-largest producer in the world. In 2021 Italy produced 583,000 tons of cheese.

The most popular Italian cheeses include Mozzarella, Parmigiano Reggiano, Gorgonzola, and Ricotta. Whether spread on bread, served as an appetizer, or essential ingredients in everything from dishes in the main course or dessert, there’s a lot to “digest” when it comes to Italian cheese.

Italian cheese comes in three basic types of textures:

- Formaggi a pasta molle: this is a soft cheese.
- Formaggi a pasta semidura: this is a cheese that is semi-soft, firmer than the “molle pasta” but less firm than a “hard pasta.”
- Formaggi a pasta dura: this is a very hard cheese, cut with a suitable knife or grated.

Within each type of texture are several of the best Italian cheeses...some familiar, some famous. Some of the soft cheeses include Mozzarella, Ricotta, Burrata, Straciatella, and Mascarpone. You’ll find creamy milky mozzarella, a fresh, soft stretched curd cheese traditionally made with buffalo milk and more commonly with cow’s milk, in a Caprese salad, in arancini, or



Mozzarella

on your Margherita pizza. Given its fragrant aroma and delicate flavor it is often paired with light white wines. Sweet and creamy Ricotta (also made from buffalo or cow's milk), is made by reheating whey (a byproduct of cheesemaking), hence the name ricotta which actually means re-cooked. It fills the layers of lasagna, as well as cannelloni and ravioli. Mozzarella and cream combine to produce Burrata – which means buttered – an artisan cheese from the Puglia region of Southern Italy. It is often found in salads or added to pizzas. Stracciatella (a spreadable cheese for bread) originated in the Apulia region and makes a flavorful bruschetta. And Mascarpone, from the Lombardy region, is made from cream, providing a rich creamy taste. It is an essential ingredient in desserts including cheesecake, zabaglione, and Tiramisu.



Gorgonzola

The semi-soft or firmer cheeses, all made from cow's milk, include Gorgonzola, Fontina, Taleggio, and Scamorza. The sharp and creamy taste of Gorgonzola, first produced in the Lombardian town of Gorgonzola, is a type of blue cheese made with cow's milk and distinguished by green and blue marbling of mold which comes from inoculating the milk with

penicillin spores. It can be found on a quattro formaggi pizza as well as in pasta and risotto dishes. Fontina, a semi-cooked cheese produced in the Aosta valley, has a buttery and nutty taste. It is used for Fondue and in truffle pasta, and pairs well with light fruity wine. Taleggio was originally produced solely in Val Taleggio, but today is made in the neighboring northern regions including Lombardia. A creamy and tangy cheese, it is used in risotto and polenta. Scamorza, from the Apulia region, is a firm and chewy cheese with milky and smokey tastes. It can be used as a flavorful alternative to Mozzarella, and pairs well with Chardonnay or Pinot Grigio.

Among the many pasta dura or hard cheeses favorites include Grana Padano, Pecorino, and of course Parmesan. Grana Padano, made from skimmed cow's milk and aged for a minimum of 9 months, was first produced in the 11th century by Cistercian monks. It has a savory salty taste and can be served as a table cheese, grated over a variety of dishes, or in dishes including Bolognese, eggplant, and chicken Parmesan. It pairs well with full-bodied red wines. Pecorino (which comes from pecora – the Italian word for sheep) has several varieties and is made from sheep's milk. It has a nutty and tangy taste, and is often found in recipes for cacio e pepe (a traditional Roman dish) or carbonara. And Parmesan – the most popular being Parmigiano Reggiano, often referred to as “the King of cheeses” – is considered to be one of the world's top quality cheeses. Originating in the Middle Ages with the Benedictine and Cistercian monks in the Po Valley wetlands, it was later named after the city of Parma. Made from whole and skimmed cow's milk and aged a minimum of 12 months, it has a savory taste that is salty and peppery, and finds its way into and on top of many Italian dishes. If you find the words Parmigiano-Reggiano stenciled on the rind, it means that the cheese was in fact produced in Italy.



Parmigiano Reggiano

There are several European countries with systems that establish denominations of cheeses. Italy has such systems in place for both wine and cheese. In Italy, the Denominazione di Origine Controllata (DOC) establishes denominations with cheeses divided into two categories. The Denominazione di Origine Protetta or **DOP** (Protected Designation of Origin) is the seal that accompanies the great and traditional cheeses, indicating the cheese in question includes the place of origin and



characteristics exclusive to that geographical area. These cheeses must follow traditional pre-defined rules and specifications and pass an evaluation and approval process. The Indicazione Geografica Protetta or **IGP** (Protected Geographical Indication) only requires that at least one phase of the production take place in a specific geographical area, though quality requirements are no less stringent.

It is clear that Italians take their cheese seriously, and only want the best when it comes to that produced in Italy. And what could be better than that perfect piece of cheese with some fresh bread and a glass of wine. Or your favorite blend of cheeses atop a pizza, in a calzone, or as the lifeblood in one of the many traditional Italian dishes. This article has touched on but a few of the many different cheeses, but consider that you could eat a different cheese every day, for more than a year, and still would not have experienced all the cheeses of Italy. That is a lot of cheese!

SAVE THE DATE

Upcoming IWC Events

Sauce Tasting

Sunday, September 17 — IWC Clubhouse

Awards Banquet

Sunday, October 8 — Salvatore's Tomato Pies Restaurant on Livingston Street

Children's Christmas Party

Sunday, December 17 — IWC Clubhouse

IWC/IAWC Christmas Party

Tuesday, December 19 — IWC Clubhouse

Italia

Italia is published bimonthly by the Italian Workmen's Club. Subscriptions available for \$18 per year. No part of this newsletter may be reproduced without express written permission.

EDITOR-IN-CHIEF
David Rizzo

CONTRIBUTING REPORTER
Tom Smith

LISTS
Ross DePaola

SUBSCRIPTIONS & ADVERTISING
Mike Heald

TYPESETTING & GRAPHIC DESIGN
Donna Collingwood

PHOTOGRAPHY
Ross DePaola

CROSSWORD PUZZLES
Tony Reitano

PRINTING
Insty Print

MAILING
First Class Mailers

ACROSS

1. Places
5. Rosebud was one
9. Gave food to
12. Arab cartel
13. Opposite of "Attention": "At ____"
14. Actress Longoria
15. The sun is a big one
16. IComedienne mogene _____
17. Vigor's partner
18. Sauce vegetable
20. Worked on the stage
22. Pig enclosure
23. Decanted
25. Overtook on the highway
28. The little one that could
29. ____ you listening?
30. HS course
31. Attributes
35. Fake eye extenders
38. He lives alone
39. Stone or Iron, e.g.
40. Cry heard at a hocky goal
41. Gnocci vegetable
45. Last degree
46. Retirement accounts
48. Minnesota athlete
49. Big shoe to fill
50. Actress Campbell
51. Metallic fabric
52. Sum up
53. Evil's opposite
54. "I only have ____ for you"

DOWN

1. Kellogg's rival

1	2	3	4		5	6	7	8		9	10	11
12					13					14		
15					16					17		
18					19			20		21		
			22					23				24
25	26	27						28				
29										30		
31			32	33	34		35	36	37			
38							39					
	40						41			42	43	44
45					46		47			48		
49					50					51		
52					53					54		

2. ____ and including
3. Pair of horses
4. Junks
5. "Wait a ____"
6. Chinese philosopher Tsu
7. Break out
8. Church elder
9. Feeling hot
10. Damning court documents
11. Hoover or Grand Coulee
19. It holds your ball
21. Harbor boat
24. Gods (latin)
25. Park lane
26. Kind of development
27. Looked for
32. Texter's "in my opinion"
33. Flagging
34. A step up from HiFi
35. Ran out of time
36. In the past
37. Resolve a case out of court
42. "____ in a manger"
43. Runner's measure
44. George Washingtons
45. Arts funder
47. Italian for needle





IWC Birthdays

September

James Phillips	9/1
Michael Lumina	9/6
Jim Cerro	9/8
Jack Parrino	9/8
Tom Smith	9/14
Joseph Scalissi	9/16
John Benjamin	9/19
Rosario N. DePaola	9/21
Joseph P. Tripalin	9/21
Frank Ranallo	9/26

October

John H. Hunter	10/4
Travis J. Hunter	10/7
Luigi Vitiritti	10/10
Donald J. Mash	10/12
Michael Schmidt	10/15
Steve Carrola	10/16
Andrew Lager	10/16
Joseph T. Parisi	10/24
Domenic Scudera	10/28
Steve Tortorici	10/30
Mike Cammilleri	10/31

IAWC Birthdays

Phyllis Masino	9/20
Catherine Murray	10/4
Victoria Szewczyk	10/4
Sandra Hunter	10/25
Santina Ciarletta	10/31

October is Italian-American Heritage Month

This October, mark Italian-American Heritage Month by recognizing the contributions and achievements of Italian-Americans. Over 26 million Americans of Italian descent currently reside in the U.S. — making up America's seventh largest ethnic group. The heritage month is in October to coincide with Columbus Day — the national holiday celebrated on the second Monday of the month. Italian-American Heritage Month celebrates the distinguished cultural contributions of Americans with Italian lineage.

<https://nationaltoday.com/italian-american-heritage-month/>

Solution

P	U	T	S		S	L	E	D		F	E	D
O	P	E	C		E	A	S	E		E	V	A
S	T	A	R		C	O	C	A		V	I	M
T	O	M	A	T	O		A	C	T	E	D	
				P	E	N		P	O	U	R	E
P	A	S	S	E	D		E	N	G	I	N	E
A	R	E								S	C	I
T	R	A	I	T	S		L	A	S	H	E	S
H	E	R	M	I	T		A	G	E			
	S	C	O	R	E		P	O	T	A	T	O
N	T	H		I	R	A	S		T	W	I	N
E	E	E		N	E	V	E		L	A	M	E
A	D	D		G	O	O	D		E	Y	E	S

SANFILLIPPO • FITCH LAWRENCE • CRESS FUNERAL HOME & CREMATORY

ESTABLISHED 1849 • ASSOCIATED WITH CRESS FUNERAL HOMES

6021 UNIVERSITY AVE • Serving Madison and Middleton

45 year IWC and Bersagliere Member Sam Sanfillippo and Patricia Sanfillippo

(608) 238-8406 (IF NO ANSWER - 233-9654)

We treat every family as our own ...

ANNUAL SAUCE TASTING CONTEST AND PASTA DINNER



SUNDAY SEPTEMBER 17, 2023 AT THE CLUB

FROM 3:00 PM TO 6:00 PM

**COST \$10.00 PER PERSON
(Includes Spaghetti Dinner)**



IF you're entering a sauce:

Sauce entrants must be a member of the Italian Workmen's Club or Italian American Women's Club. Sauces must be home-made (no canned or jarred sauces), can be cooked with meat and meat products but the meat pieces and bones must be removed prior to submittal. Each submittal must be one quart, NOT frozen and be at the Club by 2:30 PM on the day of the contest to be judged.

JUDGING WILL COMMENCE AT 3:00 PM DINNER, PASTA & MEATBALLS, TO BE SERVED STARTING AT 4:00 PM

=====

Return this portion of flyer with payment!

Make check payable to: Italian Workmen's Club (Reservation Deadline September 2, 2023)

Mail payment with this portion of flyer to:

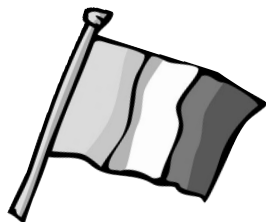
FRED UNDERHILL 1 NEWPORT CIRCLE MADISON, WI 53719

Name: _____

Phone Number: _____ **E-Mail:** _____

Number Attending _____ **@ \$10 each = \$** _____

Payment Must Be Received By September 2, 2023.



Meeting Dates

IWC Council Meetings – 2nd Tuesday of
Each Month 7:00 pm

IWC Membership Meetings – 3rd Tuesday of
Each Month 6:30 pm

Please clip and post this calendar.



FRABONI'S
Italian Specialties and Delicatessen Inc.
108 Owen Road • Monona, Wisconsin 53716
www.frabonisdeli.com • frabonisowen@tds.net
(608) 222-6632 • fax (608) 222-5540

BENNETT Q. FRABONI, MMC

*Homemade Sausages, Meatballs, Marinara, Hot Food,
Take Home Entrees and other specialty food items.
Makers of Porkettas for over 50 years.*

Fraboni's, 822 Regent St., Madison 53715
608-256-0546

WISCO

INVESTMENT MANAGEMENT

Greg Schroeder

*Portfolio Manager
and IWC member*

608.442.5507

www.wiscoinvest.com

As a Madison-based registered investment adviser, we help individuals and businesses make smart decisions with their financial assets.



RE/MAX
PREFERRED

PURE INTEGRITY

HOMES INC.

www.PureIntegrityHomes.com



Madison's Rose Specialist

GEORGE'S
FLOWERS INC.

The Bloomin' Best!

255-5500

*Let George's three generations
of experience and floral artistry
fulfill your floral needs,
with Style!*

421 S. Park Street

georgesflowers.net

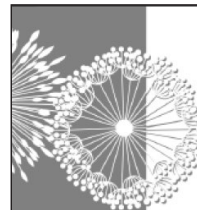
RYAN & JOYCE-RYAN

FUNERAL HOME & CREMATION SERVICES

SINCE 1938

2418 North Sherman Ave., Madison

(608) 249-8257



Collingwood
art & design

Donna Collingwood • 608.332.2018
33freelancer@gmail.com