



November | December  
2025



# Italia

NEWSLETTER of the ITALIAN WORKMEN'S CLUB

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## President's Message

by Joe Tripalin



Hello friends. I am writing this November-December update on what is again known as Columbus Day, quite fitting. When you read this, we will have had our awards banquet. It was held at the East Side Club and catered by Salvatore's. Well over 60 people will be attending this important event.

There were five people honored at the banquet. **Leonard "Dino" Navaro** passed away in February of this year at the age of 94. His passing was only four months after losing his wife, Gen, after being married for 73 years. He was a long time active member of the club. Over the years he participated in many activities and at Festa. Leonard was honored with the Outstanding Service Award.

**Mike Lumina** was awarded the



Christmas in Catania

Athlete of the Year. For over 30 years, Mike – Coach Lou- has been involved in coaching and supporting young people at Edgewood High School. Mike played football, basketball, and baseball at Edgewood High School and eventually coached football, bas-

ketball, and women's fast pitch softball. Over time Mike has impacted the lives of many students and student-athletes while helping them achieve their athletic and academic goals.

Continued on page 5

# How Sweet it is



By Tom Smith

Over the years I have written many articles about food and drink, including pasta, pizza, cheese, desserts, and wine. But what about all the “sweet treats” that are part of Italian history, the tiny morsels of hard candy and soft candy that may have originally come from medical treatments, were consumed as a confection and in cooking, and evolved into some famous modern candies.

Like so many other things, Italian sweets have a long history. Several sources say origins date back to the Romans and 447 A.D., having found scripts mentioning confectionary being used in important ceremonies like weddings. Others suggest the first sweets came from the Arabs and Persians who used mixtures with their medicines and treatments to help cure illnesses.

In ancient Rome, as early as the 1<sup>st</sup> century, Romans were making candied fruits by coating them with honey. Honey was also used to coat pine nuts and walnuts. Raw materials came from the Mediterranean and Middle East, including spices, almonds, pistachios, and citrus fruits. By the 14<sup>th</sup> century this confection eventually came to be named “confetti,” from the verb

“*confettare*” meaning to sugar coat. It wasn’t until the 15<sup>th</sup> century

that sugarcane replaced honey as an ingredient for coating almonds. This particular confection found its way into many settings, as a treat after a meal or a business deal, even exchanged among politicians. In the territories of central Italy



Sugar coated almonds



Cannellini white cinnamon sticks

(known as the Papal States), sugared almonds were used as gifts to stage actors. The Italian poet Giacomo Leopardi was known to favor “cannellini,” which was a coated cinnamon candy stick. Cinnamon sticks were sliced into very small

strips and then sugar coated to form a hard candy shell.

Another original treat in Italy was “*torrone*,” a nougat-like confection made from egg whites, honey or sugar, and nuts. The word nougat has its roots in the Latin word “*nux*” meaning nut, and nuts are a key ingredient in the traditional nougat. According to one legend, *torrone* was created in 1441 for the wedding of Bianca Maria Visconti and Francesco Sforza, the Duke and Duchess of Milan. Reports

noted it was shaped like the city's bell tower, the Torrazzo. The creation of torrone was a delicate process where skilled confectioners combined these ingredients through careful heating and stirring to achieve just the right mixture, consistency, texture, and flavor. Over centuries different variations developed in different regions of Italy, with nougat containing hazelnuts, almonds, pistachios, and candied fruits providing uniquely different tastes.



Torrone

Chocolate did not exist in Italy until the 1600s, when Italian traveler Antonio Carletti discovered it while visiting Spain. With the introduction of chocolate to Italy, inventors and brands spread quickly in the years to come. Turin became the “chocolate capital” of the world with historic chocolate houses and the first licenses to produce chocolate granted in 1678. To this day there are still traditional Turin chocolates being produced, along with brands recognized around the world, including Ferrero, Ghirardelli, Caffarel, and Perugia. And Peter Ferrero of the Italian company bearing his name invented Nutella (which went by the name “supercrema gianduja).” Two of the more recent famous Italian chocolate



companies are Pietro Romanengo, founded in 1780 in Genoa, and Perugina, founded in 1907 in Perugia. Perugina is famous for *Baci* chocolate kisses introduced in 1922, filled with hazelnut, and wrapped in a multilingual love note written in Italian, English, French, German, Greek, Spanish, or Portuguese.

Italy is also famous for its licorice (“*liquirizia*”), a product originally produced in Calabria where the root was used for centuries. The Amarelli family has been producing licorice since the 1500s, with the factory they founded in Calabria in 1731 industrializing production of their products from the local root. There is even a museum showcasing the production process – the Museo della Liquirizia Giorgio Amarelli – housed in the family's historic 14<sup>th</sup>-century residence.

Since the early days, the candy industry in Italy has flourished, with some of the most popular candies and chocolates in great demand throughout the country, and some of those brands popular in the United States. The most popular chocolate in Italy, also well known in this country, comes from the Ferrero Group founded in 1946 by brothers Pietro and Giovanni in a small pastry shop in Alva,

## Sweets continued

Italy. After the Second World War, they were the first Italian manufacturer to open production sites abroad. Three generations of the family created one of the world's largest sweet packaged food companies with thirty-five brands including Kinder, Nutella, Tic Tac, and the Ferrero Collection: Ferrero Rondoir, Ferrero Rocher, and Confetteria Raffaello, sold in more than 170 countries. Introduced in 1982, the Ferrero Rocher is one of the most popular chocolates here in the United States around the holidays.



Since 1910, Cedrinca company has been producing finely crafted Italian hard candies. Located in the Lombardia region, their *Sicilia* filled candies feature 20% natural citrus fruit juices and come in lemon, orange, and mandarin flavors, with no artificial coloring. One of their more unique candies is a cappuccino hard candy made from all natural ingredients. A crunchy outside shell made from caramel is filled with an espresso cream filling that is a mix of coffee and milk.



Located in Castagnole delle Lanze in the Piedmont region, the Fida company, founded in 1973, has been making soft fruit-flavored jellies using artisanal processing methods to deliver unique and distinctive products. Through the careful selection of raw materials and cutting-edge production technologies the company has become a market leader in jellies and sweets, well known for their flagship Bonelle brand, and Sanagola candy sticks. And their Lemoncella candy, introduced in 1973, is bright yellow and tangy, with a crunchy shell that is filled with a liquidy lemon liquor that is touted as one candy that will “definitely open the taste buds.”



This is just a glimpse into Italy's proud confectionary history. From the earliest days, when small pieces of fruit were coated with honey or soaked in sugar syrup to be preserved, to the modern facilities producing some of the popular and unique sweets in Italy today, there are enough unique and authentic tastes to satisfy any “sweet tooth.”

## IWC Events – November / December

November 9 Sauce Tasting

FROM 3:00 PM TO 6:00 PM

COST \$10.00 PER PERSON

(Includes Spaghetti Dinner)

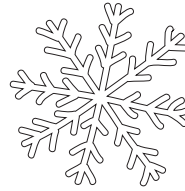
Reservation Deadline October 17, 2025

December 14 Kids Christmas party

1:00 - 3:00 PM

December 16 IWC/IAWC Christmas Party

6:00 Social Hour Dinner 7:00 PM



## Italia

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*A footnote from the author: This article marks the latest in 7 years of articles, from when I began writing for the newsletter in January of 2019. I continue to look for topics that I hope will inform and entertain our members. If there is a subject you would like to suggest for a future edition of the newsletter, please let me hear from you. Email me at [tomasd123@gmail.com](mailto:tomasd123@gmail.com). Grazie!*

**Steve Urso** was awarded the Community Service Award. Steve volunteered for many organizations over the years. He was the executive director of the Racine Education Association. He served on the Sun Prairie School board for a number of years. For many years, Steve volunteered at the State Capitol and worked at the information desk and provided tours for interested citizens. During these tours, Steve always pointed out the amazing stone and marble work in the Capitol, all completed as he would proudly point out, by Italian immigrants living in Madison. Steve was also active in the CIAO club where he helped in many ways to raise money for scholarships for UW students studying abroad in Italy. Finally, Steve has been active in the IWC. He volunteered and worked at Festa over the years and was the recording secretary for the club for many years.

This year we had two individuals who were honored as Italian (Columbian) of the Year. In alphabetic order, **Jim LeTourneau** was the first recipient. Jim has taken it upon himself to research, arrange, and catalog our historical records. Before Jim's efforts started, we had photos, newspaper clippings, and other documents jumbled together in drawers and boxes hiding all over the club. Jim went through everything and identified the item and assembled them in logical order along with an index. This took a very significant amount of time and effort. We now have a historical archive that we can reference that will help future members better understand the historical development of the club.

Jim also wrote a four part series for the bi-monthly newsletter called Things I Didn't Know. It

Continued next page

## President's Message continued

was about the Greenbush neighborhood and brought to life the day-to-day life in the Bush along with the challenges the immigrants faced. Finally, Jim volunteered to join the IWC council to fill out an open seat and his wisdom has been important to the council.

The second recipient of the Italian of the Year award is **Fred Underhill**. For several years now, Fred has served as the Social Activities Secretary. Fred is responsible for all the fun things we do. He plans movie nights, the sauce tasting, the Christmas party, the summer picnic, children's Christmas party, and other fun events we all enjoy. Coordinating these events is challenging along with dealing with nervous presidents that are worried about this or that related to the event. Fred handles it all with a smile and calm demeanor. Fred puts in many hours at Festa to help make it successful. His willing-

ness to step in to different duties at Festa is extremely helpful. Finally, Fred started Italian language night at the club. Once a month, members gather to learn about the language and test their skills as they progress in their learning. Special events are important to our club to keep it fun, exciting, and vibrant and Fred is at the heart of making these events successful.

I want to share with the membership the work that is going on in the 2062 Project. The title signifies the 150th anniversary of our club and the effort to keep the club meaningful, vibrant and growing so we can celebrate our 150th anniversary. 2062 Project is a wide ranging set of activities. Some are set on identifying the critical activities people in the club are responsible for to ensure we maintain support for these. It also looks at how we bring new members into the club. How can we make

this on-boarding process more meaningful and help new members get a solid start in the club. The project will also look at what might be challenges the club will face in the future. If you are interested in helping with this important work, please contact Dan Malone or Steve Carolla to get started.

While I don't have a magic globe to tell me what will happen over the next few months, we've had a great 2025. Membership is up by over 20 members! We had a very successful Festa. The dedication of the plaque signifying the club building being put on the National Register of Historic Places was a resounding success. The club's finances are strong and overall the membership seems happy with the club operations. We have considerable momentum going into 2026 and I encourage each of you to get involved and be an active member of the club. ■■

## Trivia Questions

\*What was the approximate population of Italy in 2024?

\*Italy shares its borders with six nations, name them.

\*What is the name of the mountain range that runs the entire length of

Italy?

\*What is the name of the mountain range that forms the northern border

of Italy?

\*What is the population of Rome, Italy?

\*What is the highest mountain found entirely in Italian territory?

\*How many active volcanoes in Italy?

Name the 3 most active

\*What is longest river in Italy?

\*How many regions of Italy are there?

\*what is the largest by area?

\*what is the largest by population?

\*Which is the largest of the Italian Lakes?

\*Which is the largest National Park in Italy and where is it located?

Answers on page 11



Sitting at a “bar” in Italy: how familiar are you with all the jargon? (Photo: Shutterstock)

When teaching on a study-abroad a few years ago at the American University of Rome, I was fortunate to have a small apartment in Trastevere right by the Tiber River. My morning, 10-minute walk to catch the tram to the university took me through Piazza Trilussa to the coffee “bar”, Meccanismo. Its menu had the usual list of espresso, cappuccino or latte, stuff I could get at any Starbucks in the US. Or, I could get an “affogato”: espresso with a dab of gelato; a “shakerato”; espresso shaken with ice and sugar; or, if I felt like a real pick-me-up, I could order a *corretto*; espresso with a shot of grappa. But, I always safely ordered “caffè Americano”. After a few daily visits, the barista simply asked me when I stepped up to the counter, “you wanna the same-uh?”

The following article by Francesca Bezzone in the July 22, 2025 edition of the L’Italo-Americano newspaper reminded me of those

days and brought a smile to my face. Enjoy! Prof. Jim LeTourneau IWC

## Five things you’ll hear in an Italian “bar” and what they really mean.

By [francesca bezzone](#) | July 22, 2025

*The ultimate “bar all’italiana”: here, there is a whole language to learn!*  
(Photo: Erix2005/Dreamstime)

Italian bars are not bars in the American sense: they’re not for cocktails (unless you’re having *aperitivo*, of course), and ordering a martini at 10 a.m. will earn you a look usually reserved for people who cut in line at the bakery. **Italian bars** are more like the fast-beating heart of daily life, where espresso is fuel, the barista

knows your name, and every phrase carries a secret code only locals fully understand.

Let’s explore some of them together!

1. *Scontrino prima, per favore!*

**Translation: “Receipt first, please”**

**Meaning:** you have just tried to order your coffee without first paying at the register. What a rookie mistake! Many Italian bars, especially in busy city centers, operate on a strict “pay first, drink later” model: you head to the cashier, tell them what you want, they give you a receipt (*scontrino*), and only then are you allowed to present yourself at the bar and wave that little piece of paper like a golden ticket.

If you attempt to reverse the order, the barista will gently – but firmly – gesture toward the *cassa* with

Continued next page

## Five Things continued

the same expression they'd use for a child who forgot their homework. Bonus points if they sigh while doing it, but don't get upset, it's not personal, it's procedure. Except in smaller towns, where rules are often reversed, ignored, or enforced depending on whether the barista's cousin works at the till that day.

### 2. *Fammi un cappuccino chiaro*

**Translation: "Make me a light cappuccino"**

**Meaning:** you are about to witness cappuccino customization in action: a *cappuccino chiaro* contains less espresso and more milk than the standard version, and it's the sort of drink ordered by someone who's still pretending they didn't just want warm milk with a hint of caffeine.

The variations on this theme are endless: *cappuccino scuro* (darker), *cappuccino tiepido* (lukewarm), *cappuccino con cacao* (with cocoa powder), *decaffeinato* (decaf), or even con *latte di soia* (soy milk). The barista, trained in the ancient art of foam management, will nod gravely, then execute a masterful swirl of steam, espresso, and patience.

Ordering a cappuccino after 11 a.m., of course, is still considered an act of mild rebellion. You might get a subtle eyebrow raise, but no one will say anything. They'll just silently question your digestive system.

### 3. *Fammi un caffè normale*

**Translation: "Give me a regular coffee"**

**Meaning:** this request is anything but straightforward. In Italy, a "normal coffee" typically means a single shot of espresso, but say this to the wrong



## Forecasting through the ages: Italy's contribution to meteorology

By [chiara dalessio](#) | July 22, 2025,  
courtesy of "L'Italo American"  
newspaper

The *Annales* in which monks recorded the events of their communities are important sources for understanding the evolution of meteorology not only in Italy, but across Europe.

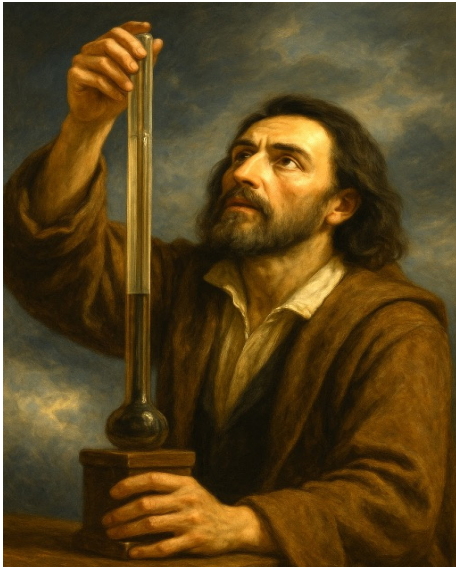
From the skies of Jupiter to Earth-monitoring satellites, Italy's relationship with **meteorology** spans centuries of observation, interpretation, and scientific innovation. Though often overshadowed by other nations in discussions of weather science, Italy has played a crucial and continuous role in the development of meteorological understanding, bridging divination, empiricism, and space technology through the centuries.

In antiquity, weather was a source of **divine messages**: the Romans institutionalized this belief through the practice of **augury**, a form of divination in which trained priests interpreted the will of the gods by observing the flight of birds and other natural signs, including **atmospheric events**. While it may not meet modern scientific standards, augury reflected a deep cultural attentiveness to changes in the sky and served a public function in civic decision-making. Meteorological interpretation was also present in ancient Roman farming treatises, such

as those of **Varro** and **Columella**, which advised farmers on how to predict weather changes based on cloud formations, wind patterns, and animal behavior.

In the **Middle Ages**, the scientific vacuum left by the fall of the Western Roman Empire did not completely erase this interest in the skies: in **monastic communities**, particularly those following the **Benedictine tradition**, monks continued the practice of recording natural events, including weather conditions, in their chronicles. Of course, these were not meteorological "predictions" in the modern sense but empirical records that, over time, contributed to the understanding of seasonal cycles and local climate patterns. Examples of such record-keeping can be found in various monastic annals across Europe, such as the *Annales Mellicenses* (from Melk Abbey in Austria) and the *Annales Colmarienses Miores* (from Colmar, in France), which contain numerous entries on extreme weather. In Italy, venerable institutions like those associated with the **Cassinese Congregation**, including the renowned **Monte Cassino** itself, and other foundations such as the *Chronicon Novaliciense* from the Abbey of Novalesa in Piedmont, would have meticulously maintained similar chronicles. In some cases, these chronicles represent the **only surviving climatological data** for particular regions and centuries. Beyond monastic walls, records from major Italian cities like Florence, Siena, or Venice also occasionally included climatic details when weather significantly impacted urban or agricultural life. This tradition of observation persisted throughout the medieval period and created a foundation for the more methodical studies that would follow during the Renaissance.

The transition from observation to experimentation began in earnest during the **seventeenth century**, when Italy's



*Torricelli and his barometer (image created with DALL-E)*

contributions to meteorology became unmistakably foundational.

**Evangelista Torricelli, a student of Galileo Galilei**, invented the **barometer** in 1643, a moment that marked the first time air pressure could be measured with a scientific instrument, revolutionizing the study of weather. Torricelli's discovery – that atmospheric pressure changes correspond with weather conditions – was a breakthrough that remains fundamental to meteorology today. But the barometer did not emerge in isolation; rather, it was part of a broader Italian engagement with natural philosophy, promoted by Galileo and his successors, who began applying mathematical and mechanical principles to understand nature.

While Torricelli's barometer offered a new way to measure weather, the Italian physicist **Luigi Galvani** explored the role of electricity in natural phenomena in the late eighteenth century, laying the groundwork for the study of lightning and atmospheric electricity. In parallel, the Jesuit polymath **Giuseppe Toaldo** studied climate pat-

terns and published detailed accounts of temperature fluctuations, atmospheric pressure, and solar activity in northern Italy: his works, based on long-term empirical data, signaled a new stage in meteorology, one where theory and observation came together into proto-scientific forecasting.

The **unification of Italy** in the nineteenth century provided the opportunity to create a national infrastructure for weather monitoring: in 1876, the **Italian Meteorological Service**, one of the earliest national meteorological institutions in Europe, was founded: initially housed under the Ministry of Agriculture, the service aimed to centralize data collection and provide consistent forecasts to aid agriculture and navigation.

By the early twentieth century, Italy had established a dense network of meteorological stations, some of which are still active today. These stations contributed heavily to early international efforts to understand global climate patterns, also thanks to Italy's topography, which stretches from the Alps to the Mediterranean, making it a particularly valuable

observation point in Europe's broader climate map. Italian meteorologists also made significant strides in **aviation weather**, especially during the two World Wars, when meteorological forecasting became vital for flight planning and military operations. It is in those years that Italian scientists contributed to the improvement of upper-atmosphere observations through the use of weather balloons and radiosondes.

The **space age** brought a new chapter to Italian meteorology: in 2019, the Italian Space Agency launched **PRISMA** (*PR*ecursore *I*per*S*pettrale *della* *M*issione *A*pplicativa), a state-of-the-art satellite capable of monitor-

ing Earth's surface with hyperspectral imaging. Although PRISMA is primarily geared towards environmental monitoring, it represents Italy's ongoing engagement with atmospheric science through advanced technology: the satellite collects data that can be used for studying pollution, vegetation health, and changes in land use, all factors that intersect with climate science and meteorology. Equally significant today is Italy's role in **European meteorological** cooperation: the country is a founding member of the **European Organization for the Exploitation of Meteorological Satellites** (EUMETSAT), hosts several research institutions dedicated to atmospheric science, while Italian universities continue to contribute to climate modeling, weather forecasting algorithms, and historical climatology. Projects such as MeteoSat, Copernicus, and the Global Climate Observing System all benefit from Italian expertise, particularly in satellite imaging and long-term data collection.

It's been a long arc, that of Italian involvement with the weather—an arc that started from ritualistic sky-watching and, through more than two millennia, led to cutting-edge satellite monitoring. It's been a story of individuals like **Torricelli** and **Galileo**, but also of institutions, monastic scribes, government agencies, and space engineers. This journey through history and time shows us how persistent human curiosity about the natural world can drive remarkable progress, while reminding us about the Belpaese's many contributions to our understanding of the very air we breathe and the skies above.



## IWC Birthdays

### November

Raul De Luna	(3)
George Fabian	(3)
David Lombardo	(7)
Jack Theel	(7)
Rick Bonanno	(10)
Kenneth Urso	(11)
David Rizzo	(11)
Daniel M. Amato	(13)
Tim Lehmann	(13)
Mike Bender	(18)
Victor Lombardino	(22)
Mark Salerno	(23)
John Tobin	(25)

### December

James S. Capacio	(1)
John Valenza, Jr.	(7)
Bennett Fraboni	(7)
Jack Zarovy	(7)
Patrick DePula	(9)
Joseph Rane	(10)
Dennis Di Carlantonio	(18)
Dan Malone	(22)
John Sheehan	(24)
Vincent D'Orazio	(28)

## IAWC Birthdays

Catherine Murray	10/4
Terry Parisi	11/9
Rose Hoffhein	11/10
Debby Hillebrand	12/13
MaryAnn Berger	12/18
Jeanette Montalto	12/18



barista in the wrong region and you may enter a philosophical debate about what “normal” really means.

If you’re American, you may think you’re asking for filter coffee, and the barista may interpret your wide-eyed confusion as jet lag. If you want something closer to American-style drip, try asking for a caffè lungo (although this can also mean just filling up your tazzina) or a caffè americano, though the latter will still arrive in a small cup with a shot of espresso and a separate small jug of boiling water. Italians have mastered many things, but they remain suspicious of anything resembling a tall paper cup of vaguely brown liquid.

#### 4. Mi fai un marocchino?

Translation: “Can I have a marocchino?”

Meaning: you are now in the realm of mini indulgences: the marocchino is a small but elegant combination of espresso, frothed milk, and a dusting of cocoa powder, usually served in a glass rather than a ceramic cup. It’s a sort of espresso macchiato that puts on a nice jacket.

Popular especially in northern cities like Milan and Turin, the marocchino is ordered by people who want something more luxurious than a plain espresso, but less milky than a cappuccino. It has a reputation for being stylish, sweet, and just a bit extra. Like ordering a tiny dessert that also wakes you up.

#### 5. “C’è un caffè sospeso?”

Translation: “Is there a suspended coffee?”

Meaning: you’re now entering southern Italian territory, where tradition and generosity go hand in hand. The caffè sospeso is a practice born in Naples in the early 20th century. A customer pays for two coffees: one for themselves, and one “suspended,” to be given later to someone who cannot afford it. It’s an anonymous act of kindness, a gesture that turns coffee into a small social safety net.

Some bars display a note or a blackboard indicating how many coffees are suspended that day; others simply hand one over quietly when someone asks. While the practice has waned over time, it never disappeared completely, and it has seen a revival in recent years, especially during times of economic strain. Ordering or offering a caffè sospeso is generous, but also part of a local ethic of dignity and solidarity.

Of course, there are many other uniquely Italian bar codes. Asking for your cof-

fee al vetro means you prefer it in a glass rather than a cup, while ordering it al banco signals that you'll drink it standing at the counter, which is both faster and cheaper. Sitting at a table might increase the price and change the whole ritual.

As many of you know, even the bar itself is more than a place to caffeinate in Italy; it's where people stop three times a day to reset their internal clocks, meet friends, run into neighbors, exchange gossip, flirt, negotiate work deals, or just enjoy two minutes of silence under the soft hum of the espresso machine. The barista is part craftsman, part confidant, and part traffic controller. Regulars get their coffee made before they speak, tourists learn by watching the choreography: pay, place receipt, step aside, return when called.

Italian bars run on rhythm: you don't linger unless you have a reason, you don't chitchat unless invited, and you certainly don't ask for a pumpkin spice anything. But once you learn the rules and the lingo, you begin to appreciate the understated complexity of it all. One short sentence – *fammi un caffè normale* – can mean five different things, depending on the tone, time, and town.

If you're lucky, you'll find your own spot, where they know how you like it before you say a word. And when that day comes, you'll know you've graduated from confused outsider to semi-local, one espresso at a time!

## Trivia Answers

60 million

Switzerland

The Vatican

France

Austria

Slovenia

San Marino

Apennines

Alps

2.75 Million

Gran Paradiso 13.325 ft

13

Etna, Stromboli, and Vesuvius

PO 405 miles

20

Sicily 25,702 sq KM, second of Piedmont is close 25,402 sq KM

Lombardy, 1/6 of entire country

Garda

Pollino. Located between the regions of Basilicata and Calabria

# Leave a Legacy

Members have expressed their desire to help the IWC. Not just being an active member or working a shift or two at Festa, but doing something that will leave a lasting legacy. If you count yourself in that group, consider a donation to the IWC as part of your estate when you pass on from our wonderful world. Your gift could be something as simple as a statement in your obituary that says "in lieu of flowers, donations can be made to the Italian Workmen's Club, 914 Regent Street, Madison, WI 53715". You can specify the donations go to the club in general or directly to the scholarship fund. For larger gifts, language can be included in your will to specify a sum of money or other assets to be given to the IWC. This language should be coordinated with your will through your attorney.

Imagine what your gift can do to help the club and in turn help our efforts to provide scholarships and to keep our Italian heritage relevant in today's world. Certainly, no one likes contemplating their passing, but this is a positive step you can take to make a difference and leave a legacy to your beloved club. ■

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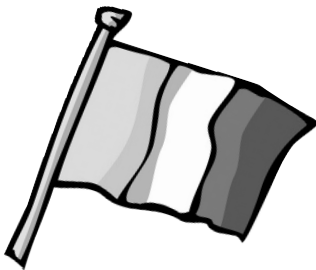
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### Meeting Dates

- 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 6:30 pm

*Please clip and post this calendar.*




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