# Aug. 30, 31, Sept. 1, 2024



Home of the American Italian Heritage Society

DANCE UNDER THE STARS 8PM NIGHTLY

# Friday, August 30

6:00pm-11pm, The 70's Band at 8pm Santa Lucia Marching Band, Local Entertainers

# Saturday, August 31

5:00pm-11pm, Bozak & Morrissey at 8pm Santa Lucia Marching Band & Local Entertainers

# Sunday, September 1

Noon-11pm, Taxi Driver at 8pm
Santa Lucia Marching Band & Local Entertainers

FREE SHUTTLE PARKING FROM KELLEY PARK located at 126th & Fort St.

40<sup>th</sup> ANNUAL RAIN OR SHINE

Experience Omaha's favorite Italian festival & celebrate the Italian heritage with 30 varieties of authentic Italian foods and great entertainment.

#### **FOOD PAVILIONS**

Mostaccioli & Meatballs Pasta Primavera w/ Chicken Sausage & Peppers Chicken Sicilian Italian Garden Salad

Meatball Sandwiches

Cheese Bread

#### PIZZA

Tomato & Cheese Italian Sausage

#### **SEAFOOD**

Shrimp Scampi, Calamari

FULL SERVICE BAR

Imported Wines, Beer, Cocktails

#### DELI

Cracked Sicilian Olives, Stuffed Peppers, Falso Magro Fried Ravoli with Marinara +more

HOT ITALIAN FRIED DOUGH

**ITALIAN ICE CREAM** 

Sorbetto Gelati

#### PASTICCERIA (PASTRIES)

Cannoli Ricotta Cannoli Biscotti Anise Bars Pizzelle

ITALIAN COOKING
DEMONSTRATIONS

#### **ENTERTAINMENT**

Las Vegas Entertainers Santa Lucia Marching Band Dance Bands

#### **CHILDRENS ACTIVITIES**

Inflatables, Balloon sculptures, Face Painting + more

OPEN PLAY BOCCE BALL

APPAREL & MERCHANDISE T-Shirts, Hats, Aprons & more

#### **SUNDAY ITALIAN MASS**

Mass Celebrant: Fr. Pietramale - 10:15am

Food items ranging from \$1.00 to \$9.00



\$6.00 Advance • \$7.50 Door
Children 14 &under FREE with an adult

Advance tickets available at all metro area Hy-Vee Stores and Rockbrook Camera

Omahaltaly.com

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PASTA AMORE

11027 Prairie Brook Road Rockbrook Village Omaha, NE



#### **UPCOMING EVENTS**

August Membership Meeting Monday, August 12th Social Hour 6:30 PM Meeting 7:30 PM

#### La Festa Italiana

August 30, 31, and September 1st

# July 2024 Membership Meeting

Before the meeting, the social hour was held at 6:30 pm. Members brought side dishes and desserts to enjoy. Larry Befiore also made a couple Festa pizzas and served them at the social hour. The food was delicious and members enjoyed the personal interactions.

The membership meeting was held on July 8, 2024 and called to order at 7:30 pm by President Dr. Terry Bolamperti with 23 members in attendance. It was opened with the Pledge of Allegiance with veterans John Portera and Larry Belfiore as flag bearers. There was a moment of prayer for ill members of the Society. The June meeting minutes were read and approved. The Treasury Report was given by Treasurer Jeff Ladwig and approved.

We were pleased to meet new member, Donna Mannello, at the meeting. She is originally from Waterberg, Connecticut. Her grandparents immigrated to America around 1900. Her grandfather's family is from Bologna and her grandmother's family is from Remini. They had a big family in Connecticut with several relatives in Catholic religious orders and their family kept several Italian customs active like making large quantities of homemade Italian foods, wine and wine vinegar. She moved to St Louis, studying to become a Chiropractor. Two years ago she moved to Omaha to be close to her extended family. She is excited to take part in the mission of our Society. She was warmly welcomed.

Old Business was discussed including the June Sausage Fundraiser. All sausage orders along with olives and peppers were sold. We also sold all the Society specialty food items including meatballs, spaghetti sauce, salad dressing and Rotella's sausage buns. We want to thank all the members that got together to make all the sausage, olives and peppers and also the group that sold all the items at this fundraiser.

All members were reminded to send in their yearly dues as soon as possible if they haven't already done so. Dr. Terry reported that the spaghetti sauce for Festa has been completed. Special thanks was given to Bob Rodino and his crew for making the sauce. Larry Pence and Jim Mazzei will be mixing the meatball ingredients this week and the crew will make Festa meatballs this week.

New Business was discussed including the Festa food preparations. Dr. Terry stressed that we NEED MORE VOLUNTEERS for the huge job of preparing all the food for the Festa. Members were asked to refer to the Festa Food Preparation Schedule in the newsletter to see if they are available to volunteer. We still have to sauté onions, make pepper sauce, prepare vaso maro, make gelato, make and bake the biscotti, cut pork and make sausage, crack olives and make the Italian salad dressing for the Festa. We are blessed to have such great volunteers but we need even more. The Festa was discussed briefly and Dr. Terry noted that we are still in need of Festa Captains for several booths and we are also in need of volunteers to work booths for the captains. Captains are still needed to run the Front Gate entrance, the T-Shirt booth and Sunday food-lines inside and outside and the Saturday outside food-line. Dr. Terry also asked for Festa volunteers to help in late August to unload the supply truck and help set up the booths before Festa along with tear down and clean up after the Festa on Monday, Labor Day. It was reported that the Festa Captains meeting will be held Wed. August 7th at 7:00 at The Palazzo.

Members were reminded that this years Santa Lucia Festival will be its 100th Anniversary which will be held Aug 1-4. In conjunction with the Santa Lucia the Sister City designation will be completed on Wed July 31. The Mayors of Omaha & Carlentini will both be present. Congratulations to Sherri Kanger and her committee that worked on this for the last several years. This is a outstanding tribute to the Italians of Omaha.

At the close of the meeting the piece of the pie winners drawn were Lisa Romano and Nick Phillips. We invite all members to attend the next meeting which will be held August 12, 2024.

Submitted by Dr. Terry Bolamperti

FESTA Volunteers are needed. Please call Beth at the office, 402-493-8888 if you can help volunteer. We would really appreciate your help.

We work hard, but have a lot of fun. Thank you!



# **LA FESTA Booth Captains—Volunteers NEEDED**

# Volunteers are needed! Please call Beth at 402-493-8888 if you can help.

Booth	Captain	Booth	Captain
Information Booth	Sam & Lucy Marasco 402.740.6449	Seafood Scampi	Salvator Risicato 402.391.0778
Ticket Booth & Volunteer check-in	Jeff Ladwig 402.880.0226	Pizza	Larry Belfiore 402.960.6011 Sal Belfiore 402.630.7062
Money Room	Emma Leo-Mueller 402.953.8562	Sorbetto Gelato	Steve La Greca 402.619.1525 Larry Belfiore 402.960.6011
Outside Food Line	Fri—Gaye Capellupo 402.350.3375 Nikki Sandmeier 402.201.8604 Sat/Sun—John Delano 559.698.4463	Sausage	Joe Garrett 402.990.1560
Inside Food Line	Fri/Sat—Toni Bac 402 339-9886 Sun—Julia Brecht-Johnson 320.266.6187	Pictorial History	Diane Russo 402.306.5812
Fried Dough	Fri/Sun—Micky Bolamperti 402.690.3636 Sat—Maria Filippelli 402.672.0346	T-shirt's & Novelties	Fri/Sun—Beth Gibbs 402.238.8689 Sat—Julia Brecht-Johnson 320.266.6187
Paper Goods	Mary Kay Ford 402.510.3002	Volunteer Dining	Sergia Muellener 402.672.1473
Bar-Stage	Wayne Moore 402.510.7056	Kitchen	Bob Rodino 402.571.7751
Bar-West Booths	April Belfiore 402.740.9324 Courtney Dice 402.505.0378	Pastry	Rose Koch 402.312.7127 Mary Kay Ford 402.510.3002
Bar-Patio	Bob Eichelberg 402.290.6232	Deli	George Grillo 402.250.6047
Bar-Inside	John Portera 402.850.4483 Joe Daniels 402.312.0427	Children's Activities	Contractor
Seafood Calamari	Dan Ripa 402.556.2829	Pickles	Dave Johnson 817.917.5529
Set-up/Maintenance	Jimmy Mazzei 402.203.3530	Food Demos	Larry Pence 402.740.4031



#### **Fun Times at The Palazzo**

The American Italian Heritage Society loves our volunteers. They are the backbone of our Society. They have been busy getting ready for FESTA 2024 by grating cheese for the pizzas, baking cookies, and making some of our famous Italian Sausage. These are just some of the many food offerings that will at this years La Festa Italiana. Hope to see you at FESTA 2024!





# **Festa Volunteers Needed**

The August Membership Meeting will be focused on the Festa and recruiting volunteers to help. If you are interested in helping, please come August 12th at 7:30 pm at The Palazzo for membership meeting. If you have church youth groups needing projects or students needing service hours, please consider signing them up to volunteer at this event. There is a week long of set up and also tear down. Many Scout troupes have assisted us in years past.

## **Festa Tickets**

Advanced Festa tickets will be mailed out to all members. Please try to sell as many tickets as possible. Additional tickets can be picked up at The Palazzo during office hours. Tickets can also be purchased in advance at any metro area Hy-Vee stores and Rockbrook Camera. Advance tickets are \$6.00. Tickets at the gate are \$7.50. Children 14 and under are free with paid adult. Ticket Sales are the secret to the success of the FESTA. Thanks for your support!



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#### **PRAYERS FOR OUR MEMBERS**

Please keep in your thoughts and prayers our members who are ill, including Ted Bolamperti, George Grillo, Cookie Mascarello-Ladwig, Geno Crisafulli, Maria Leo, Sebastian Youde, Margo Pirruccello, Kim Rodino, Deacon Steve Grandinetti, Ann Marie Falco-Marr, Judge Joe Troia, Tara & Tim Virgilito, Cecilia Bellinghiere, Sam Marasco, Lou Buda, and Larry Belfiore.

#### **MEMBERSHIP DUES**

Thanks to the many members that have renewed their membership. There are still many who have not sent in their dues. Please mail dues and form to the office at: 5110 N. 132nd Street, Omaha, NE 68164 or contact the office to renew over the phone at 402-493-8888 x1.

#### **WELCOME NEW MEMBERS**

We would like to warmly welcome our new members; Barbara & David Semerad, Jonathan Ross Allely, Al & Krissy Riedmann, Pam Sampson, Julia D'Agosto, and Maureen & Jay Rezac. We look forward to seeing your at our upcoming events.

#### SCHOLARSHIP DONATION

The AIHS has received a generous donation from a member which will provide for scholarship money going to applicants planning to pursue/continue a college education for the 2024-2025 school year. The AIHS would like to thank the member and their family for this donation allowing the AIHS to continue our practice of awarding scholarship dollars on an annual basis.

#### **VOLUNTEERS:**

Would love to see more members volunteer. If any members or members family have thought about running a booth, <u>NOW</u> is the time. Many volunteers are still needed. Please contact Beth at the AIHS office 402-493-8888 x1

#### MASS at FESTA

A traditional Catholic Mass will be celebrated at La Festa on Sunday, September 1st at 10:15 a.m. Father John Pietramale will say the mass. Afterwards, coffee and Italian cookies will be served.

#### **FESTA ENTERTAINMENT**

There will be dancing Under the Stars each night starting at 8 pm. In addition there will be entertainment indoors and outside. Including the Santa Lucia Band and other local entertainers. Food demo's will be held each day and sponsored by Pasta Amore.

# TAGG (Together A Greater Good)

The TAGG Mobile App is no longer available but you can switch to the improved TAGG.today. Just open the web browser on your device and then follow the instructions. Thank you.









secretary@omahaitaly.com



# **Zucchini Stuffed With Seafood (Zucchine Ripene)** pg. 21 Lou Turco

4 med. (6-7 inch) zucchini

2 oz. small shrimp

2 oz. crab sticks, chopped

1/2 c. Romano cheese, grated

1/2 c. bread crumbs

1 large or 2 med eggs

1 T. chopped parsley

pinch of garlic powder



#### Sauce:

1 1/4 c. milk

1 egg yolk

4 T. margarine

1/4 c. flour

1/3 c. water
pinch of garlic
pinch of salt & pepper

pinch of nutmeg

Cut zucchini in half and put into boiling water for 2 minutes. Remove zucchini and dunk in cold water; remove pulp. Boil shrimp until pink; drain. Chop the crab sticks then add Romano cheese, bread crumbs, parsley and egg. After completely mixed, stuff hallowed out zucchini with this mixture. **Sauce:** Add milk, butter, pinch of salt, pinch of pepper, garlic powder and nutmeg. Place on burner and bring to a boil. In a separate container, mix flour and water to remove lumps. Add to milk mixture and bring to boil again. Continue mixing until smooth; add egg yolk. Pour over stuffed zucchini. Bake at 400 degrees for 20 to 25 minutes.

Our "A Taste of Italy" Cookbook can be purchased for \$25.

# **Letter of Thanks**

Longtime member, Josephine Lohmeier held her 90th Birthday party at The Palazzo end of June. We received the following letter of thanks:

Dear Dr. Terry,

My family and I want to thank you, your wife Micky, Toni Bac and staff members for making my 90th birthday so very special.

The compliments about how nice the room is, and how smoothly everything went are still coming to me by phone calls.

People who have never seen The Palazzo were completely surprised at how beautiful the building, parking and flowers are maintained. Quite and eye-opener to some of my out-of-town guests. I am so glad and proud to be a part of A.I.H.S.

Very sincerely, Josephine Lohmeier





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