

The News

October 2024 Volume 42 No. 10

THE AMERICAN ITALIAN HERITAGE SOCIETY

A Nonprofit Corporation; Omaha, NE

PASTA DINNER

Mostaccioli and Meatballs or Sausage

Sunday, November 3rd — Noon to 6 PM

Tickets: Adults \$12 and Children \$6

Meal includes Italian Salad, Bread & Butter



Tickets will be mailed out to membership

Tickets may be purchased at the door Take-out is available

Members please bring desserts or pastries for our Bake Sale



UPCOMING EVENTS

October Membership Meeting Monday, October 14th Social Hour 6:30 PM Meeting 7:30 PM <u>Pasta Dinner</u> November 3rd, 12-6 PM <u>Sausage Sale</u> Saturday, December 7th

September 2024 Membership Meeting Report

Prior to the meeting, members had a Social Hour with food and drink and camaraderie was enjoyed by all. Members brought and shared delicious food they prepared. The General Membership Meeting, held on September 9, 2024, was called to order by President Terry Bolamperti and was opened with the Pledge of Allegiance with veterans John Portera and Joe Daniels as flag bearers. There were 29 members in attendance. Members were asked to bow their heads and take a moment of prayer for Society members that are ill and for longtime member Louise Toscano who has recently passed away. We welcomed member Sam Troia who came to the meeting. He's very active in the Sons of Italy and the Santa Lucia and two of his daughters were past Santa Lucia Queens. His late father was a dentist and a longtime AIHS member. Sam has volunteered for several of the past Festas. He was welcomed by all.

The minutes from the previous meeting were read and approved. The **Treasurer's Report** was given by Treasurer Jeff Ladwig, which was approved by members present. Then the Festa Report was given by Emma Leo-Mueller and Terry Bolamperti. It was reported that this Festa broke previous records in crowds and collections and was a huge success. The weather was beautiful and comfortable and very enjoyable for the guests that attended the rain-free Festa weekend festivities. We received many compliments on the food and the entertainment. Dr. Terry thanked all the Booth Captains and their volunteers that worked so hard all weekend to make the Festa a great success. Thanks goes out to the crew that set up all the Festa booths and prepared the Festa grounds. We are grateful to the Festa Organizational Committee for all their time and efforts in the weeks and months before and during the Festa. They accomplished so much in such a short period of time. Special thanks also goes out to those wonderful volunteers that helped with post Festa tear down and cleanup on Labor Day Monday. Dr. Terry expressed sincere gratitude to all members and volunteers that helped in any way. Financials were discussed but there is more ticket money still coming in and many bills yet to be paid.

New Business. Next, we have our fall Pasta and Meatball Dinner scheduled for November 3rd. We will need volunteers to help to make meatballs and run the event. Members were asked to call the AIHS secretary, Beth, to say if they can help. It was announced that Board Elections will be held at the November Membership meeting. There were nominations taken from the floor for board members. Also mentioned was the Board formation of a committee to attract young members for leadership positions. Members thought this is a good idea for the betterment of the future of the Society.

Other new business includes that Catering Creations is now our event managers and exclusive caterers for events at The Palazzo. We are negotiating a new commercial loan for our building and land with a new lender. An appraisal will be done soon and we are anticipating the loan going through in the middle of October. More info on this at the next membership meeting.

The meeting was adjourned, and the Piece of the Pie winners drawn were Rose Koch and Terry Bolamperti. We welcome all to the next Membership Meeting which will be held on Monday, October 14, 2024 at 7:30 pm after the Social Hour at 6:30. Hope to see you all there. Ciao.



La Festa Italiana 2024 — 40th Annual

Record Crowds - Warm Days - Comfortable Nights - Great Entertainment and Fireworks
Italian Cars Displayed - Authentic Italian Food - Italian Imported Wines and Beers
Delicious Desserts - Reminiscent Photos - Warm Camaraderie

These words describe the 40th Annual La Festa Italiana this year. The Festa Committee organized and planned a well-run Festa at The Palazzo. Operations ran smoothly and efficiently by the Committee and Festa Chairman Terry Bolamperti. It was a great Festa with wonderful volunteers and big, fun-loving, festive crowds. We are truly grateful to all of our friends in businesses that offered trucks, trailers, equipment and many other items essential to the success of the Festa.

We were truly blessed with record crowds and revenues for this years Festa along with very comfortable rain-free weather with temperatures in the 70's and low 80's. What a great weekend!

Thanks goes out to all the crew that was responsible for unloading the Festa truck, repairing booths that needed it and setting up all the outside booths, bars, tents and equipment needed for both inside and outside. Special thanks and appreciation to Jim Mazzei, Tom Clark, Larry Pence, Mary Kay and Gary Ford, Sal Belfiore, Larry Belfiore and Wayne Moore and their crews for all they did before, during and after the Festa. We also are appreciative to our ociety Secretary, Beth Phillips, who attended all Festa meetings and did a unbelievable job organizing the administrative needs for the Festa.

First-time Captain Jeff Ladwig and his crew ran the entrance gate of the Festa and were kept busy all weekend welcoming guests and selling tickets as the shuttle buses continually dropped them off at the gate. They also checked in the many volunteers who worked the Festa all weekend.

A multitude of authentic Italian foods were prepared by members before and during the Festa. I think we had more compliments on the outstanding Italian food this year than we've ever had before. As the Festa opened Friday night, huge lines formed at the Food Lines. Gaye Capellupo and Nikki Sandmeier chaired the Outside Food Line. First-time Captain, John Delano, ran the Outside Food line on both Saturday and Sunday. And Captain Toni Bac and her crew ran the Inside Food line on Friday and Saturday. First-time Captain Julia Brecht-Johnson did a great job at the inside food line on Sunday. The pasta, meatballs and sauce were delicious. The freshly baked Pizzas and our famous AIHS Sausage and Peppers were a hit as well as Chicken Sicilian, Chicken Primavera, Garlic Cheese Bread and Italian Salads.

Bob Rodino once again efficiently ran the kitchen, the heartbeat of the Festa, with all of his hard working kitchen crew. The Deli served a variety of items including hand-made Fried Ravioli, Stuffed Peppers and Vasomauro (briciole). Deli Captains George Grillo and Lucia Cryr and their crew also served Olivi Scuciadi (cracked Sicilian Olives), Semenza and Cumpettes. These foods bring back lots of memories.

All the outside booths were decorated festively with Italian colors, lights and flags. Outside food lines were crowded and runners kept busy keeping the lines supplied. The Pizza Booth manned by the Larry Belfiore and Sal Belfiore families was active making freshly prepared Festa Pizzas and selling them as fast as they could bake them.

The Sausage and Peppers and Meatball Sandwich booth was run by Captain Joe Garrett and family. We had many compliments as usual for our AIHS Sausage and Pepper sandwiches, especially when the sausage is cooked fresh all weekend on the charcoal grill. The Seafood Booth, run by Daniel Ripa and Sal and Giovanna Risicato, offered freshly prepared sautéed Scampi and fried Calamari.

We thank Mary Kay and Gary Ford and for ordering all the supplies for the Festa and keeping all the paper goods and plastic ware supplied to all booths throughout the Festa. This helped Captains run their booths more efficiently. We thank them also for filling all the salad dressing cups for the salads along with the 16 ounce bottles for sale.

The very busy bars were run by Captains Bob Eichelberg and Wayne Moore on the east side of the Festa grounds and Captains April Belfiore and Courtney Dice on the west side by the food booths. John Portera and Joe Daniels served guests at the inside bar. These bars served a multitude of Italian wines and liquors along with local and Italian beers.

A variety of Italian desserts were offered at the Festa. The Pasticceria, headed by Rose Leo-Koch and her crew served thousands of homemade Italian pastries including cannoli, biscotti and pizzelles. The Steve LaGreca family served several flavors of soft serve Sorbetto in addition to homemade Gelato. Micky Scalise-Bolamperti and Maria

Fillippeli and their families ran the ever popular Fried Dough Booth serving fresh hot fried dough as fast as they could make it to a line that never seemed to end.



The Festa is a family-oriented event with many, many children attending. The children activities area was run by Heinz Glow Entertainment and included many fun bounce houses and rides, fun tattoos, face painting and coloring. The children were kept very busy and had a fun time. David Johnson and Nick Phillips and their crew entertained the crowd selling pickles and gift items.

Many guests young and old attending the Festa enjoyed the Bocce Ball Court managed by Tom Morinelli. There was a celebrity Bocce Ball competition organized by Sam Marasco on Friday night. On Sunday there was a tournament with competition between Sons of Italy, the Santa Lucia and the AIHS. The Sons of Italy won the tournament on the last throw and has bragging rights for the rest of the year!

Diane Russo and Rocco Russo once again displayed the meaningful Pictorial History. We are grateful to Lucille Gibilisco for all the years she worked on organizing and framing and displaying these photos. We are also thankful to Diane Russo for continuing the work that she and Lucille did for many years. World War II service men and family wedding photos are always a hit, along with the many old Little Italy grade school class photos and Society events. It was a great pictorial history and it brought back good memories for many.

Many thanks to Talia Bolamperti-O'Malley and Chaella Bolamperti-Youde for helping with new T-shirt designs. We also thank first time Captain Beth Gibbs working the T-Shirt and Italian Novelties Booth. It was very successful and they nearly sold out of many of their items. The Food Demonstrations were organized well and the presentations were well attended. The Food Demos were sponsored by Pasta Amore Ristorante and owners Matt Burbach and Jerrod Clarke shared secrets of many of their specialties. Everyone was pleased with the demos and also enjoyed the samples. We also thank Matt and Jerrod for going in to their restaurant, Pasta Amore, Sunday morning of the Festa to personally make nearly 1000 more Ravioli since we were close to running out of ravioli. They also brought other food products to the Festa from the restaurant late Sunday night, that we were running low on. Thank you so much Matt and Jerrod.

The entertainment was lively and festive with local and professional performers throughout the Festa. Subby Anzaldo Jr. booked all the entertainment for the Festa and performed "Sebastian sings Sinatra" on Sunday night.

Always a delight is the performance of the popular Santa Lucia Marching Band and La Banda led by Mike DiGiacomo. The Big Bands, rocked the crowd each night to close the Festa. Bellino Fireworks wowed the crowd with an exciting show of fireworks on Sunday night. We received many comments that our fireworks show is the best in the city. We had Tom Grasso once again as Master of Ceremonies for the entertainment. He promoted the entertainment and booths both inside and out. We had a couple sharp Italian made Alpha Romeo sports cars on display at the Festa grounds on the side of the Rotella's Main Stage.

Guests were welcomed by Sam and Lucy Marasco and Polly Chandler and their crew at the Information Booth. They recruited 13 new members at the Festa. Emma Leo-Mueller, Ted Nestroyl, Maria Bertino and crew kept busy all weekend working the money room late into the night. We are very grateful to Sergia Muellner and her family who ran the Volunteer Dining area. They served all volunteers throughout the weekend with a smile.

The Sunday morning Festa Mass was Celebrated by Father John Pietramale. It was a solemn and uplifting ceremony. The Palazzo ballroom was nearly full with over 185 people in attendance. The mass was offered in memory of the deceased members of the AIHS. Father Pietramale's sermon was inspiring, mentioning our ancestors leaving their families in Italy to come to America for a better life for their families but never losing their Italian heritage and culture. Then he told how the American Italian Heritage Society has kept this alive and promoted these same Italian customs and culture for 40 years and the Festa Italiana is a huge part of that preservation of Italian heritage.

The AIHS would like to thank all those who helped at the Festa including all who helped in planning, food preparation, in moving equipment and supplies, in loading and unloading vehicles before the Festa, setting up the booths, setting up decorations, putting up signs and banners throughout the city and around the Festa grounds, setting up the kitchen equipment and for all the many volunteers at the Festa. We are grateful to Paulie Scalise and his crew for

engineering the electrical needs. This was his second year taking on this job of getting power where needed and it went perfectly without a hitch. Thanks also goes out to the absolutely great crew who showed up on Monday for the Festa tear down when all of the enthusiasm and energy was nearly gone. This crew was most helpful on Monday, which

resulted in getting done more efficiently. The extra help received on Monday was extremely appreciated.

In conclusion, the 40th Festa Italiana was a huge success, with great record numbers, with food, fun and entertainment. It was an expression of Italian heritage. It was a taste of Italy. A big Mille Grazie "a thousand thanks" goes out to all who helped or took part in any way. Grazie e Ciao!!



FESTA 2024





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Louise Toscano Memorial

With sadness we announce the passing of longtime member Louise (Dagosta) Toscano. Louise passed away September 6, 2024 at 91 years of age. Louise and her late husband Ben, joined the American Italian Heritage Society in the mid 1980's. I personally go back a long time with the Toscano's since I was their paper boy in the 1960's when they lived on 7th and Hickory street in Little Italy. Later when my wife Micky and I bought our first home in 1977 in Westgate, the Toscano's were one of our favorite neighbors living directly across the street from us.

Ben and Louise were great AIHS members and volunteers for many years. After Ben's passing, Louise continued to help out in many ways for the Society. She attended most monthly membership meetings for more than twenty years usually accompanied by her good friend and neighbor and AIHS member Cookie Ladwig. Louise volunteered for Spaghetti Dinners, Epiphany, St Jospeh's Day cele-

brations and in the Pasticceria at the Festa. Always pleasant and in a happy mood, Louise was a pleasure to be with while volunteering. In 2012, Louise Toscano was awarded the AIHS woman of the year for her years of dedicated service to the Society. Due to health issues, Louise was unable to attend the monthly meetings in the last few years. Louise passed away September 6, 2024 and she will be truly missed. The Society appreciated her wish to have memorials sent to the American Italian Heritage Society. She is survived by children Ben (Sandy), Diane Ojile (Bill) and six grandchildren. Please keep Louise and her family in your thoughts and prayers.

Submitted by Terry Bolamperti, President AIHS





2024 FESTA BOCCE BALL

Three days of Bocce action during La Festa Italiana started on Friday evening. Friday night, the celebrity bocce match featured Aaron Hanson, veteran law enforcement officer with the Omaha Police Department. He is currently the Douglas County Sheriff. Aimee Melton has been the Omaha City Council District #7 representative since 2013. Aimee is also managing partner for Reagan, Melton and Delaney law firm. Brook Bench, former director of the Omaha Parks Department who now heads a new philanthropic organization committed to park development. Brook is presently the Executive Director of the Lake Cunningham Development Trust. Don Bacon, a retired military officer serving as the U.S. Representative for Nebraska's 2nd Congressional district since 2017.

The competition was hot and heavy throughout the match. Much discussion centered around who was closest to the Pallino. The judge for the evening match was called in to settle the matter with an official measurement. A nice gathering of Festa folks were on hand to cheer on the celebrities.

Saturday night Bocce centered around open play for Festa guests to try their skill at the Italian Bowling Game. A good time was had by all participants with many often returning throughout the night.

Sunday evening featured an Italian three team challenge. The Sons and Daughters of Italy, the Santa Lucia Society and the American Italian Heritage Society participated. The challenge started at 5:00pm and went until dark. Excellent Bocce skills were on display from all three teams throughout the evening. A large gathering of spectators surrounded the court as skillful play was appreciated and applauded. Always a great time to have the three Omaha Italian groups getting together for some Bocce competition and comradery.







The following piece on Columbus Day was written by a member of all 3 Italian Clubs here in Omaha. The American Italian Heritage Society acknowledges this.

A reflection on the beautiful people we hold dear---mainly yours and mine ITALIAN GRANDPARENTS especially during Italian October month. Of course this all started with the journey of Cristoforo Colombo--Christopher Columbus. Should the Italian People and all other people of ethnic backgrounds celebrate festival style with music and food?? We as Italian Americans should celebrate and remember our rich heritage, culture and history reminding us of the many wonderful contributions of Italian Americans us. This month we honor the legacy of Italian Ex-

plorers (a), Artists (our very own Jeremy Caniglia), Scientists and the many Italians who have enriched our beautiful World (5).

Columbus was born in Genoa, Italy IT and embarked on a daring and successful journey crossing the Atlantic in 1492 opening the door to exploration and settlement of the America's. Columbus voyages had a meaningful impact on World History. His remarkable journey and contributions have enriched the exchange between Europe and the America's and the world. Italian American leaders continue to honor Columbus especially during Italian Heritage Month recognizing the many contributions of our forefathers.

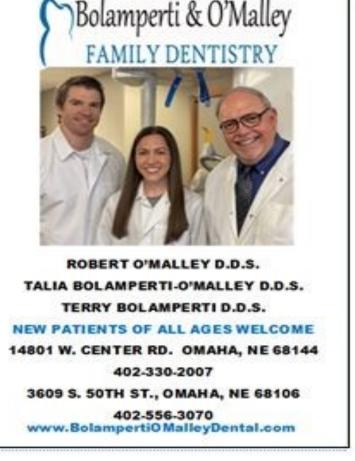
We Italian Americans Remember the Past and Cherish the Present while looking forward to the future enriched by the ITALIAN SPIRIT. SANTA LUCIA, LA FESTA ITALIANO, SONS AND DAUGHTERS CIAO, Pat Venditte



Pasta Amore

Open Monday - Saturday 4:30 p.m. to Close

Rockbrook Village 108th & Center 402.391.2585







ITALIAN AMERICAN HERITAGE MONTH

October is Italian Heritage Month which coincides with Columbus Day on October 14th. Italian-American Heritage and Culture Month is celebrated by proclamation of the President and Congress in the United States to honor the achievements and contributions of Italian immigrants and their descendants living in the United States, particularly in the arts, science, and culture.

Do something festive with your family to promote your Italian heritage this month.

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, Larry Belfiore, Ron & Joan Getzler.

WELCOME NEW MEMBERS

We would like to warmly welcome our new members; Rita Villella Clatterbuck, Sarah Bartolomei, Diane Riga, Tracy & Tami Hauser, Jon & Anna Adams, Sam Troia, Cathy & Doug Avino Utecht, Norman & Guadalupe Pinales, Rosemary & Rick Mills, Doug & Kim Carter, Jacque Pase, and Emma & LeMar Talamantes. We look forward to seeing your at our upcoming events.

PASTA VOLUNTEERS NEEDED

We need your assistance to make this dinner a success. Volunteers are needed for this event make meatballs, serve food, sell baked goods and cookbooks, work the Membership Table, and collect money at the door. If you would like to Volunteer please email Beth at secretary@omahaitaly.com or call the AIHS Office at (402) 493-8888 x1. Thank you!

SAUSAGE SALE

The next Sausage Sale will be held on Saturday, December 7th at The Palazzo. More information about this sale and the dates to make the sausage and meatballs will be available at a later date. Mark your calendars, you won't want to miss this sale!

TAGG (Together A Greater Good)

Download the TAGG mobile app on your smartphone. Visit participating businesses, snap a photo of your receipt.

Choose American Italian Heritage Society.







www.omahaitaly.com





secretary@omahaitaly.com



Dr. Joe's Minestrone Soup

2 T. butter

1 lg. onion, coarsely chopped

1 garlic clove, crushed

1 1/2 qt. chicken stock

1 1/2 qt. beef broth

1 (8-oz.) can garbanzo beans

1 (6-oz.) jar artichoke hearts with marinade

2 sm. zucchini, sliced

1 lg. celery heart with leaves, chopped

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AIHS Cookbook

1 (8-oz.) can stewed tomatoes

1/2 c. chopped parsley

1/4 c. basil

1 T. oregano

1 sm. bunch spinach

9 mushrooms, sliced

4 carrots, sliced

1 c. elbow macaroni

salt & pepper to taste

Freshly ground Romano cheese

by Joseph A. Caniglia



Melt the butter in large pot over medium heat. Add onion and garlic; sauté until onion is soft, 5 to 7 minutes. Add all of the other ingredients except spinach, macaroni and cheese. Cover pot and cook for another 15 minutes over low heat. Add spinach and macaroni; cook for another 15 minutes. Ladle into bowls and top with Romano cheese. Serves 10.

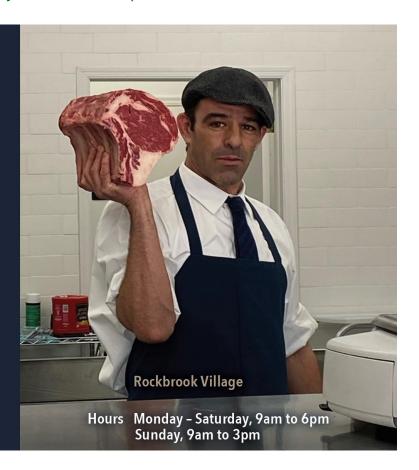
Our original cookbook "A Taste of Italy" is available for purchase at the AIHS office.

CASANOVA'S BUTCHERY ROCKBROOK

The old-fashioned butcher shop has returned to Omaha! Family-owned Casanova's Butchery is open in Rockbrook Village, 108th & Center. Casanova's sells only Choice and Prime beefnothing less. Plus fresh pork, poultry, awesome burgers, homemade sausages, and amazing charcuterie, all at reasonable prices. Skilled butchers custom cut and prepare your order right in front of you. It's the way butchery used to be! Shop choice meats and buy them just how you want at Casanova's Butchery, open every day.

Casanovasbutchery.com | 531.867.7067 10914 Elm Street | Omaha, NE 68144

Casanovasbutchery@gmail.com





5110 North 132 Street Omaha, Nebraska 68164

Return Service Requested



Happy Columbus Day!

Happy Italian Heritage month!



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