From a new perspective: SWAC cooking class

By Zahabiya Yahya

Zahabiya Yahya attended our private cooking class for the Student World Affairs Council of Houston, taught by Flavia Scalzitti, in November 2017. She is a student at the University of Houston studying Political Science and Middle Eastern Studies and interns at the World Affairs Council. Here is her experience at the ICCC in her own words:

When I walked into the room, I felt quite intimidated. I saw how perfectly the materials were set up, and wondered whether someone domestically disabled like me would be capable of making gourmet Italian dishes.

Before the event, I simply assumed we would be cooking Italian food, and didn’t pay much attention to the flyer in terms of the details of the dishes. I already had a strong appetite for Italian food, growing up on Olive Garden and Bertolli Alfredo sauce, and assumed it would be along the lines of that. A cooking class sounded extremely fun, and seeing that it was at the Italian Cultural and Community Center, an organization I did not know existed in Houston, made me more intrigued. I was excited to cook, (something I never get time to do as an undergraduate student), and spend time with experts on the subject.

Once we started, I felt much more comfortable, specifically because of the positive attitude of the Italian food blogger, Flavia! I learned to laugh at my mistakes and be creative in my attempt to make the garnishing to describe my personality. Given that I am an undergraduate student, I truly believe [these events] allow people of my age an opportunity to relax and forget about all the papers and exams that were coming up. Simply being able to learn about new people, cultures, and cuisines, and laugh amongst people who are just as new to the concept as you are explains why it is something that all college students should try.

Before the cooking class began, we were given information about the norms of the Italian society. I found that very important for the goals of the SWAC program to inform students of the various global cultures. Being able to learn about other cultures is a privilege for me more than it is a task. I believe that our ability to understand someone’s culture allows us to gravitate further towards acceptance and forms a connection, especially when you realize how alike your culture may be to theirs.

This was an opportunity I never would have gotten otherwise. I truly believe that these cooking classes teach participants about the culture, identity, and cuisine of unique countries. Most people know very little about the Italian culture because everything has been American-ized for us.

I hope to be able to attend as many events as I can. The ICCC crew is extremely welcoming and diverse. I really enjoyed being around them! Plus, I can finally say that my knowledge of the Italian cuisine exceeds past the pasta section at HEB.
The Montalbano family has been in Houston since the early 1900s and their tire company opened since 1941, but a new chapter is beginning. As of November, Tony Montalbano has retired at age 73 and closed the company that has held its spot on Houston Avenue near downtown for over seven decades.

“My mother and father started the place as a gas station,” said Montalbano. “But in 1952, we tore down the gas station and built the current building.”

The building underwent multiple expansions in the late 60s and 70s, growing to the size it has been since 1980. Montalbano Tires also added a second store on Fondren and Westpark in 1973, which remained open for 25 years.

“I ran the two stores and my dad handled the commercial end of the business, which was his love. Unfortunately, in 1984 he suffered a stroke that took away his ability to speak and drive,” recalled Montalbano. “My parents] certainly were the foundation for this business.”

However, the family’s story doesn’t start with tires and a gas station. “It all started when the 3 brothers came over from Sicily in 1896 and came to the saw mills of East Texas. The oldest brother started [the lumber] company in 1900 and my grandfather built a house right around the corner from where the store is now,” said Montalbano, whose store has been located across from his cousin’s lumber company. “This is just home, we planted the flag if you will.”

His mother’s family was not far away either: they had a grocery store just 6 blocks away from his family.

The store has become a second family for Montalbano over the years, with longtime staff members working with him from 14 up to 48 years and customers that have come to him for decades. “It’s been a long time since I’ve hired or fired anybody,” shared Montalbano with a laugh. “Most of my customers know all them by name. It’s definitely a second family for me, no doubt about it.”

Although his customers have shared that they hate to see him go, he’s most excited to be able to see his grandkids play soccer every Saturday morning instead of being at the shop.

Tony and his wife have been involved with the ICCC and the Houston Italian Festival for over 20 years, helping make the 15,000 meatballs each year, working entry gates and helping at various booths. His wife is a part of the Daughters of Italian Heritage. Montalbano sees her as a reason he’s been able to be successful over the years.

“She’s a very special person,” said Montalbano. “It always helps when you have a good person as your wife. I couldn’t have done the things I’ve done or been able to accomplish the things that we’ve done if she didn’t realize what it took. I’ve been blessed to be around very special people, that’s for sure.”
Dear Friends,

I am humbled and deeply honored to have been elected to serve you for another year. I will do my very best to honor our mission and to work with all of you to improve our wonderful organization.

2017 was a difficult year for Houston. Many of our friends and family members were impacted by Harvey; many of us are still dealing with its aftermath. Yet, as I have stated in my previous reflections, during these times of trouble, we also saw the best of Houston and the best of our community. People came together to help and be helped. At Milford House, the strong sense of family and support was more pervasive than ever and I am proud to report that we, too, were able to contribute in many ways to help our friends in need.

2017 also brought us some great accomplishments. The Astros were not the only ones who met obstacles and succeeded. Barely a month after Harvey, we came together and brought many smiles and allegria to people during Festa Italiana. I can never thank enough all the volunteers that came out to help. We showed everyone that Houston is strong and that good times were coming back.

Last year the ICCC was also awarded its largest grant ever by our friends at the Houston Arts Alliance/City of Houston. These funds helped us to improve Milford House and the quality of everything we do to promote Italian culture. Additionally, our steady collaboration with Houston First Corporation/Visit Houston secured us our second consecutive grant and we are already at work on the next one. At Milford House, thanks to the extensive work and enthusiasm of our dynamic staff, board members and volunteers, we reached our record highest number of cultural events, lectures and films. All were successful and many were sold out. We are seeing this trend continue as some of our planned cooking classes for 2018 are already sold out. I am very proud of our accomplishments— as the recognized authority for Italian culture in Houston, we thank all of you for your loyalty and support.

This year, we will continue to implement the goals and objectives of our revised strategic plan. We will work hard to bring you initiatives as diverse as our beautiful Italian culture: lectures, contemporary films along with beloved classics, cooking classes, wine pairings and much more. In the spring, following the great success of our first ever month long wine seminar, we will offer you another chance to learn about Italian wines. In the fall and summer, we will bring you other cultural enrichment classes, ranging from art history to Italian literature to film. We will also continue to disburse scholarships to deserving students of Italian descent who are heading to college. Most of all, we plan to have fun together with all of you, our community of friends, volunteers and supporters.

Looking forward to seeing you in person and happy 2018!

Livia Bornigia
ICCC 2018 President

La Voce Italiana

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1101 Milford Street,
Houston, Texas 77006

La Voce Italiana is a benefit to ICCC members and is also available by subscription for $15 per year. For more subscription information, please call 713-524-4222 ext. 6 or email accounting@iccchouston.com.

All’ICCC (At the ICCC)

New ICCC Members

Benvenuti! The ICCC wishes to welcome the following new members and invites them to stay fully engaged with all of the wonderful programs and events that the ICCC has to offer. For more information about becoming a member and joining the ICCC family, please contact Alessandra Pistone, Business Director, at 713-524-4222 ext. 6 or at accounting@iccchouston.com.

Mr. Ted Hall and Mrs. Andea Pescina Liberale
Ms. Birgit Hatzenbuehler
Mrs. Barbara Johnston and Mr. Raymond J. Zinobile
Mr. Alex Larco
Mr. Andrea Masotti
Ms. Mary Milloy
Mr. Lawrence Rhew
Ms. Lucia Saputelli and Family

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2018 ICCC Board of Directors

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If you want to see “the longest stocking of the world” (around 100 meters long), you should visit Dovadola, in the valley of Montone’s river on Emilia-Romagna’s hills. We are not speaking of an ordinary stocking, but the one that is made for La Befana, the holiday and feast that is celebrated in Italy on the 6th of January and widely perceived, especially by children, as the official closure of the Christmas period. Indeed, as the Italian popular proverb says, “l’Epifania tutte le feste le porta via” (Epiphany carries away all festivities).

The word Befana is a popular variation of the term Epifania, a noun deriving from the Latin epipháneia (epipháneia in Greek) and indicating the manifestation of The Divinity. In the Christian tradition, the Epiphany has become the name of the liturgical festivity that remembers the visit of the Magi to Bethlehem. In the popular representation, La Befana is an old woman depicted as a witch with tattered dresses, a spotty and hooked nose, flying on a broom and visiting children’s houses during the night of the 5th of January, the Epiphany Eve. She can decide to bring either sweets and candies or coal (always sweetened), depending on how the child behaved during the year. She climbs down the chimney and leaves her gifts inside a stocking hung there.

In many Italian regional traditions, she personifies the previous year. Panevìn is the name of a popular feast held in Veneto, during which a puppet is set on fire. While the flame Brusa la Vecia (Burn the old lady) burns, all the negativity of the past year disappears with a celebration that echoes the apotropaic magical rituals. While the fire blazes up, people eat pinza, an aromatized cake with dried figs, and drink vin brulé. They observe the direction of the smoke to predict the yield of the soil for the coming months.

In Tuscany, young men and adults, called befanotti, befani or befanai, wear ripped clothes and wander in the town streets throughout the night singing the Befanate, traditional songs of begging associated with the propitiatory rites of the agricultural calendar. The Befanini (gifts from Befana) are cookies that come in different shapes and are put in the stocking or served during Epifania, especially in Versilia’s area.

In Naples, Piazza Mercato, one of the historical squares of the city, becomes a street market with stalls that sell sweets and toys.

The ICCC is going to celebrate the tradition of Befana on Sunday, January 7, 2018 at 3:00 pm. The event is open to the public and donations are welcome. Children from our Italian language classes will be participating in a recital and all guests will receive sweets from Befana when she comes to visit.

Un Appello a Tutti Gli Italiani! - Help wanted for the 2018 festival

We know that you love attending Houston’s Italian Festival each year. After all, it’s Houston’s best fall festival! Now is your chance to be part of something bigger than yourself!

We are looking for dedicated, hard-working men and women (21 and over) to step up and devote their time and boundless energy to help make the 2018 Italian Festival one to remember. Mark your calendars: 2018 festival dates are Thursday, October 11th through Sunday, October 14th.

Our work begins well before that - we begin setting up the Monday of festival week and will need volunteers from Monday, October 8th through Monday, October 15th.

We will be having an informational meeting mid-January. Please plan to attend to find out how you can best use your time and your get-up-and-go. Many shifts are available, something for everyone’s schedule.

E-mail Frankie Pizzitola at fjpizz3@aol.com or call (281) 494-0007 if you’d like to attend the planning meeting. You will be rewarded many times over!
Featured events

CONTEMPORARY ITALIAN FILM SERIES 2018

Tickets: $5 ICCC Members & Students $10 Non-members

SHOWTIMES: WEDNESDAYS AT 7:00 PM | DOORS OPEN AT 6:30 PM

1/17/2018 DETECTIVE MONTALBANO DOUBLE FEATURE

2/21/2018 THE TRUTH LIES IN HEAVEN

3/28/2018 I CAN QUIT WHENEVER I WANT: MASTERCLASS

4/18/2018 SWEET DREAMS

5/16/2018 ITALIAN RACE

All films will be in Italian with English subtitles.

ITALIAN LANGUAGE CLASSES

for kids and teens (ages 3-16)
Saturdays | 9:30 - 11:30 am
Upcoming session: February 10th - March 24th

for adults
Weekdays | 6:30 - 8:30 pm
Upcoming sessions: Tuesdays, January 16th - February 27th and Wednesdays, February 8th - March 22nd

Visit iccchouston.com for more information

Email school@iccchouston.com or call 713-524-4222 ext 2 to register

IL GIORNO DELLA MEMORIA
Lecture + Movie

THURSDAY
JANUARY 25 2018
7:00 PM

Doors open at 6:30 pm. $10 ICCC Members | $15 Nonmembers.

Previous registration suggested: iccchouston.eventbrite.com, email ProgramEvents@iccchouston.com or call (713) 524-4222 ext. 7

COME WINE WITH US

An Evening in Northeast Italy
From Venice to Friuli con amore

Friday, January 26, 2018 at 7:00 pm
$55 members | $65 non-members

in collaboration with:

The History of Italian Art

Thursdays | 6:30 to 8:30 pm
February 1 - March 8, 2018

$150 + $25 for first time students
Classes will be taught in English

Register: ProgramEvents@iccchouston.com or 713-524-4222 ext. 7

Stay up to date with all ICCC events and classes on www.iccchouston.com!
## JANUARY 2018

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### January 7 - Festa della Befana
Come celebrate the Italian tradition of Befana with us! Children from our Italian language classes will be participating in a recital and all guests will receive sweets from Befana when she comes to visit. Come learn about this Italian Christmas tradition with your family!

- **Time:** 3:30 - 5:30 pm | **Donations welcome** | **Place:** ICCC Houston

### January 17 - 2018 Contemporary Italian Film Series
The Contemporary Italian Film Series is a monthly series of Italian movies, projected in Italian with English subtitles. Doors open at 6:30 pm. This month will be a Detective Montalbano double feature, featuring episodes 'Un covo di vipere (A Nest of Vipers)' and 'Come voleva la prassi (According to Protocol)' (2017 release, 100 minutes each)

- **Time:** 7:00 pm | **Suggested donation:** $5 for Members and $10 for Non-Members | **Place:** ICCC Houston

### January 18 - Il Sapore Italiano: The Art of Making Ravioli
SOLD OUT. Contact us to join our waitlist for this event!

### January 25 - Il Gorno della Memoria
On Thursday, January 25, the ICCC will present a short lecture and a screening of the film 'My Italian Secret: The Forgotten Heroes' (2014, 92 minutes) as we remember the victims of the Holocaust. Each year on January 27, the United Nations remembers the many people of Jewish origin affected by the Holocaust and this day is officially called the 'International Day of Commemoration in Memory of the Victims of the Holocaust.'

- **Time:** 7:00 pm | **Suggested donation:** $10 for Members and $15 for Non-Members | **Place:** ICCC Houston

### January 26 - Come Wine With Us: An Evening in Northeast Italy
Our tour through the wines of Italy continues! This guided wine tasting will offer multiple wines from the regions of Veneto and Friuli paired with inspired bites from chef Maurizio Ferrarese of Sud Italia (creating a special menu just for us in contrast to their typical southern-based cuisine).

- **Time:** 7:00 pm | **Price:** $55 for Members and $65 for Non-Members | **Place:** ICCC Houston

Due to street closures for the Houston Marathon on January 14, there will be no Italian Mass in January.
### February 2018

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**February 3 - La Piccola Cucina - Italian Cooking Class for Kids**  
La Piccola Cucina is a hands-on cultural culinary experience for children aged 3-10 years old. Children will wear chef aprons and toques and learn basic Italian language, metric system and culture while preparing authentic Italian cuisine.  
- **Time:** 11:30 am - 1:00 pm  
- **Price:** $30 for Members and $45 for Non-Members  
- **Place:** ICCC Houston

**February 10 - Festa Carnevale**  
Come celebrate Carnevale with us, immediately following children's lanugage classes. Children are welcome to come in their favorite costume, play games and enjoy plenty of sweets. This event is open to the public and donations are accepted at the door.  
- **Time:** 11:30 am - 1:00 pm  
- **Donations welcome**  
- **Place:** ICCC Houston

**February 11 - Italian Mass and Pasta Lunch**  
- **Time:** Mass starts at 10:30 am, Lunch starts at 11:30 am ($5 Pasta Lunch)  
- **Place:** ICCC Houston

**February 21 - 2018 Contemporary Italian Film Series**  
The Contemporary Italian Film Series is a monthly series of Italian movies, projected in Italian with English subtitles. Doors open at 6:30 pm. We will be watching "La Verita sta in cielo (The Truth Lies in Heaven)" (2016 release, 94 minutes)  
- **Time:** 7:00 pm  
- **Suggested donation:** $5 for Members and $10 for Non-Members  
- **Place:** ICCC Houston

**February 23 - Meet the Producers: Tenuta Cucco**  
Join us for a special presentation from the producers of Tenuta Cucco wines, a vineyard near Alba in the Piemonte region. Guests will have the opportunity to taste the wines they produce and learn in depth about the vineyard, production, and everying in between. This event marks the introduction of our newest series, Meet the Producers, where we bring them to you.  
- **Time:** 7:00 pm  
- **Price:** TBD  
- **Place:** ICCC Houston
Learn more about Italian culture this spring

This spring, Houstonians will be able to fully indulge in Italian culture in multiple cultural enrichment course offerings, from art to wine to language.

After the success of our first History of Art class and positive feedback from the students that were part of this pilot course, we’re bringing it back for another run in February and March. The History of Art course is your chance to learn in-depth about Italian art over the centuries, from Etruscan and Ancient Roman to the 21st century. Each lesson journeys through places of historic and artistic interest and teaches students how to “read” a piece using different levels of understanding. The class will meet every Thursday from February 1 to March 8, 2018 from 6:30 to 8:30 pm.

Just a few weeks later, we’ll kick off our 2018 Italian Wine Seminar, led by Master Sommelier Craig Collins. The course will introduce you to Italian wines in a detailed way, focusing on wine fundamentals and every region of Italy. This in-depth course is for all wine lovers that want to learn about every aspect of production, starting with the geography and the grapes themselves, moving to wine production and analysis. The 2017 class was met with success and was received positively, and we’re expecting this course to be just as informational and engaging as the first. This four-week seminar kicks off Tuesday, April 3, 2018 and runs until April 24, with each class running from 7:00 to 9:00 pm. Early bird registration is now open and will close Monday, March 5, 2018.

The new year also marks the re-introduction of our Travelers classes. Classes will be held on Wednesdays, February 7 to March 14 from 6:30 to 8:30 pm. This class is perfect for individuals and groups planning a trip to Italy in 2018 who want to get a jump start on picking up some phrases to use. Make your trip to Italy more meaningful and memorable by being able to engage with Italians in conversation, even if it’s just a simple “buongiorno” in passing or “dov’è il bagno?” at a stop.

2018 can be the year you learn more about Italy and Italian culture. Contact us to get involved! ■

Learn more about Italian culture this spring
Chiacchiere

Recipe by Rosetta Costantino (http://www.cookingwithrosetta.com/blogposts/carnevale-time-to-make-chiacchiere)

Carnevale, or "Fat Tuesday", is coming up, so it is time to make chiacchiere (fritters). The word "chiacchere" translates into "chatter", "chit-chat", or "gossip", but in this context it is a strip of sweet pastry dough fried and coated with powdered sugar. These crispy strips of dough are made throughout Italy and are called by various names: I have heard them called bugie, cenci, crostoli, and frappe. "Chiacchiere" is what we call them in Calabria. Follow the recipe below to mix the dough and let it rest for at least 30 minutes in the refrigerator, to make it easier to roll:

**Ingredients:**

- 4-1/2 cups unbleached all-purpose flour
- 1 teaspoon baking powder
- 4 ounces unsalted butter, melted and cooled
- 3/4 cup white wine
- 1/4 cup light rum or liqueur of your choice
- 2 tablespoons sugar
- 2 teaspoons vanilla extract
- 2 large eggs, at room temperature
- Vegetable oil for frying
- Confectioner’s sugar for dusting

**Directions**

1. Sift the flour into a bowl. Sift the baking powder into the flour and stir them together. Set aside.
2. In a large bowl, combine the melted butter, wine, rum, sugar, vanilla, and eggs. Whisk until well blended.
3. Add the flour to the egg mixture 1 cup at a time, blending with a fork. Once you have incorporated all the flour, knead the dough briefly in the bowl with one hand until it is soft and smooth. It will be moist and a little sticky but refrain from adding flour if you can. Cover the bowl and refrigerate the dough for at least 30 minutes.
4. Flatten the dough with a pasta machine or a rolling pin into a 1/8-inch-thick sheet, as for a pie crust, dusting with flour as needed to prevent sticking. With a fluted pastry cutter, cut the dough into strips about 1 inch wide and 6 inches long. Cut a 2-inch lengthwise slit in the center of each strip. Pick up a strip, insert one end through the slit and pull it through.
5. Put 4 inches of vegetable oil in a heavy 6-quart pot and place over moderately high heat.
6. When the oil reaches 375°F, you can begin frying the chiacchiere. Work in batches so you don’t overcrowd the pot. Using a large, shallow stainless-steel skimmer or a slotted spoon, transfer few pieces of dough to the hot oil. They will puff immediately. Fry the chiacchiere keeping them constantly in motion, until they are golden all over, 1 to 1-1/2 minutes.
7. Transfer them to a tray lined with paper towels to drain briefly, then put them on a serving platter. Dust heavily with confectioner’s sugar while still warm.

Pair it with: Recioto di Soave

Staff on https://www.i-winereview.com/NonReportTastings/1304reciotoSelections.php

Recioto di Soave is what made Soave famous. A sweet wine that would have kept and traveled well at a time when dry table wines spoiled easily, it was referred to in writing as early as the 5th century A.D. In more modern times, André Jullien’s 1816 Topographie de Tous les Vignobles Conus referred to Recioto as “a well-regarded vin santo.”

A straw wine made of dried grapes, today’s Recioto di Soave must be made of at least 70 percent Garganega with up to 30 percent Trebbiano di Soave. An 18th century manual describing how to make Recioto lays out the procedure basically followed today. Recioto di Soave comes in different styles depending on how raisined the grapes are at pressing, how long the wine spends in oak and the age of the oak vessel, and the quality of the fruit itself. All Reciotos are sweet with dried fruit and caramel notes, but some are more so than others.

Modern consumers often don’t know how to drink a sweet wine like Recioto di Soave. The classic pairing in the Veneto is with Pandoro di Verona, the Venetian version of panettone. But it can be consumed as one would any good quality sweet wine. It’s best with cheeses, nuts, patés, and not very sweet desserts, like shortbread cookies or an English (not American) style fruit cake (or, better yet, an Italian variant—pan di spagna alle albicocche). Sweet wines are often best appreciated served before the meal when palates are fresh and can best discern the wine’s nuanced flavors.
Charity Guild of St. Joseph
By Gerry Barone | President: Gerry Barone

We had a wonderful cookie sale for Thanksgiving and Christmas. We made over 1900 cookies in one day. I want to thank all who came out to help. We had a beautiful Christmas party at Ciro’s new restaurant. We had 24 ladies in attendance and we had a great time.

We are getting our St. Joseph Altar ready to go. Beginning Jan. 9th, we will be baking cookies for the St. Joseph Altar on Tuesdays and Wednesdays. Anyone is welcome to come and help us bake.

Unite
By Gerry Barone | President: Gerry Barone

I would have liked so most people worked two or three shifts. A big thanks to all who worked.

Italy in America Association (IIAA)
By Betty Donellan | President: Betty Donellan

Italy in America Association held a very special meeting in November with almost 50 members in attendance to hear Italian Consul General for the Houston region, Elena Sgarbi, talk about Italy, the state of affairs, and numerous other points of interest to IIAA members. It was a festive evening with table decorated and we had plenty of lasagna, great salads, bread and fabulous deserts to compliment the evening.

We enjoyed our Christmas Dinner at the Houston Racquet Club where we were treated to a special evening of musical entertainment by Mike, piano player, our own Len Trombetta, on the sax, and a surprise guest singer, Dee Dee Dochen. Met with a glass of Prosecco, then a lovely dinner with two entrees, pasta, two salads, and veggies, plus a fabulous served desert, it was a beautiful evening for all.

In the last months, we have lost valued member Leo Sacchi as well as the son of John and Diana Holden, Johnny Holden, Jr. May God be with their families during these hardest of times.

In January, we have elections so encourage all our members to come out and renew friendships. We have a great program planned for February and throughout the rest of the winter and spring, so if you are not a member, consider joining us. Dues are only $50/single and $75/family/year. A true bargain with all the benefits you enjoy including food and beverages at our meetings.

Daughters of Italian Heritage
By Jennie Trapolino | President: Jamie Russo

The Daughters of Italian Heritage have ended another successful year of contributing to our community with our acts of love and kindness. On November 14, 2017 we assembled 100 Christmas baskets (a continued project since 2003) for the San Jose Senior Clinic. We delivered them to the San Jose Home for distribution to the elderly, where the residents are always as grateful for receiving them as the Daughters are blessed by making them.

What would Christmas be without the laughter of happy children? Every year, the Daughters donate toys and gift cards to Texas Children’s Hospital Immunology Department in the Medical Center, to make sure all children receive a gift at the hospital’s Immunology Department Christmas Party. Members brought these donations to the DOIH Christmas Party, held this year at the ICCC Sunday, December 10, 2017. We celebrated and enjoyed each other’s company with family and friends.

On a very sad note for the Daughters, we lost one of our longest serving and dearest members this year. Our dear Jo Ann Zinnante went to heaven September 28, 2017, because God needed another good worker. Jo Ann was deeply committed to her Italian heritage, the Italian Cultural and Community Center, and she was involved in everything where the Daughters participated. We are all missing her, but we know she is looking down from above and guiding us in everything we do.

The Daughters hope everyone of our families, and your families and friends, have a Happy and Healthy New Year!
Amiketos
By Minnette Passante Carraba | President: Rosalie Montalbano Brandino

The Amiketos November meeting, hosted by Cappie Tavary and JoAnn Neslage, was held at Ciao Bello. A wonderful Italian lunch was served. The newly elected officers for 2018 are Rosalie Brandino, president; JoAnn Neslage, vice-president; Louise Maida, recording secretary; Marylyn Colonetta, corresponding secretary; Donna Vallon and Camella Chiara, co-treasurers; Polly Miller, parliamentarian/gifts. Congratulations to the 2018 Officers!

Cynthia Marks hosted the annual Christmas party held at Pappadeaux Restaurant. Co-chairs were Minnette Carrabba and Marylyn Colonetta. The long tables were situated between a beautiful Christmas Tree. The tables were decorated with beautifully wrapped Christmas Ornaments that were set at each place setting. A multi course seafood dinner was served. After dinner the “Chinese Christmas gift exchange” game was played. All members enjoyed the fun and appeared to be happy with their gifts.

The Christmas social for couples and guests was hosted by Bernadine Falco at Arcodoro's Restaurant and co-chaired by JoAnna Montalbano and Rose Marie Schiro. A wonderful Italian dinner was served.

The club looks forward to 2017 ending with all of the highs and lows of the year and a new 2018.
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