Master Sommelier returns for Italian Wine Seminar

By Kathryn Brough and Frank Panebianco

Engaging. Entertaining. Fun. These are just a few words used by participants of last year’s Seminari di vini italiani: poesia in una bottiglia (Italian Wine Seminar: Poetry in a Bottle), the ICCC’s cultural enrichment course led by Master Sommelier Craig Collins. Back by popular demand and following the success of 2017, the Italian Wine Seminar will be held on Tuesday evenings, April 3 through 24, 2018, and will focus on Italian wine in detail.

“Learning the grapes of the regions and the reasons why certain regions are known for certain wines was one of the best features,” wrote Jerry Baiamonte, a participant in the 2017 wine seminar, echoing the feedback of many others. Guests arrived the first night with the expectation that they would be learning about wine fundamentals once a week for the month ahead. They completed the seminar series with a deeper understanding of both the wines they tasted and a connection with the instructor.

“The wine seminar provides an in-depth understanding of Italian wine for the beginner and provides an understanding of how to taste, evaluate and discuss wine in general,” said Collins. “What’s different for me is that you have an opportunity to develop a relationship and understanding of what the participants are looking for. We’re spending four weeks together and get to learn things about each other.”

Craig first became enamored with wine while working at a winery, an interest that led him to study abroad in Italy during his senior year at Texas A&M. He spent the next 20 years immersed in the beverage industry, from wineries to distribution and importing to restaurants.

As Beverage Director for ELM Restaurant Group in Austin, Craig currently oversees the offerings at four nationally acclaimed restaurants. He also serves on the Board of Directors of the Court of Master Sommeliers and is a frequent speaker and judge at wine and food festivals across the country.

The feedback gathered from the previous seminar can be summed up in just a few words: Collins is knowledgeable, credible, and an engaging storyteller full of expertise on wine.

“I appreciated the knowledge of the instructor,” wrote Nancy Brown, another 2017 participant. “And the detailed information about what to look for when tasting wines.”

What can you expect to discover at the wine seminar? Collins will lead participants through a flight of six to eight wines each class. He plans to feature the dominant producer of each Italian region, giving guests an opportunity to taste and uncover the mystery of wines they may not be familiar with.

“We’ll have a similar format to what we did last year,” shared Collins. The interactive seminar is structured to start with wine fundamentals, including viticulture, oenology, and wine analysis, and then dive into the grapes, geography, and history of Northern, Central, and Southern Italy.

Although other beverages may seem to be rapidly gaining attention, in the time between the seminars, wine consumption has increased, adding to a growing awareness worldwide.

“In 2017, wine sales increased by about 6.3 percent in the United States,”

(continued on next page)
Getting to know the artists behind "Hard Boiled Quintets"

By Kathryn Brough

On Saturday, March 23, world class musicians Rocco Parisi and the Axiom Quartet will come together at the ICCC to share the music of Wolfgang Mozart and Dr. Arthur Gottschalk.

LVI: Tell us about how you got started in music.

Arthur Gottschalk (AG): I’m a composer by education and by trade. I teach at Rice University where the bulk of my academic career has been sustained. I’ve also worked in the commercial music field as a studio musician, producer and arranger for major music labels in all music styles. These days I devote myself to chamber and orchestral music.

Rocco Parisi (RP): I began to study music after secondary school. In my family, nobody was a musician. But ever since I was a little kid, I liked to listen to classical music on the radio and my passion grew. When I was a teenager, I played in the local music group of my city. After it, I studied music regularly at the conservatory, achieving my master’s degree.

Patrick Moore (PM): The Axiom Quartet has been around for five years. We wanted to be able to perform at the highest artistic level we could. As a string quartet, we get to choose our repertoire and how we rehearse it. We’ve played all over the city of Houston, spreading chamber music to places that don’t have access to it normally.

LVI: What do you enjoy most about working with music?

RP: Music is a universal language. For me, playing is like speaking about my life and experiences. I am very lucky because I can share these moments with other musicians like me around the world.

PM: Quartets are very traditional, but at a certain point we realized mixing in music that people were more familiar with is a great way to introduce people to what the voice of a string quartet can sound like. In our programs here in Houston, we’ll often put Monteverdi next to Michael Jackson, Beethoven next to David Bowie. To us, good music is good music.

AG: I enjoy composing music because it’s my primary way of expressing myself. I don’t perform anymore, but I do get to work with amazing virtuosí such as Rocco Parisi.

LVI: So why share these pieces in Houston and specifically at the ICCC?

PM: Getting to hear Gottschalk’s piece live is a delight on its own. This is an incredibly rare collaboration because we live in opposite parts of the world. At the ICCC you’ll get to experience a true chamber music format, where you’re really close to the artists. You’ll be sitting right next to us.

RP: I’m excited to be recording and playing a concert with the Axiom Quartet and sharing my experiences. It is a great honor to be playing alongside them and sharing this music at the ICCC. Each country has its heritage, and I am proud to be Italian.

AG: These are going to be world class musicians performing in the hall there at the Milford House. Rocco in particular is excited to be playing for people that he has some link to, to Italians, Italian-Americans and admirers of Italian culture in Houston.

LVI: Why is it important to support the arts and culture?

RP: Culture is the people’s soul. To support it means to preserve it. If for various reasons we have problems to preserve it, the decadence of our county is inevitable. Culture is inside our life.

PM: One cannot ignore that education and the arts seem to have a consistent track record of producing people that have very successful careers. Our daily lives are not terribly interesting and can fall into ruts. Art has a way of allowing us to escape routine.

AG: In the middle of World War II, when Winston Churchill was prime minister and he was asked to cut funding for the arts, he responded: “Well then what are we fighting for?” And I think that’s the best response one could possibly give. When art is neglected because it’s not commercial enough, we’re ignoring what constitutes our collective humanity.
All’ICCC (At the ICCC)

Dear Friends,

The word “community” comes from the Latin “communitas,” or fellowship. The prefix “com” means together, while “munis” means to strengthen. What first attracted me to the ICCC was a sense of fellowship with like-minded people who shared a passion for Italian culture and wanted to strengthen its presence in Houston. The pioneers of this organization had a strong sense of community and were able to do so much: they bought Milford House, and they nurtured Festa Italiana as the means to support the house. We have been an active community for over thirty years due to the dedication of the pioneers who, together, believed in a cause and worked to make it happen.

Since then, we have grown and expanded so much. You have heard me boast about so many of our events, scholarships, cultural initiatives, marketing successes, and grant projects. We cannot forget that we owe much to those who came before us.

What first attracted me to the ICCC was a sense of fellowship with like-minded people who shared a passion for Italian culture and wanted to strengthen its presence in Houston. The pioneers of this organization had a strong sense of community and were able to do so much: they bought Milford House, and they nurtured Festa Italiana as the means to support the house. We have been an active community for over thirty years due to the dedication of the pioneers who, together, believed in a cause and worked to make it happen.

This leads me to the next word, which is closely tied to communitas: “voluntarious,” which translates as voluntary. The term now often refers to doing good in the world to promote worthy ideas and the quality of life. The ICCC offers a dynamic blend of these two concepts. We are a community of volunteers who come together to improve the quality of our city by fostering and expanding our beautiful culture. It takes everyone to do this. I am constantly humbled and amazed by our dynamic staff. Even though they work at Milford House during the day, each one volunteers to bring us the events that we have grown to love. The same is true for our Board of Directors. If you take the time to notice, you will see board members at each event, talking to people, welcoming them and proudly answering questions about our mission. Just last month, one of them, Tommaso De Poi, dressed up as a gladiator for the Carnevale Party, and lead the children through some hilarious games, much to the delight of everyone present. The list goes on to include all of you, faithful volunteers, who show up to help and to have fun with us. I really wanted to thank you because we could not do it without you.

If you read this and are curious and willing to become a part of our volunteer community, I invite you to join us. Call the Milford House, and tell us how you would like to get involved. We need everyone. Do you have any special skills you could share, or anything you love to do? You will discover what many have who came before you, namely, that the personal rewards of volunteering are surprising.

As we continue to grow and flourish, I know that one day, when we are no longer around, someone will look back at what we have accomplished and be inspired to continue the legacy that was passed on to us… I can think of nothing better than that.

See you at Milford House!

Livia Bornigia
ICCC 2018 President

2018 ICCC Board of Directors

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Scholarship Deadline is Right Around the Corner

By Ray Miller

The ICCC awards annual $1,000 renewable scholarships to graduating high school seniors who are of Italian descent, to any degree on either side of parentage, and who submit complete applications by the specified deadline. The deadline this year is 5 pm, April 13, 2018.

Since 2000, the ICCC has granted over $200,000 in scholarships. This year the ICCC has the following scholarships available: ICCC Merit Only Scholarship (for ICCC Members only), ICCC Merit/Financial Based Scholarship, Wayne B. Duddlesten, Sr. and Margie DiPuma Merit/Financial Based Scholarship. If applicable, students should complete separate applications for each scholarship for which they are eligible. Recipients are chosen by the Scholarship Committee based on scholarship, leadership, and financial need.

The recipient may apply for a renewal of the scholarship every spring (renewal applications are due by July 1 each year) for a period totaling four years. Renewals are only awarded for consecutive fall/ spring semester during the four-year period of eligibility. To qualify for a scholarship renewal, the student must maintain a cumulative GPA of 3.0 and a minimum semester total of 12 hours.

Early in the school year, information was mailed to over 155 high schools in the Greater Houston Metropolitan area. Information and applications are made available to ICCC members and the general public on the ICCC website (www.iccchouston.com/scholarships/apply/). For all scholarship instructions and applications please refer to the website above.

I Due Timidi Opera

By Buck Ross

On Friday, March 9 at the ICCC, two hopelessly shy lovers try to connect despite the interference of their neighbors and families.

With music by the beloved Italian composer Nino Rota, famous for the soundtracks for “The Godfather” and for many films by Fellini, Visconti, and Zeffirelli, this one-hour comic opera will be presented in a semi-staged format with piano accompaniment and singers from the acclaimed Moores Opera Center at the University of Houston. Sung in the original Italian with a projected English translation.


Italian Catholic Mass Volunteers Needed

Do you want to get more involved with our Italian mass services? Volunteers are needed to help set up the altar each month and help with preparation before each service. Each month, the set up goes by quickly, so this will not be a large time commitment. The services would not be possible without the faithful dedication of our volunteer team. If you feel called to help, send an email to info@iccchouston.com or call (713) 524-4222 ext. 3 and we can put you in contact with the person coordinating the mass.

Every second Sunday of the month, the ICCC hosts a Roman Catholic Mass in both Italian and English at 10:30 am. The mass services are followed by a delicious home-cooked pasta lunch, served for only $5 a plate and free for children 10 and under. Both the mass and pasta lunch are open to the public.
Featured events

**Il Sapore Italiano**
The Art of Making Gnacchi

**Italian Cooking Class**
Thursday, March 15, 2018
7:00 - 9:00 pm

For more information, visit icchouston.com, email Programevents@iccchouston.com or call (713) 524-4222 ext. 7

**La Piccola Cucina**
Easter Edition
Let’s make Colomba con l’uovo!

**Italian Cooking Class for Kids**
Saturday, March 24, 2018
11:30 am - 1:00 pm

**ITALIAN LANGUAGE CLASSES**

for kids and teens (ages 3-16)
Saturdays | 9:30 - 11:30 am
Upcoming session:
April 7th - May 12th

**for adults**
Weekdays | 6:30 - 8:30 pm
Upcoming sessions:
Thursdays, March 15th - April 26th
and
Mondays, April 9th - May 21st

**Italian Conversation Class**
Wednesdays | 6:30 - 8:30 pm
March 21 - May 2, 2018
Visit icchouston.com for more information

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

**I Due Timidi (The Shy Lovers)**
Sera D’Opera Italiana

**Friday, March 9, 2018 | 7:30 pm**
Doors open at 7:00 pm
$10 ICCC Members | $15 Nonmembers

Two hopelessly shy lovers try to connect despite the interference of their neighbors and families.

For more information visit iccchouston.com. Reserve your seats:
icchouston.eventbrite.com | programevents@iccchouston.com | (713) 524-4222 ext. 7

**HARD BOILED QUINTETS**
An Evening of the Clarinet Quintets of Arthur Gottschalk and Mozart
Featuring the Axiom String Quartet with special guest Italian clarinet virtuoso Rocco Perisi

**Saturdays**
**March 24, 2018**
7:00 P.M.
Doors open at 6:30 P.M.

$10 ICCC Members | $15 Non-Members

**The History of Italian Art**
Michelangelo and the Vatican

**Thursdays**
**May 17 - June 7, 2018**
6:30 to 8:30 pm

To register, email Programevents@iccchouston.com or call (713) 524-4222 ext. 7

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

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**March 9 - Serata d’Opera Italiana**
What happens when two hopelessly shy lovers try to connect despite the interference of their neighbors and families? Join us at the ICCC for a special performance of I Due Timidi (The Shy Lovers), composed by Nino Rota and performed by students from the University of Houston’s Moores Opera Center.

- Time: 7:30 pm  | Price: $10 for Members and $15 for Non-Members  | Place: ICCC Houston

**March 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

**March 15 - Il Sapore Italiano**
Come learn the art of making gnocchi! Il Sapore Italiano is a series of cooking classes aimed to promote the Italian traditions, in which participants will have a hands-on culinary experience preparing authentic and delicious Italian dishes.

- Time: 7:00 - 9:00 pm  | Price: $50 for Members and $60 for Non-Members  | Place: ICCC Houston

**March 24 - 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. Children will be making colomba con l’uovo.

- Time: 11:30 am - 1:00 pm  | Price: $30 for Members and $45 for Non-Members  | Place: ICCC Houston

**March 24 - Hard Boiled Quintets with Rocco Parisi and the Axiom Quartet**
Join us for an evening of the clarinet quintets of Dr. Arthur Gottschalk from Rice University and Mozart, featuring the Axiom String Quartet of Houston with special guest Italian clarinet virtuoso Rocco Parisi.

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

**March 28 - Screening of "Indivisibili"**
The ICCC presents a special screening of the film "Indivisibili" in its American theatrical release, which opened in New York and Los Angeles last September and is currently playing throughout the USA. Sponsored by Cinema Made in Italy.

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

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March 9 - Serata d’Opera Italiana

March 11 - Italian Mass and Pasta Lunch

March 15 - Il Sapore Italiano

March 24 - La Piccola Cucina - Italian Cooking Class for Kids

March 24 - Hard Boiled Quintets with Rocco Parisi and the Axiom Quartet

March 28 - Screening of "Indivisibili"
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**April 3 - 24 - Italian Wine Seminar**

Great taste always picks Italian. Will you? Join our cultural enrichment course in its second edition, an Italian wine seminar taught by Master Sommelier Craig Collins. *Seminari di vini italiani: poesia in una bottiglia,* will consist of four two-hour classes starting on Tuesday, April 3 through 24, 2018. This course will introduce you to Italian wines in a detailed way, starting with wine fundamentals, followed by a focus on the Italian regions (Northern, Central and Southern).

- **Time:** 7:00 - 9:00 pm | **Early bird registration:** $295 (price increases after Monday, March 12, 2018) | **Place:** ICCC Houston

**April 4 - Dine Around with Amalfi Ristorante**

Be our guest in an evening surrounded by ICCC members and friends! This dinner event will feature a prix fixe menu of delicious Italian creations from Amalfi Ristorante & Bar Italiano.

- **Time:** 7:00 - 9:00 pm | **Price:** TBD | **Place:** ICCC Houston

**April 8 - Italian Mass and Pasta Lunch**

- **Time:** Mass starts at 10:30 am, Lunch starts at 11:30 am ($5 pasta lunch) | **Place:** ICCC Houston

**April 25 - A Walk Through Rome**

"Passeggiata per Roma" by Alex di Bagno. Born and raised in Rome, Alex has always been very attached to this captivating historical place. Through a series of slides he will take you randomly around the City, showing you sites and telling you stories and anecdotes rather than the boilerplate dates of construction and descriptions that a normal tour guide would give you. This is not a lecture, but rather an interactive conversation.

- **Time:** 7:00 - 9:00 pm | **Price:** $10 for Members and $15 for Non-Members | **Place:** ICCC Houston

**April 27 - Come Wine With Us: Central Italy**

Our tour through the wines of Italy continues! This guided wine tasting will offer multiple wines from the regions of Central Italy, paired with inspired bites.

- **Time:** 7:00 - 9:00 pm | **Price:** TBD | **Place:** ICCC Houston

**April 29 - Pizza + Movie Night**

- **Time:** 5:30 pm | **Price:** TBD | **Place:** ICCC Houston
Easter traditions in Italy
By Iliaria Verunelli

In the 1930s, Dino Villani, the versatile mind at the confluence of art and advertising, became director of marketing for Motta, who invented the Colomba, a cake that would become one of the culinary symbols of Pasqua, or Easter, in Italy. The objective was to use the same dough of Christmas’ Panettone to create a new dessert so that Motta’s business could remain active after the Christmas period came to an end. The Colomba takes the name and the shape of a dove, the bird that symbolizes peace.

Its Sicilian version, the palummedda or pupu cu l’uovo (the name changes depending on the dialect of the region) has the typical characteristic of including an egg. Traditionally, these eggs were sometimes boiled in a colored water to make them yellow or red. The tradition to decorate the eggs goes back to the first Christians who painted the eggs in red to remember the blood of Christ. The egg represents the beginning of life, associated with the resurrection of Christ.

At Fiorenzuola d’Arda near Piacenza, the eggs become the protagonists of a unique manifestation that takes the name from the two extremities of the shell. La ponta e il cull is a challenge that involves city dwellers of every age. They try to break the boiled eggs of the rivals with a specific technique: the winner is the one that collects the biggest number of dented eggs. The same game, played in Ferentillo near Terni, takes the name of Lu Ciuccittu and its players are called the cucettari.

The day after Pasqua, the Lunedì dell’Angelo, or as it is called more popularly, Pasquetta, was introduced by the Italian State to prolong the period of festivity. During Pasquetta, Italians typically organize a picnic with friends in the countryside, and spend the entire day outside.

As it is for Pasqua, traditions vary from region to region. In Puglia, for example, a ritual of fertility is celebrated at the Sacra Roccia di San Vito. People pass through a hole in a megalith at the center of the flooring of the church to bring about health and numerous offspring.

The idea of passover from death to life, deeply rooted in the etymology of the word Pasqua, is so strongly associated with this festivity that the expression “felice come una Pasqua” (literally, “Happy as a Pasqua”) has entered the Italian language to express a sentiment of joy and jubilation.

Hargrave HS receives grant from Italy
By Cristina Sizemore

The Italian foreign language program in Huffman ISD is well underway! The program began in August 2017 and the momentum for this new and unique program to our district has grown exponentially in just a few short months.

Due to high demand, we were able to open three sections of Italian and currently have approximately 75 students enrolled. We are opening new pathways for our kids - prompting and challenging them in positive ways to be involved in an amazing learning experience.

We are so grateful to the Italian Cultural and Community Center for believing in us and soliciting the grant for us! Your continued support is very much appreciated and will never be forgotten.

We were blessed by the Ministero degli Affari Esteri to get the building blocks we need to keep this program growing and to help students develop as language learners and take on a new and more invigorating view of the world. Through the grant we received, we were able to purchase books to add to our classroom library for levels 1-5, technology, classroom supplies, games, films and so much more. Our class is leading the way toward a more innovative method of learning a foreign language. We are bringing Italy to Huffman to give all students the opportunity to be a part of the experience!

Through the access of these materials, we are providing students a chance to use what they learn across the curriculum - from English to History to Geography to Culinary Arts and beyond. The impact of the program will be immediate and will also be sustainable and reverberate throughout their lifetimes of learning and achievement.

My vision for the future is to double the number of students enrolled in Italian, begin Pre-AP and AP level classes, and to create an Italian Club. Additionally, as an educator, there is nothing that can describe the joy of witnessing “the lightbulb come on” as my students move from hesitancy to confidence. The program is transformative as they move toward proficiency - they cultivate and recognize and achieve! It’s indescribable, and so rewarding!

By Iliaria Verunelli
Giant Green Pie (Torta Pasqualina)


This rustic, savory tart is a simple dish that can be made to look quite impressive. Originally from Liguria, the torta dates back to the 1400s when Catholics relished eating the eggs, milk, and fatty foods they abstained from during Lent. The classic recipe is a deep-dish tart filled with a mix of spinach or chard, eggs, and ricotta (sometimes artichokes are used in lieu of the greens) with several eggs broken over top to bake whole. It is encased in flaky crust, traditionally 33 paper-thin layers to commemorate the age of Jesus, and baked until golden.

Ingredients:

**FOR THE DOUGH**
- 375 grams all-purpose flour, about 3 cups, plus more as needed
- 1 teaspoon salt
- 4 tablespoons olive oil

**FOR THE FILLING**
- 2 1/2 pounds washed greens (a mix of chard, spinach or other greens)
- 2 tablespoons olive oil, plus more for brushing pastry layers
- 3 cups diced onion
- Salt and pepper
- dusk nutmeg, to taste
- 1 cup ricotta
- 3 ounces grated Parmesan
- 9 large eggs
- 2 teaspoons sugar, optional

Directions

1. Make the dough: Put flour in a large mixing bowl. Stir together 1 cup water, 1 teaspoon salt and 4 tablespoons oil, then pour over flour and mix until dough comes together in a rough ball. Turn out onto a floured board and knead until smooth, 2 to 3 minutes, adding more flour if dough is sticky. Wrap and set aside at room temperature for 30 minutes. (May refrigerate overnight and bring to room temperature.)

2. Make the filling: Bring a large pot of water to a boil. Working in batches, blanch a handful of greens at a time, dropping them into the water until just wilted, then cooling in a colander under running water. Divide greens into 4 balls and squeeze to remove as much water as possible. Chop greens coarsely with a large knife, then squeeze again. There should be about 4 cups cooked greens.

3. Heat 2 tablespoons oil in a large skillet or wide pot over medium heat. Add onions and a little salt and cook, stirring, until softened, about 5 minutes. Add greens, season generously with salt and pepper, and mix well. Turn off heat. Add nutmeg, ricotta and half the Parmesan and mix. Taste and adjust; it should be highly seasoned. Beat 4 of the eggs. Set aside 3 tablespoons beaten egg; add remaining beaten egg to greens and mix well. Let cool.

4. Heat oven to 375 degrees. Cut dough into 4 pieces and form into balls. Roll out each ball into a very thin 12-inch circle. Place 1 dough circle on a 12-inch pizza pan lined with parchment. Brush lightly with oil, then lay another dough circle on top. Spoon greens evenly over dough to a 2-inch thickness, leaving a 1-inch border of dough. Smooth the surface. With a soup spoon, make 5 indentations in greens and crack a raw egg into each depression. Sprinkle with remaining Parmesan. Cover with another dough circle and paint lightly with oil. Place last dough circle on top. Using a paring knife, trim any excess dough at perimeter of pie. Fold outer edges together and crimp to seal pie. Paint top with reserved beaten egg. Sprinkle with sugar if desired. Using a paring knife, make 2 or 3 steam vents.

5. Bake for about 45 minutes, until very well browned. Slide torta onto a cutting board and let cool slightly before slicing. May also be served at room temperature.

Pair it with: Gavi

Staff on http://www.telegraph.co.uk/food-and-drink/wine/create-your-own-case/gavi-italian-dry-white-wine/

Certain wine names lodge themselves deep in our consciousness. Among Italian wines, everyone knows Chianti and Prosecco, and most people’s eyes light up too at the mention of Gavi.

Named after a small town in the hills of Piedmont, this dry white wine was just a local specialty—until the 1960s when its fame began to spread. Today, it’s in the limelight once again. Improved by modern winemaking and the need to compete with the popularity of pinot grigio, gavi is tasting better than ever.

Gavi is for sharing with friends and family at parties or over simple home-cooked meals. It’s Italian after all and in Italy, good food, wine and general conviviality go hand in hand.

Every Italian region has its classic food and wine pairings. In Piedmont, gavi is traditionally served with starters and vegetable dishes. You will find it delicious with crudités and dips but its versatility doesn’t end there.

Piedmont is a rice-growing region and gavi is a perfect partner for risotto primavera (a spring risotto) made with asparagus tips, baby broad beans and mint.
Charity Guild of St. Joseph  
By Gerry Barone, president  
We hope that everyone had Good Holidays!  
We are sorry to announce that we will not be having a St. Joseph Altar in March. St. Michael’s was gracious enough to offer their facility, but the kitchen was not feasible for our needs. Hopefully we will be back at St. Theresa’s for 2019. We had a nice Christmas luncheon at Ciro’s. All the ladies all enjoyed it.

Italy in America Association (IIAA)  
By Betty Donellan, president  
On January 11, 2018, Italy in America Association met at the ICC and held elections. The following were elected: Betty Donellan, Biana Cunningham, Gail Gant and Elaine Kennedy. We had a nice social evening where new members got acquainted with the IIAA. Ryk Holden provided an update on the financials and gave a Treasurers report. Betty highlighted the tentative schedule of programs for the upcoming year. Subsequent to the elections, the Board met and announced the following officers for this year: Betty Donellan, President; Len Trombeta, Executive Vice President/Programs; Ryk Holden, Vice-President/Treasurer; Gail Gant, Secretary/Historian; Bianca Cunningham, Director of Information and Welcome Chair; Elaine Kennedy, Director, Public Relations/Meeting Social Director; Nathan Tritic, Director, Outside Social Events/Ferragosto Dinner Chair.

February 8, 2018, we were treated to a very special evening in 3 ways. 5 new members, food and program. David Fontaine, Master Chef, created a fabulous meal of Chicken Cacciatore, antipasti, bread, olives, red pepper, carrot salad and biscotti. Gene C managed to indulge us with bags of rich chocolates for even more dessert. While I don’t want our members intimidated by David’s over the top presentation, I know we have many more fabulous meals to also enjoy this year.

The next highlight of the evening was a program presentation by Phil Cimo, “Pompeo Coppini, The Italian Sculptor”. It was a fascinating program and many questions were asked about this Sicilian artist who found his way to Texas and his works can be seen in San Antonio at the Alamo Cenotaph (“The Spirit of Sacrifice”), as well as UT, Texas A&M, Huntsville, Kentucky, Dallas, and the famed, “Littlefield War Memorial Fountain”. Arriving in the U.S. with only $40, he designed a float for a parade in Greater New York and won First Prize by the New York Journal.

We have a very exciting agenda for the upcoming year and encourage anyone interested to contact Betty Donellan at bettyrelaw@gmail.com. Cell is 310-702-2090.

Daughters of Italian Heritage  
By Jennie Trapolino | Jamie Russo, president  
The Daughters of Italian Heritage had their annual Governing Board Strategic Planning meeting, Saturday, February 3, 2018. In attendance were DOIH officers and the chairs of the Standing and Special Committees. These creative leaders bring their ideas and thoughts which will lead DOIH to a busy and fun 2018. All committees are completed with Committee Chairman and Committee members which includes multiple committees for DOIH participation in the Houston Italian Festival.

DOIH will host a St. Joseph Dinner for our members on March 14, 2018.

The purpose of the Daughters of Italian Heritage is to bring together a group of ladies (ages 16 to 60+) to teach, foster, and share Italian/Sicilian traditions incorporating fellowship, service to charities and social activities. To be a member you need not be someone of Italian/Sicilian decent.

Come join the fun! If you would like to be a guest at one of our monthly meetings or would like an application to join us, we would be happy to have you. For membership information, please contact Anna Messer at anna4ever29@att.net. Visit the DOIH website at www.ciaodiva.org.

Amiketos  
By Minnette Passante Carrara | Rosalie Montalbano Brandino, president  
The Amiketos Installation Banquet was held at Vallones Restaurant. Newly elected officers were sworn in. A wonderful Italian lunch was served. The new officers are the following:

President - Rosalie Brandino  
Vice President - JoAnn Neslage  
Recording Secretary - Louise Maida  
Corresponding Secretary - Marylyn Colonneta  
Co/Treasurers - Donna Vallone and Camella Chiara  
Parliamentarian /Gifts - Polly Miller  

Congratulations to the 2018 Officers! A wonderful luncheon was served and as usual the Vallone family were wonderful host.

The February meeting was hosted by Marylyn Collonetta and Marlene Romero at the Post Oak Grill. Both the food and service were excellent at the luncheon. President Rosalie Brandino led the discussions on planned events for the year. A Spring Social was discussed which would include a short road trip to Galveston and a Sunday brunch buffet at the Hotel Galvez and shopping on the Strand.

The Mothers Day Banquet was discussed and plans will follow.

It looks like 2018 is going to prove to be a very good year for Amiketos Club.
The Italian Cultural & Community Center of Houston  |  1101 Milford Street, Houston, Texas 77006  

The ICCC initiated an Annual Fund Campaign in 2014, since then we have received a total of one hundred twenty-four donations, totaling $36,594.

Following are those who contributed to the 2017 Annual Fund Campaign:

Jim & Dee Avioli  
Ron Baklarz  
Dr. and Mrs. Philip L. Cimo  
Laura Longo Gaines  
Doug & Mitti Meyers in Memory of John Willian Holden Jr.  
In Memory of Louis & Katherine Carabba  
In Memory of Josephine Duganier  
In Memory of Dr. Pieretta Ferro  
In Memory of Johnny Holden  
In Memory of LTC. Robert R. Ottis  
In Memory of C.W. Patronella  
Many Anonymous Donors

Thank you to all who have responded to the Annual Fund campaigns and made other donations throughout the year.

As we start 2018 we mark with pride our achievements and promise to continue improving the Italian Cultural & Community Center as we fulfill our mission to advance, celebrate, and preserve Italian culture for all Houstonians. Today, we include approximately 500 households. We are holding more language classes than ever, pre-school through adult. More events are being held at the ICCC such as lectures, cooking classes for adults, cooking demos, wine tastings, and our La Piccola Cucina for children, our regular monthly Italian Mass, and the annual Festa Italiana, which will be October 11-14, 2018.

All this activity has brought thousands of visitors into our home, the Milford House, and continues to place the ICCC on the city's culture map. We thank you for your continued support.
It’s time to do some spring cleaning. It’s even easier now to sell those items you don’t use any more. Go to TheGreensheet.com/MakeMoney to place your ad today! Or call 1-800-687-6412

Have any comments or suggestions for us? Send them to marketing@iccchouston.com

The Italian Cultural & Community Center is funded in part by the City of Houston through the Houston Arts Alliance.

Become a sponsor of La Voce Italiana today to place your ad here.

$90 for one edition, $450 for all six.