Beppe Gambetta: Connecting roots to today

By Kathryn Brough

“Music is generally a part of you. If you are bound to become a musician, you feel it.” That’s how Beppe Gambetta describes the beginning of his lifelong career in music. The Italian flatpicking guitarist has spent his life studying multiple guitar styles, learning from the best and connecting his Italian roots and heritage into the music he plays all over the world, including all 50 states, almost all of Europe, Mexico, South America and Australia. This June, he’ll be returning to the ICCC for the first time in over a decade to share his music.

“I grew up in a family that was quite into classical music. I was lucky that in my teenage years my hometown, Genoa, had a vibrant music life that touched me and influenced me,” says Gambetta of his early years. “I went from being a child that learned classical music to playing Led Zeppelin on electric guitar until I learned about the American folk style of music.”

From a young age, Gambetta fell in love with multiple genres of music. In fact, the first song he learned to play on guitar at just 11 years old was “La Bambolina,” an Italian-French pop song. When he decided to become a professional, however, he dedicated his focus to acoustic roots, incorporating the music of the immigrants of Europe and Afro-American influences on American folk music. He’s continually learned from the best, including Doc Watson and Eddie Lang, the father of jazz guitar born Salvatore Masaro. Now, he continues to pass on what he has learned to the next generation.

Outside of his bloodline, Gambetta also hopes to inspire young artists to truly be a part of music and to create connections instead of only showing off their talents in a quest for fame and stardom.

“The main thing [about performing] is the deep connection that music is able to build,” says Gambetta. “Music is not about showing off and exposing yourself and showing how you are beautiful. Music brings people together. It reaches people. Music inspires people to hope and to become better human beings. The beauty in performing is when you feel that there is a special wire of connection between you and the audience that generates from the art.”

It is his hope that this unpredictable connection will appear when he performs at the ICCC on Saturday, June 9, 2018.

“Instead of being the son of artists, I am the father of artists,” shares Gambetta. “I had just a grandmother that played piano really well, but no one was a professional musician. My son is now also a professional musician. Instead of being a part of a dynasty, I started a dynasty.”

Outside of his bloodline, Gambetta also hopes to inspire young artists to truly be a part of music and to create connections instead of only showing off their talents in a quest for fame and stardom.

“The concert I will play at the ICCC will be a blend of the modern Italian singer-songwriters and the tradition and history of the Italian-Americans who were a part of American music,” shares Gambetta. He has spent many years researching into the music of Italian immigrants and the music of the second-generation immigrants, focusing on the differences between the two generations. “There was never a study on the enormous influence that Italian and Italian-Americans contributed to American music. This concert will be partially historic, with some songs from the greatest Italian songwriters, and partially some of my own compositions that I dedicate to Italy and my heritage.” The music he will be performing can also be found on his previous albums “Traversata” and “Serenata”.

For more information on the concert or to purchase tickets, visit icchouston.com.
Come have a Cucina Conversation with Flavia's Flavors

By Flavia Scalzitti

Buon giorno! I’m excited to announce that this summer, the Cucina Conversations cooking class series is back! The ICCC has kindly asked me to teach the series and I’m thrilled to help plan the classes alongside Erika Myers and Kat Brough.

Like last year, there will be three Cucina Conversations classes, but they will be spread out through the summer months so we can take advantage of the best ingredients the summer season has to offer. Each class will follow a set theme around which every recipe will be prepared. For our first class on June 28th, we will celebrate the Summer Solstice with the season’s newest produce in an exclusively vegetarian menu. On July 26th, we are reprising last year’s wildly successful theme of Italian Street Food, but with new, delectable recipes from Italy’s food trucks, food stands, and fry shops. For the final class on August 23rd, we will explore the rich and diverse culinary landscape of the southern region of Puglia, the “heel” of the boot, which is one of the best places in Italy to eat during the summer months.

Upon arriving at each class, you will be welcomed with a table of freshly prepared and beautifully presented antipasti which you can enjoy with a traditional Italian aperitivo while mingling with other students. You will then dive into making your own portion of every recipe on the evening’s menu and cook them alongside me and my wonderful kitchen team. I will share the history of the recipes and give detailed demonstrations on technique along with my tips and tricks. At the end of each class, you will be able to enjoy your culinary creations—the best part! You won’t go home empty-handed, either—every student will receive a packet of all the recipes made in class so you can cook them at home for friends and family.

It’s going to be a delicious summer! I’m looking forward to meeting you and sharing my Italian heritage with you through food. Spaces for each class are limited, so you will want to reserve your spot quickly. A presto!

Meet the Producers: Castello Sonnino

By Erika Myers

The beauty of a castle surrounded by vineyards that overlook the Chianti hills, Castello Sonnino, located in Montespertoli, about 20 kilometers southwest of Florence, has been in the Sonnino family since the beginning of the nineteenth century when it was home to Italian statesman Sidney Sonnino during the years of his government service. It is now a preserved historic wine estate that houses the Archive of Sidney Sonnino where guests can tour the rooms in which the politician lived and worked.

The estate has been producing wines and olive oil for over two centuries and it operates following the philosophy of the “Chateau”, working with grapes produced only on their estate which spans on a surface larger than 40 hectares. The Sonnino wines have been endowed with the specific - continued on SONNINO page 5 -

Meet the newest ICCC team member

We are pleased to announce that on February 14, 2018, Giulia Iasoni joined the ICCC team as the Language School Coordinator and teacher for our Saturday morning children’s classes. She is creatively taking on her responsibilities and we are excited for the work she will continue to do.

Giulia relocated to Houston in October 2017 from Milan, Italy, where she worked as an Italian teacher for both Italian and foreign children. She began her career in teaching at a bilingual kindergarten and nursery, later moving into positions as a language, history, and geography teacher for multiple grade levels. She holds a degree in Modern Literature and Philology, which inspired her to explore opportunities at a primary level.

As we welcome Giulia, we say farewell to Katia Coppi. We are thankful for all the help we received from her over the past 2 years. We wish her all the best in her new career endeavors overseas.
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.

Ms. Lisa Angelo
Mr. Chuck Bracht and Mrs. Cheryl Verlander
Mr. Richard Caridi
Dr. Marlin Sandlin and Mrs. Amy Chaisson
Mr. Vinicio Chauca and Ms. Glori Chauca
Mr. Charles Cordaro
Ms. Tina-Marie Davenport
Mr. Michael Frewer
Ms. Denise Giuffrida
Mr. Tariq Khan
Mr. David Kelley and Mr. Tom Cordell
Mr. and Mrs. Steve Kellogg
Mr. Joseph A. Kramer, Jr.
Ms. Maria Mercedes Labanca
Ms. Lori Long
Mrs. Alejandra C. Maldonado
Ms. Bianca Pabst
Ms. Stephanie Perkins
Ms. Beatrice Scardino
Mr. and Mrs. Jim Stonebraker
Mr. Scott Thompson

All’ICCC (At the ICCC)

Dear Friends,

Mark Twain once said, “The Creator made Italy by designs from Michelangelo.” A longtime lover of our beautiful peninsula, the American writer wanted to give it the ultimate compliment, the closest image to perfection on earth, Michelangelo’s art. It does appear that divine powers may have played favorites when it comes to the extreme amount of gorgeous art one can find even in the most remote corners of Italy. According to UNESCO, our country holds fifty-three of the World’s Heritage Sites, more than any other nation in the world. Many are well-known, and some are more hidden gems, such as Alberobello, Matera and Ferrara. It has an estimated 100,000 monuments and it cradles 40 to 70% of the world’s recognized art. This treasure is the product of incredibly diverse roots. At one point, the land we now call Italy was occupied by Phoenicians, Carthaginians, Greeks, Etruscans, and Celts. You have heard me say this many times before but I never tire of repeating it: Italian contemporary culture is the masala, or the blending of all this beauty. From food to architecture, from street festivals to prestigious seminal events like the Biennale and the Palio di Siena, Italian culture is diverse and its impact can be felt all over the world.

At the ICCC, we embrace the challenge and the excitement of representing this immense diversity and of bringing it to you in as many ways as we can. We are passionate about all of it and have worked hard over the years to be representative of the subtleties and diversities of Italian culture and art. We are not interested in just what most people think of Italy. We challenge ourselves to go beyond in just what most people think of Italy. We are not interested in the subtleties and diversities of Italian culture and art. We are interested in what most people think of Italy. We challenge ourselves to go beyond the stereotypes in an inclusive and exciting manner. Here are a few examples.

Recently, we have brought you culinary events from the Italian Riviera and from the undiscovered beauty of central Italy, and we have taught you how to make a traditional meal from Umbria, how to master homemade gnocchi and, for the little ones, how to make traditional Easter sweets. In partnership with our friends at the University of Houston Moore's School of Music and Opera in the Heights, we have brought you two wonderful opera nights and the dynamic Hard Boiled Quintets. For wine lovers, we invited back our friend, master sommelier Craig Collins, who took us on a four-week exploration of all the wine regions in Italy, and we even gave you the opportunity to join us on a promenade through Rome. In the next few weeks, we will bring you more Italian contemporary films, more lectures, more classes, not to mention the thrilling and dynamic language and conversation courses that happen every night of the week at Milford House.

Thank you for being a part of our community and for sharing our passion! We look forward to showing you even more of the beauty of Italy.

See you soon,

Livia Bornigia
ICCC 2018 President

2018 ICCC Board of Directors

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Happening in Italy: Giro d’Italia

By Ilaria Verunelli

A journalist’s inventiveness, a business rivalry, a hazard: these are some of the ingredients that gave birth to the Giro d’Italia, one of the most renowned professional cycling stage races, that navigates the ups and downs of the tricolored peninsula.

It all began on May 13, 1909, when in the dead of night, 127 riders gathered in Rondò Loreto (now known as Piazzale Loreto) to inaugurate the first stage of the Giro. The sports event had been conceived less than one year before by Tullio Morgagni, an editor of Gazzetta dello Sport, who wanted to get ahead of a competitor. The Gazzetta, born from the fusion of two other papers, Il Ciclista and La Tripletta, both dedicated to cycling, was in fact facing the rivalry of Corriere della Sera that was planning to organize a cycle race together with the Italian Touring Club.

On August 24, 1908, the Gazzetta dello Sport publicly announced the birth of the Giro d’Italia. At that time, the sports event existed only on paper. The announcement was a true risk.

Morgagni could leverage on the collaboration of Armando Couget, another journalist of Gazzetta dello Sport who, since 1906, had been reporting the transalpine endeavors of Tour de France’s cyclists. Despite the numerous hardships, the desire to create an Italian Tour became a reality.

The bicycle was at that time nourishing the imagination of poets and artists such as Giovanni Pascoli, Umberto Boccioni, Filippo Tommaso Marinetti, and Dino Campana. Later on, the Giro d’Italia kept feeding the inventiveness of eminent writers. In 1949, after the devastating years of World War II, Dino Buzzati, at that time working for Corriere della Sera, was assigned the coverage of Giro d’Italia. In one of his chronicles, Buzzati describes Fausto Coppi and Gino Bartali, while climbing the rises of the Cuneo – Pinerolo stage, as if they were two Homeric heroes during a fight. These and other names of champions have remained in the collective memory as symbols of an effort that transcends cycling to describe life.

This year the Giro d’Italia will start on May 4 in the heart of Jerusalem. It’s the first time in its history that a non-European city has been chosen as a starting point for the race. The 101st edition will pass through Sicily, Calabria, Campania, Abruzzo, Marche, Emilia Romagna and end in the Dolomiti and Alpes.

Photo credit: http://www.giroditalia.it/eng/, 2017 competitors pass through Stage 14, a 131-kilometer stretch from Castellania to Oropa, on May 20, 2017.

ITALIAN LANGUAGE CLASSES

| for adults | Italian Travelers Class | Italian Conversation Class |
| Weekdays | Wednesdays | Wednesdays |
| 6:30 - 8:30 pm | 6:30 - 8:30 pm | 6:30 - 8:30 pm |
| Tuesdays, May 9th - June 19th | May 16 - June 20, 2018 | June 27 - August 15, 2018 |

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Sonnino cont.

A.D.C.G., the smallest of the Chianti denominations.

Known as one of the finest producers of Chianti, Baron Alessandro de Renzis Sonnino will be at the Italian Cultural & Community Center on the evening of Tuesday May 29th for a guided wine tasting of five of his signature wines. Join us for this unique experience in Houston. Reservations can be made at (713) 524 - 4222 ext. 7 or at www.iccchouston.eventbrite.com.

Italian literature class starts this June

By Erika Myers

Have you ever wondered about the richness of Italian literature? Would you like to learn more about how the different historical periods had an impact on authors and style?

Join us for six weeks in a row starting Monday, June 11th in this exploration of how the Italian language came to be and how literature evolved over the centuries, moving from Latin composition to what current Italian is.

The class will be taught in English with excerpts of Italian works translated from Italian into English. The works will be analyzed in both languages.

The program for the class is as follows:

Week 1: The origins and early vernacular literature
Week 2: Dante, Petrarca, and Boccaccio
Week 3: Secular Humanism
Week 4: Renaissance
Week 5: The Italian Baroque and the Enlightenment
Week 6: The Romanticism, Risorgimento, and The Veristi

For more information on the upcoming literature class or to register, send an email to programevents@iccchouston.com or call (713) 524-4222 extension 7. The course will cost $160 per participant with a $25 registration fee for first-time ICCC students.

Get your tickets: iccchouston.eventbrite.com or call (713) 524-4222 ext. 7

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SI PARLA ITALIANO!
### MAY 2018

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**May 12 - 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 baci di dama.

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

**May 13 - Italian Mass and Pasta Lunch**
Join us every second Sunday of the month at 10:30 am for a Roman Catholic Mass which is said in both Italian and English. If you decide to stay after Mass, a delicious home-cooked pasta lunch is served for only $5 a plate (children 10 and under are free). Experience Mass, or just come for lunch, in a personal setting with family and friends.

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

**May 16 - Ciao Houston Summer Film Festival: The Prize**
Say hello to summer! Join us for the first screening of the Ciao Houston Summer Film Festival, contemporary comedies from Italy premiering in Texas!

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

**May 29 - Meet the Producers: Castello Sonnino**
Join us for a special tasting and presentation with Baron Alessandro de Renzis Sonnino of Castello Sonnino, a historic vineyard overlooking the Florentine valleys of Tuscany. Guests will have the opportunity to taste the wines they produce and learn in depth about the castle it is built around, the vineyards, production, and everything in between.

- **Time:** 7:00 pm | **Price:** $45 for Members and $50 for Non-Members | **Place:** ICCC Houston
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#### June 9 - Beppe Gambetta in Concert

Come listen to traditional Italian tunes and more at 'Canzoni: Poetry in Italian Songs and Melodies', performed by Beppe Gambetta. See the front page cover story for more information on him and the concert.

- **Time:** 7:00 pm  
  - **Price:** $15 for Members and $20 for Non-Members  
  - **Place:** ICCC Houston

#### June 10 - Italian Mass and Pasta Lunch

Join us every second Sunday of the month at 10:30 am for a Roman Catholic Mass which is said in both Italian and English. If you decide to stay after Mass, a delicious home-cooked pasta lunch is served for only $5 a plate (children 10 and under are free). Experience Mass, or just come for lunch, in a personal setting with family and friends.

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

#### June 20 - Private Class

- **Time:** 7:00 pm  
  - **Price:** $55 for Members and $60 for Non-Members  
  - **Place:** ICCC Houston

#### June 27 - Ciao Houston Summer Film Festival: Couch Potatoes

Say hello to summer! Join us for the second screening of the Ciao Houston Summer Film Festival, contemporary comedies from Italy premiering in Texas!

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

#### June 28 - Cucina Conversations with Flavia’s Flavors

Our popular summer cooking series is back for round two! Come learn how to cook authentic Italian dishes and learn more about Italy through stories and facts with Flavia Scalzitti, a food blogger and member of the ICCC. See the story on page 2 for more information on the class.

- **Time:** 7:00 pm  
  - **Price:** $55 for Members and $60 for Non-Members  
  - **Place:** ICCC Houston
The History of Italian Art: A study of Michelangelo

By Francesca Lanza

After the success of the History of Italian Art classes at the Italian Cultural Center, I am excited to present a new series of classes focused on Michelangelo and the Renaissance culminating with a field trip to the Museum of Fine Art of Houston to see the exhibition: “Michelangelo and the Vatican: Masterworks from the Museo e Real Bosco di Capodimonte, Naples”.

Michelangelo Buonarroti is one of the most famous artists of all time, known for many extraordinary works of art, among them: the Sistine Chapel ceiling fresco, the Saint Peter Basilica dome in Rome and the David in Florence just to name a few. His life was fascinating. He worked and knew some of the most powerful men of his time.

To really understand a work of art, at first, it is important to study the historical context, then the patron, and of course, the artist’s life and thoughts. We are going to discover together what and who made Michelangelo such a great artist. I will also explain the different techniques used by Michelangelo, from the drawings with charcoal to the more complicated fresco, the process behind it and the realization.

The first two classes, will be focused on Renaissance Art. We will see and analyze some of the most important works of the period: paintings, sculptures, and buildings. We will talk about early and late Renaissance artists such as Botticelli, Masaccio, Titian, Raphael, Mantegna, Leonardo and their relationships with their powerful patrons. The third class will be focused entirely on Michelangelo. We will explore his life, works of art and relationships with Popes, Cardinals and other mighty patrons of his time.

The last class will take place at the Museum of Fine Arts of Houston where we will have the unique opportunity to talk about Michelangelo in front of his original preparatory drawings, also known as “cartoni”, and paintings by Tiziano, Raphael and many other Renaissance artists.

If you like art, do not miss this occasion to learn more about Italian Renaissance Art. Last, but not least, every participant will receive a booklet with a summary of each lesson and a glossary of the technical terminology.
Sardine Spaghetti with Chives (Pasta con le Sarde)

Recipe by Marisa’s Italian Kitchen (https://marisasitaliankitchen.com/sardine-spaghetti-with-chives/)

Sardine Spaghetti with Chives, a quick and tasty dish utilizing a few pantry staples such as canned sardines and dried pasta. Fresh bread crumbs are toasted til golden brown and then tossed with some snipped chives lending a delicate and subtle onion taste which doesn’t overpower but rather enhances this simple pasta dish.

Pasta con le sardine or rather Pasta with sardines is a classic Sicilian pasta dish. Most notably made with wild fennel, raisins and also anchovies. Sometimes pine nuts are also thrown in the mix.

Being a convenient source of heart healthy omega-3 fatty acids, calcium and vitamin D, is a really great reason to include canned sardines in our diet and also not to mention how fairly inexpensive the canned variety really is and so versatile! Coupled with the fact that they’re so nutritious, canned sardines are readily available year round making mealtime a breeze.

**Ingredients:**

**FOR THE BREAD CRUMBS**
- 1 tablespoon extra virgin olive oil
- 1½ cup bread crumbs
- salt & pepper to taste
- 2 tablespoons snipped fresh chives

**FOR THE PASTA**
- 1 lb. spaghetti
- 1/3 cup extra virgin olive oil
- 3 garlic cloves, minced
- 2 generous pinches of red chili flakes
- 3 cans of sardines packed in oil (120 grams each) I cut the under side to open them and removed the fish bones
- salt & pepper to taste

**Directions**

1. Bring a large pot of water to boil,
2. Salt the water and cook the spaghetti according to package instructions.
3. Meanwhile prepare the bread crumbs by heating 1 tablespoon of extra virgin olive oil in a large skillet, over medium heat.
4. Add in the bread crumbs, salt and pepper and toast the crumbs, while stirring often, til they have browned.
5. Once browned, remove from heat and stir in the chopped fresh chives.
6. Transfer the toasted bread crumbs to a plate and set aside.
7. Using the same skillet (wiped clean), heat the 1/3 cup of oil over medium low heat.
8. Add in the minced garlic with the chili flakes, salt and pepper and heat till fragrant for 1 minute.
9. Stir in the sardines and sauté for 2 minutes, taking care not to break up the sardines over much.
10. Reserve about 1 cup of the pasta water and drain the pasta.
11. Add the cooked pasta to the sardine mixture with a little of the pasta water and toss well.
12. If pasta seems a little dry, go ahead and add a little more pasta water.
13. Toss with 1 cup of the toasted bread crumb and chive mixture.
14. Plate the pasta and garnish with remaining 1/2 cup of bread crumb and chive mixture.

**Pair it with: Soave**

By Madeline Puckette of Wine Folly (http://winefolly.com/review/how-to-find-great-soave-wine/)

Soave (“swah-vay”) is an Italian white wine made of Gargenega (“gar-GAN-neh-gah”) grapes grown around the medieval village of Soave in Northern Italy. Soave wine is known for its melon-and-orange-zest flavors as well as its ability to improve with age. As good as Soave has become in recent years, the region is still very undervalued. You can pick up a stupendous bottle of Soave wine for under $13!

The most common flavors of Soave wine are Peach, Honeydew, Citrus Zest, Sweet Marjoram and subtle note of saltiness. Soave is a dry, light-bodied wine, much like Sauvignon Blanc or Pinot Gris, but it often with a smooth oily like richness that adds a little extra punch. Cheaper Soave wines will often have a green bitter almond finish. If you ever get a chance to taste an older quality bottle of Soave (maybe around 5 years of age), you will be surprised and delighted by the intense flavors of marmalade, honey, fennel seed, beeswax and preserved lemon. Delicious!

Soave pairs incredibly with rich Italian seafood. Think along the lines of clams and gnocchi, squid ink linguini, and scallops and risotto, this will guarantee you’ll find a perfect match!
Charity Guild of St. Joseph
By Gerry Barone, president
We are getting ready to start working on our 2019 St. Joseph Altar. If anybody has not paid their dues, they are $25.00 per person or if anyone is interested in joining our club please contact Gerry Barone at (713) 526-4239. Our Altar goes to a good cause.

Italy in America Association (IIAA)
By Betty Donellan, president
Italy in America hosted a very well attended presentation by Professor Alessandro Carrera, Professor of Italian Studies and World Cultures and Literatures at the University of Houston on March 8, 2018. His topic was “The Unending Reinvention of Italian Folk Music”. His lecture focused on four exemplars of Italian folk music from Sardinia, Salento, and two others. He has translated into Italian three novels of Graham Greene and all the songs and prose of Bob Dylan. His forthcoming book is Fellini’s Eternal Rome: Paganism and Christianity in the Films of Federico Fellini.

Our April meeting was amazing as well with over 60 members in attendance for Central Market’s presentation of “Wine and Pasta Pairing”. We know when wine and any kind of food is part of the presentation, we will have a great turnout. Thanks so much to Central Market for again coming to educate us on fabulous pastas and wines.

Our End of the Year/Beginning of Summer Party will be held at the Ryan’s beautiful Italian Villa the first part of May. More to come in the next issue. In the meantime, please feel free to contact Betty Donellan, President of Italy in America Association via email at bettyrelaw@gmail.com or her cell at 310-702-2090. We welcome all to join our fabulous group.

Daughters of Italian Heritage
By Jennie Trapolino | Jamie Russo, president
On March 14, 2018, The Daughters of Italian Heritage had a St. Joseph’s Dinner with a traditional St. Joseph meal. The meal and decorating were created with deep admiration for St. Joseph. Fran Danna, leader, Theresa Hildreth and Lisa Rivera, co-Leaders. Special thanks to: Cooking Angels Kathy Albert, Margaret Bannon, Brenda Benigno, Josie Ditta, Roseann Drake, Gloria Montalbano, Mary Reynolds, Emilia Rumore, Mary Ann Samaniego and JoAnn Williams; Decorating Angels Julia Nicastro and Cathryn Restivo; Pasta/DOIH Angels Joe DeForke, John Bannon, Kevin and Keith. The proceeds from the dinner always go to the Society of St. Vincent de Paul, who cares for the needs of the poor. We are always blessed to be able to contribute to the organization.

DOIH has all committees in place for 2018, but always has room for more members.

We have one new member, Deborah Pipero Graustein. We welcome Deborah into our organization and know she will be an asset.

To all of you with children graduating this year from high school and venturing off to college, congratulations, job well done! We have a cure for that “empty nest syndrome”. Come join us and we will give you both friendship and fellowship. It’s time for some good old fashioned “girl” time and to join DOIH in the charitable endeavors we support.

If you would like to be a guest at one of our monthly meetings, or would like an application to join, DOIH would be happy to have you. For membership information, please contact Anna Messer at anna4ever29@att.net and visit our website at www.ciaodiva.org.
Amiketos

By Minnette Passante Carraba | Rosalie Montalbano Brandino, president

The March meeting was hosted by Sandra La Corte and Jo Frances Storenski at Christie’s Seafood Restaurant on Westheimer here in Houston. Maria Christie did an excellent job of providing excellent food and wonderful service. The members enjoyed being together and visiting. President Rosalie Brandino led the discussions on planned events for the year.

Eleanor Scalazitti and Polly Miller hosted the April meeting at the Tony Mandola’s Seafood Restaurant on Waugh Drive here in Houston. An excellent dinner was served and the Mandola family provided wonderful service. President Rosalie Brandino led the discussions on planned events for the year.

A Spring Social in April is planned which would include a short road trip to Galveston and a Sunday brunch buffet at the Hotel Galvez and shopping on the Strand. Ginger Muschiae and Josephine Valenti are co-chairman of the event.

The Mothers Day Banquet will be a luncheon to be held at held at the Post Oak Grill and will be headed up by Marylyn Colonnetta. Amiketos members were saddened by the death of honorary member Jo Ann Barletta. Jo Ann joined Amiketos in 1953 and was a very active member until she became ill. Her husband is Phillip Barletta and her sister in law is Ginger Barletta. The Club provided the family with an enrollment of JoAnn in perpetual masses.

Annual Fund - Not too late to donate

By Ray Miller

The ICCC initiated an Annual Fund Campaign in 2014. Since then we have received a total of 125 donations, totaling $36,694.

Following are those who contributed to the Annual Fund Campaign:

Jim & Dee Avioli
Ron Baklarz
Dr. and Mrs. Philip L. Cimo
Laura Longo Gaines
Doug & Mitti Meyers in Memory of John William Holden Jr.
In Memory of Louis & Katherine Carrabba
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
Donald and Jennifer Walker
Many Anonymous Donors

Thank you to all who have responded to the Annual Fund campaigns and made other donations throughout the year. Because of your support, ICCC programming and events have 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.

have a story idea for la voce italiana?

If you have a unique or interesting idea for a story in La Voce Italiana, from something happening in Houston or in Italy to a person with a great story to share, let us know! Send any information you have to marketing@iccchouston.com.
Italian Summer Camp
for ages 4 - 10
Give your child a passport to Italy in Houston!

8 am - 4 pm
Session 1: June 4-8, 2018
Session 2: June 11-15, 2018

$360 Early-bird Registration
Price increases May 18, 2018

Register your child today!
Email School@iccchouston.com
or call (713) 524-4222 ext. 2

Location: ICCC | 1101 Milford St. Houston, TX 77006 (Museum District)

The ICCC thanks the following sponsors for supporting La Voce Italiana. For more information on sponsorships, please email marketing@iccchouston.com.

Italian Summer Camp
Expand your child’s knowledge of Italian language, culture, traditions and culinary arts

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

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