Celebrating 40 Years of the Houston Italian Festival

By Frankie Pizzitola and Jo Ann Pinkerton

Happy 40th anniversary to the Houston Italian Festival! The festival will be held at the University of St. Thomas on Thursday, October 11th through Sunday, October 14th.

Come hungry and ready to eat lots of delicious Italian food! You can choose between spaghetti, meatballs, lasagna, Italian sausage, pizza, chicken Marsala and Italian artichoke hearts. Then, for dessert you can have canolli, Italian donuts, Italian cookies and gelato. For the adults, we will be serving Italian wine and beer. These delicious selections are something you do not want to miss!

The festival weekend is filled with fantastic entertainment. Aaron Caruso, a New York based tenor, is a crowd-favorite each year. The Fab 5, a Beatles tribute band, will perform music from The Beatles and the 60s. Houston's favorite Italian DJ, DJ Italia, will play everyone's most-loved Italian songs. A new addition to the line-up this year is Radio Live, a nationally renowned party band that can play anything from the 50s to the newest hits! Also new this year is Amanda Pascali and The Family, an Italian folk trio. And don't forget to dance along with the Tarentellas and the Houston International Folk Dancers.

We have lots of fun activities planned for children! Between stomping grapes, face painting, puppeteers, and jewelry making - your children will never want to leave.

Other activities at the festival include poker, bingo, bocce ball, wine tastings, pasta eating contest, grape stomp, photography contest and cooking demos. The I Madonnari High School Art Contest is a blast and always impressive! The Classic Car Show is a cool event, featuring cars from Italy, Germany, and England on display.

Feeling lucky? Enter a raffle for a trip to Italy, along with other great prizes and gift certificates.

Jo Ann Pinkerton and I are so thankful for the 2018 Festival Executive Committee. We have the utmost respect for the Houston community. We try to donate as much as possible to educational scholarships and community events offered by the Italian Cultural and Community Center (ICCC).

We always love to welcome new volunteers to help make Festa Italiana successful and to share in the satisfying feeling of helping a great organization. There are many benefits to volunteering including free admission and service hours for students. For a complete list, or to sign up, go to www.houstonianitalianfestival.com.

We hope to see you at the 40th anniversary of Festa Italiana. Bring your family and friends to celebrate this fun event! Please visit the website at www.houstonianitalianfestival.com for ticket information as well as, the complete schedule for the fun, four day weekend. Ciao!

Frankie Pizzitola - Chairman
Jo Ann Pinkerton - Co-Chairman

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Frankie Pizzitola - Chairman
Jo Ann Pinkerton - Co-Chairman
Volunteer of the Year Awards

2018 Christopher Columbus Award
This award is presented annually to someone who has volunteered consistently over a long number of years and has left their mark on the ICCC. The 2018 recipient of the Italian Cultural & Community Center Christopher Columbus Award is Sandra Celli Harris! Congratulations to Sandra and a giant thank you for all she has done to further the ICCC through her work on the Board of Directors, countless hours of volunteering at events and her leadership role in cultural and educational programming at the ICCC for many years. One of our language school's first teachers, we salute Sandra for her unerring willingness to always lend a helpful hand.

2018 Volunteer of the Year Award
This award is presented annually to someone who has stepped up to the plate in a given year and done exceptional work as a volunteer. The 2018 recipient of the Italian Cultural & Community Center Volunteer of the Year Award is Carolyn Panebianco! Congratulations to Carolyn in recognition of the time and energy she has put into volunteering at the ICCC this year on the Education Committee, at Festa and other events.

We are extremely grateful for the support and efforts of these two individuals. Congratulations!

Board Nominations
By Ray Miller

The Italian Cultural and Community Center is seeking candidates to fill five upcoming vacancies on the Board of Directors. The election will be held at the annual meeting of members on December 6, 2018. Each term lasts three years.

We welcome strategic thinkers who understand “the big picture” and who can translate ideas into actions in order to fulfill ICCC’s mission to advance, celebrate, and preserve Italian culture and heritage for everyone.

Candidates must have the following qualities: integrity, independence, confidence, corporate manners, courage, and commitment. The overarching responsibilities of Board members are governance, fundraising, and public relations. Board members do not have to be of Italian descent but must have a passion for Italian culture.

Because we are a working board, all Board members are expected to “do their share” to keep ICCC advancing.

The qualifications for Board members as listed in the ICCC Bylaws are: good standing with dues current; legal resident of US; no closer than third cousin to any other board member; pass a background check; no convictions for felony, Class A or B misdemeanor, crime of moral turpitude, or declared as unsound mind by order of a court.

ICCC is a multi-faceted organization that is in ascendency, growing by leaps and bounds, in scope and influence. It is more critical than ever for ICCC to have leaders capable of carrying forward our strategic plan with a vision to continue as the destination for all things Italian for all Houstonians.

If you’ve got what it takes to become a valued member of the ICCC leadership team, please submit your application to: Nominating Committee, ICCC, 1101 Milford, Houston, TX, 77006. The deadline is October 1, 2018.


The History of Italian Art: An In-Depth Exploration of the Heart of Italy
By Francesca Lanza

After the success of the History of Italian Art classes at the Italian Cultural & Community Center, I am excited to present a new series of classes focused on what I love to call “the heart of Italian Art” this fall on Thursdays, September 27 to October 25. The aim of these classes is to learn about the most important Italian works of art and to discover hidden and less famous artistic treasures spread all over Italy.

The first class will examine the Middle Ages. Medieval art in Italy was a complex and fascinating combination of Roman art, early Christian art, “barbarian” art from North Europe and also Byzantine art. During this class you will be guided through this interesting world made of huge cathedrals, churches, castles, and wonderful paintings and sculptures. The next two classes will focus on Renaissance Art. We will analyze some of the most important works of the period. The second class will be about Early Renaissance, artists such as Brunelleschi, Botticelli, Masaccio, Donatello, Antonello da Messina and many others. The third class will be focused on High and Late Renaissance, featuring artworks by Leonardo, Michelangelo, Titian and Mantegna and their relationships with powerful patrons.

The fourth class will analyze the Baroque, a period full of interesting masterpieces by Caravaggio, Annibale Carracci, Gian Lorenzo Bernini, Guido Reni and many others. We will talk about how the Counter Reformation influenced religious art and architecture all over Europe and how the artists and their patrons were handling this giant and overwhelming change in the world of art.

The last class will take place at the Museum of Fine Arts of Houston where we will have the opportunity to have a guided tour focused on the Italian collection.

If you like art, do not miss this opportunity to discover more about some of the most prolific centuries in Italian art history. You will also learn about art technique and materials used in these centuries such as fresco, egg tempera, marble carving and metal sculptures casting.
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. and Mrs. Mike Bullington
Mr. and Mrs. Michael Casarella
Mr. Nicholas S. D’Amico
Ms. Lisa Danek
Ms. Belkis Febres
Ms. Tina Floridia
Mr. and Mrs. Franco Gangeri
Ms. Denise Hanks
Mrs. Madeline Hemming-Sykes
Mr. and Mrs. Mark Margavio
Mr. Orlando Merino Caffarena
Mr. and Mrs. Charles Mullens
Ms. Daniela Pasqualini and Family
Ms. Terrance Romano
Ms. Susan Streit
Ms. Nelly Tamborini
Mr. Michael J. Warson and Ms. Raluca Piciorus
Ms. Elaine M. Williams

Dear Friends,

Many of you may know that our city was founded in 1836 by the Allen brothers, who purchased 6,642 acres near Buffalo Bayou for just $1.40 per acre. Since then Houston has grown tremendously, with moments of both great triumph and challenge. In the last forty years alone, we have seen dramatic growth of our wonderful downtown skyline, the Texas Medical Center, NASA Space center and the “energy capital of the world.” At the same time, Houstonians also experienced devastating weather events like tropical storm Allison, hurricane Ike and, most recently of course, Harvey. In the midst of it all, with incredible character, tenacity and resilience, Houstonians have managed to not only survive but also thrive. Today, Houston is the fourth largest and most diverse city in the United States with a dynamic community that enjoys food, the arts and all the entertainment that the city has to offer.

I am incredibly proud that the ICCC has been a significant part of this history. Thanks to the hard work of our founders and first volunteers, for the last forty (yes, forty!) years, Festa Italiana has accompanied us through all these moments. It has offered allegria, delicious food, culture and entertainment during the good times, but also a warm welcome and great escape during the more challenging times. No matter the mood of the city, we have been there, like a best friend who does not quit. That speaks to our own character, tenacity and, most of all, passion. We are passionate about sharing our culture and we celebrate it this year again, as always in October, on the grounds of the University of St. Thomas.

I invite you not to miss this giant party! As I have said many times before, please consider volunteering. Be a part of our community, join the hundreds of people who help create this amazing event and share in our pride. Please go to our Festa Italiana website and fill out the volunteer form or call Milford House. As a volunteer, you will be surrounded by people having fun and working together to promote our beautiful culture. From food to wine, to cultural events, dancing, grape stomping, cooking classes, films and more, Festa Italiana offers something for everyone. I will be working the pasta and meatballs booth with my husband and friends, new and old, as I have done for the last three years. Come by and say hello!

Back at Milford House, we are not stopping, either. This season, you can expect more exciting events that promote our beautiful culture in every way: fascinating lectures, compelling films, unique classes and more surprises. For details, please check out our brand new website!

Once again, on behalf of our entire team, I thank you for your support and urge you to get involved!

A presto,

Livia Bornigia
ICCC 2018 President

2018 ICCC Board of Directors

Officers
Livia Bornigia President
John Marion Carrabba 1st Vice President
Tracy Lalasz 2nd Vice President
Julie Mastroianni Treasurer
Dolores (Dee) Avioli Assistant Treasurer
Bernard Marino Secretary
Peter Scalzitti Assistant Secretary
Joanna Palasota Past President

Board of Directors
Gerry Barone
Raluca Dalea
Tommaso De Poi
Gary W. DeSerio
Mark G. Parenti
Jo Ann Pinkerton
Claudia Sims
Remembering Our ICCC Angels

By Kathryn Brough and Margaret Bannon

Marianna Alfano Messina
After a long and debilitating journey with Alzheimer’s disease, Marianna Alfano Messina, 84, passed away peacefully on Saturday, June 9, with Joe, her husband of 65 years at her side. Marianna’s loving smile, beautiful heart and twinkling eyes were seen many times at the Federation of Italian American Organizations of Greater Houston, now known as the Italian Cultural & Community Center. She married the love of her life, Joseph Messina and their love affair that began in the 3rd grade continued throughout their lives together. This love they shared extended to the love for their Italian heritage. For more than 35 years, they both actively and unselfishly volunteered at the “Federation”. Marianna was a founding member of the docent group formed in 1989. The multitude of hours she devoted was instrumental to the foundation of the ICCC we enjoy today. She was dedicated to the ICCC, active in the Sunday monthly mass which began in 1990, baking cookies for the many festivals, and helping with the galas and auctions. Honoring Marianna and Joe for their hours of volunteering, they were asked to portray Christopher Columbus and Queen Isabella in the 1993 Columbus Day Parade. She also served on the committee to produce the 2005 Volume II of the book Houstonians of Italian Descent. Marianna’s prime time and service was spent with her family at the Italian Festival’s entry gate. For the extent of the Festival, she would be there greeting the festival goers and counting money! The Messina Family has managed an entry gate since the 80s and Marianna was always there. Marianna lived a wonderful life rooted in family, friends, Italian heritage and a strong Catholic faith. She was a dedicated and loving wife, a nurturing and selfless mother and grandmother, and a loyal friend to many. She will be deeply missed by all who knew her.

Frank Saverio Panebianco
Frank Saverio Panebianco passed away unexpectedly at the age of 63 on the June 22, 2018. He is survived by Carolyn Panebianco, his wife of 26 years, and daughter Julia Claire Panebianco. Frank’s smile and friendly nature welcomed all to the Italian Cultural and Community Center, from board members and staff to members and guests. He was always excited to share with others what the ICCC was up to and encouraged everyone to get involved. Frank served on the Board of Directors for the past three years, serving as the First Vice President in 2017. He led the Education Committee in his time on the Board, where he helped create and execute multiple programs focused on cultural education such as the Italian Wine Seminar. He was constantly brainstorming new ideas for classes and seminars, ultimately bringing new guests to the Milford House and sharing Italian culture with all of Houston and beyond. Frank enthusiastically volunteered his time and energy as much as he could. He helped manage the raffle booth at the Festival, served as an ambassador of the ICCC during outreach events, and was always available when his wisdom and insight were needed. Frank started and funded an ICCC scholarship in his family’s name, which is awarded to graduating seniors studying toward careers in STEM. Frank was very dedicated to learning Italian and started taking classes at the ICCC in 2011. He spoke it fluently with people of all skill levels, making even Italian native speakers very proud of his mastery of the language. He enjoyed learning new phrases to use on a daily basis. His energy, dedication, and passion were contagious to all who encountered him. He will be greatly missed as both a mentor and friend of the Italian Cultural and Community Center.

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Natura Bisse™ Skincare

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Eyelid Lifts (upper & lower)
Obagi™ Blue Peel & CO2 Laser Peels

Before Lid Surgery
After Lid Surgery

Marc Longo, M.D.
He is a native Houstonian and 1981 graduate of St. Thomas High School.

7500 San Felipe (at Voss), Suite 200
Houston, TX 77063
713-953-9932
www.doctorlongo.com
The Houston Italian Festival’s 40 for 40 Fundraising Campaign was kicked off in March with a letter to all members and friends of the ICC. As of August 14, 2018, we have received $7,800 from 117 members and friends, totaling 195 units of $40, for an average of almost $67 per donation. Please join with the current supporters and help us reach our goal of $10,000. We thank all of our donors listed below and look forward to receiving your donation soon. List of donors current as of date of printing.

10,000
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Support ICC’s Houston Italian Festival by donating $40 (or multiples of 40) to 40 for 40. Since it was established 10 years ago, this program has raised over $95,000 from generous donors like you who want to advance and preserve Italian culture in Houston.

Donors to 40 for 40 receive a Festival drink coupon. Donor names will be published in La Voce Italiana.

I SAY YES TO "40 FOR 40"

“40 for 40” DONATION FORM

Name as it is to appear in La Voce: ________________________________

Address: __________________________________________________________

City: ___________________________ State: __________ Zip: ________________

Enclosed is my check for (Circle One):

$40  $80  $120  $160  $200  $240  $280  $______

Make checks payable to: Italian Cultural & Community Center

Mail to: 40th Houston Italian Festival - 1101 Milford Street, Houston, TX 77006
### SEPTEMBER 2018

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**September 9 - 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

**September 14 - Come Wine With Us: Boutique Style**
Join us for a boutique style evening of wine and Italian food! This guided wine tasting will offer wines from multiple regions of Italy paired with bites from Sud Italia Ristorante.

- **Time:** 7:00 pm  
- **Price:** $60 for Members and $65 for Non-Members  
- **Place:** ICCC Houston

**September 20 - Zuccotto Class with Sweet Cup Gelato**
Come learn how to make zuccotto from start to finish, a traditional summer Italian dessert made of sheet cake and gelato! The class will be taught by Jasmine Chida of Sweet Cup Gelato.

- **Time:** 7:00 pm  
- **Price:** $40 for Members and $45 for Non-Members  
- **Place:** ICCC Houston
## OCTOBER 2018

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### October 11-14 - 40th Houston Italian Festival
Join us at the University of St. Thomas for our 40th annual Festa Italiana, a celebration of all things Italian here in Houston! The festival will feature live music, performances, authentic Italian food, wine and beer tastings, contests and activities for all ages, film screenings, and more! Visit www.houstonitalianfestival.com for the full schedule of events.

Mass will be held on the Festival grounds at 9:30 am on Sunday, October 14 instead of at the Milford House/ICCC.

Tickets on sale online, starting at $6. Free admission on Thursday and before 4 pm on Friday.

### October 25 - Settimana della Lingua Italiana: Italy in a Day
One day in October 2013, over 45,000 Italians recorded short videos of their daily lives, collected by director Gabriele Salvatores and pieced together to paint a portrait of a troubled but vibrant country. Film shown in collaboration with the Week of Italian Language in the World.

- Time: 7:00 pm | Place: ICCC Houston

### October 15 - Look Who’s Talking: The Art of Dubbing
Join Massimo Veronese and Paolo Battaglia at the University of Houston for ‘Look Who’s Talking: 101 Things No One Ever Told You About the Magic of Italian Dubbing’. More info TBA.

- Time: TBA | Place: University of Houston

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2018 Sponsors of the Houston Italian Festival

The following organizations and individuals have committed to the success of the 40th Houston Italian Festival:

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- Culture Map
- Mrs. & Mrs. Fabio Ciccarelli
- Firriato
- HEB
- HoustonPress
- iHeart Media
- KHOU 11
- KPRC Houston Life
- Max Movers
- Sunbelt Rentals
- Sysco

**Diamante ($10,000 to 24,999)**
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- EV Houston Newspaper
- Frost Bank
- Houston Communications, Inc.
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- The Leader
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- 365 Things to Do in Houston
- 2018 ICCC Board of Directors & Executive Director
- James & Dolores (Dee) Avioli
- Brenda & Michael Benigno
- Livia Bornigia & Carl Scott
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- Earthman Funeral Directors
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- Geo. H. Lewis & Sons Funeral Directors
- The Greco Family
- Houston on the Cheap
- Italy in America Association

**Patrons ($100 to 499)**
- Amalfi Ristorante Italiano & Bar
- Antica Osteria
- Bollo Woodfired Pizza
- Campioni’s Restaurant
- Carmelo’s Ristorante Italiano
- Divino Restaurant & Wine Bar
- Giacome Cibo e Vino
- Hasta La Pasta (Katy, Texas)
- Houston Camera Exchange
- Houston Center for Photography
- Houston Family Magazine
- Museum of Fine Arts, Houston
- Piola Midtown
- Prego Italian Restaurant
- Prima Pasta Italian Restaurant
- Sud Italia Ristorante

List complete as of date of printing

For sponsorship information:
Contact Ray Miller, Executive Director
(713) 524-4222 ext. 3 or email info@iccchouston.com
or
Alessandra Pistone, Business Director
(713) 524-4222 ext. 6 or email accounting@iccchouston.com

The Houston Italian Festival is funded in part by the City of Houston through the Houston Arts Alliance.
**Pumpkin Gnocchi with Sage Butter**


This recipe makes very delicate gnocchi, where the sweetness of the pumpkin really shines through. There are several tricks to making pumpkin gnocchi without potatoes, although they are a bit harder to work. When you use both vegetables, the resultant dough is drier and binds together more easily however loses some of that delicate pumpkin flavour. However once you get the knack of using just pumpkin, you will really appreciate the sweetness and melt-in-your-mouth consistency that you don’t get as much of when you mix pumpkin and potatoes. 1. Use a drier pumpkin variety, like butternut squash. 2. Don’t boil the pumpkin, dry roast it. 3. Mash with a ricer, not a processor or it will get soupy. 4. Remove any excess moisture using a tea towel and squeezing. 5. Add in a bit of mashed potato, not flour, if needed.

**Ingredients (Serves 4 as a first course):**
- 400g (1 lb.) roasted pumpkin (seeds and skin discarded), mashed with a ricer or by hand and strained through a tea-towel to remove excess moisture
- 1/2 small egg, lightly beaten (discard the other half)
- 120g (4 oz.) plain/all-purpose flour
- 80g (3 oz.) Parmesan cheese, finely grated
- Extra flour for dusting and rolling
- Pinch of nutmeg, salt and pepper
- 100g (3.5 oz.) unsalted butter
- 25 sage leaves (approx)

**Directions**
1. If there is excess water in pumpkin puree, squeeze it through a clean tea towel until it is quite dry. Place the puree in a mixing bowl and fold through the half an egg with a spoon. Add the nutmeg, salt and pepper and then fold through the parmesan cheese and lastly the flour. Reserve a bit of flour to the side and only add it if the mixture is still sticking to the mixing spoon.
2. Lightly flour a work surface and place the dough on it, which should have formed a ball. Knead it lightly so that you get an even shape. If the dough is sticking to your hands at this stage, add a tablespoon of mashed potato and resist the urge of adding a lot more flour.
3. Cut sections of your dough and roll them into thin logs, dusting the logs with extra flour if needed. Cut sections about 1.5 cm (1/2 inch) and roll them on the curved inner side of a fork using your thumb to make a little concavity (which is to catch the sauce in). Repeat with the rest of the dough.
4. Scatter some flour on the prepared gnocchi. If you are not making them immediately, cover them in a clean tea towel or freeze on a tray (and when frozen pop them in a zip lock bag for easier storage).
5. Bring a large pot of salted water to boil. Add the gnocchi a couple at a time until half are in the water and cook a couple of minutes until they rise to the surface. Remove them with a slotted spoon and place on warmed plates.
6. For the sauce: Melt the butter in a small fry pan, then add the sage leaves and cook until they start to become crisp and the butter starts turning brown.
7. Drizzle the sauce on the gnocchi. Scatter on lots of parmesan cheese, some crispy sage leaves and serve on warmed plates. Buon appetito!

**Pair it with: Vermentino**

Vermentino is a white wine grape best known in Italy—and, to a lesser extent, France. Significant plantings of Vermentino can be found in Sardinia, the northwest of Italy, and the south of France.

Vermentino is known for its distinctive bitter finish, reminiscent of almonds. Vermentino is sometimes harvested early to preserve its acidity and are generally enjoyed young.

In Italy, Vermentino forms part of the entire blend for Vermentino di Gallura DOCG, Vermentino di Sardinia DOC, Riviera Ligure di Ponente Vermentino DOC and Colli di Luni Vermentino DOC, among others. Though best known as Vermentino, the grape has numerous synonyms. In Piedmont, the grape is known as Favorita—also sometimes called Favorita Bianca or Favorita d’Alba. In the Liguria region of northwest Italy, it’s called Pigato.

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- Favorita d’Alba

**In cucina con gli italiani**

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The Vermentino grape has a thin, light-colored skin, producing wines that are usually very aromatic, light-bodied and refreshing. Its aromatic profile can include floral notes, citrus fruits, white fruits and sometimes a nutty quality. On the palate, its flavors range from citrus fruits to mineral notes and even salinity. Vermentino is

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Charity Guild of St. Joseph
By Gerry Barone, president
The club is getting ready for our 2019 St. Joseph Altar. We will make the announcement in September as to where it will be held. The club will have a meeting on Tuesday, September 18th to discuss plans for the Altar and we will have our Parade of Salads luncheon. We will be baking fig cookies on November 5th and 6th to help start the funds for our Altar.

Unite
By Gerry Barone, president
Hopefully everyone is having a great summer. We are getting ready for Festa Italiana coming in October. We will need plenty of volunteers to work our sausage booth again. Please call Gerry Barone at (713) 526-4239 or email her at gtbarone@swbell.net to sign up to work. For all Unite members on Facebook, please join our Unite Reunion Group as we will be having a Christmas party in December for all past and present members. It should be a blast from the past.

Italy in America Association (IIAA)
By Betty Donellan, president
On August 16, 2018, Italy in America Association celebrated its annual Ferragosto Dinner at George’s Pastaria which was well attended by many members.

Our meetings kick off again on September 13th with Bianca Cunningham presenting, from her personal experiences, “Doctor Montessori’s Amazing Discoveries in the Field of Education”. This proves to be a wonderful evening and is always preceded by fabulous food and refreshments.

In October we will volunteer at the Festa Italiana to support the ICCC. Look for our banner as we are proud sponsors this year and we will also have flyers available for those who are interested in learning more about this wonderful club of 90+ members.

Bring a friend and join us on the 2nd Thursday of each month (except November, the 3rd Thursday). Also, on October 25th, we will gather for our first (and hope to be many more) Happy Hour at the Hotel Granduca. Everyone is free to join us and learn more about our club.

If you would like more information, please feel free to contact Betty Donellan, president at bettyrelaw@gmail.com.

Daughters of Italian Heritage
By Jennie Trapolino | Jamie Russo, president
In July, the Daughters of Italian Heritage have traditionally gone out to dinner to give our amazing cooks the month off. This year we decided to visit our ancient cultural brothers by having a lovely Greek dinner at Theo’s on Westheimer.

We also had a Chinese auction to raise money to contribute to our many charities.

We are deep into preparations for the Festa Italiana. This year is shaping up to be bigger and better than ever. We would love to have you join us in the preparation or just working on one of the days of the Festa.

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. You do not have to be of Italian/Sicilian descent to enjoy the wonderful company.

For membership information, please contact Anna Messer at anna4ever29@att.net or visit our website at www.ciaodiva.org.
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for kids and teens
Saturdays | 9:30 - 11:30 am
First session: August 25 - October 6

Fall Session 1:
Adults A1 Session 1 | 6:30 - 8:30 pm
Tuesday, August 28 - October 9

Italian Conversation | 6:30 - 8:30 pm
Level 2: Wednesday, September 12 - October 24
Levels 1 & 3: Thursday, September 13 - October 25

Italian for Travelers | 6:30 - 8:30 pm
Wednesday, September 26 - October 31

Fall Session 2:
Adults A1 Session 1 | 6:30 - 8:30 pm
Tuesday, October 2 - November 13

Italian Conversation | 6:30 - 8:30 pm
Thursday, November 1 - December 20

Italian for Travelers | 6:30 - 8:30 pm
Wednesday, November 7 - December 19

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

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