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Celebrating the Jewels of Italy Fashion Show & Luncheon 2022

By the ICCC Team



Neiman Marcus models showcasing Italian designs at the 2022 ICCC fashion show and luncheon.

The Italian Cultural & Community Center of Houston (ICCC) celebrated all things Italian at their annual fashion show and luncheon on Sept. 14.

Over 300 guests gathered at the River Oaks Country Club to toast to the facets of Italy that we all know and love: the fashion, the food, the wine, the culture, it's history and artistry. Italy has contributed many jewels to the city of Houston, and the ICCC honored Rose "Rosie" Carrabba as one of those gems.

Master of Ceremonies and KPRC TV Anchor Owen Conflenti welcomed the guests and introduced event chairs Sandra Porter and Gina Gusemano Leck after Bailey Bower, opera singer from University of Houston Moores School of Music, left the crowd in awe by singing an Italian opera aria. ICCC Executive Director Erika Myers then went on stage to express the ICCC's mission and recognize Rosie Carrabba as the guest of honor for the event. Rosie was walked out on stage by her son and restaurateur, Johnny Carrabba, who brought himself and the crowd to tears with his sincere introduction of his mother.

Rose Marie Carrabba was born in the

East End of Houston, Texas, and raised by first-generation Italian Americans. As a young adult, she married Mr. John Carrabba II, and together, they had two children, Johnny Carrabba III and Mary Louise (Carrabba) Cruse. She and Mr. Carrabba took over the family grocery store, Carrabba's Friendly Grocery, where they served the East End of Houston regularly and served lunches to the local workers in the area. Upon retirement, they decided to sell the grocery store. Around the same time in 1988, her son and restaurateur, Johnny Carrabba, was in the process of opening his second Carrabba's location on Voss Road. He asked Rosie to be the family presence at that location and three decades later, she still works at this location daily. Rosie is a giver by nature and loves to help people in every aspect of life from charities to her beloved employees at the restaurant. She consistently donates to charities, especially those that help people and children in need. She is a devout Catholic and is involved in her local community.

The room was filled with pure joy and raw emotions as guests watched a surprise congratulatory video from Steve Tyrell, followed by minutes of Rosie's colorful jokes.

Neiman Marcus stole the spotlight with their phenomenal fashion show. Beautiful models showcased exquisite pieces from Italian designers. The success of the fashion show was made possible because of Jeanne Ruberti's determination for creating a fantastic show with a spectacular finale, where three models wore stunning dresses arranged in green, white, and red to represent the Italian flag.

Throughout the event, attendees were encouraged to continue participating in the prosecco pull, where each \$75 ticket purchase was an entry to the trip to Italy drawing. They were also

encouraged to purchase raffle tickets to win one of six raffle items. In the raffle, six lucky winners had the chance to win an enchanting prize: one of three dazzling pieces from Tenenbaum Jewelers, a Houston experience package, an Italian dine around package, luxury Italian linens from Tribute Goods, a collection of select Italian wines, or a painting by Daniela Pasqualini. Throughout the program, and a week before the event, guests were able to place bids on auction items online.

Congratulations to the winners of the six raffle items, various silent auction items, and the incredible drawing for an all expenses paid trip to the Amalfi Coast, donated by Trips 2 Italy. The ICCC would like to extend a huge thank you to donors, table sponsors and supporters who took part in this marvelous event and contributing to the ICCC scholarship fund. Special thanks to Acqua Panna USA, San Pellegrino US, Bering Street Advisors – Garofalo Financial Services, Daniela Pasqualini, Fondazione Gian Paolo Barbieri, HEB, Houston Community College Cosmetology Department, Houston Community College Fashion Merchandising, Martini & Rossi Fiero, Matilde Vicenzi Italian Fine Pastry, Mike Vellano – The Vortex Companies, Neiman Marcus Houston, Tenenbaum Jewelers, The Goodman Corporation, Tribute Goods, Trips 2 Italy, and Valentino Beauty. We could not have offered lovely gifts for our guests without your contributions, generosity, and presence.

The fashion show and luncheon benefited the ICCC scholarship program. Since 2000, the ICCC has granted over \$250,00 in scholarships to college students. With the help of ICCC members and friends, this year's event was the most successful in ICCC history. Grazie mille.

If you would like to browse pictures from the event, click [here](#).



CELEBRATING THE JEWELS OF ITALY

Fashion Show & Luncheon

Grazie Mille to Our Sponsors

Diamond

The Johnny Carrabba Family
Sandra Celli Harris/ Mary Ann Yamin/
Anna McCormick

Ruby

Carolyn Faulk A&C Plastics

Garnet

Deborah Aspromonte
Simon

Sapphire

Margaret Bannon
Samantha Boles
Lu Caltagirone & Friends
Rosanette Cullen
Carolyn Garofalo
Cassandra Hurst with Cadence Bank
Gina Leck
Louise Maida & Friends
Julie Mastroianni
Ray & Maureen Miller/ Raluca Dalea
& John Munroe
Mary Milloy
Roz Pactor & Friends
Karen Remington & Friends
Old Republic Title - Heather Harvey
Ally Shell
Claudia Sims
Dominique Marshall Varner
Cynthia Wolff

Emerald

Sandra Porter
Randa Weiner

Pearl

Lesha Elsenbrook
Dana Kervin
Joanna Porche
Ruth Pulido

Special Thanks

Acqua Panna USA/ San Pellegrino
US
Bering Street Advisors - Garofalo
Finanical Services
Daniela Pasqualini
Fondazione Gian Paolo Barbieri
HEB
Houston Community College
Cosmetology Department
Houston Community College
Fashion Merchandising
Martini & Rossi Fiero

Matilde Vicenzi Italian
Fine Pastry
Mike Vellano - The Vortex
Companies
Neiman Marcus Houston
Tenenbaum Jewelers
The Goodman Corporation
Tribute Goods
Trips 2 Italy
Valentino Beauty



CELEBRATING THE JEWELS OF ITALY

Fashion Show & Luncheon

Grazie Mille to Our Donors

Alto Amalfi Ristorante Italiano Amore Andreea Mut August Kovach Baratti & Milano Beth Harp Bayou City Art Festival
 Bayou Bend Collection and Gardens Beautique Day Spa Bill Walker Clothier Bering Street Advisors - Garofalo Financial Services
 Buck Ross and Nicole Kenley Miller - Moores Opera Center Carolyn Garofalo Casteggio Italian Wines by Gruppo Butera Cherri Carbonara
 Cinzia Dragoni Holt Ciro's Citterio USA Cyvia Wolff Claudia Sims D'Amico's Da Marco Daniela Pasqualini Debbie Festari
 Davanti DelBrenna Jewelry Doug Skoop - Dionysus Imports Ellie Francisco Flavio Zannin Fondazione Gian Paolo Barbieri
 Four Seasons Hotel Houston Franelle Rogers George Caflisch Gina Leck Gioielli DOP Goode Co. HEB Hotel Granduca
 Houston Community College Cosmetology Department Houston Community College Fashion Merchandising Department
 Heather Almond & Chris Hendel/ Neiman Marcus Jack and Nancy Dinerstein Jeanne Ruberti Jerry Baiamonte Joyce Frassanito
 Judy Chiburis Jeannine Madden in memory of Lena and Joe Mandola Julie Mastroianni Karen deGeurin Kathleen Gabriele
 Kelly & Tracy Finn Kendra Scott Le Petit Market - Robin Brennan Martin Leslie Teitelbaum Madison Henderson Margret Norton
 Maida's Belts & Buckles Marguerite Gabriele Marian Luntz - MFAH Martini & Rossi Fiero Matilde Vicenzi Italian Fine Pastry
 Mary Milloy Michael Leiser Michael Martinez Portrait Mike Vellano - The Vortex Companies More Than You Can Imagine Numero 28
 Neiman Marcus Owen Conflenti KPRCTV2 Palazzo's Porta'Vino Potente RainTree Boutique Ray Kirk Ray Miller Robert Sakowitz
 Rob May - Killer Vino ROMA, An Italian Eatery Rosalie Gusemano Rosanette Cullen Roz Pactor Sandra Porter Solaya Spa TASS
 Tenebaum Jewelers Terramar Imports Tessa Anderson Texas Wine School The Goodman Corporation The Nice Winery
 The Padgett Group The Vintage Contessa Tom and Robin Segesta Tootsies Tribute Goods Trips 2 Italy TuttiLili Valentino Beauty
 Vinology Vinoteca Poscol

New ICCC Members

Benvenuti!

The ICCC welcomes the following new members and invites them to stay engaged with all the wonderful programs and events that the ICCC has to offer.

For more information about becoming a member and joining the ICCC family, click [here](#) or contact [Alessandra Pistone](#).

New ICCC Members

Ms. Stacey Armetta

Ms. Anna Banach-Aikin

Mr. Michael Bonifazi

Ms. Rochelle Bullock

Mr. Ruben Antonio Fortunato

Ms. Marguerite Gabriele

Ms. Logan Healy

Ms. Jan Healy

Ms. Gina Leck

Ms. Liliana Lovisa

Mr. Coraggio Maglio

Mr. Shane Manning

Mr. Richard Pankhurst

Mr. Christopher Parkerson

Mr. Alberto Scarani & Family

Mr. Ivan Sepulveda

Ms. Joan Sokol

Mr. Vince Trovato

Mr. Peter Williamson

All'ICCC (At the ICCC)

Dear Members,

We are almost at the end of the year. Without any hesitation, I would say that 2022 has been amazing.

The Milford House has been operating non-stop. We have offered all kinds of events: lectures, classes, movies, mass, wine tastings, and more year-round. Without a doubt, our most important fundraising event, Celebrating the Jewels of Italy Fashion Show & Luncheon on Sept. 14, was the most successful event in ICCC history. Take a look at the incredible pictures of the luncheon, fashion show, prizes, and more here.

We are very proud of the high level quality reached this year by the ICCC staff and board members. They have worked tirelessly and extensively, going beyond all expectations. Therefore, we will offer our scholarship program next year, as well. Thank you all so much for your support and generosity.

Reflecting on lectures offered recently at the ICCC, I want to highlight the educational and informative talk presented by Prof. Richard Armstrong from the University of Houston. It was an intense immersion into Roman law, history, and power! The Milford House was packed with an attentive and curious audience.

Our Scuola d'Italiano has been very active. I would like to remind you all that we are offering classes for all levels and ages. It's never too late to start learning a language! The demand we've seen for learning Italian has been very high, especially since our instructors are extremely talented. As a matter of fact, we are looking for more teachers to add to our fantastic group. If you are a qualified instructor who wants to work as an independent contractor and have a passion for working with people, please send your resume and cover letter to [Erika Myers](#).

After a cancellation due to COVID restrictions, we celebrated Settimana della Lingua Italiana nel Mondo on Oct. 18. Dr. Fabiana Cecchini from Texas A&M University gave a very entertaining presentation, describing the connection between the new generation of Italian singers and the fluidity of their language.

We are excited to announce that a lot more is coming to the Milford House, the place where you can experience the Italian culture in Houston. Please mark your calendars for the ICCC Open House on Nov. 20. Join us to learn all about the beauty of Italy and the amazing programs we offer at the ICCC.

We are looking forward to offering more engaging activities and programs to our community and wonderful supporters. That is why your generosity is crucial and always welcome. Any form of endorsement is extremely helpful, important, and appreciated by the ICCC team. Please consider helping the Center in any way you can.

Looking forward to seeing you soon at the Milford House.

Grazie mille.

Con affetto,
Monica Ercolani



ICCC President Monica Ercolani.

2022 ICCC Board of Directors

Officers

Monica Ercolani	President
Claudia Sims	Vice President
Julie Mastroianni	Treasurer
Flavio Zannin	Secretary
Laura Ferro	Assistant Secretary

Board of Directors

Jerry Baiamonte
Thann Rae Dauterive
Sheila Echols-Smesny
Tracy Lalasz
Mary Milloy
Sandra Celli Harris

“la voce
italiana”

Published six times a year (January, March, May, July, September and November) by the Italian Cultural & Community Center of Houston (ICCC).

1101 Milford St., Houston, TX 77006

La Voce Italiana is a benefit to ICCC members and followers. It can be found at www.iccchouston.com

For more information, please call 713-524-4222 ext. 4 or email info@iccchouston.com.

We Appreciate Our Members in These Special Categories!

By the ICCC Team

We would like to take a moment to acknowledge our Friend of the ICCC members, Patron members and our Individual or Family Lifetime members. We are incredibly thankful for your support!

Friend(s) of the ICCC Members

Mrs. Arianna DiFilippo

Patron of the ICCC Members

Mr. Jack Fassetta
Ms. Sandra Porter

ICCC Individual or Family Lifetime Members

Mr. and Mrs. Alvin Albert
Mr. and Mrs. Kenneth Aspromonte
Mr. and Mrs. John Bannon
Ms. Barbara Barcelona
Mr. and Mrs. Giorgio Borlenghi
Mr. and Mrs. Alfred J. Fatica
Mr. Nick Ferrantino
Mr. Gary DeSerio
Mr. and Mrs. Vincent Guariglia

Ms. Kathryn Kase
Mr. and Mrs. James J. Liuzza
Mr. and Mrs. Frank A. Mandola
Mr. Michael Massa
Mr. and Mrs. Carmelo Mauro
Mr. and Mrs. Douglas Meyers
Mr. Joseph A. Polichino, Jr.
Mrs. Vincent Quartaro
Mr. and Mrs. William Sinacori
Miss Barbara Teague
Mr. and Mrs. J. Hunter Todd
Ms. Cynthia L. Tybor
Ms. Caroline Whitmore-Knotts
Mr. Christopher Parkerson

New members are always welcome! We offer six different memberships, all which include amazing benefits. [Click here to view our membership options.](#)

Friend(s) of the ICCC members receive discounts on our language school classes, discounts on selected events, discounts on Milford House rentals, free admission for two movie

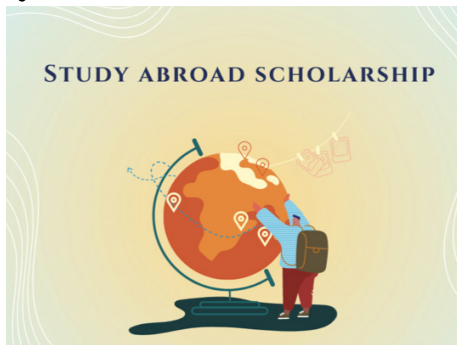
screenings, free admission for two lectures, and a friend listing in *La Voce Italiana* for one year!

Patron of the ICCC members receive exclusive benefits such as discounts on our language classes, discounts on Milford House rentals, free admission for two movie screenings, free admission for two lectures, complimentary seats (2) to any of our Aperitivo Italiano wine tasting events, and a friend listing in *La Voce Italiana* for one year!

ICCC Individual or Family Lifetime Members get the ultimate exclusive perks we offer. [Click here to view the benefits of being a lifetime member](#) or call the Center at 713-524-4222 ext. 6 for more information.

ICCC Study Abroad Scholarship 2022

By the ICCC Team



ICCC Study Abroad Scholarship 2022.

The Italian Cultural & Community Center (ICCC) awards **\$2,500 scholarships** to Houston area college students participating in study abroad programs in Italy.

Study abroad programs should be **two weeks or greater and up to a full semester**. It is a great honor to receive

a scholarship which is applied to the cost and associated expenses of the student's selected study abroad program.

Recipients of the study abroad scholarship will also receive a **one-year complimentary membership to the ICCC** which includes benefits such as discounts on our language school classes, discounts on selected events, discounts on Milford House rentals, and more.

Students enrolled **full-time at any four-year college or university**, including graduate school and PhD programs, with a **physical campus location inside the greater Houston area** (including Austin, Brazoria, Chambers, Fort Bend, Galveston, Harris, Liberty, Montgomery, and Waller counties) are eligible to apply.

Completed applications are due in the

ICCC office on the date stated on the application. **The deadline is strictly observed. The deadline for Fall 2022 is Tuesday, November 15, 2022.**

At an ICCC Scholarship Committee meeting, the committee selects applicants who have **demonstrated success in college, as determined from their GPA and letters of recommendation**. The essay regarding why the applicant chose Italy, or the essay regarding how the applicant will apply what they learned and what they experienced upon return will be evaluated. The committee may invite the finalists for an interview before making the final selection.

Visit the [ICCC Scholarships website](#) to [download the application](#) and [read more information](#) about the scholarship for study abroad programs in Italy.

Benvenuti to the ICCC Open House



The Milford House on 1101 Milford St.

You're invited to an afternoon of all things Italian at the ICCC Open House on Sunday, November 20 from 2 to 5 p.m. at the Milford House, 1101 Milford St., home of the Italian Cultural & Community Center of Houston (ICCC). The Milford House is a 99-year-old Georgian jewel and a designated City of Houston landmark, located in the heart of the Museum District.

Bring your family and friends and come meet the staff, discover the magic of the Italian language through demo classes, grab light bites and

refreshments, and learn all about what the Center has to offer. One lucky guest will go home with a special prize!

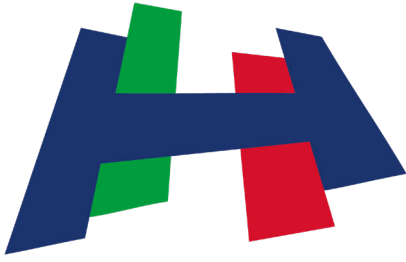
Not sure what we do at the ICCC? This is the perfect opportunity to find out! Look around. Ask questions. Visualize yourself attending events here. Fall in love. Become a member!

We can't wait to meet you! Bring a companion and prepare yourself for an afternoon of fun.

Register [here](#).

A Special Thanksgiving Thank You to the ICCC Family

By the ICCC Team



Italian Cultural & Community Center Logo.

We would like to take advantage of this La Voce Italiana Holiday edition to say a sincere thank you to all our devoted members and generous donors who have continued to support the Italian Cultural & Community Center (ICCC).

The ICCC could not continue its mission to "advance, celebrate, and preserve Italian culture and heritage" without the continued support of the ICCC family.

We are so grateful for the success we've seen throughout this year with

our events, and we appreciate all the love we've received. Most of all, we are thankful for the enthusiasm we continue to receive.

We hope that you have had lovely memories at the Milford House, and we hope that you will continue to view the ICCC as the destination for all things Italian well into 2023.

We wish you Happy Holidays and a Happy New Year!

Sincerely,
The ICCC Board and Staff

Milford House Fund Campaign

By the ICCC Team



Italian Cultural & Community Center Milford House Fund Campaign Logo.

The Italian Cultural & Community Center (ICCC) is proud to announce the continuance of the Milford House Fund Campaign.

With your support, the ICCC raised \$12,500 in 2022 for the Milford House update and maintenance. Many thanks to everyone who took the time to make a generous contribution. We appreciate your enormous support.

We will be launching the 2023 Milford House Fund Campaign on [Instagram](#) and [Facebook](#) on Giving Tuesday, November 29, 2022.

Join us from Tuesday, November 29, until the end of the year, as we raise funds and embark on a program to renovate our beloved home. Your donation will allow us to bridge the fiscal gap between program revenue and expenses, including necessary maintenance and improvement of our most important capital asset, the Milford House.

We hope you can join us every Tuesday on [Instagram](#) and [Facebook](#) in support of the Milford House Fund Campaign.

Grazie mille.

Support the ICCC for FREE With YOUR Favorite Loyalty Cards

By the ICCC Team



Every time an enrolled ICCC participant shops at Kroger using their Kroger Plus card, the ICCC will accumulate rewards and funds to better achieve its mission to advance, celebrate and preserve Italian culture and heritage. In addition, once a household member enrolls their card, all linked Kroger Plus cards within that household will earn funds for the ICCC.

Both new and current participants must enroll in the program every year, as required by the program.

All supporters must have a registered Kroger Plus card account online to be able to link their card to the ICCC. Do you use your phone number at the register? Call 1-800-576-4377 and select option 3 to get your Kroger Plus card number. If you do not have a Kroger Plus card, they are available at the customer service desk at Kroger.

Register online at: www.KrogerCommunityRewards.com.

The ICCC non-profit number is 80408.



AmazonSmile is a simple and automatic way for you to support your favorite charitable organization every time you shop, at no cost to you.

When you shop at smile.amazon.com, Amazon will donate 0.5% of your eligible purchases to your favorite charitable organization.

Visit AmazonSmile, follow the directions, and please make sure to select Italian Cultural & Community Center of Houston as your designated charity.



Gift matching programs double the value of your donation. Please don't wait to take advantage of your company's gift matching program, don't miss out on this terrific opportunity to have your donation count twice as much! This works for membership payments also.

Please check with your employer if they offer a matching program. It only takes mere moments to sign up for these programs.

better achieve its mission to advance, celebrate and preserve Italian culture and heritage. The ICCC non-profit number is 80408.

Both new and current participants must enroll in the program every year, as required by the program. All supporters must have a registered Kroger Plus card account online to be able to link their card to the ICCC. Do you use your phone number at the register? Call 1-800-576-4377 and select option 3 to get your Kroger Plus card number. If you do not have a Kroger Plus card, they are available at the customer service desk at any Kroger. Register online [here](#).

Every time an enrolled ICCC participant shops at Kroger using their Kroger Plus card, the ICCC will accumulate rewards. In addition, once a household member enrolls their card, all linked Kroger Plus cards within that household will begin earning funds for the ICCC.

Please don't forget to enroll in some of the other programs that also help the ICCC earn extra dollars. Amazon Smile is a simple and automatic way for you

to support your favorite charitable organization, the ICCC, every time you shop, at no cost to you. When you shop at www.smile.amazon.com, Amazon will donate 0.5% of your eligible purchases to your favorite charitable organization. Whether you currently have an Amazon account or are opening a new account, visit AmazonSmile, follow the directions, and please make sure to select Italian Cultural & Community Center of Houston as your designated charity.

Gift matching programs double the value of your donation. Please don't wait to take advantage of your company's gift matching program. Don't miss out on this terrific opportunity to have your donation count twice as much. This works for membership payments also. Please check with your employer if they offer a matching program, it only takes mere moments to sign up for these programs. Please don't wait.

Everyone at the ICCC thanks you for your continued support of our organization. See you soon!

Support the Italian Cultural & Community Center for Free Infographic.

The Italian Cultural & Community Center (ICCC) relies on all of you, our community, to continue to thrive and bring the quality programs you have come to expect. Please consider helping us by participating in one of the three easy donation programs listed below. Become an active donor today and help your home away from home!

Your enrollment and support of the Kroger Community Rewards program will help the ICCC earn dollars to



Plan ahead for 2023 and immerse yourself in a class of a bit of history, a bit of gossip, a lot of music, and no homework!

This course will cover the basics of Italian opera, starting with its invention in Florence and the lavish Venetian operas of the 17th century. It continues with the vocal fireworks of

opera seria alongside the comic antics of opera buffa in the 18th century before going on to the melodic 19th century bel canto works of Rossini, Bellini, and Donizetti. The class ends with an overview of Italy's two towering geniuses, Verdi and Puccini. Taught with wry commentary by Buck Ross, former director of the Moores Opera Center at the University of Houston.

Buck Ross was the director of the Moores Opera Center at the University of Houston from 1985-2022 where he produced and stage directed over 140 operas. Ross holds the distinction of having directed more operas in Houston than anyone in the history of the city.

Register [here](#).



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Learn more at xfinity.com/italian or visit an Xfinity Store near you.

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Upcoming Events at the Milford House



ONLINE | Italian for Beginners - AISI

Learn everyday words and phrases that will help you speak Italian comfortably. With the help of our native Italian teachers, you will immerse yourself in the true Italian lifestyle!

Tuesdays | November 29, 2022 to January 17, 2023 | 8 to 10 AM

\$202.50 for ICCC Members | \$225 for Non-members

Click [HERE](#) to register



Catholic Mass in November

Experience Mass in a personal setting with family and friends on Sunday, November 13 at 10:30 AM. Celebrant is Rev. William Bueche C.Ss R. from Holy Ghost Catholic Church.

Sunday | November 13 | 10:30 AM

Free Event. Register on Eventbrite

Click [HERE](#) to register



Aperitivo Italiano - Bottled Poetry

Ready to join us for Happy Hour? Register for Aperitivo Italiano - Bottled Poetry to taste four Italian wines accompanied by Italian-style small bites. Presented by Ross Tefteller of Dionysus Imports.

Wednesday | November 16, 2022 | 7:00 to 8:00 PM

\$30 for ICCC Members | \$35 for Non-members

Click [HERE](#) to register



Benvenuti to the ICCC Open House

Immerse yourself in an afternoon of all things Italian at the ICCC Open House! This will be a good opportunity to learn what we do at the Italian Cultural & Community Center of Houston.

Sunday | November 20, 2022 | 2:00 to 5:00 PM

Free Event. Register on Eventbrite

Click [HERE](#) to register

NOVEMBRE 2022

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1	2	3	4	5
6	7	8	9	10	11	12
13 Catholic Mass 10:30 AM	14	15	16 Aperitivo Italiano - Bottled Poetry 7 - 8 PM	17	18	19
20 Benvenuti to the ICCC Open House 2 - 5 PM	21	22	23	24 The ICCC is closed for Thanksgiving Holiday	25 The ICCC is closed for Thanksgiving Holiday	26
27	28	29 Italian for Beginners - AISI (Online) 8 - 10 AM	30			

Catholic Mass

Experience Mass in a personal setting with family and friends on Sunday, November 13 at 10:30 AM. Join us for a Roman Catholic bilingual Italian and English mass. Celebrant is Rev. William Bueche C.Ss R. from Holy Ghost Catholic Church. After Mass, we will be serving coffee and cake. No pasta meal at this time.

Time: Sunday, November 13 at 10:30 AM
Price: Free Event. Register on Eventbrite
Place: ICCC Houston

Aperitivo Italiano - Bottled Poetry

Ready to join us for Happy Hour? Bring a friend and join us for Aperitivo Italiano - Bottled Poetry to taste four Italian wines accompanied by Italian-style small bites. Presented by Ross Tefteller of Dionysus Imports.

Time: Wednesday, November 16 from 7 to 8 PM
Price: \$30 for Members and \$35 for Non-Members
Place: ICCC Houston

Benvenuti to the ICCC Open House

Immerse yourself in an afternoon of all things Italian at the ICCC Open House! Meet the staff, discover the magic of the Italian language through demo classes, grab a drink and light refreshments, and one lucky guest will go home with a special prize. This will be a good opportunity to learn what we do at the Italian Cultural & Community Center of Houston! Please join us from 2:00 to 5:00 p.m. on Sunday, November 20, at 1101 Milford Street. We would love to meet you!

Time: Sunday, November 20 from 2 to 5 PM
Price: Free Event. Register on Eventbrite
Place: ICCC Houston

Italian for Beginners - AISI (Online)

Join our online Italian for Beginners class and learn the basics of the beautiful Italian language!

Time: Tuesdays, November 29, 2022 to January 17, 2023 from 8 to 10 AM
Price: \$202.50 for Members and \$225 for Non-Members
Place: Online via ZOOM



DICEMBRE 2022

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2	3
4	5	6	7	8	9	10
11 Catholic Mass 10:30 AM	12	13	14	15	16	17
18	19	20	21 The ICCCH is closed for the Holiday season until January 2, 2023	22 The ICCCH is closed for the Holiday season until January 2, 2023	23 The ICCCH is closed for the Holiday season until January 2, 2023	24 The ICCCH is closed for the Holiday season until January 2, 2023
25 The ICCCH is closed for the Holiday season until January 2, 2023	26 The ICCCH is closed for the Holiday season until January 2, 2023	27 The ICCCH is closed for the Holiday season until January 2, 2023	28 The ICCCH is closed for the Holiday season until January 2, 2023	29 The ICCCH is closed for the Holiday season until January 2, 2023	30 The ICCCH is closed for the Holiday season until January 2, 2023	31 The ICCCH is closed for the Holiday season until January 2, 2023

Catholic Mass

Experience Mass in a personal setting with family and friends on Sunday, December 11 at 10:30 AM. Join us for a Roman Catholic bilingual Italian and English mass. Celebrant is Very Rev. R. L. Lucien Minette, J.C.L. Judicial Vicar at the Metropolitan Tribunal of the Archdiocese of Galveston-Houston. After Mass, we will be serving coffee and cake. No pasta meal at this time.

Time: Sunday, December 11 at 10:30 AM

Price: Free Event. Register on Eventbrite

Place: ICCCH Houston



YES, WE SAY IT: ITALIAN CUISINE IS THE BEST IN THE WORLD

By Heloise Wilson | [Italics Magazine](#)

Italian cuisine might be one of the most popular in the world, but it is also one of the most exported. We believe the reason behind the cuisine's popularity goes beyond a savvy marketing operation.



A restaurant in Rome. Photo by Sten Ritterfeld on Unsplash.

Last summer I went on a vacation to Capri. I was somehow dragged there. I have an aversion for hyper touristic places where restaurants are majorly targeted towards tourist's palates. I was there with my boyfriend and his family. I remember asking waiters and the hospitality staff for recommendations for traditional Caprese cuisine — anything beyond the infamous, wrongly named 'salad'. We were sitting in a higher-end restaurant and I was advised to try the torta caprese. Little did I know my decision to try the rich nutty cake was about to ignite a cultural feud for the rest of the evening.

Right after the waiter suggested that I try it, he specified that people in Capri did not particularly enjoy it themselves, "It's heavy, it's more popular in Napoli. It's always Neapolitans who order it." My boyfriend's stepdad chimed in, better to avoid it and order the rum babà, another Neapolitan delicacy. Here's the thing: rum babà — or baba au rhum — and I have a charged history. I am French. I grew up on a southern French and Mediterranean diet which can be different from the expected classic fare (crepes, butter, steak etc). Baba au rhum is certainly not Neapolitan, it originates from Lorraine, in the south east of France. Legend has it that the exiled Polish King was actually the one who imported it — hence the name, baba a diminutive of Babka, grandma.

When my southern French palate tried it for the first time, I had a shock. I was not culturally related to it, it was completely foreign. Still, it was part of my extended heritage. Years later, I discovered that my Neapolitan loved

ones were also claiming it as part of their cultural and gastronomical landscape, their childhood Proustian madeleine. Babà was brought to Southern Italy in the nineteenth century by the monsù — chefs who had trained in France and worked in the kitchens of the well-off families of Naples. Here we go. One dessert, one recipe that everyone is claiming as their own. Isn't this how it often happens?

I began to wonder, what makes a dish truly Italian? When I told my boyfriend's family that they were in the wrong, they also had a shock. Something they believed had been part of their southern Italian heritage this whole time had just been stolen from them. My boyfriend's stepfather eventually proceeded to order a 'French baba' very bitterly. "Italian food is still the best in the world, this I am sure of," he added while giving me a dark look. As of today, they are not over the baba incident. As ingredients, recipes and produce are fluid entities, at the mercy of historical changes or political decisions, one could wonder if a cuisine actually goes beyond these parameters. Tomatoes are a huge part of Italian culture yet they are not indigenous to the country. At the end of the day, Italian identity and the cuisine attached to it might be more about legacy than anything else. Legacy goes beyond culture, traditions, and family. It can also be acquired or taught. It is the delicate balance between nurture and culture. Our whole humanity is present between those two ideas.

A popularity rooted in history and immigration

As a French person I never eat French food outside of France. French food is associated with high-end restaurants around the world and popular items on the menus: snails, steak and frites are dishes we either never eat or have never tried. Italian food, for Italians, is similar. Spaghetti and meatballs, which is considered the classic Italian food and can be found in Alaska or Bamako, is not eaten together by Italians. Pizza is next on the list — no offense to Chicago residents but deep crust pizza is where we have to draw the line. If you've been lucky enough to travel to Italy or have lived in the country, chances are you will think twice before ordering a \$27 cacio e pepe in New York or eating Pizza Hut. It's just not the same thing. One could argue this is just gastronomy in general, after all this also applies to sushi or jerk chicken.

Still, according to a study by an economist at the University of Minnesota, the most exported cuisine

globally is Italian cuisine. China and Japan are in second place. Depending on the restaurant, products might be imported or not therefore potentially contributing to the Italian economy directly. What may come as a surprise to some people is that Italy is not even in the top five countries with the most Michelin-starred restaurants. When you think of the world's famous chef, you think of French names like Alain Ducasse or British ones like Jamie Oliver. Because the quality of Italian food is not pertinent to restaurant trends, marketing, and fame.

Anywhere in the country, chances are you will eat well. Due to the various waves of Italian immigration around the world, a small percentage of dishes (pizza, lasagna, pasta and some pastries) became known to almost everyone on the planet. They then mutated and adapted to subcultures such as Italian-American palates. The reason behind those is that the recipes are easy to be passed down generation after generation. Pizza is over 200 years old. It might be done differently from region to region in Italy, and on the international scene, but it is a global symbol.

When I was living in Bamako, Mali, I would go out of my way to visit my friend's pizza restaurant. At this time it was the only one in the capital. It is also proven scientifically that carbs help our brains release serotonin, in other words participate in our happiness. You might not eat the most authentic pizza all the time, but chances are, you will still be pretty satisfied afterwards. This paired with simple flavors and produce that is some of the best on the planet, we have a winning combination.

Italian cuisine is one of the best in the world because it is self-sustainable on so many levels: through time, it keeps on being good. It's very difficult to mess up a pasta dish. Italian cuisine can be both elaborate and simple. When you dig deeper and you focus on the regional gastronomy, a whole new world opens up. It is also the best in the world because of this — there is really an infinite amount of possibilities. Mozzarella from Lazio or Campania are worlds apart.

A well-preserved ritual

An Italian meal is a ritual. Forget about pizza and a huge plate of pasta, let's focus on the everyday mechanisms: primo, secondo, contorno, sparkling or mineral water. No cappuccino after 11 am. Something sweet like a pastry for breakfast. There are so many rules.

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In Cucina con gli Italiani

Torta di Nonna Tilde With Orange Custard

Recipe by [Paola Bacchia](#)

Torta di Nonna Tilde

500g (17.6oz) Pink Lady apples
500g (17.6oz) tinned peaches, drained
25g (0.8oz) unsalted butter
50g (1.7oz) brown sugar
100ml white wine
200g (7oz) amaretti biscuits
200g (7oz) savoiardi biscuits
1 lemon, juice and zest
4 eggs, lightly beaten
Extra butter to grease baking tin

Orange Custard

2 eggs, yolks only
60g (2.1oz) caster sugar
330 ml whole milk
1 small orange, zest only



Preparation

Peel and core the apples. Cut them into medium sized pieces. Place in a bowl with the lemon juice to prevent browning. Chop the tinned peaches into pieces that are a similar size to the apple pieces.

Place the butter in a saucepan that will eventually fit all the fruit, on medium heat. When it melts, add the drained apples, the white wine and scatter on the brown sugar. Cook at medium heat for about 5 minutes, stirring so that the apple pieces are well coated in butter and the sugar is evenly distributed.

Next, add the peach pieces and cook for another 7 minute or until the liquid has evaporated. Set aside to cool.

Place the savoiardi in a large shallow metal bowl and bang gently with a meat mallet to crush them into small pieces (some will be fine like flour). Do the same for the amaretti. Reserve 3

tablespoons of crushed amaretti, then add the cooled fruit to the remaining crushed biscuits.

Add the zest of the lemon and the eggs and stir well until homogenous. The mixture will be thick.

Preheat the oven to 356°F conventional. Grease the base and sides of a 25-26cm cake tin (mine was springform). Dust with the reserved crushed amaretti so that the crumbs stick to the butter and form a coat on the base and sides of the tin. Spoon the cake mix into the tin, flattening the top with the back of a large tablespoon. Bake for about 50 minutes until golden and firm. Allow to cool in the cake tin before unmoulding. You may like to run a small silicon spatula along the sides of the tin to loosen the cake if it has stuck before unmoulding.

Serve at room temperature with orange custard. Torta di nonna Tilde will last three days in a sealed container in a cool spot.

To make the orange custard, place the yolks and sugar in a bowl that will eventually fit all the milk and whisk well by hand until incorporated and slightly foamy. Add the orange zest and whisk. Set aside.

Place the milk in a small saucepan at medium heat until it is close to boiling. Remove from the heat and pour the hot milk in to the egg/sugar mixture a bit at a time, stirring or whisking as you go so that the heat does not scramble the eggs. Once all the milk has been incorporated, pour the lot back into the saucepan and place on medium heat. Stir continuously with a heat-proof spatula until the custard starts to thicken. How long you cook it for depends on how thick you like your custard to be.

Once it has thickened to your liking, remove from the heat and pour into a bowl and stir occasionally as it cools. Store the custard that you do not use in a jar in the fridge for a couple of days.

Pair it with: Mongarda Valdobbiadene Prosecco Superiore DOCG Brut 2020

By [Vinepair](#)



Conegliano Valdobbiadene Prosecco is a DOCG title given to a prestigious zone for Prosecco wines made from the Glera grape variety in the Veneto wine region of northeastern Italy.

This light citrus spritz is light and lemony with green apple and floral characters. Some characteristics about it are: fresh, citrus, green apple, fruity, and frizzante.

This Prosecco has a nice dual personality that really works. The nose and palate are soft and sugary smelling, like candied white-fleshed fruit, such as pears and apples.

There is a good balance of fruit depth and persistent yet quaint bubbles.

The twist is the finish, which betrays a strand of herbiness that breaks up the sweetness for just a moment. A nice bubbly for some bivalves.

This 13% ABV sparkling white is fresh and youthful. It is perfect to drink if you like Glera, Pinot Blanc or Pinot Gris/ Grigio.

"White spring flower and white stone fruit aromas shape the delicate, enticing nose. Dry and savory, the tangy palate offers ripe pear, yellow apple and white almond before a hint of saline. Bright acidity and refined bubbles provide the backdrop," Kerin O'Keefe said.



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We mark with pride, 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, and continue to place the ICCC on the city's culture map. We thank you for your continued support.

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