

Penna e Calamaio Newsletter

April 2009

Volume I, Issue #8

Publisher: Dino Cassar



**OUR
MOTTO:
YES, WE
CAN**

OFFICERS

President
Stephen Long
Vice President: Margaret Massey
Treasurer: Lee Wheeler
Secretary: Dottie Hollis

Inside this issue

From The President	1
Club news	2
Learn Italian	3
Italian History	4
On the lighter side	5
Article of Interest	6
Our sponsors	7

Italians Of Central Oklahoma

Founded 1997

From the President



Hello everybody!

I hope you all had a good Easter. Our March meeting went very well. 34 members attended the meeting. Thank you all for coming. Our next regularly scheduled meeting will be Saturday, April 11th at 12:00 noon at the Italiano's Restaurant, located at 4801 N. Lincoln in Oklahoma City, OK. We had one new member sign up at the March meeting,

Zonia Armstrong. Make sure to welcome her to our family at the April meeting. To Zonia I say, welcome to our family.

We have started our new website. Please let me know how you like it and if you have any idea for changes you would like to see us make to it.

Festival planning is in full swing. We still need help at the festival. If you would like to help, please put your name on the help sheet and check the area you would like to help in. We still need volunteers to make the Chicken

Cacciatore and donate peppers. If you would like to donate prizes to be raffled at the festival, please bring them at the meeting. Some things that can be donated can be: Wine, wine Glasses, stuffed toys, games, etc. We need a propane fish fryer for the festival. If you have one, bring it at the meeting. A copy of the Chicken Cacciatore recipe will be passed out at the April meeting.

Now that Dino has volunteered for the Activities Committee, please provide him any ideas for activities you may have.

C.U at the meeting. Steve.

Meeting Pictures





Purpose: The purpose for the Newsletter is to keep YOU, the member, informed of the activities of the club. Don't trash it, READ IT!!!

COMMITTEES

Auditing:

Vacant

By Laws:

Frank Wanto

Entertainment/Activities:

Dino Cassar

Italian Festival:

Margaret Massey

Scholarship:

Margaret Massey

Club News

Next Membership

Meeting is: Saturday April 11th at the Italiano Restaurant, 4801 N. Lincoln, Oklahoma City, OK, For directions to the club see last page.

Festival Committee

The Italian Festival committee held their first meeting on Saturday, March 14th at the Italiano Restaurant. Members present were Steve, Margaret, Dino and Sue, Jesse, Lee and Dee wheeler. The meeting outlined the committee members festival

responsibilities, Festival date, menu, activities, entertainment, the various items, duties and tasks required to prepare the festival Elks ground, rental of tents and Sound equipment and other related items and the need of volunteers. The committee will meet again next month on Saturday April 11th at 10:30AM at the Italiano restaurant. If you are interested in helping with the festival, please let Steve or Margaret know so they can put you on the list. Remember, this is your festival. The money it brings

will benefit the ICO Club and the membership. The Festival Date has been set for Saturday June 6th starting at 7:30 AM until 6:00PM.

ICO Movie Library Don't forget about our free movie library. We now have over 40 movies that you can borrow from the Club's movie library.

Entertainment/Activity Committee: In case you missed it, Dino volunteered and is now in charge of the Entertainment/Activities committee. Anyone interested in helping him , let him know.

ICO Membership Dues

If you have not yet paid your membership dues for 2009, you may do so at the next meeting. See our new treasurer Lee Wheeler and he will be glad to take your money. Membership dues are: \$20.00 for single and \$30.00 for family with children under 18 years old. Remember: Your paid dues helps defray club costs. You get discounted rates for club activities and you get to vote on club issues.

ICO Club new address and Phone Number: The ICO Club has a new address and phone number. Please

address all correspondence to: Italians of Central Oklahoma, P.O. Box 249, Oklahoma City, Ok. 73103. Phone (405) 740-4119.

New Treasurer address:

Lee Wheeler, 2227 NW 55th St. Oklahoma City, Ok. 73112. Telephone (405) 550-4946.

A Message to those distant

members: We miss you. If you cannot come to all our meetings we understand, however, why not come once in a while even if it is to let us know you are still a member. The club has been trying very hard to

be more pleasing and attractive for the membership by providing special activities. Our new meeting place is very nice and very spacious and for that we have to thank the Italiano Restaurant.

New Web Site: The Italians of Central Oklahoma now has a new web site. Steve long has created the new web site. The address is still the same. www.ItaliansofcentralOklahoma.com The web site only cost \$15.00/year which is much cheaper than what the old one cost. Good job Steve.

2009 Valentine Party Pictures!



Learn to speak Italian

Lesson # 17

A typical conversation between two friends.

Ciao Giorgio, come stai? Chow Gee-ohr-ge-oh, com-eh Stah-ee> Hi George, how are you?

Sto bene Mario, e la tua famiglia come sta? Stoh be-neh Mar-ee-oh, eh la too-ah fam-ee-lya com-eh sta? I am well, Mario, and how is your family?

Giorgio: Mia mamma e papa' stanno molto bene, grazie. E la tua famiglia come sta? Mee-ah Mam-mah eh pa-pah stan-noh mol-toh be-neh, grah-tsee-eh. Eh la too-ah fam-ee-lya com-eh sta?

Giorgio: My mother and father are very well, thank you. How is your family?

Mario: Mia mamma e stata male con l'influenza, ma ora sta bene. Papa' sta bene, grazie. Mee-ah mam-mah eh sta-tah ma-leh con l'in-flu-ehn-tsa mah oh-ra stah be-neh. Pa-pah sta be-neh, gra-tsee-eh. My mother has been ill with the flu, but now she is well. My father is well, thank you.

Giorgio: Ciao Mario, ci rivedremo presto. Chow Mario, chee ree-vedreh-moh pre-stoh. By Mario, see you soon.

Mario: A presto. Ah pre-stoh. See you soon.



Recipe of the Month

Involtni di Tacchino Stuffed Turkey Rolls

Ingredients:

18 thin sliced Turkey breasts
1/4 lb Fontina cheese cut into 18 thin slices
18 Asparagus tips parbroil in boiling water for 3 minutes and drained
Salt and Pepper
1 tablespoon unsalted butter
2 tablespoons extra virgin olive oil
1/2 cup white wine
1/4 cup water.

Directions:

Flatten the Turkey slices with a meat

pounder until very thin. Place a cheese slice and an asparagus tip on each Turkey slice. Roll up the Turkey slice to seal in the filling.

Enclose each roll with a tooth pick and season with salt and pepper.

In a saucepan over medium heat, melt the butter with the oil. Add the Turkey rolls and saute', turning as needed, until brown on all sides, about ten minutes. Pour in the white wine, reduce the heat to low and continue to cook until the liquid evaporates, about two minutes.

Add the water and deglaze the pan, scraping up any browned bits. Turn the rolls over once in the sauce and then

Transfer them with a slotted spoon to a warmed dish. Pour the cooking juices over the rolls and serve at once.

Try it it. Is very good. Yum, Yum.
Serves 6





Italian History

The Kingdom Of Italy

The new nation faced many serious problems. A large debt, few natural resources, and almost no industry or transportation facilities combined with extreme poverty, a high illiteracy rate, and an uneven tax structure to weigh heavily on the Italian people.

Regionalism was still strong, and only a fraction of the citizens had the right to vote. To make matters worse, the pope, angered over the loss of Rome and the papal lands, refused to recognize the Italian state. In the countryside, banditry and peasant anarchism resulted in government repression, which was often brutal. Meanwhile during the 1880s a socialist movement began to develop among workers in the cities. The profound differences between the impoverished south and the wealthier north widened. Parliament did little to resolve these problems:

throughout this so-called Liberal Period (1870-1915), the nation was governed by a series of coalitions of liberals to the left and right of center who were unable to form a clear-cut majority. (The most notable leaders of the period were Francesco Crispi and Giovanni Giolitti.) Despite the fact that some economic and social progress took place before World War I, Italy during that time was a dissatisfied and crisis-ridden nation.

In an attempt to increase its international influence and prestige, Italy joined Germany and Austria in the Triple Alliance in 1882; during the 1890s Italy unsuccessfully tried to conquer Ethiopia; and in 1911 it declared war on Turkey to obtain the North African territory of Libya. After the outbreak of World War I in 1914, Italy remained neutral for almost a year while the government negotiated with both sides. In 1915, Italy finally joined the Allies, after having been

promised territories that it regarded as "Italia irredenta" (un-liberated Italy). The country was unprepared for a major war, however; aside from a few victories in 1918, Italy suffered serious losses of men, material, and morale. Moreover, despite the efforts of Vittorio Emmanuele Orlando at the Paris Peace Conference, the treaties that followed the war gave Italy only Trentino and Trieste, a small part of the territories it had expected. These disappointments produced a powerful wave of nationalist sentiment against the Allies and the Italian government.

The Fascist Period

Italy was plunged into deep social and political crisis by the war. Veterans, unemployed workers, desperate peasants, and a frightened middle class demanded changes, and the 1919 elections suddenly made the Socialist and the new Popular (Catholic) parties the largest in parliament. While extreme nationalists agitated for territorial expansion, strikes and threats of revolution unsettled the nation.

Italian Cities—Modena

Modena (*Mòdna* in Modenese dialect) is a city and a *comune* (municipality) on the south side of the Po valley, in the Province of Modena in the Emilia-Romagna region of Italy.

An ancient town, it is the seat of an archbishop, but is now best known as "the capital of

engines", since the factories of the famous Italian sports car makers Ferrari, De Tomaso, Lamborghini, Pagani and Maserati are, or were, located here and all, except Lamborghini, have headquarters in the city or nearby. Lamborghini is headquartered not far away in Sant'Agata Bolognese, in the adjacent Province of Bologna.

The University of Modena, founded in 1175 and expanded by Francesco II d'Este in 1686, has traditional strengths in Economics, Medicine and Law and is the second oldest Atheneum in Italy, sixth in the whole world. Italian officers are trained at the Italian Military Academy, located in Modena, and partly housed in the Baroque ducal palace. The Biblioteca Estense houses historical

volumes and 3,000 manuscripts.

Modena is well known in culinary circles for its production of balsamic vinegar.



Comune di Modena

On The Lighter Side

Perfume

An old Italian woman is riding the elevator in a very lavish New York City Office Building.

A young and beautiful woman gets into the elevator and smelling like expensive perfume turns to the old Italian woman and says arrogantly, "Giorgio Beverly Hills, \$100 an ounce!"

The next young and beautiful woman gets on the elevator and also very arrogantly turns to the old Italian woman and says, "Chanel No. 5, \$150 an ounce!"

About three floors later, the old Italian woman has reached her destination and is about

to get off the elevator. Before she leaves, she looks both beautiful women in the eye, she bends over and farts....." Broccoli – 49 cents a pound!!!

When you've been married too long...

Three women: one engaged, one married and one a mistress, are chatting about their relationships and decided to amaze their men. That night all three will wear black leather bras, stiletto heels and a mask over their eyes.

After a few days they meet up for lunch.

The engaged woman: The other night when my boyfriend came over he found me with a black leather bodice, tall stilettos and a mask. He saw me

and said, 'You are the woman of my life. I love you.' Then we made love all night long.

The mistress: Me too! The other night I met my lover at his office and I was wearing the leather bodice, heels, mask over my eyes and a raincoat. When I opened the raincoat he didn't say a word, but we had wild sex all night.

The married woman: I sent the kids to stay at my mother's house for the night. When my husband came home I was wearing the leather bodice, black stockings, stilettos and a mask over my eyes. As soon as he came in the door and saw me he said,

'What's for dinner, Batman?'

Italian Festival:

How & when it started:

Back in October 2004, in an article in the October Newsletter, Dino and Margaret proposed the idea of hosting an Italian Festival to the ICO membership. The idea was well accepted by the membership and in December a festival committee was formed with Margaret heading the committee and in June 2005 the Italian Club held its first Italian Festival at the Elks ground in Oklahoma City. The festival was a success with over 300 people attending. Since then, the Italian festival has grown and has been successful every year thereafter. Of course a lot of credit goes to the membership because without your help the festival could not have happened. SOOO...

Help spread the word.

Once again the festival committee, is asking the membership to help with the 2009 festival by spreading the word about the up and coming Italian festival. Tell your friends, the church or restaurants you attend, help pass out flyers. There are many other areas in which the membership can help. We need volunteers, people to cook and prepare food, food servers, cashiers, people to help load/unload the

truck, help decorate the grounds, setting up tables etc. Remember, this is your festival and the proceeds will go to benefit the ICO club and the membership. The festival date has been set for June 6th, 2009, at the Elks ground of Oklahoma City. Festival start time is 11:00AM to 6:00PM. If you volunteer to help be at the Elks Club at 8:00 AM the morning of the festival.

Remember our motto:
TOGETHER, YES WE CAN.



Article of interest:

Morricone awarded France's Legion d'Honneur



Legendary Italian film composer Ennio Morricone is to receive France's most prestigious award, becoming a member of the Legion d'Honneur, the French embassy in Rome announced on Wednesday. Morricone "has always had special ties with France, having worked with some of France's greatest directors," said Ambassador Jean-Marc de La Sabliere.

"Through his music, entire generations have been able to approach different forms of composing," said the ambassador, who will bestow the award at a ceremony at the embassy on Thursday. The 80-year-old composer will become a Chevalier (Knight), the highest decoration in the French order established by Napoleon in 1802.

The maestro, whose signature soundtracks for Sergio Leone's 1960s spaghetti Westerns brought him instant fame, has scored more than 500 movies and TV films in a career spanning 45 years. Although he was nominated for an Oscar five times he never won but

the Academy bestowed him with a lifetime achievement award in 2007.

Other Oscar nominations were for his music to the Richard Gere-starring drama Days Of Heaven (1978), the Brian de Palma Mafia movie The Untouchables (1987), the gangster movie Bugsy (1991) with Warren Beatty, and Italian director Giuseppe Tornatore's 2000 film Malena featuring Monica Bellucci.

But in most people's minds, Morricone's name is inevitably twinned with that of Sergio Leone, all of whose films were scored by the Rome-born composer. The composer created another memorable soundtrack for Leone's gangster epic Once Upon A Time in America (1984) with Robert De Niro.



**Support the
Scholarship
Fund and
Your Club,
Play the
Raffle!**

50/50 Raffle

The raffle allows a 50/50 split (50% to the winner) of the money collected from the tickets that the club sells at each meeting and 50% goes to support our Scholarship Fund.

Buy a ticket. Help your club. The March winner was Lee Wheeler.

Congratulation. Lee returned his winning back to the club less his original investment. Thanks Lee.

Patronize Our Sponsors: Please help your club by patronizing those businesses that advertize in our Newsletter. Let them know that you saw

their ad in the newsletter and on the Web site. Ask other businesses if they would like to advertize their business in our newsletter and web site. Our Web site has received more than 2200 inquiries. The cost is \$5 per month or \$60 per year. This will help pay for the Web site.

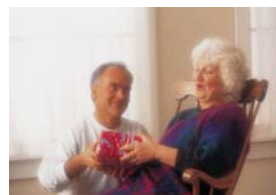
Birthday/Anniversary New Members/Guests

The ICO club wishes happy birthday and anniversary to all those members who have birthdays and/ or anniversary in the month of April 2009.



A big ICO WELCOME to our new member/s and Guests:

A big welcome to our new member Zonia Armstrong



We Would Like To Thank The Following Supporters!

Powers Painting

Justin Powers
Painter/Handyman
Quality Work
Reasonable Rates
Satisfaction Guaranteed
(405) 822-2993



When you think of
Furniture...think of
Haggard's Fine Furniture Co.
Since 1916



3415 N May Ave
Oklahoma City, OK 73112
(405) 942-1985
Haggardsfinefurniture.com



Trattoria IL Centro

500 W. Main, Suite 100
(405) 601-5858
www.trattoriailcentro.com

An Italian Urban Eatery



Papa Dio's Italian Pantry

10712 N. May Avenue
Oklahoma City, OK
(405) 755-2255
www.papadiosokc.com
Italian Restaurant & Wine Bar

FACILITY RESOURCES INC.

Office Services

Moves, installation,
carpet cleaning, grout
restoration.

Phone (405) 232-3375
or (405) 232-3379
Fax (405) 232-3376

Italiano's Pasta & Pizza

Food Italians Love!
Award Winning Pizza!
Meeting Rooms
Carry-out
Catering

4801 N Lincoln
525-8900

BUY FOR LESS!
Get More!

3701 N. MacArthur,
OKC, (405) 495-4330



PAT SLACK

www.patslack.net



RE/MAX Pros
30 years selling OKC
(405) 722-2626



2639 W Memorial Rd.
(405) 749-8188

When you're here, you're Family.



6705 N May Ave, OKC
(405) 242-2222



Mediterranean
Imports & Deli
5620 N May Ave, OKC
(405) 810-9494



*Support Our
Sponsors*



ITALIANS OF CENTRAL OKLAHOMA

Phone: (405)740-4119
Fax: (405)232-3376

How to Join ICO

Joining the fun is easy. There are three easy options: contact our President, Stephen Long by phone at (405)740-4119, or email him at Stephenlong10@gmail.com or go online to our Website at: www.italiansofcentraloklahoma.com. Annual Club dues for full membership are \$20 for single and \$30 for family. The only requirements needed to join the ICO are to have paid your yearly dues, and you have an interest in the Italian culture. This Club is available to both men and women. To find out more about joining the ICO, please feel free to contact our President.





We're on the Web!

See us at:


www.italiansofcentraloklahoma.com

ICO Club Directions

Direction to our new club:

From the South, Take  I-235 North. Exit onto N Santa Fe Ave toward N 50th St, go 0.4 mile, about 1 minute,  Turn left at NE 48th St. Destination will be on the right, 0.5 mile, about two minutes.

From the North, Take 

I-235 South, Exit onto N Santa Fe Ave toward N 50th St, go 0.6 mile, about two minutes,  Turn left at NE 48th St. Destination will be on the right, 0.5 mi about two minutes.

Meeting Dates (second Saturday of every month):

Meeting time is always 12:00 noon unless

otherwise specified in the newsletter.

Our next meeting dates are as follows: May 9th, and June 13th, The June 13th meeting will be our last meeting until September. The months of July and August are vacation months and the ICO club will not meet during those two months and you will not receive the Newsletter.

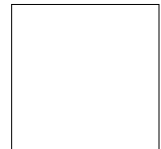
About Our Organization

Welcome to the Italians of Central Oklahoma (ICO)! Are you looking for friends to share your love of Italian culture? Or maybe you would like to learn more about the Italian way of life in

America and abroad. Then Italians of Central Oklahoma is for you! ICO offers a variety of benefits for both its Italian and English speaking members such as monthly newsletters,

and meetings. We are simply a community of Italians, Italian-Americans, and those who aren't of Italian descent, but love the culture and sense of community offered by ICO.

ITALIANS OF CENTRAL OKLAHOMA
2409 GLENN AVE
DEL CITY, OK 73115



NAME
STREET ADDRESS
ADDRESS 2
CITY, ST ZIP CODE