PAPPAGALLO

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Shirley Martignoni Fedeli's legacy: 'Love of education, history, culture, and dance'

GRIAA Hall of Fame recipient was bestowed prestigious award by Italian president, the only Italian woman in Rockford so honored

By Mike Doyle

The number of activities, events and other endeavors that Shirley Martignoni Fedeli had a hand in creating or promoting for Rockford's Italian-American community is impressive, including both the Greater Rockford Italian American Association and its premier event, *Festa Italiana*; the *Amici Italiani* Dance Troupes; the Graham-Ginestra House; the Italian Gallery at the Ethnic Heritage Museum; St. Joseph Altars at Graham-Ginestra and St. Anthony of Padua Church; the *Cucina Italiana* Rockford Style cookbook; the Italian Folk Art Federation of America; the establishment of a cultural exchange program with Rockford's Sister City in Ferentino, Italy; and the *Pappagallo* magazine.

Beyond these significant and culturally important things, her leadership, guidance and love for our Italian culture is carried on by current and future generations. After a long vibrant life, Shirley, passed away on June 19, 2023, with her family by her side. She was greatly influenced by others, mostly immigrants from the many corners of Italy who came to Rockford for new opportunities. She is survived by her husband Gene, daughter Lisa Fedeli-Hughes, granddaughter Alexandra Catherine Hughes and son-in-law Christopher Hughes.

Shirley grew up in a tight-knit, mostly Italian neighborhood in the Avon Street-Central Avenue area of South Rockford. "She would sit with her Grandmother Martignoni and listen to 'The Italian Hour' on the radio," said her husband, Gene Fedeli. "The Italian Hour" was a 60-minute program broadcast in Italian by Emily Guagliata on Rockford's only radio station, WROK.

Shirley would listen to the program with her father Peter and mother, Catherine (Domino) Martignoni, providing a deep dive into her cultural identity. "Her parents were very instrumental (in providing an introduction into her future education)," Lisa said. "They were always reading the newspaper, as well as collecting coins and stamps. That's where the love of the history of the world and different cultures began."

Her future husband, Gene Fedeli, lived a block away and knew of Shirley and her family's interest in all things Italian. "Their dining room table was full of clippings of stories that they would talk about," he said. "That inspired her to think globally," Lisa said. "Then it was probably in high school and at Rockford College (now University) that she started to integrate with many different people, and not just people from Rockford and Chicago,

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Shirley Martignoni Fedeli



John Falzone

Remembering John Falzone

By Mike Doyle

John Falzone, a dedicated and revered GRIAA volunteer and one of the most recognized faces at past *Festa Italiana* events, died at his beloved second home in Isla Mujeres, Mexico, on February 13,

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GRIAA honorees





Fr. Jim Ciaramitaro (far left) and Frank Valentine will be inducted into GRIAA's Hall of Fame at its annual dinner on October 14 at the Venetian Club. Stories on Page 2.

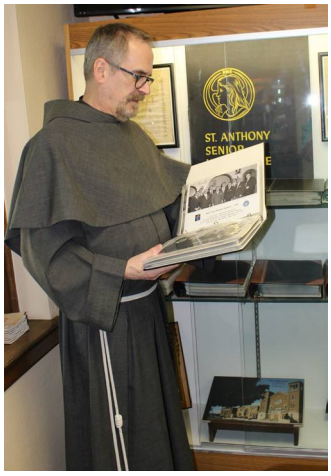




Bove's Auto and Truck Service and Boylan and Auburn football coach Dan Appino will receive GRIAA's Special Recognition awards at its Hall of Fame dinner. In upper right photo are Joe Bove, Jim Bove, Anthony Bove and Tony Bove. In lower right photo are Dan Appino with family Tressa, Patrick, wife Pam and Maddie. Stories on Page 4.

Fr. Jim Ciaramitaro, Frank Valentine named to GRIAA Hall of Fame

Father Jim recognized for long service of St. Anthony parish



Fr. Jim Ciaramitaro looks through a scrapbook in the Heritage Room at St. Anthony of Padua Church

By Isaac Guerrero

Father James Ciaramitaro's Saturday, October 14, induction into the Greater Rockford Italian American Hall of Fame will be a homecoming of sorts for the former pastor of St. Anthony of Padua Church that most folks simply known as "Father Jim."

Father Jim served as an associate pastor at St. Anthony of Padua Church from 1988 to 1994 and then returned to serve as pastor from 2010 to June 2022.

He left his post in Rockford to serve as interim pastor of the Basilica of St. Josaphat in Milwaukee, Wisconsin. In August, he was named Guardian of the House at All Saints Friary, located at St. Hedwig Cemetery in Dearborn Heights, Michigan, about 15 miles west of Detroit, where he was born. Father Jim also serves as Vicar Provincial (second in command) of St. Bonaventure Province, one of the four U.S. provinces of the Franciscan Brotherhood.

But it's Rockford where Father spent most of his career as a Franciscan Friar. And it's here where he developed lasting friendships with St. Anthony parishioners and the city's Italian-American community. His induction will take place at the Venetian Club, then he will be recognized on Sunday, October 15, at the Columbus Day Mass at a familiar place, St. Anthony of Padua.

"What I found remarkable about St. Anthony's is that almost all the parishioners knew each other since childhood," he said. "They grew up in the neighborhood together, they went to school together and even after moving away from the neighborhood around the church, they continue to come back to St. Anthony's. There's an incredibly deep love that so many people in the parish have for the neighborhood, for the church, for each other and for all of the Italian-American traditions."

The history of St. Anthony's is so closely linked with cultural heritage of Rockford's Italian-Americans that Father Jim set about preserving it after becoming pastor.

"I found these archives piled in boxes in the basement of the church," Father Jim said. "And I knew that if I didn't do it, all of this history would be lost. Because I originally came to St. Anthony's in 1988 ... I still knew a lot of these people, the priests, and I heard all the stories going back to when the Franciscan Friars came to St. Anthony's in 1930. Somebody had to preserve all of this while there was still a living connection."

Father Jim created the parish's archival collection, which is located in two rooms in the church's Pedrini Center. The first

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Frank Valentine honored for 'a life of service to others

By Mike Doyle



The Valentine Family: (from left) Sarah, Mary, Cole and Emily Timmerwilke and Lisa.

You didn't see Frank Valentine very often at the 2023 *Festa Italiana*. That's because Frank, vice-president of mortgage lending at Green State Mortgage, was behind the scenes, using his business acumen as acting business manager of the GRIAA's biggest fund-raiser.

In past years, you could see him selling tickets, manning the beer tent or, radio in hand, walking the Festa grounds, solving one problem while on his way to another. He brings that same level of passionate involvement as a leading member of St. Anthony of Padua Church.

In recognition of his long-time service to the Italian American community, local church and GRIAA, Frank Valentine will be inducted into GRIAA's Italian-American Hall of Fame annual dinner, Saturday, October 14, 2023, at the Venetian Club. He then will be recognized at the Columbus Day Mass at St. Anthony of Padua Church on Sunday, October 15.

Frank, you see, is a "doer," described in his recommendation for the Hall of Fame as one who takes the initiative and gets it done. However, he said he never had considered himself as one. "As I have gotten older, I have gotten more involved partially because of my inability to say no," he said. "The other reasons are that being involved in *Festa Italiana* and GRIAA, as well as other groups, has enabled me to make lifelong friends, create lasting memories and live a life of service to others."

Frank recalled being part of *Festa* in high school and when his parents volunteered in different tents. "Then when I got married (to Lisa), my wife's parents chaired the pastry tent," he said. "And we became co-chairs."

Seeking to help more, he asked *Festa* co-founder Whitey Marinelli how one gets on the *Festa's* Executive Committee. "Next thing I knew, Paul Maffioli called me to see if I would like to be on it," Frank said. "That was my first experience in not knowing how to say, 'No!" That was more than 30 years ago and he has been involved with the Executive Committee ever since, and, in 1995, was the *Festa* chair.

His involvement with *Festa* led him to became a member of GRIAA's Board of Directors, has served as co-chair and secretary and has served on the Scholarship Committee since the early 2000s. That committee is

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We love our readers!

We asked; you responded. In the last issues of the *Pappagallo* and in our June letter, we asked the readers on our mailing list to let us know if you wanted to continue to receive our publication. Not only did you respond in great numbers, nearly 250 made donations to become *Pappagallo* sponsors.

The donations will go a long way to defray the costs of printing a high-quality newsletter. The Pappagallo editors would like to thank these readers, as well as all of the readers of our print and electronic editions.

We thank you and appreciate your support.
Mike Doyle, editor; Frank Perrecone, assistant editor.

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We are fortunate to have such loyal and supportive readers. The list below includes the names of those who responded to our letter and made contributions to our biannual publication, current as of deadline. If you have made a donation and your name does not appear on the list or if your name is misspelled, please contact us.

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Bove Family celebrates 60 years of business

By Mike Doyle



Location of Bove's Auto and Truck Service at 1118 Ferguson Street, the site of vehicle repair for more than 100 years.

For more than a century, an Italian-owned auto and truck shop has stood at 1118 Ferguson Street in the heart of South Rockford. But not by the same family. The first shop was DeCarlo's Garage, started in 1922 by Chris DeCarlo, who sold it in the 1960s to the Bove Family.

"We're a 100-year-old business, and we've owned it for 60 years," said Joe Bove, who operates the shop with brothers Jim and Anthony and his son, Tony. "That's pretty good. Who would have thought had we'd still be here?"

In recognition of the longevity, outstanding service and impact of Bove's Auto and Truck Service in the community, the Greater Rockford Italian Association will honor the family with a Special Recognition Award for Business at its annual Hall of Fame and Special Recognition Dinner at the Venetian Club on Saturday, October 14, 2023. The business will then be recognized at the Columbus Day Mass on Sunday, October 15, at St. Anthony of Padua Parish.

It all started with Joe, who would come to work after school from St. Anthony School down the block to see his father, Anthony. "My dad used to do the books for DeCarlo's," said Joe, who was 10-years-old at the time. "That's how I got started. I used to sweep the floor, wash parts and get in the mechanics' way. No, they really were good to me. They really wanted me to learn."

And learn he did. Taking skills learned from DeCarlo's beginning in 1952, he operated Broadway Cities Service at the corner of Broadway and Sixth Street in 1963 only to lose the lease to an expansion of Broadway Florist. However, when Chris DeCarlo was ready to retire in 1965, Joe bought him out and opened Bove's Auto and Truck Service.

Brothers Anthony and Jim followed in Joe's footsteps, learning from the bottom. "We were always up here," said Anthony, who took an auto repair curriculum in high school. "I would go for a half-day at West, then come here to work."

Jim did the same. "I came up here after St. Anthony's, just like Joe did," Jim said. "I started sweeping floors."

Both Anthony and Jim continued to learn the business in college courses, Anthony at Southern Illinois University and Jim at Rock Valley College. All three have adapted to modern automotive technology through NAPA, the Automotive Services Association and other organizations. "You've got to keep learning the new stuff. You can't sit back," said Anthony, who taught adult automotive classes at the Rockford vocational-technical center from 1977-88.

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Dan Appino finds success on and off football field

By Paul Anthony Arco

Many times, when Dan Appino faced adversity as a high school football coach, he turned to the lessons he learned from his father, Jim, and grandfather, Vic, who ran a Loves Park bar for more than 30 years, aptly named Vic and Jim's.

"They saw some of the worst in people," says Appino, whose family migrated to the United States in 1914 from northern Italy and eventually settled in Rockford. "They dealt with problems with a calm demeanor, and that always helped me throughout my coaching career."

Whether it was helping lead Boylan High School to two state football titles or rebuilding a struggling Auburn High program, Dan Appino never caved to the pressure that comes with being the man in charge.



Dan Appino celebrates Boylan's 2010 Class 6A football state title with two-way starter Chris Miller, whom his coach called "the heart of the squad."

"At Boylan there was a lot of pressure," says Appino, who won 97 games and two state titles in 10 years as the Titans coach. "After we went 8-3 and made the playoffs my first year, my second year we went 4-5. People asked me if I had another job lined up. I even felt pressure after we won our first title in 2010. Former Joliet Catholic coach Dan Sharp once told me, 'When you win a state title you create a monster you can't feed enough.' He was right."

For his efforts, Appino will be receive a Special Recognition Award for Sports at the Greater Rockford Italian American Hall of Fame Dinner Saturday, October 14 at the Venetian Club. He then will be recognized at the Columbus Day Mass at St. Anthony of Padua Church on Sunday October 15.

Appino credits his late father, who was one of his first coaches and mentors, for teaching him important life lessons. "He always taught me that a man is only as good as his word," he says. "It's very humbling, but receiving awards was never the endgame for me. I just wanted to be the best coach I could be."

Coaching wasn't Appino's first choice. His first job out of college was working as a bailiff for the Winnebago County juvenile court. That's where he met his wife, Pam, who also worked for the county.

But at the urging of a few close friends, Appino accepted a job as a history teacher and later became a counselor at Boylan in 1985, as well as an assistant sophomore coach to Cal Cummins, who went on to coach at Freeport. Appino was eventually promoted to the varsity staff and in 2002 replaced legendary Boylan coach Bill Thumm.

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Sheriff Don Gasparini (center) congratulates Gene and Shirley Fedeli upon their induction into the Italian American Hall of Fame in 1994.

Shirley ... *Continued from Page 1*

but all over the world."

Lisa said that when her mother was a young college student, she met with students from many countries, including Greece, France and Italy. "She would bring Greek students to her home," said Gene, who added that, prior to her passing, she was still in contact with many of those friends. And, of course, Rockford with its great Italian population played an integral part. "That was back in the day when everybody grew up together and knew each other," he said.

Retaining and celebrating that culture is what she worked at, especially after she and Gene were married in 1959. "When my parents got married, they basically fused my dad's northern Italian roots with my mom's northern Italian and Sicilian roots," Lisa said. "And they started to get more involved in Italian culture."

Something else that inspired her came from a true visionary who also graduated from her alma mater, then called Rockford Female Seminary. "She was inspired by the legacy of Jane Addams," Lisa said.

All of that global thinking and relevance of creating interpersonal connections helped her to become an accomplished educator at Bloom and St. Peter Cathedral schools. "When my mom was a teacher, she was really into the classics and about having students learn about plays, such as 'Julius Caesar'," Lisa said.

In the mid-1970s, Gene and Shirley joined like-minded Italian-Americans in an effort to celebrate and share their culture, first creating the Columbus Day Committee, which became GRIAA, then starting an Italian-American Hall of Fame in 1978, and, after hearing about an Italian festival in Milwaukee, staging the first *Festa Italiana* in 1979.

Using the depth of understanding of her culture and traditions, Shirley, with Gene at her side, founded or was at the conception of three of Rockford's Italian Americans most cherished institutions:

GRIAA and *Festa Italiana*. She was a charter member of GRIAA, served for many years as director emeritus and co-chaired the Cultural Tent of the Festa for over 20 years.

The *Pappagallo*. "Shirley wanted to start a newsletter about Italian culture that could be mailed out," Gene said. He gathered the names to create a database; Shirley researched and wrote stories, focusing on Italian culture. They recruited Pat Maggio to become the first editor and the first issue came out in Spring, 1991. Publication ceased for a few years until Gene and Shirley revived it in 2001 and published it for the next 12 years.

Amici Italiani. "We read about a dance troupe in Milwaukee, so we contacted them about starting our own," Gene said. The troupe made its debut at the 1985 *Festa Italiana*. In the event's newspaper, Shirley said, "Dance ... unites all ages. Dance spreads magnetism, freedom and joy." Although Shirley never danced, Gene and Lisa did. The list of original dancers includes: Gene and Lisa Fedeli, Carla Mullin, Jo Varisco, Jo Giammalva Wargo, and Bea Giammarese Ricotta, Carmella Spoto, as well as many others.

Eventually, the dance group added a children's troupe. Shirley and Gene expanded their repertoire of various Italian folk dances by attending conferences of the Italian Folk Art Federation of America. Shirley became a board member and co-chaired its annual conference when it was held in Rockford.

The Ethnic Heritage Museum is another institution that benefitted from Shirley's involvement. She and Gene began as volunteers at the Graham-Ginestra House, and were instrumental in many events throughout the 20 years. Eventually, Shirley turned her focus to the dwelling next door and helped to establish the Italian Gallery at the Ethnic Heritage Museum.

Shirley's professional leadership and unmatched contributions to local Italian culture did not go unnoticed as she received the awards from several organizations. The most prestigious of which was the honor of *Cavaliere dell' Ordine della Stella d'Italia* (Knight of the Order of the Star of Italy). Conferred by Italy's president and presented to her in June, 2015, at the National Italian-American Sports Hall of Fame in Chicago, it is the highest honor the Italian government can bestow on a person of Italian ancestry residing outside of Italy. In 2010, prior to accepting the prestigious award, she received citizenship of Italy and became a dual citizen of the U.S. and Italy.

She was a finalist for the *Rockford Register Star's* Excalibur Award, which honors an individual who exemplifies excellence in community service. Her passion and advocacy for education and faith was recognized as well, honors including being named the Outstanding Teacher of American History in Illinois and Woman of the Year for the Rockford Deanery of Diocesan Council of Catholic Women.

In 1994, Shirley and Gene were inducted into GRIAA's Hall of Fame, the association's distinction of highest honor. In the 1990s, Shirley co-founded the Italian club *La Vita Italiana*, which featured dinners and entertainment at Cliffbreakers, each event focusing on a different region of Italy.

"Her legacy and influence left a mark on Italian culture, history and in fact all cultures in Rockford and the Chicago area ," Lisa said. "She is a true historian, caring individual, and advocate for all human beings ... and lived her life with a zest for learning, love of history, culture and all people."

Dual citizenship process requires patience, perseverance

By Frank Perrecone

While my journey for dual Italian citizenship continues, former Rockford resident Carla Mueller is still playing the waiting game with the end in sight.

I started the process in July 2021 when I retained Italian Citizenship Assistance (ICA), a firm that assists in securing Italian citizenship. Since the submission of my last article for the Spring 2023 *Pappagallo*, I was informed by the U.S. Citizenship and Immigration Services (USCIS) that my request for my grandfather Leoluca Saporito's certified naturalization certificate could not be located based on the certificate number ICA provided. To make matters worse, I was informed that the certificate number was that of another immigrant.

After consulting with my ICA representative and follow-up correspondence with USCIS, which did not offer satisfactory solutions to obtain the document, I reviewed all of my grandfather's genealogical records I obtained over the last seven years.

After conducting a close review, I found the source of the problem. Evidently, when my grandfather started the process to become a U.S. citizen, certain documents submitted by the prospective citizen to U.S. Bureau of Naturalization were filed with the local county clerk. And when becoming a citizen, the immigrant's Certificate of Naturalization was also filed with the county clerk. ICA requested and received from the Winnebago County clerk's office my grandfather's filed documents.

In 1935 when my grandfather presented his Certificate of Naturalization to the Winnebago County Clerk, an employee of the office entered an incorrect certificate number in the official record. Because of that mistake, the USCIS rejected the request for his certified Certificate of Naturalization. I was able to locate the correct certification number from a letter I received from USCIS in 2016.

Because of the rejection, I submitted a new request with the correct certificate number. Responses from USCIS usually take about one year from the time the request is made. My second request was made in early April of this year. That means I'll have a response sometime in March 2024.

My appointment with the Chicago Consulate to review my citizenship application is on July 30, 2024. Assuming no further problems, ICA will have plenty of time to translate required documents into Italian and organize them in a format acceptable for consulate staff to review in advance of my appointment.

I learned a lesson from this ordeal. Even though I retained a firm to assist in securing Italian citizenship, I still need to invest time and attention to details. An assistance firm like ICA will only go so far to resolve problems which may arise. If seeking dual citizenship, be prepared to resolve problems which undoubtedly will occur.

I am convinced if I did not identify the clerical mistake which occurred nearly 90 years ago, my request to become an Italian citizen would have been delayed or denied due to lack of proper documentation.

Carla Mueller, a former Rockford resident who had her Miami consulate appointment last year, received notice of a favorable outcome last September. She is still waiting for the Italian government to recognize her citizenship by descent. It usually takes about two years from favorable acceptance at the consulate level for the Italian government to officially recognize citizenship.

"I am impatiently waiting for my recognition day," Carla said. "(I) just need recognition before November 2024, when my daughter turns 18, to secure her (Italian) citizenship as a minor outside the application process."

Since writing dual citizenship articles for *Pappagallo*, I have heard from many people who had problems along the way in securing the proper documentation for consulate level acceptance. It is understandable because of early Italian immigrants' language barriers, lack of education, name changes, poor governmental record keeping and other reasons, problems will arise in obtaining the documents which will pass consulate staff scrutiny. Usually there is a solution. But expect to be frustrated and at times demoralized. Remember, keep your eye on the prize – Italian citizenship!

GRIAA Greater Rockford Italian American Association

2023 Hall of Fame and Special Recognition Award Banquet
Saturday, October 14th, 2023

Venetian Club, 2180 Elmwood Rd. Rockford

Please join us to honor our 2023 inductees:

Hall of Fame: Rev. James Ciaramitaro, OFM Conv. and Frank Valentine
Special Recognition: Daniel Appino - Sports
Bove Auto Repair - Business

We encourage all Hall of Fame members to attend and be recognized.

Please visit www.GRIAA.org to print your reservation form or Email Karen Cantele at kkcantele22@gmail.com

Reservations are required

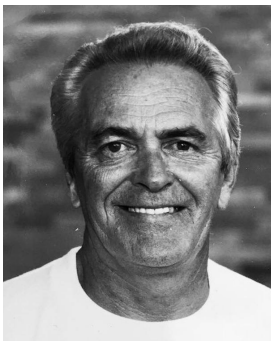
***Table Sponsors are available for $100 Please email kkcantele22@gmail.com**

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Please join us for the 2023 Columbus Day Mass
Sunday, October 15th
10:30 a.m. at St. Anthony's Church
1010 Ferguson St., Rockford, IL

All members of the Hall of Fame, Past Inductees and their families, are invited to be a part of the entrance procession at Mass. Please arrive at 10:15 a.m.

John ... *Continued from Page 1*



John Falzone was named to four halls of fame – GRIAA Italian-American Hall of Fame, Rockford Area Bowling Hall of Fame, Illinois State Sports Hall of Fame, Women's Professional Bowling Hall of Fame.

2023, ending a life of commitment, integrity and unparalleled entrepreneurship and hard work.

His significant contributions and involvement ranged from managing several local bowling houses to forming and organizing a women's professional bowling association; from appearing on local sports broadcasts to regular appearances on national TV networks; from volunteering for decades for the GRIAA to raising funds for the Muscular Dystrophy Foundation; from serving on his local zoning board of appeals for 25 years to operating the Cherry Valley Garden Center. "I always said he got the garden center so we could work seven days a week," his wife, Kathy, said. "He loved it there. People loved talking to him and about his plants."

"He had that aura about him," said his son Benny. "You could just tell when you walked into a room that he had a voice people listened to. He always said he wasn't a good speaker, but he could really get people's attention."

"He put his heart in whatever he was doing," said his daughter Bonnie Falzone-Capriola.

The grandson of immigrants from Sicily, John was the oldest child of Joseph and Noma Falzone's three children. His impressive list of accomplishments, which includes being named to four halls of fame, are even more exemplary when you learn that he dropped out of West High School after his junior year. "He quit school to go work and help his family," said his daughter Bonnie. "He never really talked about that, but he wanted his kids and grandkids to finish school." Papa, as he was called, was a supportive father with a good heart and was always available for advice. He is survived by Kathy, daughters Bonnie Falzone-Capriola and Brenda Phillip, son Benny, nine grandchildren and 13 great grandchildren. He is predeceased by his grandson Barry Falzone.

John was comfortable in taking on responsibilities and willing to take leadership roles in several endeavors.

He turned a teenage passion for bowling into a job as a pin-setter at State and Madison Recreation, an iconic bowling center and pool hall. In time, he became the manager and eventually moved to management positions at several other lanes before landing at the Cherry Bowl in 1978. It was there that his involvement in professional bowling took off, first by attracting women's professional bowling to Rockford including the BPAA Women's U.S. Open. He then helped to organize the Ladies Pro Bowlers Tour and was eventually appointed as its president and commissioner in 1981.

John also became recognized in local and national media. He co-founded the Greater Rockford Bowlers Journal, reported on bowling for radio station WROK-AM and TV station WIFR 23. He later became a coordinator for CBS Sports Spectacular and helped to craft an agreement with ESPN to televise women's bowling.

While becoming a recognized figure nationally in bowling and women's sports promotion, he maintained an interest in local events, most significantly in his Italian heritage. He was among the original *Festa Italiana* volunteers, serving as co-chair of the beer tent at the first event in 1979, then joining the Festa board in 1985. He was the *Festa* chair in 1988, 2003 and 2012 and, in 2006, he was named to Rockford's Italian-American Hall of Fame for his years of contributions to keeping alive the rich history of Rockford's Italian Americans and long-time service as a member of GRIAA's board of directors.

For years, John, often with Kathy at his side, could be found tooling around the Festa grounds on a golf cart, greeting friends with his trademark phrase, "How you doin'?" You may have been able to chat for a while, but, inevitably, he would get a call on the radio and off he would zoom to address a pressing concern.

"He was an out-of-the-box thinker," Bonnie said. "People wondered how he was able to do what he did with pro bowling, through media work and his connections. He could see (the bowlers) were not making any money, so he helped them by getting the prize money up. That was right in his skill-set."

Brenda added another skill. "His integrity," she said. "He was always the go-to person because he really listened to both sides, I mean actually listen. In that way, he was compassionate to both sides. But you always knew where he stood; he was never afraid of stating that. There weren't many people like him."

Bove's ... *Continued from Page 4*

In addition, Joe was the president of Rockford's Garage Owners Association and has been a part of other automotive associations.

"We're not as rich as the dealerships," Joe said. "But we're competitive."

Anthony's son Tony followed in his father's and uncle's path as well and is now a part of the family corporation. Two of the Bove siblings have been involved in the operation as well. Their sister Josephine worked in the office for 25 years, and, after their brother Pete retired from Rockford Clutch, he ran parts. Over the years, Bove's Auto Service, with 15 employees, has expanded four times.

"We have always been supported by the Italian community," Anthony said. "We're a family of five and everybody knew different people." On top of that, their customer base extends far beyond South Rockford. Added Joe: "We've always been blessed to have plenty of work."

Contributions by the Bove Family have not been overlooked by Rockford's Italian community. Joe was named to GRIAA's Hall of Fame in 2010 for his contributions to his heritage but also for his involvement in community development, including serving as president of St. Anthony of Padua's Parish Council, Kiwanis and Southwest Ideas for Today and Tomorrow (SWIFT).

In 2014, Anthony was one of four men recognized for his work with the Vietnam Veterans Honor Society, which received GRIAA's Special Recognition Award for Military.

This year's recognition was truly appreciated. "It's very nice; something to be proud of," Anthony said. "We're one of the few Italian family businesses left in South Rockford that have stayed together and been around for so long."

Dan ... *Continued from Page 4*

"I had the good fortune of working under Bill for many years," he says. "He was good to me and showed me how to improve as a coach in every aspect of the game. When he retired, I felt like it was my time."

But it wasn't easy. Financially, Appino struggled to pay the bills. "I was making $16,000 a year. I had to sell my class ring to help pay our loans," he says. "But I kept the faith and kept plugging away. It was God's plan, and I'm glad I stuck with the plan."

While Appino delivered a consistent winner at Boylan, he was ready for a change. In a move that surprised most people, Appino left a dominating program for Auburn, a school starving for success in the NIC-10.

"People said you can't make Auburn successful," Appino said. "They have a losing tradition," He discussed the decision with his wife, and they saw it as a faith-based mission to help the less fortunate kids at Auburn.

When he joined Auburn in 2012, the school hadn't had a winning season since 1997 and hadn't won a game since 2008. Appino inherited a program that had lost 35 consecutive games.

"Going from first to worst was an eye-opening experience," he says. "It wasn't easy, but these kids were so hungry for a winner, and they were tired of being a doormat."

The Knights won their first game under Appino, snapping their long losing streak. When they won their third game (over Guilford) of the season in 2012, it gave Appino his 100th win of his career and he was named the Chicago Bears High School "Coach of the Week" for Week 6.

During his six years at Auburn, Appino took the Knights to the playoffs five times. They won 43 games, including a NIC-10 title in 2015 during that time. Most importantly, under Appino's leadership, every senior who completed the football program graduated high school, and more than 20 players continued playing football in college.

Appino retired as head coach in 2017, but still works at Auburn as a counselor.

This isn't the first time Appino has received hall of fame honors. In 2018, Appino was inducted into the Illinois High School Football Coaches Association Hall of Fame.

As head coach, Appino gets plenty of credit for his success. But he's quick to share the spotlight with others, including his wife and three children (Patrick, Tressa and Maddie), and his coaching staff.

"God has been good to me," he says. "Family is a big part of it, but I've been blessed to have great assistant coaches, too. I wouldn't be here without them."

Greater Rockford Italian American Association

Italy & Sicily

April 30 - May 11, 2024

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Fr. Jim ... *Continued from Page 2*

room, the former office of the church's first pastor Fr. Anthony Marchesano, houses collections including historical records of the Holy Name Society, textbooks, a school bell and a beanie from St. Anthony School, baptismal and Holy Communion records, diplomas, yearbooks and many scrapbooks and photo albums. A second room, once the Friars' dining room, features many other artifacts and is used for meetings, including the Parish Council. It was a fitting that at his last Masses in 2022, Ciaramitaro was presented with a plaque, officially dedicating the Heritage Room in his name.

Ciaramitaro is caretaker of All Saints Friary and the five other Franciscan friars who live there. Unlike a diocesan priest who tends to the day-to-day needs of a parish, friars may work as chaplains, campus ministers, spiritual directors or provide other forms of ministry.

Leaving St. Anthony of Padua Church was sad, but Ciaramitaro is happy to have returned to his native Detroit. He has an older sister who lives there, and he looks forward to becoming reacquainted with his hometown.

After preserving Rockford's Italian American heritage for so many years, Ciaramitaro said he welcomes his new role and environment. And living in a Friary that overlooks a cemetery provides some clues about where his own history will be preserved. "If I look out the window, I can see my next piece of real estate at the Friar's Circle where all the friars are buried," said Ciaramitaro, who will turn 70 on Oct. 1. "But I'm happy to report that I am still living above ground at the cemetery."

Frank ... *Continued from Page 2*

one of GRIAA's most impactful as it has provided nearly $800,00 in scholarships for qualified Italian-American students at Rockford's Catholic schools.

"I have seen applications for children in the first grade, then every year until they graduated from high school," he said. "The scholarships are based on need (and) I know we have helped several families in a meaningful way in their time of need, which has been a rewarding experience."

Frank is also active in his faith. He is the current President of St. Anthony of Padua's Holy Name Society and has been a member of the parish's finance council. In addition, he is the financial Secretary for St. Bernadette's Knights of Columbus Council 15530. "Our Catholic faith was an integral part of being Italian," he said. "Being Italian meant you were Catholic."

"Growing up Italian was great because we were always surrounded by family," Frank said. "Although our family may be scattered these days, it is special whenever we can get together. As my parents always said, family comes first."

That thought extends to his family, his wife Lisa and daughters Sarah, Emily and Cole Timmerwilke and Mary.

As a member of GRIAA, Frank has attended many Hall of Fame dinners over the years and said it is an "amazing honor.

"I have heard some wonderful stories from people who have made such huge impacts on the local Italian-American community," he said. "It is very humbling to be in the same category as these men and women."

RISCA hosts Italian students

The Rockford Italian Sister Cities Alliance (RISCA) will welcome 10 students, one teacher and their high school headmistress from Ferentino, Italy, to Rockford from October 27 to November 11, 2023.

The students will be staying with six generous host families, while RISCA board members will offer their homes to the teacher and headmistress. Schools participating in their visit include Guilford and Boylan Central Catholic high schools as well as Keith Country Day.

RISCA members are finalizing a two-week itinerary that will include visits to Rockford University, the University of Illinois College of Medicine, Burpee Museum, a day trip to both Chicago and Springfield, hiking at Severson Dells and many other activities sponsored by RISCA or provided by the host families.

The special trip to Springfield is being planned by State Representative Dave Vella, where the group will be introduced on the floors of both the House and Senate.

Rockford Mayor Thomas McNamara will be hosting the group in his office for a question-and-answer session.

In addition, Rockford's St. Ambrogio Club, founded by Ferentino immigrants will host the group for a luncheon. Proceeds from RISCA's annual Taste of Italy fund-raiser, held on November 5 while the students are visiting, will help offset the costs of their visit.

RISCA is always grateful to the clubs and restaurants that support us so generously with fantastic Italian cuisine at the event as well as our growing family of sponsors who help us with fundraising.

Please visit www.ourrisca.org to learn more about the organization and consider pressing the "donate" button. RISCA is always grateful for the wonderful community support received when hosting these great kids and their adult chaperones.



Scholarship opportunities for Italian-American students

Several scholarships are available for students of Italian-American descent ranging from elementary and high school to college and post-graduate schools.

Greater Rockford Italian American Association

Through this committee, scholarships are presented annually to area Italian American families to defray the cost of a local Catholic K-12 education. Through the 2022 *Festa Italiana*, more than $800,000 in scholarships has been presented. Visit www.griaa.org, then onto the Scholarship Committee, chaired by Frank Valentine. Scholarship information can be viewed and printed by clicking on Application Form.

Columbian Club Charitable Foundation

Several scholarships of various amounts are awarded to graduating high school seniors and undergraduate/graduate students of Italian descent who are permanent residents of the state of Illinois. Scholarships are also available for undergraduates in music education and graduate students in law, medicine, and dentistry. The deadline for application is October 15, 2023. Contact the foundation at www.columbianclub.org.

Sons of Italy Foundation, Illinois

Several scholarships will be awarded to students of full or partial Italian ancestry graduating from public or private high school. Financial need, scholastic record, activities showing character and leadership are the criteria. Personal statements and faculty recommendations are required. The deadline for application was not available in time for publication, but the 2023 deadline was March 3. For information for 2023 scholarships, contact the Illinois Sons of Italy Foundation, 9447 W. 144th Place, Orland Park, IL, 60462 or by email at osia.org.

National Italian American Foundation

Sixty to 70 scholarships from $2,500 to $12,000 are awarded annually to undergraduate, graduate, post-graduate, medical and law students. Applicants must be of Italian descent and members of NIAF. Application for the 2024-25 academic year opens December 1, 2023, and deadline is March 1, 2024. Information is available at www.niaf.org/scholarship

2023-24 Fall, Winter Festivals in Italy

September *(Settembre)*

13 – Volto Santo Luminara Festival, Lucca, processions and fair

October *(Ottobre)*

2- 22 – Rubens Retrospective, Doge Palace, Genoa

November *(Novembre)*

22 – Feast of St. Cecilia
26-27 – Oberdrauburg Christmas Festival Market, Signa

December (*Dicembre*)

7 – Feast of St. Ambrose, Milan

January (*Gennaio*)
20-22 – Arte Fiere, Bergamo

February (Febbraio)

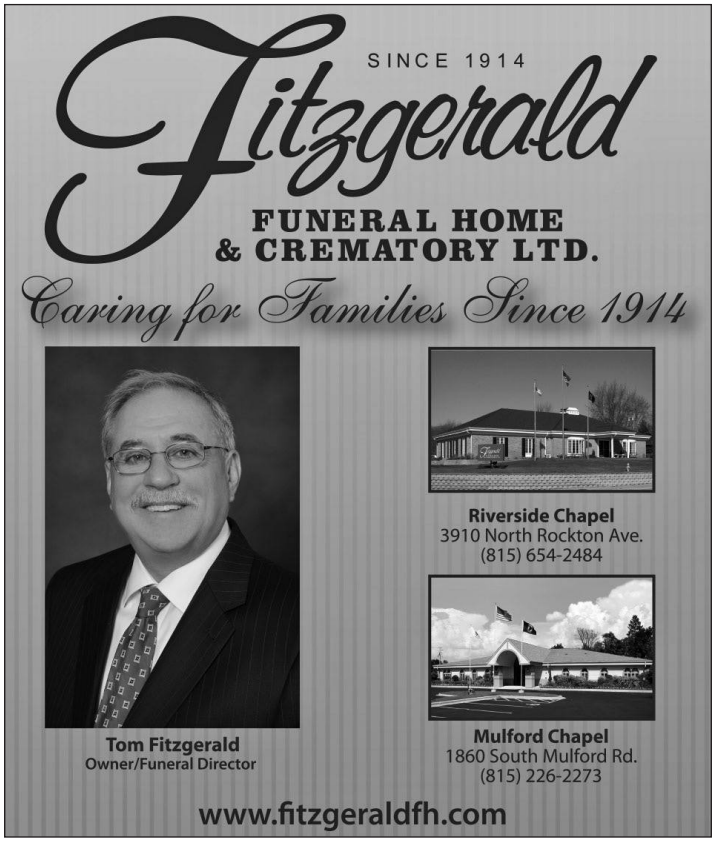
11-21 – Carnevale, Venice

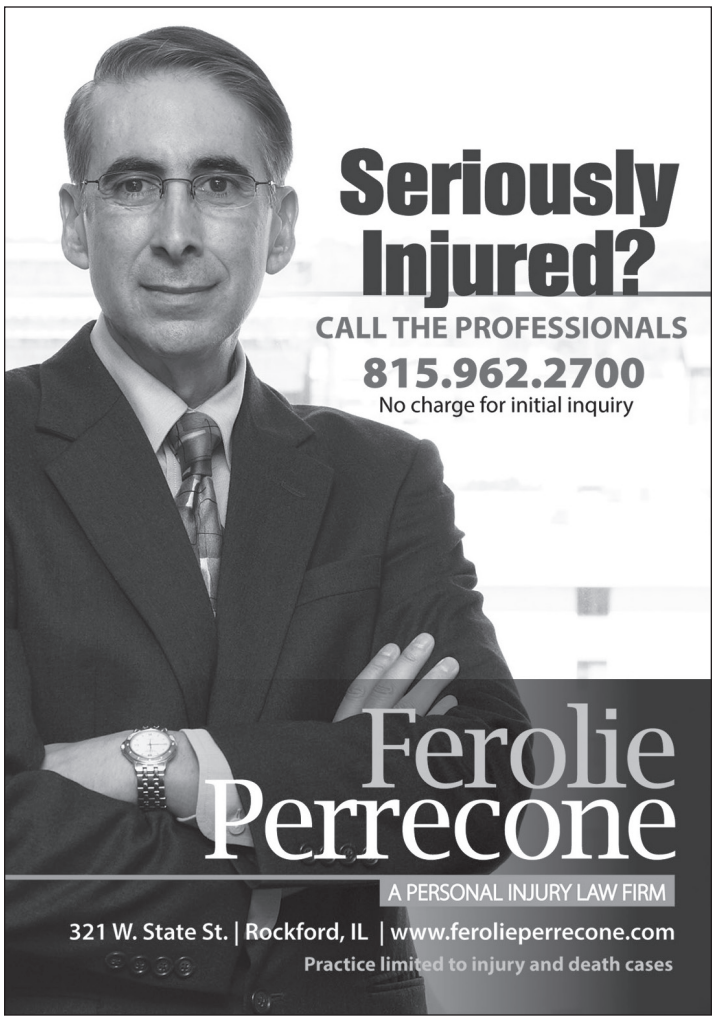
10 best-rated Italian cheeses

The research website *tasteatlas.com* has compiled the ratings of 6,238 people to determine the 10 best-rated Italian cheeses. Here are the results:

1. **Parmigiano Reggiano** – With its hard gritty texture, it is one of the world's top-quality cheeses, made from raw semi-skimmed cow's milk who graze on fresh grass and hay.
2. **Burrata** – Literally means buttered, has a creamy interior and the rich flavor of fresh milk. It is best eaten when fresh, within 24 hours of its making.
3. **Stracchino di Crescenza** – Creamy and buttery, it is easily spread. Originated in Lombardy's Po Valley.
4. **Mozzarella di Bufala Campana** – A combination of buffalo and cow's milk, it is high in calcium and protein but low in cholesterol.
5. **Pecorino Toscano** – Originally from Tuscany, a semi-hard cheese made from whole milk.
6. **Stracciata** – An artisanal cheese produce in Molise, it can be stretched into ribbons that can be braided.
7. **Grana Padano Oltre 16 (16 months)** – Made from pasteurized cow's milk, first made by monks in the 11th century. Sold in different stages, this version is aged 16-20 months.
8. **Grana Padano** – Newest version of Grana Padano cheese, it is aged 9-16 months.
9. **Pecorino Romano** – Dates back to Roman times, made from pasture-grazing sheep.
10. **Bocconcini** – Originally from Campania, a mozzarella-type cheese made from water buffalo milk.

Source: tasteatlas.com







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And now for something different

Learning vegan recipes in Tuscan cooking school

In the May 2023, *Pappagallo* assistant editor Frank Perrecone and his wife Jody went to the Cucina Giuseppina Italian Cooking School in Tuscany, where they learned how to make Italian vegan dishes. The first recipe, a chickpea pancake, was provided by Gretchen Sheridan, the tour manager. "She resides in Italy with her Italian husband," Frank said. "She is originally from New Jersey."

Miyoko Schinner, a renowned vegan chef who puts these vegan tours together with Gretchen, provided the second recipe for Spring Green Risotto. "She formed a vegan cheese company with nationwide distribution," Frank said. "It is the best vegan cheese we have tasted. We had the risotto, and it tasted great."

"The chickpea pancake can be eaten plain or sweet (topped with cooked fruit) or savory (topped with sautéed cherry tomatoes, spinach, garlic, and favorite spices or leeks and mushrooms, or hummus spread on top with grilled veggies added) for a few ideas," Jody said. "The risotto recipe is easy and a meal in itself." Many of the cooking school's non-vegan recipes can be found at its website www.cucinagiuseppina.com.

Farinata (Italian Chickpea Savory Pancake)

1 cup plus 1 tablespoon of chickpea flour
1-1/2 cups water
3 tablespoons olive oil, plus a splash more for cooking
2 tablespoons chopped rosemary
Salt & Pepper

Whisk together chickpea flour, water and oil. Cover and leave to rest for at least 1 hour (you can leave the batter to rest overnight, if needed). When ready to cook, whisk to combine again, as the flour may have settled to the bottom. Stir in salt, pepper and rosemary.

Cook one of two ways:

Preheat a grill. Warm an ovenproof frying pan over medium heat on stove and add a dash of olive oil. Pour in the batter and swirl around. It should be a little thicker than a pancake, around one-quarter inch. After a minute or so, (it should have begun to set with similar texture as polenta), transfer the pan to the grill and cook until you achieve a nice golden color on the top and the edges are starting to crisp and pull away from the sides of the pan. Serve warm.

Or, preheat oven to 350 degrees. Warm an ovenproof frying pan over medium heat on stove and add a dash of olive oil. Pour in the batter and swirl around. It should be a little thicker than a pancake, around one-quarter inch. After about a minute or so, (it should have begun to set with a similar texture as polenta), transfer pan to oven and bake for approximately 35 minutes or until golden color and the edges are starting to crisp and pull away from the sides of the pan. Serve warm.

Recipe by Gretchen Sheridan



Jody Perrecone makes vegan pasta at the Cucina Giuseppina Italian Cooking School in Tuscany.

Spring Green Risotto

For Rice:
2 tablespoons olive oil
1 onion, diced
2 cups *arborio* or *carnaroli* rice
3 tablespoons nutritional yeast
About 5 cups vegetable stock, boiling
½ cup white wine

Sauté onion in oil, add rice, then add stock and wine in small amounts as needed until rice is almost *al dente*. (It should still be liquidy).

For spring greens, to add at end

1 bunch spinach
1 bunch parsley
1 bunch fresh basil leaves
4 cloves garlic
2 tablespoons white miso
Zest of one lemon

Wilt the spinach in a pan, briefly, then put in blender or food processor with the parsley, basil, miso and lemon zest. Process until finely minced – do not puree to a pulp. Stir mixture into risotto and cook for another five minutes or until rice is al dente. Risotto should be loose. Serve immediately.

Recipe by Miyoko Schinner

Zucchini Carrot Bread

2 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons cinnamon
¼ teaspoon salt
1 cup granulated sugar
½ cup plain yogurt
1/3 cup olive oil
2 large eggs
1 medium zucchini, grated and patted dry (about a cup)
1 medium carrot, grated (a little less than a cup)

Preheat oven to 350 degrees. Grease a loaf pan with non-stick cooking spray. In a medium bowl, whisk together flour, baking powder, cinnamon and salt. In a large bowl, mix together sugar, yogurt, olive oil and eggs until well combined. Add in the flour and mix well, using a rubber spatula to scrape down the sides of the bowl. Fold in the grated zucchini and carrot. Pour mixture into the loaf pan. Bake on the center rack in the oven for about 60 minutes or until a toothpick inserted in the bread comes out clean. Let cool on a rack in pan for 5 minutes, then carefully remove from pan and let cool on rack completely before slicing. (Note: it helps to remove some moisture from the zucchini before adding to the batter. Just squeeze the zucchini in a paper towel). *Source: thisdelicioushouse.com*

Braciole (Brucialuni)

1 ½ pounds flank steak or pork tenderloin
2 tablespoons parsley, chopped
1 garlic clove, minced
½ cup Italian-style bread crumbs
2/3 cup Pecorino Roman cheese, grated
1/3 cup Provolone cheese, grated
4 tablespoons olive oil
4-6 slices *prosciutto*
2-3 eggs, boiled and chopped into chunks
1 teaspoon sea salt
1 teaspoon black pepper, freshly ground
1 cup white wine (optional)
kitchen twine
3 cups *Marinara* sauce of your choice



In a medium bowl, combine cheeses, bread crumbs, parsley and garlic. Add 2 tablespoons of olive oil and set aside. Lay flank steak flat. If using pork tenderloin, pound until flattened. Sprinkle meat with ½ teaspoon each of salt and pepper. Sprinkle bread crumb mixture evenly over meat. Add *prosciutto* and chopped eggs. Starting at one short end, roll up the meat and enclose filling completely. Using kitchen twine, tie the meat roll to secure. Add toothpicks if necessary. Sprinkle *Braciole* with remaining salt and pepper. In a large, heavy oven proof frying pan, heat the remaining olive oil and cook until brown on all sides, about 8 minutes. Add wine and bring to a boil, then stir in Marinara sauce. Cover partially with foil and bake, turning the *Braciole* and basting with sauce every 30 minutes or until meat is almost tender, about 1 ½ hours. Uncover and bake until meat is tender, about 30 minutes. Remove *Braciole* from sauce, and, using sharp kitchen knife, remove the twine and cut crosswise and diagonally into 1/2-inch slices. Spoon sauce over and serve. Note: Use heavy sauce pan and Dutch oven if ovenproof pan is unavailable. *Source: Giada de Laurentiis' Everyday Italian*

Patate Cacio e Pepe (Italian Mashed Potatoes)

2 ½ pounds Russett potatoes, peeled and diced
½ cup half and half
½ cup grated Parmesan Reggiano cheese, plus more for topping
¼ cup butter, melted
¾ teaspoon kosher salt
½ teaspoon fresh ground black pepper

Place peeled and diced potatoes in a large pot filled with cold water. Bring to a low boil and reduce to a simmer. Cook until the potatoes are fork-tender, about 15 minutes. Drain and return to pot. Add remaining ingredients to the potatoes. Use a potato masher or handheld mixer to mash potatoes until desired consistency is reached. Transfer the potatoes to a serving bowl. Top with a sprinkle of Parmesan cheese, black pepper and a drizzle of olive oil or butter, if desired. Notes: Yukon Golds are a good potato substitute. Fresh ground pepper works best in this recipe. *Source: Italianrecipes.com*

Italian Apple Cake



3 apples, peeled and cubed
1 apple sliced, for the top
3 cups flour
1 cup sugar
1 tablespoon baking powder
3 eggs
2/3 cup olive oil
1 cup milk
1 teaspoon vanilla
1 lemon, juiced and zested
½ teaspoon salt
2 tablespoons raw sugar

Mix sugar, olive oil, eggs, vanilla and lemon in a stand mixer with the paddle attachment. In a bowl, combine flour, salt and baking powder. Add one-half of the flour to the eggs and sugar. Then add half of the milk and mix. Add the last of the flour mix and the rest of the milk. Fold in the cubed apples. Pour batter into a greased, 9-inch spring form pan. Arrange the apple slices on the top and sprinkle with raw sugar. Bake at 350 for 45-50 minutes or until a toothpick inserted in the center comes out clean.

Source: weareitalians.com/therecipeexchange

buon appetito !

Ethnic Heritage Museum's gala will showcase cultural identity

The Ethnic Heritage Museum will hold its largest fundraiser when "GALA Celebrate Our Heritage Through Movement" is held Thursday, October 5, at 1129 South Main Street. The event will feature performances of traditional dances, music and more from various cultures, showcasing the beauty and richness of movement as an expression of cultural identity. In addition to the performances, there will be food, drinks and opportunities to connect with members of the community.

The event will be held from 5-8:30 p.m. and include a dinner, a large silent auction and a variety show, highlighting the "movements" of the cultures the museum celebrates – African, Hispanic, Irish, Italian, Lithuanian, and Polish. Doors open at 5 p.m. with dinner at 6 p.m. followed by the program. Tickets are $80 for members, $95 for non-members.

For information, contact the museum office at 815-962-7402 or by email at ehm1129@comcast.net or www.ethnicheritagemuseum.org.

In addition, the jewel of South Rockford has two additional events planned for the fall. The first is "Pinocchio and The Original author" at 2:30 p.m., Sunday, September 24, at which attendees will learn about the story's author, Carlo Collodi. It is not like the Disney version we know today. The museum will be open from 2-4 p.m.

Then Saturday, November 4, celebrated local genealogist Steve Salvato will be available from 1-4 p.m. to conduct research individual family history and heritage.

Lombardi Club growth recorded

By Laura Furman

Midway Village Museum recently added some treasures to its archives involving Rockford's Italian community. 1919 Architects donated a large collection of architectural drawings from the files of several local architectural firms. Recently spotted in this collection are several sets of drawings of the Lombardi Club buildings over the years drawn by Bradley & Bradley Architects.

Founded in 1915, the Lombardi Club brought Rockford's Italian immigrants from the Lombardy region of Italy together. Within a few years the club acquired a frame building at 209 Olive Street from the Blackhawk Canoe Club and settled in.

But the canoe club lodge would not meet its needs for long as it's the club membership grew by leaps and bounds as Rockford's Italian population increased. On July 4, 1948, the Lombardi Club dedicated a new, $60,000 clubhouse at 209 Olive to serve a membership of 165. Bradley & Bradley was the architect.

However, in February 1970, the club was destroyed by gas explosion and fire. In its efforts to rebuild, the Lombardi Club once more turned to Bradley & Bradley for help with designs. The plans call for more focus on the river with a porch and terrace on the 1st Street and ground floors as well as more parking. Do you have photos that show either of these buildings in their early years? Let Laura Furman, Curator of Collections at Midway Village Museum know at laura.furman@midwayvillage.com.



***Amici Italiani* Youth Troupe Dancers and their instructors (from left) Anna Mirabile, Renee Cassioppi and Pauline Urso.**

Amici Italiani Youth Troupe learns traditional Italian dances

A total of 15 young people from 8- to 14-years-old are learning traditional Italian folk dances as part of GRIAA's *Amici Italiani* Youth Troupe. The dancers are Emma Cassioppi, Liana Cassioppi, Olivia Graziano, Elena Ingrassia, Alysandra Lenz, Carmelina Maurizzi, Gianna-Marie Maurizzi, Lilianna Maurizzi, Giuseppe Mirabile, Fioretta Sartino, Giuseppe Sartino, Madelyn Soutar, Josie Urso, Auggie Vavra and Luna Vavra.

The Youth Troupe made its 2023 debut at the *Festa Italiana* and performed dances from the regions of Italy, including the *Old Tarantella* and *Ragunesi* from Sicily. The instructors are Pauline Urso and Anna Mirabile with Renee Cassioppi helping as well. For information, contact Pauline at 815-218-0063.

Amici Italiani Adult Troupe dances at 2023 *Festa Italiana*

Founded in 1985 by Shirley Fedeli Martignoni, the *Amici Italiani* Adult Dance Troupe performed all three days of the 2023 *Festa Italiana* on the Main Stage. Honoring the heritage of our Italian ancestors, the dancers were a rousing success with shouts of delight, super smooth moves and colorful costumes.

Spirited individuals of varying ages and backgrounds gather to achieve two goals – to have fun, and to preserve and share our common culture, by educating and entertaining audiences with the color and warmth of the rich Italian heritage of its members.

Detail to authenticity is maintained in all of their dances. Both the Adult and Youth troupes dance at *Festa Italiana*, community events, parties, and more. A highlight of *Amici Italiani* was representing Italy in the 1994 Soccer World Cup Opening Ceremony at Soldier Field in Chicago.

The 2023 dancers are Terry Cravens, Nicolette Caccia, Wendy Cuccia, Josey Donofrio, GiaMaria Fandel, Patrick LaSalle, Gabe Mirabile, Mario Mirabile, Madalena Ricotta, Franchesco Sartino, Gianni Sartino, Jimmy Sartino, Katie Scordato Sartino, Kelli Soutar, Pauline Urso. A sample of dances they present include various *Quadriglias*, *Saltarellos*, *Mazurcas*, *Tarantellas* and polkas. The instructors are Stephanie Ricotta Kiebles and Johnny Fandel. Bea Giammarese Ricotta is the director.

Anyone interested in joining the *Amici Italiani* Dance Troupe of Rockford or hiring it to perform at an event, call Bea at 815-520-1010.

Photo highlights from 2023 Spring, Fall events





St. Joseph Altars. (At left) A panorama view of St. Bridget's Altar; (Below left) Fr. Carl Beekman blesses St. Anthony of Padua's altar; (below) the cooking crew prepares to make *Pasta con Sarde* at St. Bernadette's altar; (far below left) Carl Ambruoso at his home altar; (far below right) Rose Scalise Sheridan's home altar features the next generation of helpers. (from left) Danny Sheridan, Siona Steinkamp, Nolan Crozier, Lemy LaShock, Hazel LaShock and MJ LaShock.







Festa Italiana 2023





Sunday at the Festa; (Above top) The Adult Amici Italiani Dancers perform on the Main Stage; (above) Deacon Peter Addotta (left) and Bishop David Malloy said Mass on the Festa grounds on Sunday morning.



Back-to-back bocce champs



Your Killing Me Smalls was the repeat winner of the 2023 N & JT Charity Couples Bocce Tournament, June 18, at the St. Ambrogio Club. (From left), Melanie and Mike Wingo, Tamara and Greg Wallem.

Greater Rockford Italian American Association – GRIAA
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Volunteers grill up pork chops at the 44th annual Festa Italiana, sponsored by GRIAA. More Festa photos on Page 15.

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Fall 2023 Calendar

October 14 – GRIAA Hall of Fame Banquet, 6:30 p.m., Venetian Club

October 15 – Columbus Day Mass, 10:30 a.m. and celebration of GRIAA honorees following in the Memory Garden, St. Anthony of Padua Church

October 24 – Pinocchio & the Original Author presentation, 2-4 p.m., Ethnic Heritage Museum

November 4– Family genealogy workshop conducted by Steve Salvato, 1-4 p.m., Ethnic Heritage Museum

November 5 – RISCA Taste of Italy, noon, Venetian Club

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