



December 2018  
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# *The News*

THE AMERICAN ITALIAN HERITAGE SOCIETY

A Nonprofit Corporation; Omaha, NE



In 2016, Pope Francis chose the above painting from 14th century Italian artist Giotto di Bondone for his Christmas Card. The nativity painting, which is featured inside a church in Assisi, Italy, has two baby Jesuses - one held by Mary and another held by a midwife sitting underneath her. According to the National Catholic Register, Giotto painted Jesus twice to illustrate two sides of his nature -- the human and the divine.

## **The Mission Statement of the American Italian Heritage Society**

The fundamental purpose of the American Italian Heritage Society is to encourage, promote and preserve Italian culture and heritage with its activities centered upon Italian traditions, foods, language, culture, history, religion, folklore, customs, celebrations, music and family genealogy. Your president and board of directors are dedicated to this mission but we need your moral and financial support to be successful.

The News is a monthly publication of the American Italian Heritage Society, an independent, nonprofit organization, legally incorporated in Nebraska. The deadline for submissions is the second Wednesday of the month. Correspondence and articles can be sent to [secretary@omahaitaly.com](mailto:secretary@omahaitaly.com)



## THE AMERICAN ITALIAN HERITAGE SOCIETY

**UPCOMING EVENTS****Sausage Sale**

Sat. December 8 from 10 a.m. - 1 p.m.

**December Membership Meeting & Cookie Exchange**

Monday, December 10 at 7:30

Please join us for the December Meeting and our Italian Christmas Cookie exchange. Members are encouraged to make two to three dozen of your favorite Italian cookies and or other desserts to share with all the members. Refreshments will be provided.

**Epiphany Celebration**

Sunday, January 6

12:30 p.m. - 3:30 p.m.

**Reminder: No January Member Meeting****NOVEMBER MEMBERSHIP MEETING REPORT**

The General Membership Meeting was called to order by President Terry Bolamperti and opened with the Pledge of Allegiance with veterans Lou Buda and Vinny Romano as flag bearers. There were approximately 36 members in attendance. New members welcomed were Ted Nedstal and Jennifer Abrahams. Ted Nedstal grew up in South Omaha and attended Gross High School and has worked for years as a horticulturist at the Omaha Henry Doorly Zoo. Ted has volunteered for many years at the Festa as a money counter. Jennifer Abrahams is a physician working as a dermatologist at UNMC. In attendance with Jennifer was her 6 month old son Clark (one of our youngest members of the Society). Jennifer is the daughter of member Denise Morretta-Adams. Jennifer as a teenager was one of the dancers at the Festa when held at Peony Park. The previous October meeting minutes were read and approved. Board Chairman Larry Pence gave the Treasurer's Report including revenue and expenses for the month of October. We showed a good profit this month due to revenue from the Festa. He also discussed the Spaghetti Dinner success. The Treasurer's Report was approved by the membership. **Old Business** was discussed including the Festa. No final report can be done since there are many bills yet to be paid. The November 5th Spaghetti Dinner Report was discussed. The event was a success with over 1,000 dinners served. This was over 300 more served than previous dinners. We want to thank Larry Pence for adding the event on Facebook. We had many people come who said they saw it on Facebook. We also had increased sales at the bake sale, the bar and T-shirt booth. All the volunteers who helped at the dinner and made it a success were sincerely thanked. At the event, AIHS food specialties were sold for the first time and sales were very good. Most of the food items left over were sold to members after the meeting.

**New Business** discussed included a revision of the AIHS cookbook, "A Taste of Italy". A committee will be formed and headed by George Grillo. New additions to the Pictorial History were requested from members to include photos of families and Korean and Vietnam War veterans. If anyone has photos, they can be sent to Lucille Gibilisco or AIHS secretary Diana. The sausage fundraiser was discussed which will be held December 8th. Volunteers will be needed.

Board Elections were held at the meeting and Lisa Bolamperti-Garrett and Pat Peterson were elected as new Board Members for 3 year terms.

The meeting was adjourned and the Piece of the Pie winners were drawn. The winners were Ted Bolamperti and Ted Bolamperti, Jr. Sausage and pepper sandwiches and Italian salads were prepared and served by Wayne Moore and Tom Morinelli. All members are welcomed to attend the next meeting on Monday, December 10, 2018 at 7:30 P.M. at the Palazzo.





## THE AMERICAN ITALIAN HERITAGE SOCIETY

**AIHS BOARD ELECTION RESULTS**

Board Elections were held at the November member meeting. Both nominees were voted in and approved as new Board members.

**Congratulations and welcome to the Board Lisa Bolamperti-Garrett and Patrick Petersen.**

**SAUSAGE SALE PICK-UP REMINDER**

If you ordered our Society's fresh Italian sausage, please remember pick-up is **Saturday, Dec. 8 from 10 a.m. to 1 p.m.**

Sausage \$27 / 5 pounds

Peppers: \$13 / quart

Olives: \$11 / quart

**We still need help cutting meat!**

Thursday, Dec. 6 & Friday, Dec. 7  
from 7:30 a.m. to 5:00 p.m.

Saturday, Dec. 8 at 7:00 a.m. to 1:00 p.m.

Call 402-493-8888 if you can help.

**JOIN US FOR THE 2018 EPIPHANY CELEBRATION**

**Sunday, January 6 12:30 p.m. to 3:30 p.m.**

Pasta & Meatball Dinner served at 1:30 p.m.

The Epiphany is one the best family events we hold! It's a true ethnic event and part of our Italian culture. The Befana and Santa will be visiting and giving bags of treats to children under age 12.

Free for all members, guests are welcome and a donation of \$7 to \$10 per person is appreciated.

Reservations are necessary. Please indicate the number of adults and children under age 12. Call 402.493.8888 or email [secretary@omahaitaly.com](mailto:secretary@omahaitaly.com).  
Deadline: Jan. 3



[facebook.com/AIHSOmaha](https://facebook.com/AIHSOmaha)



[www.omahaitaly.com](http://www.omahaitaly.com)



[secretary@omahaitaly.com](mailto:secretary@omahaitaly.com)

## PANETTONE – AN ITALIAN CHRISTMAS SWEET HOLIDAY BREAD

A golden fruit and nut freckled egg yolk bread from the Piedmont Province, in a small town 30 miles SW of Turin, Pinerolo, is the product of Galup Factory. They employ a staff of twenty-five through out the year but that goes up to seventy-five, September through February. They produce 6000 per day but in December the production is 10,000. The revenue from the U.S.A. alone is 50 million dollars.

The heavenly sweet bread came about in medieval times, it is said, by a chef named Antonio, for a Christmas dessert, hence the name “Tony’s Bread, pane di Tonio”.

The key ingredient is a free product – wild yeast from the area that gives it the right amount of environment, air, altitude and soil. The mother yeast of today’s bread goes back to 1922. The Galup also produces Pandoro and Columba de Pasqua, a sweet Easter bread in the form of a dove.

The prized ingredients besides the wild yeast are good eggs from the region, fat sultanas from Turkey or Australia soaked in Marsala wine from Sicily. The candied fruits come from Calabria and Sicily. The Farina is a strong formulated 00 flour. Butter constitutes one-half the volume of the cake. The rising process takes up to 40 hours. Dusting of the hazelnuts, from the Northern regions of Italy, tops the cake.

Baked at 350 degrees for one hour with the interior temp at precisely the center must be 194 degrees. The loaves rest upside down to prevent the crown from caving in. It will stay fresh for several weeks in the package but only a few days once opened.

*NOTE: This article above is taken from the November Issue of Saveur magazine.*

You may not be able to get the same ingredients as Galup does but here is a great recipe from our own AIHS Cookbook, from the late Sara Marchello – a fabulous dessert maker. It can be found on page 50. If you do not have a cookbook, you now have the recipe.



### Ingredients

2 cups milk, scalded and cooled  
1 1/2 pkgs dry yeast  
6 cups flour  
2 eggs  
1 cup sugar  
5 T. margarine or butter  
1 egg with 1 T. water slightly beaten  
1 1/2 tsp. salt  
1/2 c. raisins  
1/4 c. citron (mixture of candy and fruits available during Christmas)  
1/2 c. walnuts, coarsely chopped  
1 tsp. nutmeg

Scald milk, let cool to lukewarm; add yeast and salt; stir until dissolved. Cream margarine with sugar; add eggs. Put flour in large bowl, add nutmeg, then milk mixture and then add creamed mixture. Knead. Dough will be sticky. Grease bowl and put a few drops of oil on top of dough, then cover and let rise in warm place until doubled in size. Punch down and knead again until elastic. Add raisins, nuts and citron. Knead again. Divide into two portions and place each portion in a greased round casserole dish. Cover and let rise again until almost doubled. Bake at 350 degrees for metal casserole and at 325 degrees for glass or pottery. Bake for 15 minutes then brush the tops with egg mixture. Return to oven for 30 minutes longer. Cover top with foil if it browns too much. Remove from casserole and cool on racks.





## THE AMERICAN ITALIAN HERITAGE SOCIETY

**2018 OMAHA SMALL BUSINESS EXCELLENCE AWARD**

American Italian Heritage Society has been selected for the 2018 Omaha Small Business Excellence Award in the Festivals classification by the Omaha Small Business Excellence Award Program.

Omaha Small Business Excellence Awards recognizes outstanding small businesses that serve the Omaha area. Each year, their selection committee identifies businesses that they believe have achieved outstanding marketing success and provide a positive image of small businesses through service to their customers and community.

Thank you to all our members and volunteers who make La Festa Italiana the best festival in Omaha!



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## THE AMERICAN ITALIAN HERITAGE SOCIETY

**GET WELL SOON**

Please keep in your thoughts and prayers our members who are ill, including George Scalise, Teri Carlino, Helen Rotella, Romana Olivotto, Ernie Mascarello, Subby Anzaldo, Elanore Morinelli and Gary Ford.

We send our condolences to Dr. Joe and Shirley Evans for the loss of their son, Ken. Your family is in our thoughts and prayers.

**INDOOR BOCCE LEAGUE**

Indoor Bocce is scheduled to begin Wednesday, Jan. 10, 2018. League play will be on Wednesday nights from 6:30-9:00pm.

January 10th will be a meet, eat, and compete night. Meet new bocce players, have dinner, and play some bocce. A pot luck dinner will be served. Main dish will be provided. Everyone is asked to bring a side dish, snack or dessert. We will begin at 6:30pm on Jan. 10th.

We will be finalizing teams and helping place individuals looking to join a team. New teams and individuals are always welcome. The season will run approximately 12 weeks with some open dates due to scheduling accommodations. All matches will be played at AIHS il Palazzo. Please let Tom Morinelli know if you or your team are planning to play this season. Call 402-312-5959 or [tmorinelli@hotmail.com](mailto:tmorinelli@hotmail.com). Let the Good Times Roll.



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Buon Natale &  
felice Anno Nuovo!*





## THE AMERICAN ITALIAN HERITAGE SOCIETY

**NOVEMBER SPAGHETTI DINNER REPORT**

Our fall Spaghetti and Meatball/Sausage Dinner was held on Sunday, November 4, 2018. It was a very successful event and over 1,000 dinners were served. We want to thank all the members who sold tickets and attended the dinner. In addition we'd like to thank all the non- members, friends and neighbors who attended. All your support is truly appreciated.

The food was delicious and enjoyed by all who attended. We received many positive compliments on the food by guests. We want to thank Dr Ted Bolamperti and his crew for cooking the sauce. Thanks also goes out to the crews who made the meatballs, sausage, salad dressing and those who pre cooked the pasta. Thanks to Rose Leo-Koch, Cookie Ladwig, Carmen Grosse and the Bake Sale crew, Lucy Marasco and Lou and Sue Buda and their help at the T-Shirt table and Sam Marasco, Missy Orlando, Emma Leo-Mueller, Barbara Pence and Lisa Marescalco-Keres for running the front desk and specialty food sales. Also appreciated was Ed Wortman and Jonathan Adams who ran the bar and George Grillo and his crew who ran the Take-Out Serving area. Thanks also to the large crew who worked the serving line including Phyllis Pistillo, Tony and Cherrie Tringali and daughters Melanie and Evelyn, Denise Adams, Pat Peterson, Joanne Risicato and Gino Crisafulli. Special thanks also goes to Bob Rodino, Mike Bertino and Larry Pence for all their help in the kitchen cooking and preparing food for the dinner. Thanks to Terry Clark, Toni Healy and Micky Bolamperti who made salads throughout the dinner and Sal Risicato who greeted guests as they entered the dinner. A special thanks also goes out to all those who helped with set up, clearing tables, and those very few who stayed late with hall and kitchen cleanup.

At this busy dinner we also sold AIHS specialty foods which included spaghetti sauce, meatballs, sausage, peppers, salad dressing and Sicilian olives. Sincere thanks to all those that helped prepare and package all of these food products. We made a good profit on these items along with the profit made from the successful and busy Spaghetti Dinner.

It takes many, many volunteers to put on this event and we want to thank each and every one of you who helped in any way. The success of this spaghetti dinner is due to our wonderful, dedicated, hard working volunteers. We can't thank you enough for all that you do for the Society. Many thanks for once again to member Lou Rotella of Rotella's Italian Bakery for his generosity in donating the bread for the dinner. His continued support is sincerely appreciated. Mille Grazie, Submitted by President Terry Bolamperti

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**AIHS BOARD OF DIRECTORS**

**Chairman of the Board:** Larry Pence  
**President:** Dr. Terry Bolamperti  
**Vice President:** Wayne Moore  
**Secretary:** Ed Wortman  
**Treasurer:** Dennis McGuire

**Board Members:**  
Jim Leonardo  
Terry Pirruccello  
Dawn Abboud  
Missy Orlando

**The American Italian Heritage Society**  
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THE AMERICAN ITALIAN HERITAGE SOCIETY

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