



February 2021  
Volume 39 No. 2

# *The News*

THE AMERICAN ITALIAN HERITAGE SOCIETY

A Nonprofit Corporation; Omaha, NE



## **TAKE N MAKE SUPER BOWL DRIVE-THRU FOOD EVENT**

**Saturday, February 6  
10 a.m. to 1 p.m.**

No matter which team you're rooting for,  
we got you covered with an outstanding  
line up of your favorite Italian foods!  
**See page 2 for full menu & details!**

## **CARNEVALE**

**presented by  
Pasta Amore and AIHS**

**Tuesday, February 16**

**Pasta Amore - 11027 Prairie Brook**

**Starting at 5:30 p.m.**

**See menu and full details on page 3.**



### **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@aihs.com](mailto:secretary@aihs.com).



## THE AMERICAN ITALIAN HERITAGE SOCIETY

**UPCOMING EVENTS****No February Membership Meeting****March Membership Meeting**

Monday, March 8 at 7:30 p.m.

**Drive-Thru Food Event**

Saturday, February 6

10:00 a.m. to 1:00 p.m.

See details below

**Carnevale at Pasta Amore**

Tuesday, February 16 at 5:30 - 8:30 p.m.

See page 3 for details

**Pasta Fridays Return!**

March 5 &amp; March 12 from 5:30 - 8:00 p.m.

Details on page 3

**Easter Sausage Fundraiser**

Details in March Newsletter

**Wild Game Feed at Pasta Amore**

Sunday, March 7 Noon - 4 p.m.

More details in March newsletter

**Spring Spaghetti Dinner**

In April, details in March newsletter

**SUPER BOWL ITALIAN STYLE - AIHS DRIVE-THRU FOOD EVENT**

We have five delicious options for your Super Bowl party on Sunday!

**Saturday, February 6 from 10 a.m. to 1 p.m.**

Drive up, place your order and take it with you.  
No pre-order is necessary.

**TAKE & MAKE****#1 Italian Meatball Subs for 6 - \$30.00**

18 meatballs (3 per sub)

6 Rotella hoagie buns

1 qt frozen pasta sauce

12 oz. prov/mozz shredded cheese

**#2 Italian Pasta & Meatballs for 4 - \$25.00**

1 lb of uncooked mostaccioli

9 frozen meatballs

1 qt of frozen pasta sauce

**#3 Bag of 27 Frozen Meatballs - \$20****#4 Festa Sausage Pizza - Take & Bake - \$25****#5 Festa Cheese Pizza - Take & Bake - \$20**



## THE AMERICAN ITALIAN HERITAGE SOCIETY

**CARNEVALE AT PASTA AMORE - TUESDAY, FEBRUARY 16**

Join us for pageantry, food, drinks and live music for a night of merriment and fun on the night before the start of Lent. Costumes are encouraged but not required. A King and Queen of Carnevale will be crowned. Please come and enjoy yourselves at this unique and traditional event.

**Menu**

5:30      **ANTIPASTI**      *Bruschetta, Salami, Cheese and Olives*

6:11      **INSALATA**      *Ceasar Salad*

6:30      **PASTA**      *Lasagna Rosalia*

7:11      **CARNE**      *Medallions of Beef Tenderloin  
in a Mushroom Burgundy Sauce*

7:30      **DOLCE**      *Tiramisu*

8:11      Crowning of the King and Queen of Carnevale

Merriment and Dancing to Live Music

**COST**    \$30.00 / person    *Tax, gratuity and drinks not included*

*Limited seating and availability. Please RSVP to 402-391-2585*

**JOIN US FOR DRIVE-THRU PASTA FRIDAYS THIS LENT**

**March 5 and March 12 from 5:30 - 8:00 p.m.**

We will have four fabulous, meatless sauces!

Classic Marinara      Adult \$10; Child \$5

Olive Oil & Garlic      Adult \$10; Child \$5

Linguine and Claims      Adult \$13; Child \$7

Shrimp Scampi      Adult \$13; Child \$7

Cannoli      Four for \$16







## THE AMERICAN ITALIAN HERITAGE SOCIETY

**AIHS COOKBOOKS**

Cooking from home more and looking to try new Italian recipes? Our original cookbook "A Taste of Italy" is still available for sale for \$23.50, tax included. There are many great authentic, family recipes for appetizers, soups, salads, bread, pizza, meat dishes, seafood dishes, pastas, Society specialties, desserts and much more!

**CARNEVALE IN ITALY**

Carnevale is celebrated in Italy and many places around the world during the 40 days before Easter and a final party before Ash Wednesday and Lent. The name is said to derive from the words carne vale - 'farewell to meat'.

Carnevale was first celebrated in Venice in 1094 and has been officially sanctioned in that city since 1296. During the Middle Ages and the Renaissance Carnevale celebrations were popular throughout Europe. Today, public areas around Venice become the showcase for actors, acrobats and musicians with residents and visitors alike wearing elaborate masks and elegant costumes. One of the largest celebrations in Italy is in Viareggio, a city on the Ligurian Sea. Carnevale in Viareggio is held for the 5 weekends before Lent. The town of Ivrea, in the Piedmont region, has a unique carnival celebration with medieval roots. The carnival includes a colorful parade followed by orange-throwing battles in the center of town.

Carnevale would not be complete without food. In the south of Italy, especially around Naples, the end of Carnival on Fat Tuesday is celebrated by eating Lasagne alla Napoletana. There are a number of sweets that are typical of Carnevale and fried pastries are one of them. They are usually strips of dough that are fried and dusted with sugar or drizzled with honey. On the Amalfi Coast, you might find a drop of limoncello in the pastry dough.



## ITALIAN CHILDREN'S BOOK

Support a local writer and AIHS advertiser by purchasing "An American Mouse goes to Italy".

Mooch is a mouse. He lives in a quiet Midwestern town in America. Like every mouse, Mooch loves cheese!

One day, he finds himself in Italy! He discovers all the delicious cheeses, and beautiful sights of Italy. He learns some new words while he's there!

Beautiful illustrations show many scenes from Italy. Vocabulary words are introduced in Italian, and Italian cheeses are celebrated.

Available on Amazon.com and [www.AmericanMouseGoesToItaly.com](http://www.AmericanMouseGoesToItaly.com)

**\*\*Many members have purchased this book and are very pleased\*\***



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## Pasta Amore

Open Monday - Saturday  
4:30 p.m. to Close

Rockbrook Village 108th & Center  
402.391.2585





## THE AMERICAN ITALIAN HERITAGE SOCIETY

**PRAYERS FOR OUR MEMBERS**

Please keep in your thoughts and prayers our members who are ill, including Teri Carlino, Romana Olivotto, Dick Wieler, Marie Shafer, Lou Marcuzzo, Dee Mascarello, Betty Grillo, Lou Buda, Joe Daniels, Diana John-Cotton, Maria Leo and Elanore Morinelli.

**SCHOLARSHIPS**

**AIHS SCHOLARSHIP:** We will be offering two \$500 scholarships. Applications are now available to members' children attending a credited college. Must be members for 2 years.

**THE JOHN SCIGLIANO SCHOLARSHIP:** We are now taking applications for any AIHS members' children and grandchildren attending Creighton University in the science program.

If interested, please call the AIHS office at 402-493-8888 for either application.

**LOOKING FOR HELP WITH NEWSLETTER**

We are looking for someone to help with our monthly newsletter. If you have experience writing and designing in Word/Publisher, we ask you please consider volunteering. This is a great way to help our Society from home and it only takes a few hours a month. Anna (Ripa) Patrick will be welcoming her second baby this Spring and will no longer be able to help. We thank Anna for putting together the newsletter for the last four years. Please contact Tammy, the AIHS secretary, at 402-493-8888 if you are interested in helping.

**EASIEST WAY TO HELP US RAISE MONEY!**

By simply submitting pictures of your receipts at hundreds of local businesses to the TAGG (Together A Greater Good) mobile app, AIHS receives a percentage of your purchase! It's so easy! Download the TAGG mobile app on your smartphone. Visit participating businesses and snap a photo of your receipt. Choose American Italian Heritage Society for your cause.

**Participating businesses include:**

Big Fred's Pizza, Blatt Beer & Table, Blue Sushi, Brewsky's, DJs Dugout, Dante Pizzeria, Gandolfo's, Hog Wild, Hy-Vee, J. Coco, Jimmy John's, Le Petit, Local, Mangia Italiana, Omaha Steaks, Omaha Tap House, Paradise Bakery, Ragazzi's Pizza, Railcar, Roja Mexican Grill, Spin!, Tanner's, Timber Wood, Union Sports Bar and much, much more! See full visit of businesses online at [togetheragreatergood.com/participating-businesses](http://togetheragreatergood.com/participating-businesses).



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



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



## THE AMERICAN ITALIAN HERITAGE SOCIETY

**CHEF RICHARD BOLAMPERTI'S BEAN AND HAM SOUP****INGREDIENTS**

2 lbs. Northern white beans or navy beans	2 med. onions, chopped
2.5 - 3 lbs. smoked ham hock	4 med. red potatoes
2 sticks butter	3 garlic cloves, minced
2 qts. tomatoes, crushed	1 T. thyme
3/4 c. flour	1/3 c. parsley, minced
4 stalks celery, diced	6 qts. Water
4 carrots, diced	Pepper to taste



Rinse beans under running water. Soak overnight in enough water to allow beans to swell; drain beans the next day. In a large pot add 6 quarts water, beans and ham hocks. Cook on simmer (never on boil) for 1.5 to 2 hours or until beans are tender. When bones protrude from meat and can easily be pulled off, remove hocks. Let hocks thoroughly cool, discard skins, fat and bones. Dice ham into 1/2 inch squares, return meat to pot. Dice vegetables, all the same size, 3/4 inch squares and set aside.

In another pan on low heat, sauté garlic and onions in 2 sticks of butter; add flour a little at a time to absorb the butter. Cook for 3-4 minutes. Keep stirring. Do not brown. Add crushed tomatoes to flour mixture and mix well. Pour into pot. When beans are tender add diced vegetables; do not over cook vegetables. Add pepper. Do not add salt unless needed. Serve with toasted Italian bread.

Chef Richard Bolamperti earned the Golden Toque Award, the highest honor a chef can achieve.

**2021 AIHS BOARD OF DIRECTORS**

**Chairman of the Board:** Lisa Bolamperti-Garrett

**President:** Dr. Terry Bolamperti

**Vice President:** Jeff Ladwig

**Treasurer:** Nikki Sandmeier

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**Board Members:**

Melissa Orlando

**The American Italian Heritage Society**  
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