



THE AMERICAN ITALIAN HERITAGE SOCIETY

A Nonprofit Corporation; Omaha, NE

SAUSAGE SALE

PICKUP

Saturday, December 9th
10 a.m. to 1 p.m.

Sausage \$33/ 5 pounds

Peppers \$15/ quart

Olives \$15/ quart

Spaghetti Sauce \$9/ quart

(2 or more \$8 each)

Frozen Meatballs \$25/ bag of 25

Italian Salad Dressing \$4.50/ 16 oz



Place your order by Wednesday, Dec. 6th,
email secretary@omahaitaly.com or call
402-493-8888 x1.

Please include: Name, cell phone number,
Regular or hot sausage and amount of the
items you are ordering. Thank you!

WE NEED YOUR HELP CUTTING MEAT!

Thursday, Dec. 7 from 8:00 a.m. to 4:00 p.m.

Saturday, Dec. 9th at 7:00 a.m. to 1:00 p.m.

Call 402-493-8888 x1 if you can help.

Mostaccioli and Meatball Dinner —This Sunday

Sunday, November 5th — Noon to 6:00 PM

Tickets: Adults \$12 and Children \$6

Meal includes Mostaccioli, 2 Meatballs, Italian Salad, & Bread & Butter.

Bake Sale: Variety of desserts available



THE AMERICAN ITALIAN HERITAGE SOCIETY

UPCOMING EVENTS

Pasta Dinner - Sunday, Nov. 5th, noon - 6pm

Membership Meeting

Monday, Nov. 13th, 7:30pm

Sausage Sale Pickup

Saturday Dec. 9th, 10:00am - 1pm

Italian Cookie Exchange at the December Membership Meeting

Please bring enough cookies to share & exchange with our fellow members

Important Reminder:

*** Please send in Festa ticket money and Membership Dues which were due in June.**

October 2023 Membership Meeting Report

The General Membership Meeting was called to order on October 16, 2023 by President Terry Bolamperti and opened with the Pledge of Allegiance with veterans Larry Belfiore and Joe Daniels as flag-bearers. There were 22 members in attendance. Members were welcomed and many Festa Captains were in attendance. The minutes of last month's meeting were read and approved by members. The Treasure's Report was given by Treasurer Jeff Ladwig and approved by the membership.

Old business discussed was the Festa Italiana. It was a great Festa even though there were daytime temperatures of 95 degrees all weekend. The evenings did cool off nice resulting in very comfortable Festa nights. A detailed Festa report was given. Members were informed of a lot of increases in prices this year which will lower our net profit. Festa chairman Terry Bolamperti once again thanked all volunteers that helped in any way making this years Festa a big success. All members present at the meeting were very pleased and grateful to be a part of this successful event. Mille Grazie a Tutti.

New business was discussed including honoring Christopher Columbus on the commemorating his Discovery of America. The month of October is Italian Heritage Month and all were asked to do things this month to enhance our Italian culture. Terry reported that the Sons of Italy held a very successful Columbus Day Banquet at their hall awarding scholarships to several very qualified students.

The AIHS Fall Pasta and Meatball Dinner will be held at the Palazzo on Sunday, November 5th and all were asked to sell tickets, attend and volunteer if possible to make it a success. Many signed up to help at the meeting. Others wishing to volunteer can call Beth at the AIHS office. It was also announced that Society specialty food items will be sold at the Pasta Dinner including meatballs, sauce and salad dressing. The Pasta Dinner meatballs will be made (mixed, balled, baked and bagged) on October 26th.

The meeting was adjourned and the Piece of the Pie winners were Carmen Grosse and Anthony Espinosa. After the meeting members enjoyed camaraderie along with meatball sandwiches prepared and served by Larry Belfiore. Members were invited to come to the next Membership Meeting which will be held on Monday, November 13, 2023.

Submitted by AIHS President Dr. Terry Bolamperti

2023 AIHS BOARD OF DIRECTORS

Chairman of the Board: Toni Bac

President: Dr. Terry Bolamperti

Vice President: Joe Garrett

Treasurer: Jeff Ladwig

Secretary: Courtney Dice

Board Member: Sal Belfiore

Board Member: April Belfiore

Board Member: Nick Bolamperti

EPIPHANY CELEBRATION

Mark your calendar for the AIHS Epiphany Celebration which will be held on Sunday, January 7th, 2024 from 12:30 p.m. to 3:30 p.m. The Epiphany is one of the best family events we hold. More information will be available in the December Newsletter.



Mostaccioli & Meatballs or Sausage Dinner

Sunday November 5th

Noon - 6:00 pm

Tickets: Adults \$12

Children \$6

Please invite family members, & friends for this dinner.

Meal includes Mostaccioli, 2 Meatballs Italian Salad, & Bread & Butter.

****Members please bring desserts or pastries for our Bake Sale****



Thanks to Member Dave Fucinaro

The American Italian Heritage Society would like to express our sincere thanks and gratitude to Society member Dave Fucinaro and to Fucinaro Excavation. About two weeks before the Festa, Dave and his crew showed up at Palazzo early in the morning with heavy equipment to move our Festa storage trailer up the hill to another area in the parking lot. Dave and his crew cut out and graded an area next to the dumpster. We purchased a storage unit to be placed in this area and will have room for another storage unit in the future. Dave and his crew moved the old Festa trailer, graded the 80 x 30 foot area to proper degree of fall and gradation for efficient drainage. They had the curb cut out and brought in truck loads of aggregate (crushed stone and asphalt) that they leveled out, hardened and tamped with heavy duty roller equipment. The result was a hard surface aesthetically graded so that our storage unit could be placed there. The crew also removed all of the bricks, stone and the scrap metal stored under the old Festa trailer. This job was completed in less than five hours. Dave provided this service as a donation from Fucinaro Excavating to the Society. For this, we are deeply grateful! Dave said he was proud to be able to offer his expertise to help the Society. We can't thank Dave Fucinaro and Fucinaro Excavating enough for this generous service to the AIHS.

Submitted by AIHS President Terry Bolamperti

NOTE: The Fucinaro Excavating Co was contracted by Vacanti & Randazzo Companies to do all the grading during construction of Palazzo in 2013.



THE AMERICAN ITALIAN HERITAGE SOCIETY



Report on the 39th Festa Italiana

**Big Crowds - Hot Days and Comfortable Nights - Great Entertainment and Fireworks
Italian Cars Displayed - Authentic Italian Food - Italian Imported Wines and Beers
Delicious Desserts - Reminiscent Photos - Warm Camaraderie**

These words describe the Festa Italiana this year. The Festa Committee organized and planned a well-run Festa at the Palazzo. Operations ran smoothly and efficiently by the Committee and Festa Chairman Terry Bolamperti. It was a great Festa with wonderful volunteers and big, fun-loving evening crowds. We are truly grateful to all of our friends in businesses that offered trucks, trailers, equipment and many other items essential to the success of the Festa.

Thanks goes out to all the crew that was responsible for unloading the Festa truck, repairing booths that needed it and setting up all the outside booths, bars, tents and equipment needed for both inside and outside. Special thanks and appreciation to Jim Mazzei, Tom Clark, Larry Pence, Mary Kay and Gary Ford, Sal Belfiore, Larry Belfiore and Wayne Moore and their crews for all they did before, during and after the Festa.

Sam Troia, Dawn Abboud and Mark Bartolomei and their large crew ran the entrance gate of the Festa and were kept busy all weekend welcoming guests as the shuttle buses continually dropped them off at the gate. They also checked in the many volunteers who worked the Festa all weekend.

A multitude of authentic Italian foods were prepared by members and many compliments were given. As the Festa opened Friday night, huge lines formed at the Food Lines. Gaye Capellupo and Nikki Sandmeier chaired the Outside Food Line. Captain Toni Bac and her crew ran the Inside Food line on Friday and Saturday. The pasta, meatballs and sauce were delicious. The freshly baked pizzas and our famous AIHS Sausage and Peppers were a hit as well as Chicken Sicilian, Chicken Primavera, Garlic Cheese Bread and Italian Salads.

Bob Rodino once again efficiently ran the kitchen, the heartbeat of the Festa, with all of his hard working kitchen crew. The Deli served a variety of items including hand-made Fried Ravioli, Stuffed Peppers and Vasomauro (broccolo). Deli Captain George Grillo and his crew also served Olivi Scuciadi or cracked Sicilian Olives, Semenza and Cumpettes. These foods bring back lots of memories.

All the outside booths were decorated festively with Italian colors, lights and flags. Outside food lines were crowded and runners kept busy keeping the lines supplied. The Pizza Booth manned by the Larry Belfiore and Sal Belfiore families was active making freshly prepared Festa Pizzas and selling them as fast as they could bake them. The Sausage and Peppers and Meatball Sandwich booth was run by Captain Joe Garrett and family. We had many compliments as usual for our AIHS Sausage and Pepper sandwiches.

The Seafood Booth, run by Dawn Bolamperti and Sal and Giovanna Risicato, offered freshly prepared sautéed Scampi and fried Calamari. We thank Mary Kay Ford for ordering all the supplies for the Festa and keeping all the paper goods and plasticware supplied to all booths throughout the Festa. This helped Captains run their booths more efficiently.

The bars were run by bar manager and Captain Wayne Moore and Captains April Belfiore, Courtney Dice, Joe Daniels and Bob Eichelberg. These bars served a lot of local and Italian beers and imported wines and liquors. A variety of Italian desserts were offered at the Festa. The Pasticceria, headed by Rose Leo-Koch and her crew served thousands of homemade Italian pastries including cannoli, biscotti and pizzelles. The Steve LaGreca family served several flavors of soft serve Sorbetto in addition to Spumoni. Micky Scalise-Bolamperti and family ran the ever popular Fried Dough Booth serving fresh hot fried dough as fast as they could make it to a line that never seemed to end.

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THE AMERICAN ITALIAN HERITAGE SOCIETY

The Festa is a family-oriented event with many, many children attending. The children activities area was run by Heinz Glow Entertainment and included many fun bounce houses and rides, face painting, fun tattoos, face painting and coloring. The children were kept very busy and had a fun time. Mary Thompson and David Johnson and their crew entertained the crowd selling pickles and gift items.

Many guests young and old attending the Festa enjoyed the Bocce Ball Court managed by Tom Morinelli. There was a celebrity Bocce Ball competition on Friday night. On Sunday there was a tournament with competition between Sons of Italy, the Santa Lucia and the AIHS. Our Society won the tournament and has bragging rights for another year!

Diane Russo once again displayed the meaningful Pictorial History. We are grateful to Lucille Gibilisco for all the years she worked on organizing and framing and displaying these photos. We are also thankful to Diane Russo for continuing the work that she and Lucille did for many years. World War II service men and family wedding photos are always a hit, along with the many old grade school class photos and Society events. It was a great pictorial history and it brought back good memories for many.

Many thanks to Talia Bolamperti-O'Malley and Chaella Bolamperti-Youde for helping with new T-shirt designs and along with Mary Ann Sofia, Carol D'Agata and Toni Healy working the T-Shirt and Italian Novelties Booth. It was very successful and they nearly sold out of many of their items. The Food Demonstrations were organized well and the presentations were well attended. The Food Demos were sponsored by Pasta Amore Ristorante and owners Matt Burbach and Jerrod Clarke shared secrets of many of their specialties. Everyone was pleased with the demos and also enjoyed the samples.

The entertainment was lively and festive with local and professional performers throughout the Festa. Subby Anzaldo Jr. booked all the entertainment for the Festa and performed "Sebastian sings Sinatra" on Sunday night. Always a delight is the performance of the popular Santa Lucia Marching Band and La Banda led by Mike DiGiacomo. The Big Bands rocked the crowd each night to close the Festa. Bellino Fireworks wowed the crowd with an exciting show of fireworks on Friday and Sunday night. We received many comments that our fireworks show is the best in the city. We also had Tom Grasso as a first-time Master of Ceremonies for the entertainment. He promoted the entertainment and booths both inside and out. Being a lifelong car racing enthusiast and announcer, Tom organized a variety of classic cars to be on display at the Festa grounds on each side of the Rotella's main stage. Tom Grasso had Italian cars including Ferraris, an Alfa Romero and a Lamborghini and cars owned by Italians including a 55 Chevy convertible, a Corvette and a 69 GTO Judge. The Festa classic car show sparked lots of interest.

Guests were welcomed by Sam and Lucy Marasco and Polly Chandler and their crew at the Information Booth. They recruited 13 new members at the Festa. Ted Nestroyl, Maria Bertino, Maddie Fischer and crew kept busy all weekend working the money room late into the night. We are very grateful to Sergia Muellner and her family who ran the Volunteer Dining area. They served all volunteers throughout the weekend with a smile.

The Sunday morning Festa Mass was Celebrated by Father John Pietramale. It was a solemn and uplifting ceremony. The Palazzo ballroom was nearly full with over 150 in attendance. The mass was offered in memory of the deceased members of the AIHS.

The AIHS would like to thank all those who helped at the Festa including all who helped in planning, food preparation, in moving equipment and supplies, in loading and unloading vehicles before the Festa, setting up the booths, setting up decorations, putting up signs and banners, setting up the kitchen equipment and for all the many volunteers at the Festa. We are grateful to Paulie Scalise and his crew for engineering the electrical needs. This was his first year taking on this job of getting power where needed and it went perfectly without a hitch.

Thanks also goes out to the absolutely great crew who showed up on Monday for the Festa tear down when all of the enthusiasm and energy was nearly gone. This crew was most helpful on Monday, which resulted in getting done more efficiently. The extra help received on Monday was extremely appreciated.

In conclusion, the 39th Festa Italiana was a big success, with great food, fun and entertainment. It was an expression of Italian heritage. It was a taste of Italy. A big Mille Grazie "a thousand thanks" goes out to all who helped or took part in any way. Grazie e Ciao!!

Submitted by Festa Chairman Terry Bolamperti



THE AMERICAN ITALIAN HERITAGE SOCIETY

Generous Donation & Note from Charter Member's Daughter

Dear A.I.H.S., On behalf of my parents, Ross and Jean Pisci, long time and founding members of the AIHS, I would like to make this donation. The long time members, founders and the AIHS were all very near and dear to my parents. They had wonderful times, made wonderful memories and established life long friends they cherished. As I recall in my early days being involved with my parents at AIHS LaFesta, there was so much dedication, love and spirit for this organization and what it meant to all of the members. Our family will always cherish our parents' devotion, love and connection to the AIHS and the joy it brought to their lives and ours. They were so very proud of the AIHS and all of the members.

God Bless! On behalf of Ross & Jean Pisci, Michelle Pisci-Bratetic

Memorial Thank you

We would like to thank several members for their generous monetary donations and prayer cards after the passing of John "Butsy" Bolamperti to the American Italian Heritage Society. Sincere thanks to Mary Kay and Gary Ford, Ann Marie Falco-Marr, Gene Crisafulli, Terry and Micky Bolamperti, and AnnaMaria Leo.

P.S. We would like to remind members that any memorial donations can be sent to AIHS.

Other Notes of Thanks Received

Thank you for all you do to help preserve our Italian heritage. -Charlie Vacanti

A special Thank You, to all of you who work so hard towards keeping our Italian heritage alive. My family and I enjoy fun and a sense of home every time we enter the doors at AIHS. Sincerely, Bobbie Carlson



We are in great need for volunteers for this weekends Pasta Dinner and to help prepare meat for the upcoming sausage sale!

Even if you can just spare an hour or two, we would love to have you. Please email Beth at secretary@OmahaItaly.com or call **402-493-8888 x1**.



PRAYERS FOR OUR MEMBERS

Please keep in your thoughts and prayers our members who are ill, including Ted Bolamperti, George Grillo, Cookie Mascarello-Ladwig, Geno Crisafulli, Joe Daniels, Maria Leo, Sebastian Youde, Margo Pirruccello, Kim Rodino, Deacon Steve Grandinetti, Ann Marie Falco-Marr, Judge Joe Troia, Tara & Jim Virgilito, Cecilia Bellinghiere, Larry Bonacci, John Portera, Richard Bolamperti and Sam Marasco.

FESTA TICKETS AND MEMBERSHIP DUES

Please promptly return Festa tickets/money and mail membership dues as soon as possible.

5110 N. 132nd Street Omaha NE 68164

Contact the Office to drop off Festa Ticket money or to renew over the phone.

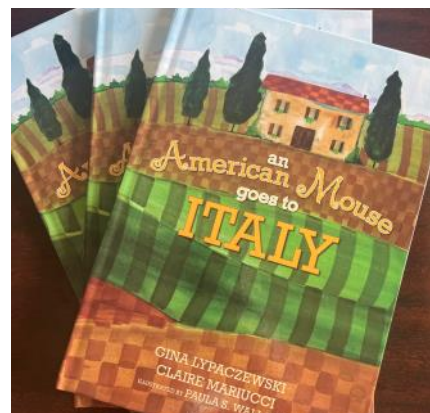
CHILDREN'S BOOK FOR SALE

Based on a true story, written by Author & AIHS Member, Gina Lypaczewski-

“An American Mouse Goes to Italy” can be purchased at the AIHS office

Paperback \$12

Hard Cover \$18



PLEASE CONSIDER ADVERTISING WITH US!

We are looking for additional businesses to advertise in our monthly newsletter. If you have a business or know of one that would like to advertise in our newsletter, we encourage you to call the office at 402-493-8888 or email secretary@omahaitaly.com.

AIHS COOKBOOKS FOR SALE

Our original cookbook “A Taste of Italy” is still available for sale for \$25, tax included. There are many great authentic, family recipes and Society specialties. Cookbooks can be purchased at the AIHS office.

TAGG (Together A Greater Good)

Download the TAGG mobile app on your smartphone. Visit participating businesses, snap a photo of your receipt. Choose American Italian Heritage Society. Hy Vee is among businesses that donate a % to AIHS for your purchases.



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www.omahaitaly.com



secretary@omahaitaly.com



THE AMERICAN ITALIAN HERITAGE SOCIETY



Meatballs for Pasta Dinner

We had a great crew rolling meatballs on Thursday, October 26 at il Palazzo. Everyone worked hard and then we enjoyed a nice lunch together. This great crew made over 5,000 meatballs for the upcoming pasta dinner on Sunday, November 5th. These meatballs turned out great so come out and enjoy some with us. Should be a great event. A special thanks goes to all our great volunteers who pitched in. We work hard but have a lot of fun!!! Mille Grazie!



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4:30 p.m. to Close

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402.391.2585

www.pastaamore.com



**Beef & Cheese Manicotti
(Manicotta De Bue E Formaggio)**

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“A Taste of Italy”

Louise Kojdecki


- 3/4 lb. ground beef
- 1/2 c. chopped onion
- 2 sm. Garlic cloves, minced
- 1 c. cream-style cottage cheese sauce
- 1/4 c. grated Parmesan cheese

- 1 egg, beaten
- 2 T. chopped parsley + extra
- 8 manicotti shells
- 1 (15 oz) can tomato-herb
- 1/2 c. shredded Cheddar



Filling: Cook the beef, onion and garlic until beef is browned and onion is tender. Drain fat and stir in cottage cheese, parmesan cheese, egg and parsley. Cook pasta in boiling water for about 18 minutes or until tender yet firm. Rinse with cold water and drain well. Spoon about 1/3 cup of filling into each shell. Arrange stuffed manicotti in an 8 x 12 inch baking dish. Pour herb sauce over top. Cover with foil and bake in 350 degree oven for 35 minutes or until heated through. Sprinkle with cheese and garnish with additional parsley.

Our “Taste of Italy” Cookbook can be purchased at AIHS for \$25


CASANOVA'S
BUTCHERY
ROCKBROOK

The old-fashioned butcher shop has returned to Omaha! Family-owned Casanova's Butchery is open in Rockbrook Village, 108th & Center. Casanova's sells only Choice and Prime beef—nothing less. Plus fresh pork, poultry, awesome burgers, homemade sausages, and amazing charcuterie, all at reasonable prices. Skilled butchers custom cut and prepare your order right in front of you. It's the way butchery used to be! Shop choice meats and buy them just how you want at Casanova's Butchery, open every day.

Casanovasbutchery.com | 531.867.7067
10914 Elm Street | Omaha, NE 68144
Casanovasbutchery@gmail.com



Rockbrook Village

**Hours Monday - Saturday, 9am to 6pm
Sunday, 9am to 3pm**



THE AMERICAN ITALIAN HERITAGE SOCIETY

5110 North 132 Street
Omaha, Nebraska 68164

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