



## The News

#### THE AMERICAN ITALIAN HERITAGE SOCIETY

A Nonprofit Corporation; Omaha, NE



## Spring Spaghetti & Meatball Dinner

Sunday, April 14<sup>th</sup> from 12:00 PM to 6:00 PM Tickets: Adults \$12 Children \$6.00

### Spaghetti and 2 Meatballs

Includes Italian Salad, Bread and Butter

Guests are welcome, so please invite your family and friends

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

Hope to see you there!



#### **UPCOMING EVENTS**

April Membership Social & Meeting Monday, April 8th 6:30 PM Social Meeting to begin 7:30 PM

Spring Pasta Dinner Sunday, April 14th 12 PM - 6 PM Wine Tasting Experience Saturday, May 11th 6:30 PM

**Membership Drive - May** 

Members Summer Picnic Sunday, June 2nd

#### **March 2024 Membership Meeting Report**

The General Membership Meeting held on March 11, 2024, was called to order by President Terry Bolamperti and was opened with the Pledge of Allegiance with Vinny Romano and Larry Belfiore as flag-bearers. Veterans were given Ducks Unlimited hats with emblems of DU, Veterans and the American Flag. The veterans wore them proudly throughout the night. There were 19 members were in attendance. New member welcomed was Beth Gibbs, whose maiden name was Deleo. Her Italian grandmother was from the province of Campobasso and her grandfather was from just south of Napoli. Next members were asked to take a moment of silence to remember all of our members that are ill. Special prayers were said for Charter Member, Dr. Richard Bolamperti who is in hospice and gravely ill. He is Terry Bolamperti's oldest brother. Prayers were also said for longtime member Mary Thompson, who has sold pickles at the Festa for nearly 40 years.

The **Treasurers Report** was given by President Terry Bolamperti, which was approved. Dr. Terry gave a report that we are having financial problems due to the Omaha Event Group not paying their rent and revenue share for much of 2023. We have had legal representation but we still have funds that are due to the Society. There was much discussion from those members present.

Old Business was discussed including the Carnevale which was held and hosted at Pasta Amore Ristorante on Tuesday February 25, 2024. Jeff Soneck played the part of the Bishop of Carnevale and the guests enjoyed a delicious antipasti, dinner and dessert prepared by the chefs at Pasta Amore. Thanks to all that helped in any way and those that attended.

New Business discussed was The St. Joseph Day Celebration which was planned to be held on March 17th. We may not be able to have the St Joseph Day event due the time and scheduling issues. We have planned an Easter Sausage Fundraiser on March 23, 2024 and the Spring Pasta Dinner on April 14, 2024. Volunteers are needed for these events. A Membership Drive will be held in April and all members will be asked to enroll a new member including friends and especially younger family members. We are also planning a Wine Tasting Experience in May.

The meeting was adjourned and the Piece of the Pie winners drawn were Terry Bolamperti and Wayne Moore. Members enjoyed tasty sausage and peppers and camaraderie after the meeting. All are welcomed to the next Membership Meeting which will be held at the Palazzo on April 8, 2024. We will plan a social hour prior to this month's meeting beginning at 6:30 PM.





We're planning the following event:

# Italian Wine Tasting Experience

Saturday, May 11th 6:30 p.m. \$85/person

Call now to reserve your seat or table!
Beth 402-493-8888 x 1

There will be 5 Italian wine selections with Quaffing, Soup & Salad, Dinner and Dessert.



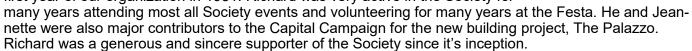
#### **MEMORIALS**

#### Dr. Richard A. Bolamperti

With a heavy heart I am writing this memorial about my dear brother, Dr Richard Bolamperti who passed away March 12, 2024 at the age of 90. He was born July 1, 1933 and was the eldest of five children of Richard B. and Palma Bolamperti. Richard grew up during the Depression in Little Italy in the house our grandfather originally purchased. At that time our family lived and shared this home with several other members of my mothers family including an aunt, uncles and cousins.

He attended Creighton Prep High School and Creighton University and graduated from Creighton Medical School in 1958. He went on to further his studies in Philadelphia to specialize in Radiology. Upon completing his Residency he returned to Omaha and worked in his practice as a Radiologist for over thirty five years. He was head of the Radiology Department at Lutheran Medical Center and later he opened a private practice in Radiology serving the patients of many physicians.

Richard and his wife Jeannette were married for over sixty five years. They were Charter members of the American Italian Heritage Society, joining in the first year of our organization in 1981. Richard was very active in the Society for



Richard is survived by his wife Jeannette; children Richard (Alisa), David (Mary), Libby Montemarano (Anthony), James (Sandra); twelve grandchildren and one great grandchild; brothers: Dr Ted (Jeaniene) and Dr Terry (Micky) Bolamperti; sister-in-law Jane Bolamperti, brother-in-law Jess Wills. Richard was preceded in death by his parents Richard and Palma Bolamperti, daughter, Caeli Bristol; sister Cathi Wills and brother Dr John Bolamperti. We ask that all keep my brother Richard and his family in your thoughts and prayers. He will be missed dearly.



#### **Mary Thompson**



Longtime member Mary Thompson passed away in February, 2024. She fought lung cancer for over 12 years with homeopathic treatment means. Last year the disease spread and she was helpless to fight it any longer. Mary was the main Pickle Salesperson at the Festa. How she started was a good story. Mary Thompson was at the Rookery Bar on 19th and Farnam St. Her friends Gene and Elaine Marchello happened to be there at the same time during the summer of one of the first Festas. Elaine asked Mary if she would sell Pickles at the Festa that year. She said that she would sell Pickles at the Festa that year. For the record Mary Thompson ended up selling Pickles at the Festa every year for over 40 Years. She was too sick and weak to sell them at the Festa last September, but she did get David Johnson to take over for her. Throughout the years she also sold bracelets necklaces and hats the would light up which were very popular for many years at the Festa. We will miss her and especially when she'd walk the Festa grounds shouting "Pickles, Pickles".

Please keep Mary and her family in your thoughts and prayers.



#### **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 & Tim Virgilito, Cecilia Bellinghiere, John Portera, Sam Marasco, and Lou Buda.

#### **Grazie/Thank You to Members for Your Generous Donations**

The American Italian Heritage Society is a qualified 501© non-profit for Federal tax purposes.

#### **MEMBERSHIP DUES**

Membership renewals will be coming in the mail soon. Recruiting new members is how we build the Society. So please welcome your family and friends to join our Society!

#### TAGG - (Together A Greater Good)

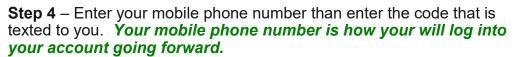
The TAGG Mobile App is no longer available in the App Store or Google Play and will not be supported. Switch now to the new and improved <u>TAGG.today</u>

- **Step 1** Open your web browser on your device and visit TAGG.today.
- Step 2 Add TAGG.today to your home screen (like an app) for easy access plus stay logged in.

iPhone/iPad (Safari) Tap share icon (square with arrow) >Add to Home Screen

Android (Chrome) Tap Menu icon (3 dots) > Add to Home Screen

**Step 3** – Visit TAGG.today from the button you just created and click "Login/Sign up"



- **Step 5** Once logged in, complete your profile in the upper right.
- **Step 6** Complete your profile and SAVE points! Allow 3 business days for points to be added. Questions? Email hello@togetheragreatergood.com

#### YOUR POINTS HELP SUPPORT THE AMERICAN ITALIAN HERITAGE SOCIETY!









#### **Easter Sausage Sale**

The AIHS Easter Sausage Sale was a huge success. Volunteers made over 1,400 lbs. of fresh Italian sausage, 84 quarts of peppers, 60 quarts of olives, 84 spaghetti sauce, 72 bags of meatballs and 41 Italian salad dressings. This was a very successful, much needed fundraiser for our Society. Without the tireless efforts of our volunteers, none of this would possible! Mille Grazie!!!

We still have some Peppers, Spaghetti Sauce, and Meatballs available for purchase. If you are interested in any of these items please call Beth at 402-493-8888 x 1.

#### 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 x 1 or email secretary@omahaitaly.com.

Please continue to support our advertisers who make this newsletter possible!



## Pasta Amore

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#### **Chicken Florentine**

2 Filet of boneless, skinless breast of chicken
2 Celery stalks, diced
1 Onion, chopped
2 T. butter

pg. 87

1-2 T. flour1 c. whipping cream2 pkgs. chopped frozen spinach1/2-3/4 c. Parmesan cheese

**Lori Murante** 



butter or margarine in saucepan. Melt. Add flour; stir until thickened. Add chicken broth and whipping cream. Stir until thick. Add half of the Parmesan cheese. Add half of the cheese sauce to cooked, drained spinach. Place in casserole. Arrange chicken breasts on top and cover with remaining cheese sauce. Sprinkle with remaining cheese. Bake at 350° for 20 minutes. Serve with warm, crusty Italian rolls.

Cook skinless chicken in 1 cup water with celery and onion. Remove chicken. Strain and save 1 cup chicken broth. Place 1 to 2 tablespoons

This recipe can be found on the "A Taste of Italy"
Cookbook, on page 87.
Cookbooks can be purchased through the AIHS Office for \$25.00.
To purchase a cookbook call (402) 493-8888 x 1.

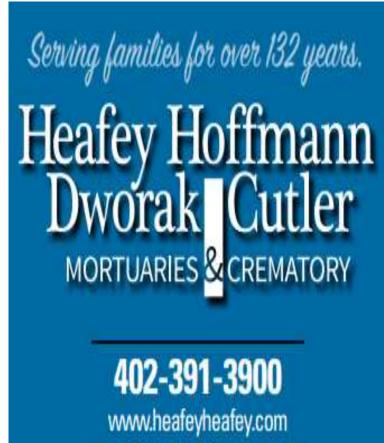




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