



July 2019  
Volume 37 No. 7

# The News

THE AMERICAN ITALIAN HERITAGE SOCIETY

A Nonprofit Corporation; Omaha, NE



## Labor Day Weekend!

il Palazzo - 132nd & Fort St. Rain or Shine!  
**DANCE UNDER THE STARS**

### Friday, August 30

6:00 p.m. - 11 p.m., The 70s Band at 8:00 p.m.  
Santa Lucia Marching Band & Local Entertainers

### Saturday, August 31

5:00 p.m. - 11 p.m., The Brits at 8:00 p.m.  
Santa Lucia Marching Band & Local Entertainers

### Sunday, September 1

Noon - 11 p.m., Taxi Driver at 8:00 p.m.  
Santa Lucia Marching Band & Local Entertainers

**\$5.50 Advance - \$7.00 Door**

**Children under 12 are free with an adult**

Festa tickets will be mailed to all members in July. Please sell to family, friends and co-workers. The success of the Festa is related to ticket sales.

## Bellino Fireworks Friday & Sunday

*More details to come in August Newsletter*

### 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**

**July Membership Meeting** Monday, July 8 at 7:30 p.m.

**Festa Captain Meeting:** Wednesday, July 31 at 7:00 p.m.

\*Captain packets will be distributed at the meeting

**JUNE MEMBERSHIP MEETING SUMMARY**

The membership meeting was held on June 11, 2019 and called to order by President Dr. Terry Bolamperti with 35 members in attendance. It was opened with the Pledge of Allegiance with veterans Jim Mazzei and Tom Clark as flag bearers. There was a moment of prayer for ill members of the Society. The May meeting minutes were read and approved. The Treasury Report was given and approved.

Old Business was discussed including the Wine Tasting Experience. Tom Morinelli was thanked for a fine job chairing the event. He received an applause from those in attendance. All members were reminded to send in their dues as soon as possible if they haven't already done so. The Members Summer Picnic was held June 2nd in the Festa grounds. The weather was beautiful and we had one of our biggest crowds ever with over 100 in attendance, including over 30 children. Wayne Moore chaired this event and he and his crew planned a good time for all. Sausage and pepper sandwiches, hotdogs and beverages were provided by the Society and members brought side dishes to share. Wayne Moore also received an applause from members.

New Business was discussed including the upcoming Sausage Fundraiser on June 22nd chaired by Wayne Moore. Much help is needed for this event and all were asked to sell more sausage and peppers. Since we were sold out of meatballs, Dr Terry got a crew together to make meatballs to sell at the Sausage Fundraiser. They are a very popular item now at the Sausage Sale. The Festa was discussed briefly and Dr Terry noted that we are still in need of Festa Captains for several booths. The Festa Food preparation schedule was discussed briefly and the schedule will be published in the July newsletter. We always need a lot of help to prepare the food for the Festa. It was announced that our Society was not granted a city permit to sell fireworks. The city only allowed half as many permits this year. Bellino Fireworks though will once again do our Festa fireworks display. The Santa Lucia was congratulated for having a successful festival. Member Subby Anzaldo was congratulated for having Columbus Park renamed to the Subby Anzaldo Columbus Park Community Center.

Lastly, Dr Terry announced that the management of the Palazzo rentals would be handled by a company called Omaha Event Group. They manage several other facilities and the Board has voted to accept this new contract with them. In this contract the Society will retain its ownership and use of the facility for any events that we schedule throughout the year. It is anticipated that this will be a win-win situation.

At the close of the meeting a cake was brought out and all members in attendance sang Happy Birthday to Wayne Moore. Wayne was very surprised and thankful to all and we are all thankful to Wayne for all that he does for the Society. The Meeting was adjourned. The Piece of the Pie winners drawn were John Portera and Terry Bolamperti. Members then enjoyed camaraderie, sausage and peppers and birthday cake. Hope to see you all at the July membership meeting. Ciao. Submitted by Dr. Terry Bolamperti



## THE AMERICAN ITALIAN HERITAGE SOCIETY

**LA FESTA FOOD PREPARATION SCHEDULE****Volunteers are needed! Please call captains below if you can help:**

Item	Date	Captain	Phone Number
Dice and Sauté Onions and cut and brown meat - Sauce Prep	Thurs. June 27	Terry Bolamperti	402.333.6815
Sauce Cooking	Sat. June 29 & Sun. June 30	Bob Rodino	402.571.7751
Salad Dressing Grate Cheese	Fri. July 5 & Sat. July 6	Terry Bolamperti	402.333.6815
Bracioles, Falso Magro	Thurs. July 11	Rose Longo-Chamberlain	402.556.6071
Meatball Mixture	Thurs. July 18	Terry Bolamperti	402.333.6815
Meatball Roll & Bake	Sat. July 20	Bob Rodino	402.571.7751
Sausage Meat Cut	Thurs. July 25 & Fri. July 26	Wayne Moore	402.510.7056
Sausage Stuff, Link and Pkg	Sat. July 27	Wayne Moore	402.510.7056
Cracked Olives & Pepper Sauce	Thurs. August 1	Ted Bolamperti	402.572.7985
Cannoli Set-up & Making	Fri. August 2 & Sat. August 3	Rose Leo-Koch & Mary Kay Falco-Ford	402.991.0795 402.238.3838
Finish Cannoli & Mix Biscotti Dough	Sun. August 4	Rose Leo-Koch & Mary Kay Falco-Ford	402.991.0795 402.238.3838
Biscotti Baking & Frosting, Cannoli Packaging	Mon. August 5 & Tues. August 6	Rose Leo-Koch & Mary Kay Falco-Ford	402.991.0795 402.238.3838

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## THE AMERICAN ITALIAN HERITAGE SOCIETY

**2019 AIHS SUMMER PICNIC**

The Society held its annual Members Summer Picnic on Sunday, June 2nd on the Festa grounds at the Palazzo. Over 100 members, including 65 adults and 35 children, enjoyed a beautiful day with good food, drinks, fun activities and great camaraderie. The weather was the best anyone could ever remember with a sunny comfortable day and temperatures between 75 and 80 degrees along with a light breeze. The picnic was once again chaired by Wayne Moore who setup and organized the event and prepped all the food. Tom Clark helped Wayne all day and grilled the fresh sausage and hotdogs. The Society also provided beer, pop and wine in addition to sausage buns and peppers. We want to thank Lou Rotella from Rotella's Italian Bakery for donating all the sausage and hotdog buns. Attending members brought a wide variety of side dishes for the pot luck, including a great selection of salads, entrees and desserts. Many thanks to our wonderful members who prepared and brought these delicious dishes to share. There were many fun activities including bocce ball, softball and a bouncy house for the young children. Many had fun throwing, catching and hitting softballs and running the bases. The children had the most fun running through the water mist hose and throwing water balloons at each other and the adults. They especially had fun throwing water balloons at Wayne as he tried to outrun them.

We want to thank the picnic chairman Wayne Moore for all of his hard work in organizing and running this yearly event. Thanks also to the crew who helped Wayne including Traci Wheeler, Tom Clark, Terry Clark, Toni Healey, Carmen Grosse, Micky Bolamperti and Lisa Marescalco-Keres. Thanks to anyone else who helped in any way. You all did a great job! Mille Grazie. Submitted by Terry Bolamperti





## THE AMERICAN ITALIAN HERITAGE SOCIETY

**NEW EVENT MANAGEMENT FOR IL PALAZZO**

We are excited to announce a new partnership with the Omaha Event Group, an event management company that will be working with us to manage future banquet events at il Palazzo. Omaha Event Group specializes in planning and executing various types of events around Omaha. They currently have three locations which include Omaha Design Center, The Downtown Club and Empire Room. The previous Palazzo Event Manager, Jake White, is leaving to pursue an exciting opportunity to grow his personal event planning business.

The Society will still maintain ownership of our beautiful building we worked so hard for. We will continue to hold all our Society events here, as well as La Festa. We believe this partnership will be a good opportunity to get our building rental marketed for various events. If you are interested in renting il Palazzo for your next wedding, special event or fundraiser, you can still contact Diana at [secretary@omahaitaly.com](mailto:secretary@omahaitaly.com) or 402-493-8888.



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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 George Scalise, Teri Carlino, Helen Rotella, Subby Anzaldo, Gary Ford, Jim Capellupo, Gary Wasinger, Ted Bolamperti, Romana Olivotto, Mick John, Bill McDonald and David Harris, son of charter member Madeline Harris. Please contact Diana at the office to add to this prayer list. 402.493.8888.

## MEMBERSHIP DUES

AIHS Membership Renewals were mailed in June. It is very important that you complete the form and mail in your membership payment today! Please make sure to include your home and cell phone numbers, home address and email. Additionally, you will find on the back of the sheet a **Volunteer/Participation Form**. As you know, volunteering is the backbone of the American Italian Heritage Society and it's members. Please take a moment to fill out. We ask you also include any suggestions and concerns. **Please promptly mail your dues and form to the office at 5110 N. 132nd St. 68164**



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### **TOM'S LIVE MARKET NOW HAS FARM FRESH POULTRY**

**White Fryers, Young Roosters, and Old Hens**

**White Fryers - \$12.50 each – dressed 5# avg**

**Young Roosters - \$13.50 each – dressed 5 plus #**

**Old Hen (great for soups) - \$7.00 each**

Whole or Cut Up, same price, packaged in plastic bags  
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## THE AMERICAN ITALIAN HERITAGE SOCIETY

**2019 FESTA ADVERTISING & SPONSORSHIPS**

We are still looking for financial support for this year's Festa. Please help us spread the news of our advertising and sponsorship packages. This great family event can help companies promote their business to more than 15,000 people and demonstrate their community support and Omaha's Italian-American culture. There are packages for any budget, which include prominent signage on Festa grounds, recognition inside the Festa Program and free tickets for customers or employees. To learn about the packages, contact the AIHS office at 402-493-8888 or [secretary@omahaitaly.com](mailto:secretary@omahaitaly.com).

**SUMMER SQUASH AND BASIL PASTA**

Sautéed squash eventually gets jammy and saucy if cooked long enough, ideal as a way to coat big pieces of pasta.

1/4 cup olive oil  
8 garlic cloves, thinly sliced  
2 pounds assorted summer squashes and zucchini, quartered lengthwise, sliced  
Kosher salt  
1 teaspoon Aleppo-style pepper, plus more for serving  
12 ounces paccheri, ziti, or other large tube pasta  
2 ounces Parmesan, grated (about 1/2 cup), plus more for serving  
1 tablespoon fresh lemon juice  
1/2 cup basil leaves, divided



Heat oil in a large skillet over medium. Cook garlic, stirring occasionally, until very lightly browned around the edges, about 4 minutes. Add squash and increase heat to medium high; season with salt. Cook, tossing occasionally, until squash begins to break down. Turn down heat once it begins sticking, and continue to cook until the squash is jammy and soft, 12–15 minutes. Toss in 1 tsp. Aleppo-style pepper. Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until very al dente. Transfer pasta to skillet with squash using a slotted spoon or spider and add 1/2 cup pasta cooking liquid. Cook pasta, adding 2 oz. Parmesan in stages along with more pasta cooking liquid as needed, until sauce coats pasta and pasta is al dente. Toss in lemon juice and most of the basil. Divide pasta among bowls and top with more Parmesan and Aleppo-style pepper and remaining basil.

**AIHS BOARD OF DIRECTORS**

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

**President:** Dr. Terry Bolamperti

**Vice President:** Wayne Moore

**Secretary:** Missy Orlando

**Treasurer:** Open Seat

**Board Members:**

Dawn Abboud

Pat Peterson

**The American Italian Heritage Society**  
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