



# The News

#### THE AMERICAN ITALIAN HERITAGE SOCIETY

#### A Nonprofit Corporation; Omaha, NE



### **Spring Pasta & Meatball Dinner**

Sunday, April 30<sup>th</sup> from 12:00 p.m. to 6:00 p.m. Tickets: Adults \$12 Children \$6.00

#### Mostaccioli and 2 Meatballs

Includes Italian Salad and Bread and Butter

Guests are welcome, so please invite your family and friends

Members please bring desserts or pastries for our Bake Sale

Cannoli's will be available Hope to see you there

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.



#### **UPCOMING EVENTS**

April Membership Meeting Spring Pasta & Meatball Dinner Monday, April 10 at 7:30 p.m. Sunday, April 30th

Please join us the for the April Membership Meeting, the first 20 attendees will receive a FREE piece of the pie! You could be the winner! Hope to see you there!

#### March 2023 Membership Meeting Report

The General Membership Meeting, held on March 13, 2023, was called to order by President Terry Bolamperti and was opened with the Pledge of Allegiance with Joe Gregory and Anthony Espinosa as flag-bearers. 19 members were in attendance. New member welcomed was Linda Ternent, whose Italian family was originally from Buffalo, New York. She came to Omaha when her husband attended Creighton University Medical School. Her and her husband were referred to the Society by their good friend, Leo Fascianella. Next members were asked to take a moment of silence to remember all of our members that are ill. Prayers were requested for longtime Santa Lucia Band drummer Vincent Emmanuel who passed away on March 7, 2023. Special prayers are also requested for our longtime member Delores (Dee) Mascarello who passed away on February 27, 2023.

The **Treasurer's Report** was given by Treasurer Jeff Ladwig, which was approved. There was some brief discussion on the pros and cons of selling any of our land that was originally planned for use for parking.

**Old Business** was discussed including the **Carnevale** which was held and hosted at Pasta Amore Ristorante on Tuesday February 21, 2023. Gary Bosanek played the part of the Bishop of Carnevale and the packed house enjoyed a delicious antipasti, dinner and dessert prepared by the chefs at Pasta Amore. Thanks to all that helped in any way.

**New Business** discussed was The St Joseph Day Celebration which will be held on March 19th. . We have planned an Easter Sausage Fundraiser on April 1, 2023, and the Spring Pasta Dinner on April 30, 2023. Volunteers are needed for these events. A Membership Drive will be held and all members will be asked to enroll a new member including friends and especially younger family members

The meeting was adjourned, and the Piece of the Pie winners drawn were Sue Broadhead and Joe Gregory. Members enjoyed a tasty bowl of sausage and peppers stew after the meeting.

All are welcome to the next Membership Meeting which will be held at the Palazzo on April 10, 2023.

Submitted by AIHS President Terry Bolamperti

Memorial Please keep the family of longtime member Delores "Dee" Mascarello who passed away on February 27, 2023 in your prayers. Dee was preceded in death by her loving husband Ernie. She is survived by her children Ernie Jr. (Rose), Cheryl Mascarello (John) and Mark (Kathy Scanlon), grandchildren, great-grandchildren and great-grandchildren.



Paul Society and food pantry.

#### THE AMERICAN ITALIAN HERITAGE SOCIETY

#### ST. JOSEPH'S DAY CELEBRATION

The Society held a wonderful St. Joseph's Day Celebration on Sunday, March 19, 2023, with approximately 60 members and guests in attendance. We want to thank our chairpersons Joe and Jeanne Gregory for all their time and efforts in making the event so special. Lucille Gibilisco has chaired this event in the past for over 30 years and we want to thank her from the bottom of our hearts for the many, many years she has done this for Society. Dear Lucille, is 95 years old and she really appreciates Joe and Jeanne Gregory committing to taking over and chairing this important Society event.

Thank you to all of our dedicated volunteers who helped with food prep, cooking, serving, table set up, clean up, running the entry table and those who helped in any other way. We are truly blessed to have such wonderful volunteers. Joe and Jeanne Gregory set a beautiful traditional St. Joseph's Day dinner table with good China, wine glasses, sterling flatware and special foods they prepared for the occasion. The customary foods for the St. Joseph Table included fruits and vegetables, fava beans, cicide, lupini beans, fish, stuffed peppers, banana peppers, dates and confetti. Lou Rotella of Rotella's Italian Bakery donated the beautiful loaves of bread shaped into crosses and wreaths. The bread was displayed very nicely on the table. Our beautiful statue of St. Joseph along with flowers stood on display on the table for the event.

We were honored to have Fr. John Pietramale agree to give us a talk on St. Joseph. Unfortunately, he came down with an illness that morning and was unable to attend. Society President, Dr. Terry Bolamperti stepped up and gave the presentation explaining how a very long time ago there was a drought in Sicily and crops did not grow and prayers were made to St. Joseph for help as many in Sicily were starving. Prayers resulted in ample rain and the crops grew with abundant produce. The Sicilians were thankful and to show appreciation they set up the first St. Joseph tables filled with produce and invited all the poor and less fortunate to come and enjoy the bumper crop. The tradition spread into the mainland of Italy and eventually throughout the world. St. Joseph is the Patron Saint of Italy and many other countries as well. In Italy, Father's Day is celebrated on March 19th, his feast day. It's inspiring that the Society and the rest of the "world still celebrate the saint's feast day many hundreds of years after the first celebration in Sicily.

At the event we had music and singing going on as a procession with the Holy Family, St. Joseph, Mary, Jesus, took place. Thank you to Steve La Greca, his daughter Corrine and her son Kilian for playing the roles of the Holy Family and making the celebration more special. We also had a few sweet little angels who took part in the procession including the La Greca grandchildren and Gregory grandchildren. Thank you to the members and guests who made monetary and canned goods donations. St Joseph is the patron saint of the poor and needy. All proceeds after costs were donated to St. Vincent de





#### A Special Thanks to our Members for Making Meatballs

On March 9th, some of the AIHS Members and their friends came to the Palazzo and made some meatballs that will be used for the upcoming Sausage Sale and Spring Pasta and Meatball Dinner. A special thanks to AIHS Member Larry Pence who made a delicious salad and lunch for these volunteers and who organized the making of these meatballs.





#### **PRAYERS FOR OUR MEMBERS**

Please keep in your thoughts and prayers our members who are ill, including Ted Bolamperti, George Grillo, Cookie Mascarello-Ladwig, Kim Rodino, Ann Marie Falco-Marr, Joe Daniels, Cecilia Bellinghiere, Pat Peterson, Margo Pirruccello, Sebastian Youde, Maria Leo, Lou Bouda, Frannie Hutchings, John Portera and Deacon Steve Grandinetti.

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

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

#### **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>. Don't worry your history comes too.

Step 1 – Open the web browser on your device and visit TAGG.today

Step 2 – Add TAGG.today to your home screen (like and 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'

Step 4 – Enter your mobile phone number than enter the code that is texted to you. **Your mobile phone number is how your will log into your account going forward.** 

Step 5 – Once logged in, complete your profile in the upper right.

Step 6 – Complete your profile and SAVE! Enter NEW20 in the referral code box for 20 reward

points! Allow 3 business days for points to be added. Questions?

#### Email hello@togetheragreatergood.com

Many Businesses in the Omaha, Elkhorn and Council Bluffs Metro

Area participate in TAGG. A few of them are Pasta Amore, Hy-Vee,

Dragon Wok, Jimmy's Egg, Mangia Italian, and Jimmy John's. A complete list of Participating Business can be found on our website under Donate—TAGG Together a Greater Good.







www.omahaitaly.com

secretary@omahaitaly.com



#### **South Omaha Immigrant History Museum**

The South Omaha Immigrant History Museum is looking for written letters, artifacts, and pictures from the Stock Yards "Smell of Money" to be used in this museum. This Museum is opening April 22nd and will be located at 42nd and Center Streets in Omaha.

These items should be dropped off at the AIHS Office by April 19<sup>th</sup>. Carmelia de la Guardia is putting together this museum and asked AIHS if we could help her out. If you have any questions or would like to drop off any items at the AIHS Office, please call Lisa at (402) 493-8888 x 1 to confirm time. Thank you.

#### **Easter Sausage Sale**

The AIHS Easter Sausage Sale was a huge success. Volunteers made an awful lot of fresh Italian sausage and we sold out of the Society Specialty Foods. A special thanks to Gary and Mary Kay Ford and Barbara and Larry Pence for organizing this event.



## **Pasta Amore**

Open Every Day From 4:30 p.m. to Close Family Style Option on Sundays

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#### Pasticino Di Un Uovo

2 cup cake flour 1 whole egg (1/4 cup)

2 1/2 tsp. baking powder
1 tsp. salt
1/3 cup milk
1/3 cup softened butter
2/3 cup milk
1/5 cup milk
1/5 cup softened butter

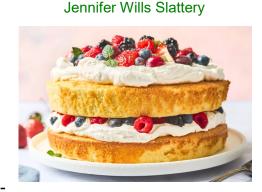
1 1/4 cup sugar

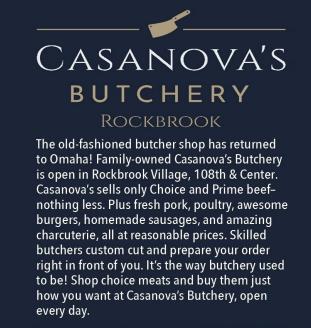
Sift together the flour, sugar, baking powder and salt. Add softened butter, 2/3 cup milk and vanilla. Beat for 2 minutes, add an-

other 1/3 cup of milk and egg. Beat for 2 more minutes. Pour mixture into 2 (8 x 8 inch) pans. Bake at 350 degrees for 30 to 35 minutes. Add frosting of your choice or top with ice cream fresh fruit, whipped cream or fruit sauce. Can also be decorated with colored shredded coconut flakes and Easter Candies.

If cupcakes are preferred, line cupcake pan with cupcake liners. Bake for 20 to 25 minutes. Makes 8 to 12 cupcakes. Then decorate cupcakes with your favorite things!

This recipe can be found on the "A Taste of Italy" Cookbook, on page 171. 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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