



The News

THE AMERICAN ITALIAN HERITAGE SOCIETY

A Nonprofit Corporation; Omaha, NE

SAUSAGE FUNDRAISER 4th of July



Saturday, June 24th: Pickup 10 a.m. to 1 p.m.

Place your order by emailing secretary@omahaitaly.com

Fresh Sausage \$33 / 5 pounds Frozen Meatballs \$25 / bag of 25

Peppers \$15 / quart Olives \$15 / quart

Spaghetti Sauce \$9 per quart, 2 or more quarts \$8 each

<u>Italian Salad Dressing</u> \$4.50 / 16 ounce bottle

Please provide your name, cell phone number, how many 5 lb. bags, regular or hot, link or bulk, # of bags of meatballs, peppers & olives.

VOLUNTEERS, WE NEED YOUR HELP!

We cut meat for sausage on Thursday June 22 from 8 a.m. to 3 p.m. Saturday, June 24 from 7 a.m. to 1:30 p.m.

We start at 7 a.m. on Saturday to ensure orders are ready!

Deadline to place your order is Wednesday June 21, 2023

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

Member Summer Picnic June 4th
June Sausage Sale June 24

June Membership MeetingMonday, June 12th at 7:30 p.m. at il Palazzo

LA FESTA ITALIANA- Labor Day Weekend

May 2023 Membership Meeting Report

The General Membership Meeting, held on May 8, 2023 was called to order by President Terry Bolamperti and was opened with the Pledge of Allegiance with veterans Tom Clark and Larry Belfiore as flag-bearers. There were 20 members in attendance. Members were asked to take a moment of silence to remember all of our members that are ill and for recently deceased members.

We welcomed new members Paige and Justin Kraft. Paige has Italian roots as her grandparents came to America around 1910. Her grandmother's family, the Napolitani's, came from Naples and her grandfather's family, the Barratta's were from Calabria in southern Italy. They were interested in genealogy and they were referred to Sheri Kanger's group that meet on Zoom on Tuesdays. They were given a warm welcome.

The minutes from last months membership meeting were read and approved. The **Treasurers Report** was given by AIHS Treasurer Jeff Ladwig and the members approved it. **Old Business** discussed was the **Sausage Fundraiser** held on April 9th and the **Spring Pasta Dinner**, which was held on April 30th. Both were successful. Thanks to all that helped in any way at these events.

New Business discussed included the upcoming annual **Membership Summer Picnic** which will be held on Sunday June 4 at the Palazzo on the Festa grounds. The Membership Summer Picnic was cancelled the previous 2 years due to Covid restrictions. The **Festa** was discussed and the plan is to proceed with the Festa on Labor Day Weekend. Festa Captains will be contacted this month. Festa food prep will be done July and August. We will have the Fourth of July **Sausage Fundraiser** on June 24th. The AIHS **Membership Drive** is ongoing as dues statements will be mailed to all members in May. All were asked to enroll a new member and send in dues promptly.

The **Presentation of the Progress of the Omaha/Carlentini Sister City Project** was then given by Sheri Kanger. This project enhancing Italian heritage will be promoted by the Santa Lucia Festival Committee, the Sons of Italy and the American Italian Heritage Society. Sheri reported that the Omaha Sister City Association has started the final process with those reps in Carlentini for the designation of "Sister Cities". This process will take about one year.

Joe Vacanti, of Vacanti and Randazzo Builders, gave a detailed report on the obligations that would be necessary if the Society would sell our land on the north side of the property. We have a mixed-use agreement with the Omaha Planning Board and the City of Omaha when we accomplished the rezoning of our building to MU (Mixed Use). The costs for these improvements would be very expensive and the in conclusion Joe Vacanti recommended that we not sell any land at this time. If it got to ever selling some our land it was highly suggested to have a vote of the membership.

The meeting was adjourned and Piece of the Pie winners drawn we Anthony Espinoza and John Portera. Members enjoyed camaraderie and delicious meatball sandwiches prepared by Larry Belfiore. We welcome all to the next Membership Meeting which will be held on Monday June 12, 2023 at the Palazzo.

Submitted by President Terry Bolamperti

2023 AIHS Board of Directors

Chairman of the Board: Toni Bac President: Dr. Terry Bolamperti Vice President: Joe Garrett Treasurer: Jeff Ladwig Board Member; Nick Bolamperti Board Member; Courtney Dice Board Member; Sal Belfiore Secretary; April Belfiore









ANNUAL MEMBERS SUMMER PICNIC

All AIHS members & their families are invited to our annual Summer Picnic

Sunday, June 4th 1p.m. to 5 p.m.

- Rain or shine -- Lunch will be served at 2 p.m.
- Complimentary sausage and peppers, hotdogs, snacks, beer, pop and wine will be served.
- Members are asked to bring side dishes, salads, appetizers, chips or desserts.
- We encourage kids of all ages to attend. Horseshoes and bocce balls will be provided.
- Feel free to bring kid games, baseball bats, balls, gloves, frisbees & bean bag tosses.
- Chairs will not be provided. Please bring lawn chairs, light tables, coolers or blankets.
- Il Palazzo 132nd and Fort Street "Festa Grounds" Enter on the South side.
- Please RSVP to the AIHS Office (402) 493-8888 x 1, so we will know how much food to prepare for.

MEMBERSHIP DUES

AIHS membership renewals have been mailed to all members. It is very important that you complete and mail the information form with your current phone numbers and email addresses back to us with your check or credit card information. **Please send in your dues today.**

Additionally on the back side of this membership form you will find a **"Volunteer/Participation Form" and a Suggestions and Concerns.** Please review and complete this form as well. AIHS is always looking for ways to improve our communication process and our experience for our wonderful members. As you well know, **VOLUNTEERING** is the backbone for the American Italian Heritage Society and it's members.

We would not exist if not for our many volunteers through the years! Thank you!

Please promptly mail dues and form to the AIHS Office at 5110 N. 132nd Street, Omaha, NE



LA FESTA ITALIANA

La Festa Italiana 2023 will be held once again at il Palazzo during Labor Day Weekend, starting Friday September 1st, 2nd and 3rd.

We really need volunteers for all our food preparation and baking. This is a good way to get to know Society members and learn how to bake our traditional Italian cookies.



The schedule for Festa food prep will be in next months newsletter. Would love to see more members volunteer. If any members or members family have thought about running a booth, NOW is the time. Booth Captains are needed. Please contact Terry Bolamperti.

If you have church youth groups needing projects or students needing service hours, please consider signing them up to volunteer at this event. There is a week long of set up and also tear down. Many Scout troupes have assisted us in years in the past. Please contact the office at (402) 493-8888 x 1 if you have a youth group that can help. Thank you!

June Fundraiser

SAUSAGE SALE pre-orders May 31st -June 21st. Pick up is June 24th 10 a.m.to 1 p.m. Help is always needed, contact Lisa in the office at (402) 493-8888 X1 or email her at secretary@omahaitaly.com, if you can help with prep or pickup on Thursday & Saturday. Like all of our fundraisers, proceeds help our Society flourish and enable us to continue celebrating our Italian Heritage and AIHS Traditions. Please ask your family, friends and coworkers who aren't members if they would like to try our Fresh Italian Sausage. They won't be disappointed. Order for them or send them the details!

Children's Folk Dancing at the Festa

We are asking members, their children or grandchildren who may be interested in performing Italian Folk Dancing at the Festa. If there is any interest we would like to hear from you. It would be nice to have around 10-12 children participate in a short program. We are hoping that a few parents can take part with organizing and practicing with the children for a short performance at Festa. Possibly we have a member who teaches dancing or knows someone who does? Let us know if you can help or know anyone who would step up and take part In this project.

If anyone is interested in this, please contact Lisa, our Office Manager at 402-493-8888 x 1 or email at secretary@omahaitaly.com. Thank you.



A Letter from Dr. Pat Venditte regarding Italian Heritage in Omaha. Thanks for sharing this information Dr. Pat!

My last correspondence to our three prominent, popular and celebrated societies was on Mother's Day 2020. On this Mother's Day in 2023 the Italian Heritage continues that so enriches the efforts and endeavors of our three Italian Colonies begun with our forefathers. I believe that all America is now returning to normal activity with no restrictions and no masks. During Covid, America was interrupted by the global virus. Our three Italian organizations were required to discontinue monthly meetings and social gatherings as you were committed to the health and safety and well-being of all our members, volunteers and supporters. Now after two long arduous years we have persevered through this adversity and we are stronger and better than before. Our Italian spirit and pride were instrumental in overcoming the many obstacles brought on by Covid.

I and many of my family and friends are proud members of all three societies. In 2020 during the Nebraska Legislative Session LB 848 called for the removal of Columbus Day as a holiday to be replaced by Indigenous Day. In solidarity our three Italian societies displayed political unity before the Nebraska Legislature opposing the removal of Columbus Day as a holiday. This was the first time in history that the three Italian societies organized their efforts for the benefit of all Italians in Nebraska and America. Our Italian spirit is alive! A similar occurrence recently in Chicago was when the Mayor removed the statue of Columbus and the Italian community retaliated by voting her out of office. Annually the festivities of the three Italian Colonies bring our customs to all of Omaha with the arts, cuisine and music. We have enriched Omaha in the medical field, construction, law enforcement, education and religious vocations.

Long standing member of the Italian community and organizations 89 year-old Josephine Caniglia Lohmeier said, "We learn everything from history and that is the way it is with our heritage. My trip to Italy with my mother was a great way to learn about my parents' homeland." The human experience provided by the three Italian societies is kindred to the expression of faith, family and religion. The mission statement of Omaha's Italian organizations is paramount to the preservation of the Italian culture with the love of faith in God, family and religion. **THIS IS A REAL TOUCH OF ITA-LY!**

THE SANTA LUCIA FESTIVAL COMMITTEE and the membership are preparing to light the way forward toward the 100th year when we can all celebrate the hard work of our Italian forefathers. The 100th year will be celebrated in 2024 as Vice President and Chairperson Anna Venditte Diederich and select committee prepare for this momentous grand spiritual and festive celebration. The yearly festival brings people of all faiths together for a celebration of a good time, old world fun, memories, good food but mostly for our spiritual renewal with our patron Santa Lucia. The Omaha summer celebration began in 1925 based on tradition that dates back to 1621 in Italy when the Carlentinisi officially dedicated their hometown to Santa Lucia. Devotees in Italy and in Omaha celebrate Mass and parade their Patron Saint in the neighborhoods with crowds expressing their devotion to the Saint. The Festa in Omaha celebration ends in Benediction and dancing in the neighborhood with the Santa Lucia Festival Band playing festival music. Saint Lucy is described to many as a friend in Heaven (especially to Italians and Mexicans) to whom you can turn in times of troubles, or when you need an intercession for receiving a favor of grace from God.

THE SONS AND DAUGHTERS OF ITALY are enjoying their new home across the street from St. Frances Cabrini Catholic Church, formerly St. Philomena in Little Italy just south of the beautifully expanding downtown Omaha. The traditional spaghetti/mostaccioli and meatball/Italian sausage dinners on Thursday lunch and Friday evenings are very successful serving all of Omaha. May 25th is the last day for Thursday lunch until Fall. Hall Manager Ola Prodywus Partusch, kitchen chef Mike Aliano, bartenders Chuck Caniglia and Gary Procopio, along with a plethora of volunteers, keep the Omaha public delighted in every sense of the word. Friday nights during the summer will continue to entertain the customers with sandwiches and open bar. A most successful fall/winter activity at the Sons and Daughters is Bocce Ball. Dinner is provided, the bar is open enhancing the social atmosphere, and a trophy is kept in the Hall with the winning teams name engraved. Players and nonplayers enjoy Monday nights.

THE AMERICAN ITALIAN HERITAGE SOCIETY continues to preserve the Italian culture in Omaha. The La Festa Italiana with thousands of patrons each year continues to ignite the Italian spirit and pride during our Labor Day celebration. Patrons from far and wide come to participate at the Palazzo Italiana to enjoy food/ desserts, entertainment, Bocce Ball, and cooking demonstrations. Their festival requires hundreds of volunteers needed to organize and help with the three-day Italian celebration. Throughout the year the Heritage Society holds a variety of religious events. The Epiphany celebration, St. Joseph's Day and the Carnevale bring a large segment of the Omaha population and supporters together for the religious reminiscence and nostalgia. The Heritage Society also provides entertainment with spaghetti dinners and sausage sales during the year. President Dr. Terry Bolamperti was born and raised in Omaha's Little Italy. I and many Italians want to congratulate our Societal Italian Leadership for the way in which they portray and demonstrate the Italian culture through their hard work and time committed. The many volunteers who contribute time & effort are setting the stage for the younger generation of Italians who will be the leaders of tomorrows Italian Societies.



PRAYERS FOR OUR MEMBERS

Please keep in your thoughts and prayers our members who are ill, including Ted Bolamperti, , George Grillo, Cookie Mascarello-Ladwig, Lou Buda, Joe Daniels, Maria Leo, Margo Pirruccello

Geno Crisafulli, Sebastian Youde, John Potera, Deacon Steve Grandinetti,

Anne Marie Falco-Marr, Cecilia Bellinghiere and Kim Rodino.

Thank you from Lou Buda

Lou Buda one of AIHS members since 1987 would like to thank all the AIHS Members who called him and sent him cards, letters and text messages when he shattered his elbow. A special thanks to his friend Larry Pence who suggested that people reach out to Lou in this time of need. Lou's elbow has healed nicely and he is very appreciative of the support he received from the members of AIHS. Great news Lou!





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2 T. Butter

THE AMERICAN ITALIAN HERITAGE SOCIETY

Ziti with Broccoli

Page 142, A Taste of Italy

1 1/2 lbs. Fresh Broccoli
1 large Garlic Cloves, chopped
1/4 to 1/2 cup Grated Cheese
1 (12 oz to 16 oz) pkg. Ziti Pasta
1/4 cup Olive Oil
1 handful Fresh Parsley, minced.

Grated Black Pepper

1 lb. Frozen Chopped Broccoli can be substituted for the Fresh Broccoli.

Clean and cook broccoli in salted water until well done. In small saucepan heat oil and butter, add minced garlic and minced parsley and cook until garlic is fragrant. Add the cooked broccoli with some of their water and toss the broccoli with the oil. The broccoli should still be crisp. In a large pot, cook pasta (if broccoli wa-

coli with the oil. The broccoli should still be crisp. In a large pot, cook pasta (if broccoli water is left over, put it in the pasta water), drain. Toss with the broccoli. Add the cheese and some fresh grated black paper then toss again. Serve in pasta bowls.

TAGG (Together A Greater Good)

The TAGG Mobile App is no longer available but you can switch to the improved <u>TAGG.today</u>. Just open the web browser on your device and visit <u>TAGG.today</u>. Then follow the instructions. Thank you.



<u>Businesses like Pasta Amore, Hy-Vee, Dragon Wok, Jimmy's Egg, Mangia Italiana Vino Mas, Vic's Corn Popper, Spirit World and DJ's Dugout are a few businesses participating in TAGG.</u>



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 beefnothing 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





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