# **SEPTEMBER 1 - 3, 2023**



RAIN OR SHINE

il Palazzo 132nd & Fort St.

Home of the American Italian Heritage Society

DANCE UNDER THE STARS 8PM NIGHTLY

# Friday, September 1

6:00pm-11pm, The 70's Band at 8pm Santa Lucia Marching Band, Local Entertainers

# Saturday, September 2

5:00pm-11pm, Eckophonic at 8pm Santa Lucia Marching Band & Local Entertainers

# Sunday, September 3

Noon-11pm, Taxi Driver at 8pm
Santa Lucia Marching Band & Local Entertainers

FREE SHUTTLE PARKING FROM KELLEY PARK located at 126th & Fort St.

Experience Omaha's favorite Italian festival & celebrate the Italian heritage with 30 varieties of authentic Italian foods and great entertainment.

# FOOD PAVILIONS

Mostaccioli & Meatballs Pasta Primavera w/ Chicken Sausage & Peppers Chicken Sicilian Italian Garden Salad Meatball Sandwiches Cheese Bread

### **PIZZA**

Tomato & Cheese Italian Sausage

### **SEAFOOD**

Shrimp Scampi, Calamari

### **FULL SERVICE BAR**

Imported Wines, Beer, Cocktails

### DFI

Cracked Sicilian Olives, Stuffed Peppers, Falso Magro Fried Ravoli with Marinara +more

# HOT ITALIAN FRIED DOUGH

### ITALIAN ICE CREAM

Sorbetto Gelati

### PASTICCERIA (PASTRIES)

Cannoli Ricotta Cannoli Biscotti Anise Bars Pizzelle

### **ITALIAN COOKING**

**DEMONSTRATIONS** 

### **ENTERTAINMENT**

Las Vegas Entertainers Santa Lucia Marching Band Dance Bands

# **CHILDRENS ACTIVITIES**

Inflatables, Balloon sculptures, Face Painting + more

### **OPEN PLAY BOCCE BALL**

# APPAREL & MERCHANDISE

T-Shirts, Hats, Aprons & more

### **SUNDAY ITALIAN MASS**

Mass Celebrant: Fr. Pietramale - 10:15am

Food items ranging from \$1.00 to \$8.00

f



\$5.50 Advance • \$7.00 Door
Children 14 &under FREE with an adult

Advance tickets available at all metro area Hy-Vee Stores and Rockbrook Camera

Omahaltaly.com

# PASTA AMORE

11027 Prairie Brook Road Rockbrook Village Omaha, NE



# **UPCOMING EVENTS**

August Membership Meeting Monday, August 14th at 7:30 p.m. at il Palazzo

# La Festa Italiana

September 1st, 2nd and 3rd

# **July 2023 Membership Meeting Report**

The membership meeting was held on July 12, 2023 and called to order by President Dr. Terry Bolamperti with 25 members in attendance. It was opened with the Pledge of Allegiance with veterans John Portera and Joe Daniels as flag bearers. There was a moment of prayer for ill members of the Society. The June meeting minutes were read and approved. The Treasury Report was given by Treasurer Jeff Ladwig and approved.

Old Business was discussed including the June Sausage Fundraiser. All sausage orders along with olives and peppers were sold. We also sold all the Society specialty food items including meatballs, spaghetti sauce, salad dressing and Rotella's sausage buns. We want to thank all the members that got together to make all the sausage, olives and peppers and also the group that sold all the items at this fundraiser.

All members were reminded to send in their yearly dues as soon as possible if they haven't already done so. Dr. Terry reported that the spaghetti sauce and cheese grating for Festa has been completed. Special thanks was given to Bob Rodino and his crew for making the sauce and Larry and Deana Belfiore and his crew for grating all the cheese. Thanks also to the Larry Pence and Jim Mazzei and their crews that made all the meatballs for the Festa.

New Business was discussed including the Festa food preparations. Dr. Terry stressed that we NEED MORE VOLUNTEERS for the huge job of preparing all the food for the Festa. Members were asked to refer to the Festa Food Preparation Schedule in the newsletter to see if they are available to volunteer. We still have to sauté onions, make pepper sauce, prepare vasomauro, make the biscotti, cut pork and make sausage, crack olives and make the Italian salad dressing for the Festa. We are blessed to have such great volunteers but we need even more.

The Festa was discussed briefly and Dr Terry noted that we are still in need of Festa <u>Captains</u> for several booths and we are also in need of volunteers to work booths for the captains. Captains are still needed to run the Front Gate entrance, the T-Shirt booth and Sunday food- lines inside and outside and the Saturday outside food-line. Dr. Terry also asked for Festa volunteers to help in late August to unload the supply truck and help set up the booths before Festa along with tear down and clean up after the Festa on Monday, Labor Day. It was announced that the Festa Captains meeting will be held Wednesday August 2nd at 7:00 p.m. at the Palazzo. At the close of the meeting the piece of the pie winners drawn were Tom Morinelli and Anthony Espinosa. Meatball sandwiches prepared by Larry Belfiore were served and camaraderie was enjoyed by all. We invite all members to attend the next meeting which will be held August 14, 2023.

Submitted by Dr. Terry Bolamperti

FESTA Volunteers and Booth Captains still needed. Please call Mary Kay Ford at 402-510-3002 if you want to Volunteer. We would really appreciate your help.

We work hard, but have a lot of fun. Thank you!



# **LA FESTA Booth Captains—Volunteers NEEDED**

# Volunteers are needed! Please call Mary Kay at (402) 510-3002 if you can help.

| Booth                                | Captain   | Booth                 | Captain   |
|--------------------------------------|---|-----------------------|---|
| Information Booth                    | Sam & Lucy Marasco<br>402-740-6449  | Seafood Scampi        | Salvator Risicato<br>402 391-0778                         |
| Ticket Booth &<br>Volunteer check-in | Call Mary Kay at<br>402-510-3002 if you can<br>help.                                      | Pizza                 | Larry Belifore 402 393-7825<br>Sal Belifore 402 630-7062  |
| Money Room                           | Emma Leo-Mueller<br>402 953-8562  | Sorbetto<br>Gelato    | Steve La Greca 402 558-5498<br>John Potera 402.850.4483   |
| Outside Food Line                    | Fri—Gaye Capellupo<br>402 342-5783<br>Sat/Sun OPEN ***<br>Nikki Sandmeier<br>402-201-8604 | Sausage               | Joe Garrett 402-990-1560                                  |
| Inside Food Line                     | Fri/Sat Toni Bac<br>402 339-9886<br>/Sun OPEN ***   | Pictorial History     | Diane Russo 402 345-8146                                  |
| Fried Dough                          | Fri/Sun Micky Bolamperti<br>402 333-6815<br>Sat/Maria Filippelli<br>402 672-0346          | T-shirt's & Novelties | Call Mary Kay at 402-510-3002<br>If you can help.         |
| Paper Goods                          | Mary Kay Ford<br>402 –510-3002  | Volunteer Dining      | Sergia Muellener 402 672-1473                             |
| Bar-Stage                            | Wayne Moore<br>402 510-7056   | Kitchen               | Bob Rodino 402 650-3341                                   |
| Bar-West Booths                      | April Belfoire<br>402-740-9324<br>Courtney Dice<br>402-505-0378                           | Pastry                | Rose Koch 402 312-7127<br>Mary Kay Ford 402.510.3002      |
| Bar-Patio                            | Bob Eichelberg<br>402 290-6232  | Deli                  | George Grillo 402 250.6047<br>Jimmy Caniglia 402 397.3186 |
| Bar-Inside                           | John Portera/Joe Daniels<br>402 850.4483  | Children's Activities | Contractor  |
| Seafood Calamari                     | Dawn Bolamperti<br>402 880-3079   | Pickles               | Mary Thompson 402 345-7605  David Johnson                 |
| Set-up/Maintenance                   | Jimmy Mazzei<br>402 203-3530  | Food Demos            | Larry Pence<br>402-740-4031                               |

# **Fun Times at the Palazzo**

The American Italian Heritage Society loves our volunteers. They are the backbone of our Society. They have been busy getting ready for FESTA 2023 by grating cheese for the pizzas, baking cookies, and making some of our famous Italian Sausage. These are just some of the many food offerings that will at this years La Festa Italiana. Hope to see you at FESTA 2023!



Thanks to the Volunteers that prepared and baked Cookies for FESTA 2023! Volunteers are still needed for FESTA 2023. Call Mary Kay Ford at 402-510-3002, if you can help. Thank you!



# **Festa Volunteers Needed**

The August Membership Meeting will be focused on the Festa and recruiting volunteers to help. If you are interested in helping, please come to August 14 at 7:30 pm at Il Palazzo for membership meeting. 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 past.

# **Festa Tickets**

Advanced Festa tickets were mailed out to all members. Please try to sell as many tickets as possible. Additional tickets can be picked up at II Palazzo during office hours. Tickets can also be purchased in advance at any metro area Hy-Vee stores and Rockbrook Camera. Advance tickets are \$5.50. Tickets at the gate are \$7.00. Children 14 and under are free with paid adult. Ticket Sales are the secret to the success of the FESTA. Thanks for your support.



# **Pasta Amore**

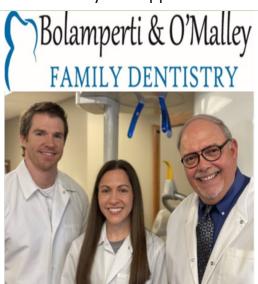
Open Every Day From 4:30 p.m. to Close

**Family Style Option on Sundays** 

Rockbrook Village

108th & Center 402.391.2585

www.pastaamore.com



ROBERT O'MALLEY D.D.S.

TALIA BOLAMPERTI-O'MALLEY D.D.S.

TERRY BOLAMPERTI D.D.S.

**NEW PATIENTS OF ALL AGES WELCOME** 

14801 W. CENTER RD. OMAHA, NE 68144 402-330-2007

3609 S. 50TH ST., OMAHA, NE 68106

402-556-3070

www.BolampertiOMalleyDental.com



# **FESTA ENTERTAINMENT**

There will be dancing Under the Stars each night starting at 8 pm. In addition there will be entertainment indoors and outside. Including the Santa Lucia Band and other local entertainers. Food demo's will be held each day and sponsored by Pasta Amore.

# 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 and Jim Virgilito, Cecilia Bellinghiere and Larry Bonacci.

# **MEMBERSHIP DUES**

Thanks to the many members that have renewed their membership. There are still many who have not sent in their dues. Please mail dues and form to the office at: 5110 N. 132nd Street Omaha NE 68164 or contact the office to renew over the phone at 402-493-8888 x1.

Please welcome new members Lisa and Mark Scherer.

### **VOLUNTEERS:**

Would love to see more members volunteer. If any members or members family have thought about running a booth, <u>NOW</u> is the time. Booth Captains and Volunteers are still needed. Please contact Terry Bolamperti or the AIHS Office at (402) 431-8888 X 1.

# MASS at FESTA

A traditional Catholic Mass will be celebrated at la Festa on Sunday, September 3rd at 10:15 a.m. Father John Pietramale will say the mass. Afterwards, coffee and Italian cookies will be served.

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

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

Businesses like Pasta Amore, Hy-Vee, Block 16, Jimmy John's, Addy's Sports Bar and Grill, Vino Mas, Vic's Corn Popper and DJ's Dugout are a few businesses participating in TAGG.











# Italian Chicken (Uccelli Scappati) A Taste of Italy Cookbook page 86 Romana Olivotto

2 chicken breasts, skinned & boned

4 slices cooked ham

4 slices Swiss cheese

1/2 cup sliced mushrooms

1/2 cup white wine

3 T. flour

1 T. grated parmesan cheese

2 T. cooking oil

pinch of salt and pepper

pinch of sage



# Sauce:

1 T. butter

1 tsp. flour

1/2 cup chicken broth

1 egg yolk

2 T. lemon juice

2 T. parsley, minced

Remove the skin from the chicken breasts, then remove meat from the bones. Using a mallet, pound chicken breasts to uniform thinness. Sprinkle them with salt, pepper and sage. Place ham and Swiss cheese on chicken (only enough to cover). Roll and place toothpick through roll to hold it together. Roll lightly in a mixture of the flour, salt, pepper, parmesan cheese and sage. In a frying pan, add the oil and sauté' the chicken rolls to a golden brown. Add mushrooms and cook for 10 minutes. Add white wine. When the wine has evaporated, add butter and flour to make a roux. Add broth and stir briskly. Cover and cook for 20 minutes. In a separate bowl mix the egg yolk, lemon juice and parsley together. Add to the chicken breasts and stir briskly. Remove from heat.

# Part -Time Secretary Help Needed

Are you looking for a great part-time job working with wonderful people? Then this society has the opportunity for you. AIHS is looking for a **Part-Time Secretary**. The American Italian Heritage Society encourages, promotes, and preserves Italian Culture and heritage with activities centered upon Italian traditions. 20+ hours per week, preferably 9:00 AM – 2:00 PM daily. Close work with members, and our Board. Reports to Society President. Salary range \$16. to \$20. per hour based on experience and skill level. Answer phones, talk to members, deal with deliveries, publish monthly member newsletter, handle bank deposits, submit tax forms, order supplies and help out wherever necessary. Skills needed Microsoft Office products Word, Excel and Publisher and Quick Books. If interested email the AIHS President at **secretary@omahaitaly.com**.



5110 North 132 Street Omaha, Nebraska 68164

Return Service Requested



La Festa Italiana 2023



Serving families for over 132 years.

# Heafey Hoffmann Dworak Cutler MORTUARIES & CREMATORY

402-391-3900 www.heafeyheafey.com



Omaha's only Italian-inspired venue. Host your next wedding or special event with us!

Call 402 819-8792

