



# The News

THE AMERICAN ITALIAN HERITAGE SOCIETY

A Nonprofit Corporation; Omaha, NE

## SAUSAGE SALE

### PICKUP

**Saturday, December 7th  
10 a.m. to 12 p.m.**

Sausage \$33 / 5 pounds

Peppers \$15 / quart

Olives \$15 / quart

Spaghetti Sauce \$9 / quart  
(2 or more \$8 each)

Frozen Meatballs \$25 / bag of 25

Italian Salad Dressing  
\$4.50/ 16 oz



Place your order by Wednesday, Dec. 4th,  
email [secretary@omahaitaly.com](mailto:secretary@omahaitaly.com) or call  
**402-493-8888 x1.**

**Please include:** name, cell phone number,  
Regular or hot sausage and amount of the  
items you are ordering. Thank you!

### **WE NEED YOUR HELP CUTTING MEAT!**

Thursday, Dec. 5th from 8 a.m. to 4:00 p.m.

Saturday, Dec. 7th from 7 a.m. to 1:00 p.m.

Call 402-493-8888 x1 if you can help.

### **EPIPHANY CELEBRATION**

Mark your calendar for the AIHS Epiphany Celebration which will be held on Sunday,  
January 5, 2025 from 12:30 p.m. to 3:30 p.m. The Epiphany is one of the best family events  
we hold. More information will be available in the December Newsletter.



## THE AMERICAN ITALIAN HERITAGE SOCIETY

**UPCOMING EVENTS**

**November Membership Meeting**  
**Monday, Nov. 11th Social Hour 6:30 PM**  
**Meeting 7:30 PM, Elect Board members**

**Sausage Sale Pickup**  
**Saturday December 7th, 10:00 AM - Noon**

**Italian Cookie Exchange at the December Membership Meeting**

**Important Reminder:**

**\* Please send in Festa ticket money AND Membership Dues which were due in June.**

**October 2024 Membership Meeting Report**

There was a social hour before the meeting. Members brought homemade foods and snacks and the Society baked a couple of fresh Festa pizzas. Casual conversation and camaraderie was enjoyed by all present. The General Membership Meeting was called to order at 7:30 pm on October 11, 2024 by President Terry Bolamperti and opened with the Pledge of Allegiance with veterans Lou Buda and Jim Mazzei as flag-bearers. There were 26 members in attendance. Members were welcomed and many Festa Captains were in attendance. New members Rosemary and Rick Mills were introduced. Rosemary's family were of Italian decent. The minutes of last month's meeting were read and approved by members. The Treasure's Report was given by Treasurer Jeff Ladwig and approved by the membership. Bank business was discussed thoroughly. The Society will be closing our account with Security National Bank before the end of the year. The Society now has a new business relationship with Pinnacle Bank. We have refinanced our land and building mortgage with Pinnacle Bank at a new lower rate. We had the closing of the new loan on October 10th. We hope to have a long-lasting good relationship with our new financial business partner.

Old business discussed was the Festa Italiana. It was a very successful Festa with comfortable rain-free weather with temperatures in the mid-70's all weekend. This Festa had a record breaking crowd. A detailed Festa report was given by Festa financial secretary, Emma Leo-Mueller. She reported that all Festa Booths collected sales much higher than any previous Festa throughout the years. This year was truly a record Festa. Festa Booth Captains we're thanked, especially those first time Captains that stepped up to volunteer on short notice without any previous experience. They did an outstanding job. Festa Chairman Terry Bolamperti once again thanked all volunteers that helped in any way making this years Festa a huge success. All members present at the meeting were very pleased and grateful to be a part of this successful event. Mille Grazie a Tutti.

New business was discussed including honoring Christopher Columbus on commemorating his Discovery of America. The month of October is Italian Heritage Month and all were asked to do things this month to enhance our Italian culture. Terry reported that the Sons of Italy (SOI) held a very successful Columbus Day Banquet last weekend at Cascio's restaurant, awarding scholarships to several very qualified students. Lucia Ferraguti-St Cyr was awarded the SOI volunteer of the year.

For new business it was reported they the AIHS Fall Pasta Meatball and Sausage Dinner will be held at the Palazzo on Sunday, November 3th and all were asked to sell tickets, attend and volunteer if possible to make it a success. Many signed up to help at the meeting. Others wishing to volunteer can call Beth at the AIHS office. It was also announced that Society specialty food items will be sold at the Pasta Dinner including meatballs, sauce, salad dressing, cannoli's and baked goods. The Pasta Dinner meatballs will be made (mixed, balled, baked and bagged) on October 24th.

The meeting was adjourned and the Piece of the Pie winners were Greg Delano and Jeff Ladwig. We greatly appreciate Greg Delano donating his winnings back to the Society. Members were invited to com to the next Membership Meeting which will be held on Monday, November 11, 2024. There will be Society Board Elections.

Submitted by AIHS President Dr. Terry Bolamperti



## Special Election for Board of Directors

According to the Bylaws, Board Elections will be held at the **November 11th Membership Meeting**. Nominees are approved by the vote of the general membership. Members who are up-to-date on their membership dues will be given a ballot to approve/disapprove individual nominees. After voting, ballots will be counted and results will immediately be announced and reported to those in attendance. If any member is unable to attend, an absentee ballot must be returned to the AIHS office by the Monday, November 11th, in a sealed envelope marked **BALLOT** on the front with **both printed name(s) and signature(s) on the back for validation**. Absentee ballots will be validated by the Secretary and/or the Nominating Committee.

### David Fucinaro

Dear AIHS members

I am David Fucinaro. I am willing to serve as a Board Member for the AIHS Board of Directors. I presently am a member of the club and participate in the making of Italian Sausage and Meatballs for the Festa and various other events. My family has enjoyed attending the Festa for many years and we invite many friends and family to join us in the fun. Up until now I haven't been involved in the business of the club.

I am retired from Fucinaro Excavating Co., Inc. and Conreco, Inc. where I served as President for 20 years after my father Tony passed away in 2003. I grew up in the business and have completed hundreds of commercial, industrial, or highway grading projects including the excavating and grading for the AIHS II Palazzo in 2013.

I am a descendent of Italian immigrants; My mother's family are from Carlentini and Lentini in Sicily; My father's family is from Alvito, Italy. I have been married for 36 years to Diane. We have 3 adult children, all married now, and a 2-year-old grandson.

Diane and I live on a small horse farm just north of town and I spend a significant amount of my time maintaining the property, tending a big garden, doing horse chores, indulging a woodworking hobby, playing with an antique truck, and occasionally cooking wood fired pizza on my backyard oven. I also volunteer at St. Elizabeth Ann Church on the finance committee and sing in the choir; I am a member and officer of the Omaha Westside Lion's Club where I get involved in many service projects; I am a board member of a Union Operating Engineers Apprenticeship program where I supervise the training of future construction equipment operators; And I do some volunteer work at the Food Bank of the Heartland doing various food packing tasks.

#### AIHS Absentee Ballot

For Board of Directors

Circle One

David Fucinaro      approve      disapprove

#### AIHS Absentee Ballot

For Board of Directors

Circle One

David Fucinaro      approve      disapprove



## CIAO From ROMA

My name is Ella Galligan and I'm one of AIHS's 2022 Scholarship winners. My parents are AIHS members Dr. John & Maria Galligan. My grandparents are Larry & Dena Belfiore of Omaha, charter members of the society and Rozanne Bordenaro Galligan of Des Moines.

I'm a junior enrolled in a pre-med program at the University of Kansas in Lawrence, KS and this summer I'm spending the month of June shadowing Italian physicians at the IFO Hospital in Rome, Italy. My shadowing experience includes observing physicians on their daily rounds and while performing procedures, surgeries and consultations. This will help me gain knowledge and insight into how doctors and hospitals work in a different cultural environment. I chose Italy and the city of Rome for this experience because medical technology in Italy is very similar to that of the US, and because of my family's Italian heritage. Both of my grandparents, the Belfiore's and Bordenaro's are of Sicilian decent.

After long weekday hours at the hospital, my fellow students and I are encouraged to travel on weekends to explore other parts of Rome and cities in Italy. During the past weekend I was able to visit the Amalfi Coast and also go Capri, where I was able to enjoy the pictured Limoncello Spritzer. A train trip to visit Florence and Venice is in my plans before returning home the end of June.

This student work trip will help me become more informed about the medical profession in a different country, and also aid me in my ongoing medical studies. This program has also been a great opportunity to travel in Italy and allowed me to experience my Italian heritage firsthand.

Ella M. Galligan





## THE AMERICAN ITALIAN HERITAGE SOCIETY

**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, Maria Leo, Sebastian Youde, Margo Pirruccello, Kim Rodino, Deacon Steve Grandinetti, Ann Marie Falco-Marr, Judge Joe Troia, Tara & Tim Virgilito, Cecilia Bellinghiere, Sam Marasco, Lou Buda, Larry Belfiore, Ron & Joan Gentzler.

**WELCOME NEW MEMBERS**

We would like to warmly welcome our new members; Danny & Erin Bartolomei, Barbara & Bella Antonides, and Pat & Moe Shanley. We look forward to seeing you at our upcoming events.

**SAUSAGE SALE VOLUNTEERS NEEDED**

We need your assistance for another successful fundraiser. Volunteers are needed to help cut pork and prepare the sausage on two dates. On Thursday, December 5th 8 AM—4 PM will be cutting and prepping the meat. Saturday, December 7th we need a kitchen crew and volunteers to work the sale. If you would like to Volunteer please email Beth at [secretary@omahaitaly.com](mailto:secretary@omahaitaly.com) or call the AIHS Office at (402) 493-8888 x1. Thank you!

**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 or email [secretary@omahaitaly.com](mailto:secretary@omahaitaly.com).

**FESTA TICKETS AND MEMBERSHIP DUES**

Please promptly return Festa tickets/money and mail membership dues as soon as possible.

5110 N. 132nd Street Omaha NE 68164

Contact the Office to drop off Festa Ticket money or to renew over the phone.

**AIHS COOKBOOKS FOR SALE**

Our original cookbook "A Taste of Italy" is still available for sale for \$25, tax included. There are many great authentic, family recipes and Society specialties.

**TAGG (Together A Greater Good)**

Download the TAGG mobile app on your smartphone. Visit participating businesses, snap a photo of your receipt.

Choose American Italian Heritage Society.



[facebook.com/AIHSOmaha](https://www.facebook.com/AIHSOmaha)



[www.omahaitaly.com](http://www.omahaitaly.com)



[secretary@omahaitaly.com](mailto:secretary@omahaitaly.com)



## SPECIAL THANKS

We are grateful to so many wonderful people who helped to make our 2024 Festa a huge success! We would like to give a special shout out to each of them here!

The companies that help to ensure our Festa runs smoothly include: Don Kaiser with Thermoking. They provide the refrigerated semi-truck including fuel for the entire weekend to keep our goods cold. Don Partridge with Bobcat of Omaha. They provide a utility crew cab and a rubber-tired forklift utility vehicle that we use the whole week leading up to Festa and afterwards. Jon Sindelar with Transicold MCT. They provide the portable walk in cooler that we keep all the beverages cold. Jim Witt with Logan contractors. They provide the large plant that light up the outside Festa grounds after dark. Jimmy Cerone with Muzzy Ice. They provide all the ice for Festa as well as ice chests at certain booths. And last but very not least, is Paul Scalise with Absolute Power. He and his team provide all the electricity for the entire Festa!

Special thanks to our very first time Festa Captains. They had no previous experience working at booths before although they did an incredible job. At our T-shirt, apparel, and merchandise booth we had Beth Gibbs. At our inside food line for Sunday's captain we had Julia Brecht-Johnson. At our outside food line for both Saturday and Sunday, we had John Delano. And at our calamari booth we had Daniel Ripa. Thanks again to our new captains, we couldn't have done it with you!

## NEW BAMBINO

Please welcome our newest Society member

**ANGELO PAUL YOUDE**

10/10/2024 \* 7:25a \* 8lb 6 oz \* 20.5 in  
son of Chaella & Tyler Youde



## 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](http://www.pastaamore.com)

## Bolamperti & O'Malley FAMILY DENTISTRY



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](http://www.BolampertiOMalleyDental.com)



Peppirelli Cookie

Page 191

AIHS Cookbook

by Fina Distefano Smith

- 3 c. flour
- 2 c. sugar
- 3 tsp. baking powder
- 2 tsp. cinnamon
- 3/4 tsp. cloves
- 1/2 tsp. nutmeg
- 1/3 c. oil
- 2 eggs
- 1/4 c. orange juice
- 1 tsp. orange rind
- 1 tsp. lemon rind
- 1 tsp. lemon extract
- 1 tsp. almond extract
- 1/2 c. toasted almonds

*Topping:*

- 1 egg beaten
- Sesame Seeds



Mix the dry ingredients and set aside. Place all other ingredients in a large bowl and mix well. Gradually add dry ingredients and mix well. Grease cookie sheet and hands for easy handling. Make 4 ropes about 3/4 inch thick and place on cookie sheet. Brush with beaten egg and sprinkle sesame seeds on top. Bake at 350 for 20 minutes or until lightly browned. Remove from oven and cut at an angle about 1 1/2 inches wide. Lay cut side down on cookie sheet and bake for 5 to 8 minutes longer or until browned and crisp.



**CASANOVA'S**  
**BUTCHERY**  
ROCKBROOK

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 beef—nothing 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.

Casnovasbutchery.com | 531.867.7067  
10914 Elm Street | Omaha, NE 68144  
Casnovasbutchery@gmail.com



Rockbrook Village

Hours Monday - Saturday, 9am to 6pm  
Sunday, 9am to 3pm



5110 North 132 Street  
Omaha, Nebraska 68164

Return Service Requested

# Felice Ringraziamento!

## Happy Thanksgiving!



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

*Call 402 493-8888 x 1*



*Serving families for over 132 years.*

# Heafey Hoffmann Dworak | Cutler

MORTUARIES & CREMATORY

---

**402-391-3900**

[www.heafeyheafey.com](http://www.heafeyheafey.com)

---