



June 2025  
Volume 43 No. 6

# *The News*

THE AMERICAN ITALIAN HERITAGE SOCIETY

A Nonprofit Corporation; Omaha, NE

## **SAUSAGE FUNDRAISER 4th of JULY**

### **SAUSAGE SALE**

**SATURDAY, JUNE 28th**

#### **PICK UP**

10 AM TO 12:30 PM

Sausage \$33 / 5 pounds

Peppers \$15 / quart

Cracked Olives \$15 / quart

Spaghetti Sauce \$9 / quart or

2 quarts for \$16

Meatballs (frozen) \$26 / bag of 25

Italian Salad Dressing \$4.50 / 16 oz



Place your order by Wednesday, June 25th email  
secretary@omahaitaly.com or call 402-493-8888 x 1.

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

### **VOLUNTEERS, WE NEED YOUR HELP CUTTING PORK!**

Thursday, June 26th from 8 AM to 3 PM and Saturday, June 28th from 7 AM to 1:30 PM

Call 402-493-8888 x 1 or email secretary@omahaitaly.com, if you can help. Millie Grazie!

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.



## THE AMERICAN ITALIAN HERITAGE SOCIETY

**UPCOMING EVENTS****June Membership Meeting**

Monday, June 9th Social Hour 6:30 PM

Meeting 7:30 PM

**Summer Sausage Sale**

Saturday, June 28th

**Festa Committee Meeting**

Wednesday, June 18th 7 PM

**LA FESTA ITALIANA - Labor Day Wknd**

August 29, 30, &amp; 31st

**MAY MEMBERSHIP MEETING REPORT**

Prior to the meeting a Social Hour was held. Several members brought side dishes and desserts to enjoy. The food, which included lasagna, beef stroganoff, pasta salad, olives, cheeses, salami, bread, Italian salads, and multiple desserts, was delicious and members enjoyed each other's company. Please come to the Social Hour to enjoy this experience. Great Italian food and warm camaraderie.

The General Membership Meeting, held on May 12, 2025 was called to order by President Terry Bolamperti and was opened with the Pledge of Allegiance with Vietnam War veterans Jim Mazzei and Larry Belfiore as flag-bearers. There were 22 members in attendance. Members were asked to take a moment of silence to remember all of our members that are ill, in particular for Lou Buda, who was recently hospitalized, and for those who have recently passed including Nellie Monica Kurtz, mother of member Bernadette Monica and sister of member Charlie Vacanti.

We welcomed member Frank Insolera Jr. Frank's grandparents immigrated to Omaha from Carlentini, Sicily around 1919. His Father Frank Insolera Sr. was a member of the Society also and volunteered a lot when we had our home on 14th & Pine St. Frank Jr. has volunteered for many years at the Festa and he has served on the Festa Organizational Committee. He sets up the Wi-Fi where we can use it at the Festa.

The minutes from last months membership meeting were read and approved. The **Treasurer's Report** was given by President Terry Bolamperti and approved by the membership. There was discussion on making our website more mobile-friendly so as to communicate our Society information easier to brides and others interested in the use of the Palazzo.

**Old Business** was discussed including the successful and very well attended **Wine Tasting Experience** was held on May 3rd. Those in attendance enjoyed a delicious meal cooked by Bob Rodino and his crew of volunteers. Five different imported wines were paired with each course of the meal. Many thanks to the wonderful volunteers that made this event a great success. We received many sincere compliments by those at the meeting that attended the Wine Tasting Experience.

**New Business** was discussed the upcoming **Pizza Night** on May 16th and the upcoming annual **Membership Summer Picnic** which will be held on Sunday June 1st at the Palazzo on the Festa grounds. The **Festa** was discussed and the plan is to proceed on Labor Day Weekend. Festa Captains will be contacted next month. Festa food prep will be done in July and August. We will have the 4th of July **Sausage Fundraiser** on June 28th and we need help to hold this event. The **AIHS Membership Drive** is ongoing as dues statements will be mailed or emailed to all members in May. Tom Morinelli, the Society Membership Chairman gave a nice talk explaining the importance of members promoting the AIHS and to get their children to join the Society. Tom stressed that members should try to recruit and enroll a new member and send in dues promptly. It was also announced that the Santa Lucia will be celebrating its 101st. Festa in July. It was also announced that we were asking for help at the fundraiser events this month at the Palazzo. If you are available please call or email Beth at the AIHS office.

The meeting was adjourned and Piece of the Pie winners drawn were Frank Insolera and Polly Chandler. We welcome all to the next Membership Meeting which will be held on Monday June 9, 2025.

Submitted by President Terry Bolamperti



## THE AMERICAN ITALIAN HERITAGE SOCIETY

**WINE TASTING EXPERIENCE**

The American Italian Heritage Society held a Wine Tasting Experience on May 3, 2025. guests in attendance enjoyed the annual event at The Palazzo. Tom Morinelli chaired this popular and enjoyable event. Once again he did a wonderful job along with our super organized Secretary, Beth Phillips. The ballroom was beautifully decorated compliments of the talented Mary Kay Ford. The guests entered and the evening began with quaffing of red and white imported Italian wines from Sicily and Puglia, accompanied with an impressive antipasti table with a variety of fruits, crackers, salami, breads and a variety of olives and cheeses. After the antipasti, the first course was served which included Italian Garden Salad and homemade Ham and Navy Bean Soup paired with a red wine from Compania. The main meal was Beef Tenderloin Medallions Florentine served with a mushroom demi-glaze sauce and braised spinach and buttered ravioli with sage. This was served with fresh Rotella's banquet rolls and paired with a smooth wine from Abruzzo. For dessert, a Gragnano light wine from Compania was served with a scrumptious Tiramisu prepared by member Beth Gibbs.

The wines served were all imported Italian wines provided by Mark McDonald from The Italian Vine wine distributors. Mark gave an interesting description of all the wines served and how they pair with the dinner selections. Everyone learned a lot about these wine making it an experience in wine tasting.

The entire dinner was staffed by our wonderful and dedicated volunteers. Chefs Bob Rodino and Mike Bertino did a fantastic job of preparing the meal in the kitchen. Preparation of food products done the day of the event and several days before included Terry Bolamperti, Bob Mollner, Beth Gibbs and Tyler Youde. Pre-washing all the dishes and glasses and then wiping spots off the wine glasses and polishing the silverware was done by Mary Kay Ford along with Beth Philips, Sue Broadhead and Barbara Pence. The ballroom as decorated and the tables and chairs were set up by Beth Philips, Mary Kay Ford, Micky Bolamperti and Tom Morinelli. The volunteers plating the meals were George Grillo, Diane Laferla and Kathy Blessie. Those that served the meals and waited tables and worked diligently and cheerfully to serve the guests included Sonia Risicato, Julia Brecht-Johnson, Jessie Kimble and her friend Anna. Those that professionally served all the wine to the guests were Sal Risicato, Mike Laferla and Mark McDonald. One other outstanding volunteer was Kathy Blessie who took charge of running the dishwasher, cleaning all the plates, glasses and silverware and putting them away. Thanks also to all those doing clean up duties in the banquet hall and the kitchen. These volunteers were personally named, recognized and thanked at the event. Tom and these dedicated volunteers made the event a success. Many thanks to each and every one of you for a job well done! The evening was enjoyable with a great meal, fine wine and good times. SALUTE!!!

*Submitted by Terry Bolamperti*





## LA FESTA ITALIANA 2025

La Festa Italiana 2025 will be held once again at The Palazzo during Labor Day Weekend, August 29, 30 and 31st.

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. **The first Festa committee meeting will be held Wednesday, June 18th at 7 PM at The Palazzo.**

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 troops have assisted us in years past. Please contact the office at (402) 493-8888 x 1 if you have a youth group that can help. Thank you!

## **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 68164 or contact the office to renew over the phone at (402) 493-8888 X 1.





## THE AMERICAN ITALIAN HERITAGE SOCIETY

**Member Memorial**

Long time member Nellie A. (Vacanti) Kurtz passed away May 2, 2025. Nell was 95 years young. She is survived by daughter Bernadette Mollica, brothers Charles J. Vacanti and Joe Vacanti. All of whom are also long time members. The Vacanti brothers, V&R Construction are the ones that built our Society home, The Palazzo. Please keep the family in your thoughts and prayers.

**T.G.I.F. PIZZA NIGHT**

The A.I.H.S. had another successful T.G.I.F. Italian style Pizza Night held on Friday, May 16th. There were around 85 people in attendance. Everyone was served fresh cooked Festa pizza and an Italian salad. Pizza choices included cheese and sausage. Thank you to our members that helped coming in early afternoon to prepare the pizzas: Micky Bolamperti, Carmen Grosse, John Delano, Dominic Delano, Wayne Moore, and Larry Belfiore. Special thanks to Larry Pence and Terry Bolamperti for making the pizza sauce and sausage ahead of time. Thank you to Beth Phillips and Ted Nestroyl for working the front door. Thank you to those that served: Beth Gibbs, John Delano and Terry Clark. Thank you to our bartenders John Portera and Joe Daniels. Hope to see you at the next one! Mille Grazie!





## 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, Margo Pirruccello, Ann Marie Falco-Marr, Judge Joe Troia, Tara & Tim Virgilito, Cecilia Bellinghiere, Sam & Lucy Marasco, Lou Buda, Joan Gentzler and Kathy Eichelberg.

**\*WELCOME NEW MEMBERS\***

We would like to warmly welcome all of our new members: Stacey Tate, Kristy Hoins, Kathy & Mark Kohlbek, Mara Orsi, Tony & Wendi Grasso, Ryan & Lisa Siebenbrodt, Cory & Laurie Peatrowsky, Michael & Maggie Panarisi, Ryan & Emily Mascarello, Nicholas Delano, Joseph Delano, Dominic Delano, Scott & Jen Marion. Drs. David Jr. & Lauren Semerad, and Katie & Patrick McCarthy. We look forward to seeing you at our upcoming events! Special thanks to our current members for reaching out to family, friends, and relatives to join our Society. In order to preserve our Society it is important for all members to get new members to join. Membership forms can be obtained from the AIHS office or found on our website: [Omahaitaly.com](http://Omahaitaly.com) under the tab "About AIHS."



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## Marinated Mostaccioli Salad

pg. 36

by Micky Bolamperti

- |                            |                                     |
|----------------------------|-------------------------------------|
| 2 lbs. mostaccioli         | 2 T. prepared mustard               |
| 1 1/2 c. oil               | 2 cans pitted black olives, chopped |
| 3/4 c. cider vinegar       | 2-3 cucumbers, sliced thin          |
| 1 c. sugar                 | 1 red onion, sliced thin            |
| 1 tsp. salt                | 5-6 T. chopped parsley              |
| 1 tsp. coarse black pepper | 1 tsp. garlic powder                |



Prepare mostaccioli according to package directions. Drain; cool and coat well with oil. Add chopped black olives, cucumber, onion and parsley. Prepare marinade, oil, cider vinegar, sugar, salt, coarse black pepper, and garlic powder in large jar with lid. Shake well. Pour over all ingredients. Refrigerate for 24 hours before serving. Mix well before serving. Note: This recipe can be cut in half if desired as it makes a large amount; also the marinade can be used as you desire as it makes more than enough for the salad. I use 2/3 of marinade to pour over salad when preparing it and reserve 1/3 to add later if desired.

### LOVE SOCIAL MEDIA? WE NEED YOU!

**Volunteer Opportunity: Social Media Coordinator**

Are you the friend who always posts first at events?

- Do you have a passion for eye-catching posts and love sharing culture, food, and community events?

**JOIN US AT THE AMERICAN ITALIAN HERITAGE SOCIETY!** We're looking for a creative, reliable volunteer to help manage and grow our Facebook and Instagram presence.

- Post upcoming events
- Share highlights from our society
- Keep our members in the loop
- Help us showcase our vibrant Italian-American community!

**Perks?**

- Volunteer hours
- Great experience for your resume
- Connect with your heritage and community
- First to know about all the pasta parties 🍝

**Questions or wanting to volunteer**

402-493-8888 x1      secretary@omahaitaly.com





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**CONTACT US**

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THE AMERICAN ITALIAN HERITAGE SOCIETY

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