

The Voice of **UNICO NATIONAL**
Com **UNICO**

MARCH 2012 • VOLUME 67 • ISSUE 03



UNICO *Gives back*



The largest Italian American service organization in the United States



**"Service
above *Self*"**



**ITALY'S PRIME
MINISTER MONTI**

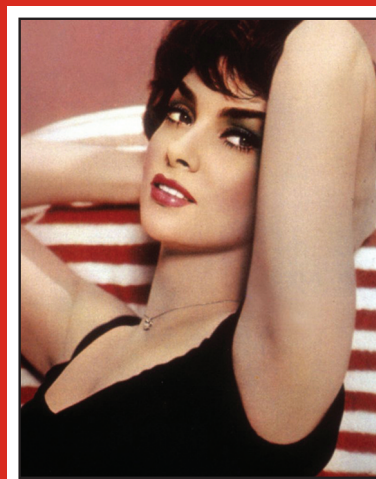
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**VARSALONA
CANCER GALA**

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**90TH ANNUAL
CONVENTION**

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**TIMELESS ACTRESS
GINA LOLLOBRIGIDA**

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2011-2012 CALENDAR

Mid Year Meeting	March 23-25, 2012	Marriott Resort & Spa-Myrtle Beach, SC
UNICO Day of Service	April 21, 2012	Every Chapter Across the Country
National Convention	August 8-12, 2012	Marriott Resort & Spa-Marco Island, FL

PRESIDENT'S MESSAGE



The Mid-Year Crisis

Glenn Pettinato

Every year at this time, UNICO, like other service organizations, goes through a mid-year crisis in Membership. Usually it is in conjunction with our Annual Budget Meeting where dues-paying members are dropped. When this happens, the budget needs to be adjusted to the shrinking revenue. This is a reality and needs to be addressed. Our dues to National are an intrinsic part of UNICO. They pay for the day-to-day running of our National Office, our National Programs, Expansion, Membership, ComUNICO, our website, etc. Instead of hand-wringing, UNICO needs to take steps to bring the numbers up which will benefit UNICO as a whole, financially as well as altruistically.

As President, it is my fiduciary responsibility to make sure the finances and health of UNICO National are kept in balance. Therefore, I have initiated a meeting of the minds before the Board Meeting. Those participants will include the President, Vice Presidents, Membership and Retention Director, Expansion Director and Executive Administrator.

Ideas that will be put forward:

1. Utilization of the National Office and its tools
2. Response to membership questions
3. Acceptance of fresh ideas
4. Quarterly evaluations
5. Prizes for membership
6. Awards for professional success
7. Use of ComUNICO and the National website
8. Media events

Our Constitution empowers our Chapters to be free entities bound to UNICO National. In this way, Chapters can exercise their autonomy and make decisions that they feel best for their Chapter and local community. Members need to see themselves

involved in the decision making of the Chapters to spur their interest in UNICO. As a result, members will increase their commitment and their Chapters will become more productive. They will experience confidence, control, influence, autonomy and self-trust. They will also feel part of the whole.

This empowerment was essential for UNICO at its very beginning. The Italian American professionals felt powerless due to bigotry. By creating their own organization based on democracy and the essential wisdom of individual members, it grew to become the largest Italian American Service Organization in the United States and gave the Italian American community self-confidence, strength and a hope for the future. But let us not lose sight of the whole; it means several things: the community, the District and National. We can never lose sight of them. As I said in a previous article, we are intrinsically linked, Chapters and National. We can never allow this connection to be broken or ignored. Each one must help the other. This must be done with better communication and financial resources. Let us make a strong effort this coming spring to keep our organization the largest but also to increase the membership for future generations.

FIRST LADY'S MESSAGE



California Dreaming!

Terri Pettinato

On January 20th, Glenn and I were bound for Los Angeles, California. When we arrived, our Executive Vice President David Donnini picked us up at the LAX Airport. We were then off to a tour of the special landmarks and of course, the magnificent beach. David was patient while I snapped many pictures. We then moved onto UNICO business.

The following day, Glenn and I were guests at the Meet the President/2012 Convention fund raiser dinner. We were introduced to the Los Angeles Chapter President Larry Guidi, his lovely family and many Los Angeles members along with many local business and city leaders. Also joining us were Past National Presidents Frank Caperino and Kathi Strozza. Great home-made food and wine were shared and our President Glenn man-

aged to play the piano that he spotted in the corner. We were also serenaded by an accordion player, Norm Panto who made the enjoyable event complete. Glenn informed them of the good things occurring in National and I spoke on culture and heritage. All in all, I was thrilled to have the experience of the West Coast.

On February 2nd, we were invited to attend the Nutley Scholarship Fund Raiser at Nanina's. We were greeted by their President, Anthony Malfitano. We met and mingled with many kind and welcoming UNICO members. The food was incredible and so Italian! We even had tripe, a dish that my father Attilio Terzoni used to make. After dinner, Glenn talked on why we should be proud to be Italian Americans while I again promoted culture and heritage. Nutley presented me with a beautiful arrangement of roses and also bottles of Nanina's sauce from Head Chef Vincenzo Loreti. A splendid evening!

On Saturday February 4th, we were back in our own District for Scranton's 53rd Annual Charity Ball and UNICAN of the Year where the Chapter honored member Jack DeLeo at Fiorelli's Catering. Many UNICANs traveled from area states which included the Chapters of Binghamton, Passaic Valley, Rutherford and Woodcliff Lake. On hand were Past National Presidents Joe Agresti, Chris DiMatteo, Andre' DiMino and Frank Tidona. Before dinner, Glenn presented Jack with a Presidential Award for his hard work in his local community. It was a fun-filled evening for everyone.

I look forward to the spring and hopefully, to new growth in UNICO. I am also looking forward to the Board of Director's Meeting in Myrtle Beach, South Carolina. Glenn and I hope to see all of you there. Finally, I wish all of you and your families a happy and blessed Easter Holiday!



Glenn enjoying his time on a visit to Los Angeles!





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*The Staff of the National Office is dedicated
to serving our UNICO Members and Chapters!*

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ComUNICO

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COVER PHOTOS

MAIN Top: National President Glenn Pettinato attends the Orange/West Orange Sports Breakfast with their President Mary Berger and guest speaker, Rutgers football player Eric LeGrand and his mom. Eric was seriously injured during a football game at Rutgers University that left him paralyzed. (Page 30)

MAIN Bottom: UNICANs attended the Eastern Regional District Governor's Meeting held in Totowa, New Jersey this past January. From left: Anthony Bengivenga, Joe Paci, Rick D'Arminio, Frank Greco, Chip Calabro, Mark McDade, Glenn Pettinato, Tom Vaughan, Gino LoIacono, Mike Veselka, Mary Joan Picone, Perry Russo and Joan Tidona.

SIDE BAR Top: Italian Prime Minister Mario Monti is greeted on Capitol Hill by United States Representative Bill Pascrell, Jr. (Page 20)

EXECUTIVE VICE PRESIDENT



A Message from Executive Vice President Dave Donnini

Time is going by so fast. I will have the honor of being your National President very soon. The Convention Committee has been working hard in preparing, planning, and fund raising. Remember the 2012 Convention will be at the Marriott Marco Island Marriott Beach Resort, Golf Club & Spa, Marco Island, Florida. The dates of the Convention are August 8-12. This is an amazing property.

We had a successful pasta dinner and fund raiser on January 21, 2012 in Hawthorne, California. Our National President Glenn and his wife, Terri attended. It was hosted and emceed by UNICO Los Angeles President, Larry Guidi. It was an old school family fun pasta dinner. We even had an accordion player singing all of the classics. It raised a significant amount of money for the UNICO 2012 Convention.

On February 5th, Past National President Paul Alongi put together a Bowl-a-Thon. The event took place in Clifton, New Jersey at Van Houten Lanes. There were 16 lanes. Four bowlers per lane and three games were played. Thanks to Paul and all of his hard work, the sponsorships were sold out. Very successful!

Here are some additional fund raiser that are scheduled:

1. Pasta Dinner Fund Raiser- February 26th- San Diego, California
2. Karaoke Night- March 31st -Woodland Park, New Jersey
3. Art/Wine Auction- April 29th- Mt. Airy Lodge/Casino, Mt. Pocono, Pennsylvania
4. Pizza/Wine Dinner Fund Raiser-Los Angeles, California hosted by Past President Germain DeMartinis

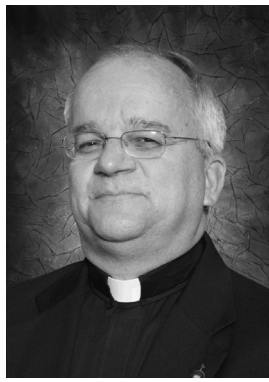
In the meantime, I will be traveling back east to attend the UNICO Wilkes-Barre's Annual Pig Roast. While I am back east, I will be visiting our National Office to get prepared for my upcoming Presidency.

The Convention is fast approaching and rooms are selling fast. For more 2012 UNICO Convention information, please visit www.2012unicoconvention.org.

In closing, I would like to thank all members, committee members, Past National Presidents, family, and friends for your continued support and assistance.

**VISIT UNICO ONLINE
AT
WWW.UNICO.ORG**

CHAPLAIN'S MESSAGE



Chaplain's Message: Fr. Bob Wolfee

The season of Lent is a time to prepare ourselves spiritually to celebrate Easter and Jesus' triumph over sin. We are invited to renew our faith. One of the ways we do that is by reflecting on our relationship with God and with others and how sin hurts those relationships. Sin does not have to be something major, like killing or stealing. It can be as simple as thinking only about ourselves and not thinking about God or other people.

Some of society's biggest downfalls are self-gratification, the pursuit of power, the desire for self-glory and the love of money. As early as the first pages of Genesis, we read about how humanity fell because of these kinds of temptations. Temptation is all around us. We cannot flee from it, but we can fight it with God's help. Unfortunately, in a certain sense, the idea of sin has slipped away in today's society. According to sociologists, too many people do not think they need forgiveness.

However, if we were not sinners, it would not have been necessary for Jesus to die for us. If Jesus did not love us unconditionally, he would not have been willing to die for us. When we no longer think about why Jesus died for us, we no longer feel a need for him in our lives. So, it is important for us to be aware of all that God has done for us and continues to do for us.

Lent invites us to see how our search for power, wealth and pleasure can hurt our relationship with God. He does not expect us to be perfect but he does call us to be faithful, to try our best to listen to his voice every day and to respond accordingly. Every day of Lent and every day of our lives is important regardless of what we did or did not accomplish yesterday. Today is a fresh beginning to take another step forward.

God bless.



EDITOR'S DESK



Editor's Comments: Pat Pelonero

Welcome to spring! Although on the East Coast the weather this winter has been mild, there is always an excitement with the changing of winter to spring. Soon Easter or in Italian "Pasqua" will be here and in preparation there will be many Lenten traditions and St. Joseph's Table celebrations taking place. We will also turn our clocks ahead and go back to daylight savings time, and we will be waiting for the flowers to bloom and the birds to sing in the spring and summer months.

In between the January and March issues of ComUNICO many Chapters held great events and did many charitable deeds across the Country.

You will see on the front cover a picture with our National President Glenn Pettinato at the Orange/West Orange Sports Breakfast with their President Mary Berger and the Rutgers football player Eric LeGrand and his mom. Eric was seriously injured during a football game at Rutgers University that left him paralyzed. He is a determined young man, and is plowing through his paralysis with the utmost dignity and perseverance a person can muster. He is certainly a man to be honored as he demonstrates "Service Above Self" by teaching others to live through adversity and that love and prayers are what matter. Our prayers are with Eric that he will someday be able to walk again.

There was a Gala held in Kansas City, Missouri in honor of Dorothy Varsalona, mother of Foundation Trustee Paula Varsalona-Marino. Paula and her family created a wonderful Gala filled with food, entertainment, tricky trays and silent auction prizes. The night ended successfully and guests were able to grab a bag filled with their most favorite candies. Proceeds from the event will go to the "V" Foundation fund. Kudos to Paula and her gracious family, for hosting a wonderful event, which benefitted the UNICO Foundation.

This issue will reach all of you just as the Mid Year Board Meeting is about to take place or shortly after. I hope to see many of you there, and we will be sure to capture some more exciting memories from another UNICO National gathering.

See you next issue!



ATLANTIC CITY, NJ

As winter gives way to spring, our Atlantic City UNICO Chapter is gearing up for two special events. The first, and one of our biggest fund raisers of the year, is our Spaghetti Dinner. Held at our local church hall, St. James Memorial in Ventnor, hundreds of attendees enjoy a reasonably priced and absolutely delicious pasta dinner prepared by several member chefs. Last year we served over 400 meals to the delight of the attendees (and our bottom line). Giordano's meatballs stole the show. Robert Pollilo shared his beautiful voice regaling us with songs of Sinatra and other popular Italian classics. So much wonderful fellowship rounded out a most delightful afternoon. This year's Spaghetti Dinner is scheduled for Sunday, April 22, 2012.

Preparations are also being made for our annual Person of the Year Social which is customarily held in June at a high end venue such as a casino or country club. Honoree nominations are being considered by a committee and a finalist will emerge soon. Honorees are selected based on their contributions to the common good and for their honesty, integrity and their demonstrated willingness to serve others-"Service Above Self".

Finally, our Scholarship Committee will soon begin its work in selecting the Atlantic City UNICO College Scholarship Awardees from among the top students at local high schools. The fine students selected are recognized and awarded their scholarship at our Annual Person of the Year Social. Last year over \$65,000 in scholarship money was shared among nine students.

To all UNICANs, the members of the Atlantic City Chapter extend all best wishes for health, happiness and wonderful family times together.

BRIDGEPORT, CT

The Bridgeport, Connecticut Chapter welcomed two new members in January 2012, Joy Homa Fitzpatrick and Gen Cobuzzi. Joy is a Loan Officer and Gen is a Pharmacist.



From left: Joy Fitzpatrick, President Perry Vincenzi, Gen Cobuzzi.

More than 125 people, young and old, came to the 3rd Annual Super Bowl Party held at the Circolo Sportivo Italo-Americano Club in Bridgeport, Connecticut. All proceeds went to the Chapter's Scholarship Fund. Cheering fans of both the Patriots and Giants enjoyed the big screen

viewing, along with the banquet and raffle prizes put together by Chapter members, friends and local patrons. Thanks especially to our event chair, Maurizio Viselli for stepping up once again for this great event. Congratulations Giants!



From left: Nick, J.R., Dan, Vinny, Mauro and Lou.

CLARK, NJ

The Clark Chapter held its 5th Annual Italian American Feast October 7-9th. "It was huge success, far exceeding what we had hoped to profit" said President Ralph Bernardo. Bernardo made a public presentation at the January Township Council Meeting explaining the results of the feast.

After all the monies were tallied and the cost to run the feast was paid, we were happy to report a profit of \$41,000. Many people ask what we do with the proceeds from the feast. Because this is a Clark Chapter, the Township as a whole reaps the benefits. I'd like to give you a brief rundown of just where most of the money will be going or has already gone.

Substantial dollar amounts were and are being given to the following organizations, clubs and departments in the Township of Clark; The Clark Benefit Ball, Winter Tree and Menorah Lighting Festival, Easter Egg Hunt, Clark Recreation, Historical Society, Dolan Golf Outing, Mayors Golf Outing, Johnson Touchdown Club, Relay for Life, the McAuley School for exceptional children and \$6000 in ALJ High School Senior Scholarships. We take out ads or help sponsor Little League, Babe Ruth, Girls Softball, Ladies Softball, Dodge Ball, Clark Library, Ice Hockey, and Travel Basketball. President Bernardo then distributed checks to members of the following organizations or departments: ALJ Key Club, ALJ Italian American Club, ALJ Booster Club, Project Graduation, Clark Volunteer Fire Department, Clark Volunteer Emergency Squad, Clark Emergency Management, Clark Police Department and Clark Senior Citizens.

In addition, we donate to the UNICO National Charities including Cooley's anemia, Mental Health, and Cancer Research. There is a reserve account with dollars set aside for anything that comes up in the months ahead like a quick donation to Pop Warner to help defer the cost to the families going to Disney for the national cheerleading competition.

In appreciation of all of our volunteers, our Chapter held a Thank You dinner in November which was attended by 85 of our volunteers. In just a couple of months – work will begin on the 6th Annual Feast.



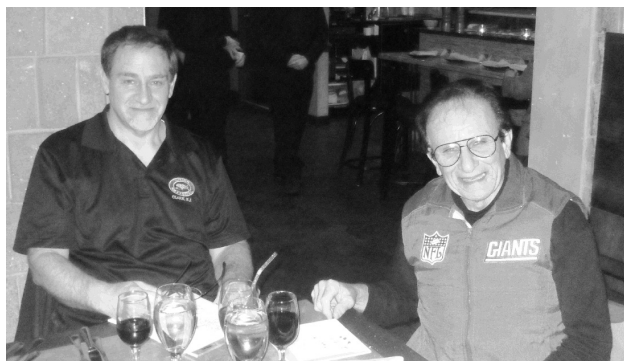
The Clark Chapter recently held their Annual Kick-Off Membership Night for 2012 at the Bistro on January 17th. Members and prospective new members gathered for dinner and to hear President Ralph Bernardo lay out the calendar, events and plans for the coming year.



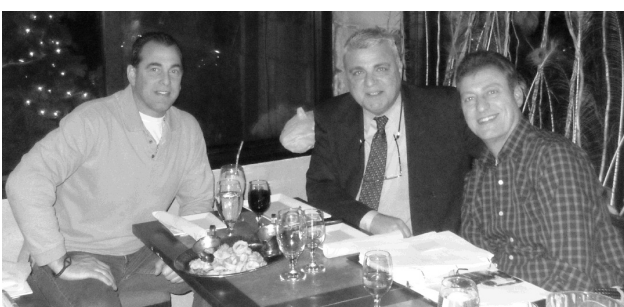
Members from left: Roseanne Bowden, Karen Bernardo and Angel Albanese raise a class toast to 2012.



Clark Chapter Past Presidents Dan Violante and Sam Liff pose for a photo.



Chapter Secretary George Abruzzo and Treasurer Bobby Spinella pose for a photo.



Members from left: Rick Trani, Chris DeLauro and President Ralph Bernardo.

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UNICO YOUTH



**Youth
Chair-
Michael
Cappellini**

It is said that we can't learn from the past. "Change is the law of life. And those who look only to the past or present are certain to miss the future" – John F. Kennedy.

Now is the time more than ever to come together and concentrate on the future of our Italian American culture. We as a group have an obligation to our fore-fathers to ensure that for generations to come; our ancestry will be preserved and protected with great respect and dignity.

For generations, the great men and women of UNICO National have given countless amounts of their time and money to help those less fortunate through acts of leadership and philanthropy within their local communities. Our organization is the greatest symbol of camaraderie this country has ever witnessed. Day after day the men and women, young and old, of UNICO National stand together united in our cause of "Service Above Self".

As UNICO National's Youth director, it is my job to ensure that youth membership continues to flourish throughout the country and throughout the Italian American community. With that being said, I ask all Chapters to set a goal of increased youth membership by 20% by the end of the fiscal year. I am confident that this goal can be reached and exceeded by means of concentrating on the positive aspects of our culture such as food, art, and history, by using modern day networking devices, and simple acts of humanity within local communities. The young Italian Americans in this country are the future of our country and of UNICO National. Thank you and please feel free to join our UNICO Youth Division on Facebook to discuss the above mentioned expansion ideas or e-mail me at Michael.Cappellini@gmail.com.

MARIN, CA

We celebrated Valentine's Day on February 8 with our significant others and friends. A lovely dinner was served, as usual, at Marin Joe's where we have our monthly dinner meetings. A popular restaurant for over 50 years they are great supporters of UNICO and their mission.

Our next effort will be to select and donate to worthy charities in and around Marin County.



PHOTO CONTEST

The UNICO National Italy Photo Contest

You have probably seen the absolutely beautiful photos of Italy that are in UNICO's Italian and Italian American Heritage Calendar each year. Well, did you know that these have all been provided by our own member, Passaic Valley, New Jersey Chapter President, and UNICO National photographer Steve Pelonero? Yes, they were and they have been just perfect for our calendar.

But, now here is your chance to help us produce our new calendar for 2013 with your own photos of Italy.

We are launching a photo contest to see who can provide us with their own photos of Italy to be chosen for our 2013 calendar. We know that many of our members enjoy trips to Italy and take some terrific shots of the land of our heritage. Well, why not share them with the world by submitting them to this contest.

Photos will be reviewed and the winning photos will be published in the 2013 calendar. Please submit all photos in electronic format (jpg, etc.) in the best resolution possible. Winning entries will be notified in advance of publication and will receive credit in the calendar for their published photos.

Please submit your photos as e-mail attachments to uniconational@unico.org and include your name and phone number in the e-mail. Also please provide a description of the photo which includes where it was taken (town, region, etc.) names or descriptions of buildings, or other prominent subjects in the photo as well as when it was taken. You can submit as many photos as you like!

We look forward to seeing all the great photos of Italy from our members and to finding out who will win this contest!



FIRST VICE PRESIDENT



**A Message
from First
Vice President
Mike Veselka**

Having just returned from an Executive Board Meeting at the National Office on January 28th there are lingering issues we need to act upon. The most pressing issue we face is membership. The numbers are down and we need to address this immediately. Please do your part and bring in a new member.

We keep hearing how times are tough and people cannot afford to join an organization that helps those less fortunate than they are. I do not believe that to be true. Bring a friend to a meeting and let them learn about all the wonderful things UNICO does in their local Chapters and as a National Organization.

Meetings that have prospective members in attendance must never become negative or argumentative. Focus on our charitable contributions and heritage and culture. Accentuate the positive and you will be rewarded.

The UNICO National Office staff is very professional and accommodating. They are there to answer any and all questions or concerns you may have.

On January 29th I attended the Eastern Regional District Governors meeting at the Holiday Inn in Totowa, New Jersey. I was looking forward to meeting all the District Governors in the region. Eastern Regional District Governor Chip Calabro ran a very productive meeting. Well done Chip.

On a personal note, I wish to thank Debbie Benvenuti for the ride from the airport, where I was stranded, to the National Office. Only later to find out that Debbie never drives to the airport. She drove very well. I do not think that I will ever get over the guilt. I would also like to acknowledge the best pizza maker and Executive Administrator in New Jersey, Sal Benvenuti. Thank you for your friendship and hospitality. UNICO is fortunate to have both of you as members of our family.

*Com UNICO
wishes you and yours a*



SCHOLARSHIP



UNICO National Scholarship Report: Joan Tidona

Why Scholarships?

Scholarships have been a UNICO priority since our very beginning. Dr. Vastola, and the founding members, committed to assisting deserving young students. This purpose continues today, in our excellent scholarship program. Designated our "number one project," the tradition of providing aid to talented scholars has been upheld and expanded through the years. Membership dedication to this purpose is clearly extraordinary.

Last year, as you may remember, we surveyed our Chapters in an attempt to determine the amount of scholarship monies distributed under the UNICO banner. I expected to learn that collectively we award approximately half a million dollars annually, in support of students pursuing higher education. Including 45 Chapters, 2 Districts and the National awards, total reported disbursements came to \$442,900. Since those participating in the survey represent roughly one third of the UNICO membership, this result gives amazing insight as to the actual amount of scholarship dollars we expend annually.

Why is it important that we continue this highly successful endeavor? The most obvious answer is that we are upholding an original principle, determined when UNICO was established. Of course, while maintaining tradition is admirable, our reasons go far beyond that.

As Italian Americans, we fully understand that there is no better investment than education. We recognize, value and respect the far-reaching and life changing opportunities education offers. We know that as we assist talented young people to realize their aspirations, we also benefit society, by enabling our recipients to become exceptional, contributing members.

The financial outlay for higher education continues to spiral. Not only do students and their families struggle with the cost of tuition, they face additional expenses such as books, housing and everyday necessities. Consequently, our scholarships are significant and highly sought after.

On a number of occasions, I have met previous UNICO National scholarship winners. They represent various professions including attorneys, teachers, doctors; even the Chief Justice of the New Jersey Supreme Court. Although these past awardees are in some ways very different, they all express great appreciation for the assistance they received from UNICO, when they needed it the most.

Why scholarships? The answer is evident. As we assist young students, we touch the future. We have also helped to reinforce the present suc-

cess of many. Most of all: We make things better.

I thank the Chapters and Districts that responded to our survey. You enabled us to develop a more accurate sense of the UNICO scholarship monies awarded nationwide. A special thank you, to all who are working to nominate candidates. Your efforts are realized. Mille grazie to those who will donate to our National Scholarship Program. This assistance is vital!

EASTON, PA

The Easton Chapter of UNICO held a Bocce Tournament on December 11, 2011 at the indoor bocce courts at the Castel Club in Easton, Pennsylvania. All proceeds from tournament were for our Chapter's scholarship fund.



Bocce Tournament participants are shown in action at Castel Club in Easton, Pennsylvania.



Team DiBiaggio are the winners of Easton UNICO Bocce Tournament.

JERSEY CITY, NJ

This past December 2nd, the Jersey City Chapter of UNICO was pleased to host over one hundred friends and members at the Chapter's Annual Christmas Party. Guests donated generously and came with canned goods in hand to the nearby Bayonne Knights of Columbus Hall, where they danced and feasted late into the evening.

All the fun was in support of a great cause; the food went directly to local pantries and soup kitchens, and cash donations went to buy gift cards that were distributed by those same organizations. Thousands of dollars worth of food and gift cards were divided among the food pantries of Holy Ro-

sary Church, Our Lady of Mount Carmel and Our Lady of Sorrows Roman Catholic Churches of Jersey City. All three of these churches were founded for Italian immigrants who came to America at the turn of the 20th Century.

Let it be known that Jersey City UNICO keeps their Italian Heritage in view as we continue to put "Service Above Self!"



Guests and members enjoy the evening.



Michael Miceli, Chapter President and Terry Esposito, Dinner Chairperson present Father Urlich, Pastor from Our Lady of Mt. Carmel with a donation for his parish's food pantry.

ROSETO, PA



Members of the UNICO National Office visited the Roseto Chapter for their February meeting. From left: Frank DeFrank, Chapter President; Cathy Capozzolo, Corresponding Secretary; Joe Danubio, Vice President; Carmella Carrescia, Recording Secretary; Sal Benvenuti, Executive Administrator and Pat Pelonero, Office Manager.



SECOND VICE PRESIDENT



A Message from Second Vice President Richard D'Arminio

I kept my promise and started the first of at least three conference calls among the Chapter Presidents. Two were held on January 26th. I wish to thank the 23 Chapter Presidents who participated. We had 90 minutes allotted and went the entire time frame as many topics were discussed from insurance, budgets, delegating and appointing effective committees, Membership and Retention, Expansion, Fund Raising, Scholarships, Brian Piccolo Awards, National Awards, attendance at Regional meetings and Conventions, running an effective meeting.

As stated in my previous articles, I receive approximately 30 Chapter President Reports per month. We had 23 Chapter Presidents on the first call. Although this is really a good start I am hoping to increase this tenfold on both the calls and the reports.

For monthly Chapter Reports I am simply asking you the Chapter President or Secretary to either go on the UNICO website and complete it online or simply attach your minutes and email or mail them in. If you want to grab an idea or two that may help your Chapter then I encourage you to get these reports in so I can comment on them and what other Chapter's are doing.

For conference calls I would like to see greater participation each time. With approximately 130 Chapters in 20 States, I know we can do better. I have also encouraged all of the Vice Presidents to host a call for the various committees, and District Governors across our great nation.

The first call featured Chapter Presidents since I supervise them as National Second Vice President. I would like to have other National Officers on the next call such as the other Vice Presidents, Membership and Retention Director, and Expansion Director so that we can tie up many things that we discussed on the first call. I would also like to include some of the staff at the National Office as I am sure that you have some questions that they can assist with.

The bottom line is that we are here to serve you the members and if you call us and/or invite us to a local Chapter meeting or event there is a very good possibility that we will be there.

As Second National Vice President, I have visited some Chapters and have also represented our National President at events that he was unable to attend. After the first conference call I visited some of the local Chapters in my area. I would like to thank Patty Hirsch, Mary J. Berger, and Fran Doyle for their participation on the call and their invite. I will try and make many other visitations before the National Convention.

ISLIP /SMITHTOWN, NY

At their monthly Chapter meeting on February 7, 2012, the Islip/Smithtown Chapter hosted guest speaker Professor Erikka Mendez, (Math department, Suffolk County Community College), to speak about the Italian mathematician Fibonacci. Erikka focused on the many applications of Fibonacci's golden ratio, not limited to, but including art and architecture. During the meeting Chapter President Joe Petito encouraged all Chapter members to call their Representatives and Senators to support H. Res 367 and S. Res 301 to designate October as "Italian and Italian Heritage Month". Handouts containing phone numbers of the Representatives and Senators were given to all Chapter members to assist in this effort.



From left: President Joseph Petito, New York District II Governor Roseanne Buckleman, Professors Erikka Mendez and Donald Ferruzzi of Suffolk County Community College.

GREATER BINGHAMTON, NY

They braved the cold and snow on Saturday, February 11, 2012 to support the Rescue Mission. Several members of The Greater Binghamton Chapter of UNICO "Team UNICO", led by Captain Marco Cuda participated in "Walk a Mile in My Shoes". The event was held in Binghamton, New York to benefit The Rescue Mission. The Rescue Mission's one mile winter walk was held to increase community awareness on homelessness in the area and bring in much needed donations to the group. The walk is meant to open our eyes to the struggles that many men, women, and children of our community face each day, especially during the harsh winter months.



Members of Greater Binghamton UNICO participate in the Rescue Mission Walk on Saturday, February 11, 2012.

Orazio Salati, who was born in Italy, was the guest speaker at the Greater Binghamton Chapter of UNICO's February 11, 2012 meeting. He is an owner of an Art Gallery in Binghamton, New York. His artwork has been exhibited locally, as well as in SoHo art galleries, Florida, and in Italy to mention a few. Mr. Salati educated the group on Italian Futurism.



From left: Orazio Salati, Guest Speaker and Greater Binghamton 1st Vice-President Barbara Wahila.

The Greater Binghamton Chapter of UNICO welcomed six new members to their Chapter on February 8, 2012.



From left: Donnina Jones, Judith Staeuble, Janey Sbarra, Chapter President Rob Salamida, Frank Valletta, Carolyn Pianella, and Nicholas Pianella. Welcome to UNICO.

NORTH SHORE, NY

The North Shore Long Island Chapter recently held a Wine Dinner fund raiser at Gino's Trattoria in New Hyde Park, New York, for the benefit of the Multiple Sclerosis Society, Long Island Chapter.



Above are some of the 55 UNICO members, spouses and friends, along with guests and members of the MS Society. The North Shore Long Island Chapter was also supported by members of the Queensboro and Brookhaven Chapters. A total of \$3,220 was donated to the MS Society whereby 100% of the funds will be earmarked directly for research.

KEARNY, NJ

On Sunday, January 29, 2012 the Kearny Chapter sponsored its second "Winter Doldrums" bus trip to the Showboat Hotel & Casino in Atlantic City. It was a bright, but brisk day. Prior to departure, trip participants enjoyed "coffee and" in the warmth of the VFW Hall. Bingo and a 50-50 raffle made the ride to Atlantic City more enjoyable. Once the trip arrived in Atlantic City, everyone enjoyed a full day of gaming, walking on the famous Atlantic City Boardwalk and even shopping at the nearby outlet stores. On the ride home, everyone enjoyed snacks, bottled water, and the in-flight movie-"It's Complicated". Everyone had a great time on the trip – especially the lucky winners.



John Josso and his wife Joan wait for the bingo games to start.



Denise Ficeto serves donuts to guests on the ride down to Atlantic City.

On Tuesday, January 17, 2012, the Kearny Ladies of UNICO took a break from their various fund-raising activities to enjoy a trip to Broadway. This year's trip to "Sister Act" was arranged through the Maywood Inn. Before departing by bus for the show, the ladies, Kearny Chapter members, friends and family enjoyed a wonderful dinner at the Maywood Inn.



Enjoying their pre-show dinner are Libby McInnis, Pearl Yaszczewski, Denise Ficeto, Theresa Trucillo and Alice Belfiore.



Having enjoyed a wonderful Broadway show, "The Ladies" leave for home. From left: Denise Ficeto, Pearl Yaszczewski, Libby McInnis and Ida Nigro.

LYNDHURST, NJ

Lyndhurst UNICO had the pleasure of having UNICO National 2nd Vice President Rick D'Arminio at their February Chapter meeting. Rick and Chapter members discussed the recent Membership Drive that the Chapter held. Rick advised the Chapter on the importance of obtaining new members and offered some suggestions for our next Membership Drive. A fun evening was had by all.



Standing from left: UNICO National 2nd Vice President Rick D'Arminio, Secretary Mary Eaudola, President Patty Hirsch and Vice President Mark Fiume. Seated from left: Treasurer Carmela Somma, Members; Phil Garbarini, Kay Garbarini, and Al Somma.

NATIONAL CONVENTION

EXTRA, EXTRA! READ ALL ABOUT IT!

The 90th Annual UNICO Convention is fast approaching. It is August 8-12 at the MARCO ISLAND MARRIOTT BEACH RESORT, GOLF CLUB & SPA.

This resort truly exemplifies the meaning of Southwest Florida beaches. The resort features 3 miles of the most pristine beach landscape. This resort has been rated as one of the top Mainland Resort Spas as well as having been voted the most beautiful in the Rand McNally/USA Today Road Finalist. You have to come and see this resort for yourself.

I have visited the resort many times in the past 3 years. Every time I visit the resort it just gets better and better. As mentioned above, the beaches are amazing. The water is crystal clear and perfect for a morning swim or snorkeling with the kids. The resort even offers an excursion to swim with dolphins. Members and their families can also choose from pedal boats, parasailing, kayaks, and even relax with a piña colada while resting on a water hammock.

RELAX! RELAX! RELAX! This resort has one the best spas in the country. Treat and pamper yourself with a massage, facial, body wrap, or sometime in the steam room. The hotel is offering a 20% UNICO discount on spa services.

I can attest to the remarkable dining options. The resort has 8 restaurants/lounges to choose. If you are craving a juicy cheeseburger or a filet mignon, you'll be satisfied. Wait until you see the breakfast buffet. I sampled it on my last visit. It features omelet stations, homemade waffles, pancakes, sausage/ham, donuts, yogurt, fruit, and soooooo much more.

I can keep writing about how wonderful Marco Island truly is, but you need to come see for yourself. So visit www.2012unicoconvention.org for all of the registration forms. You may also call the Marco Island Marriott Beach Resort, Golf Club & Spa @ 1-800-438-4373.

See you in MARCO ISLAND!

Yours In UNICO,

David M. Donnini
Executive Vice President



UNITY...NEIGHBORLINESS...INTEGRITY...CHARITY...OPPORTUNITY

EXPANSION



**Expansion
Director
Thomas Vaughan**

Please remember that it is the responsibility of every UNICO member to be an Expansion "Director". It is impossible for one person, or one committee, to grow UNICO by themselves. In order to stay strong, we must grow. In order to grow, I need your help. Is there a community near you, or that you are familiar with, that would be a good opportunity to start a new Chapter? If there is, contact your Chapter President, District Governor or me, your National Expansion Director. With your help, we can start the process going, but we cannot if we do not know anyone. My contact information is below. Thanks.

This is my third ComUNICO column and while I will update you on the entire Expansion going on later, I would like to change things up a little.

First, I would like to congratulate the National Office staff for their seamless (to us anyway) transition to publishing ComUNICO. I know it is a lot of work and they have done a fabulous job. This being my second year on the Executive Committee, I have had a chance to see up close how vital the office staff is to UNICO's success. Sal and Pat always offer their help and I encourage the Chapters to take advantage of their expertise and knowledge.

Second, I am pleased to say that whenever I have attended a meeting where Mark McDade, our National Membership and Retention Director, asks people to raise their hand if they have brought a new member into UNICO, that I have been able to raise my hand every time. And though he has not asked, I am happy to introduce two of the Wethersfield Chapter's newest members: my wife Michele and son Max. I had the honor of swearing them in at our January meeting. Wethersfield just held our 33rd Annual "Famous Macaroni Dinner", our biggest fund raiser. We served over 1100 meals of macaroni, home-made meatballs and sauce in 5 hours. Michele was part of the team that sold 500 cannolis and Max joined me in the arduous task of waitering (I do not think that is a real word!). I am proud to welcome them as official members of the UNICO family!

As far as Expansion goes, the Keystone, Pennsylvania Chapter will hold their Charter Night on April 14. Look for details through e-mail. The possible Huntington, New York, and Myrtle Beach, South Carolina, Chapters are progressing. I have leads I am working on in Punta Gorda, Florida; Fort Meyers, Florida; Teaneck, New Jersey; Dover, Delaware; Millsboro, Delaware; Ocean City, Maryland and New York City, New York.

Please contact me at unicotomv@gmail.com if you have anything to contribute to the formation of these Chapters or if you have a lead on a new Chapter anywhere else.



Thomas Vaughan swearing in his wife Michele and son Max into the Wethersfield, CT Chapter.

HAZLETON, PA

The UNICO Chapter of Hazleton held its monthly membership meeting Tuesday, February 21, 2012 at the Stagecoach Restaurant in Drums. The Chapter was honored to have Professor Edward F. Warner, one of its own members, as the evening's speaker. Professor Warner spoke about his many years of working with and advising politicians, including several ex-presidents. His speech gave insight into what goes on behind the scenes and the role that advertising plays in the election process.



From left: Michael DeCosmo, Jr., Treasurer; Daniel DeMelfi, Chapter President and Professor Edward F. Warner.

GREATER RAMSEY, NJ

Greater Ramsey UNICO recently honored Ramsey Mayor Chris Botta naming him the "Citizen of the Year" for his long and continuing service to the Ramsey community.

Mayor Chris Botta is a Bergen County native, graduated from Bergen Catholic High School, received his Bachelor's Degree from Holy Cross College, Worcester, Massachusetts in 1989 and his Law Degree from Fordham University School of Law, New York City in 1992. In addition to his mayoral responsibilities and Botta and Associates

Law Firm, he participates and/or leads many community activities such as, Youth Hockey Coach, Soccer Coach, Lector, St. Paul's Church, Ramsey Library Board, Ramsey Planning Board, Knights of Columbus, to name a few. Mayor Botta's work ethic, experience and devotion ensures Ramsey is one of Bergen County's best towns to live in.

In his remarks, Lou LaVigna, President of the Greater Ramsey Chapter of UNICO National said "Chris Botta demonstrates by his continual service to his community and surrounding communities the core values of his Italian American heritage which are consistent with the core values and goals of Greater Ramsey UNICO and its members."

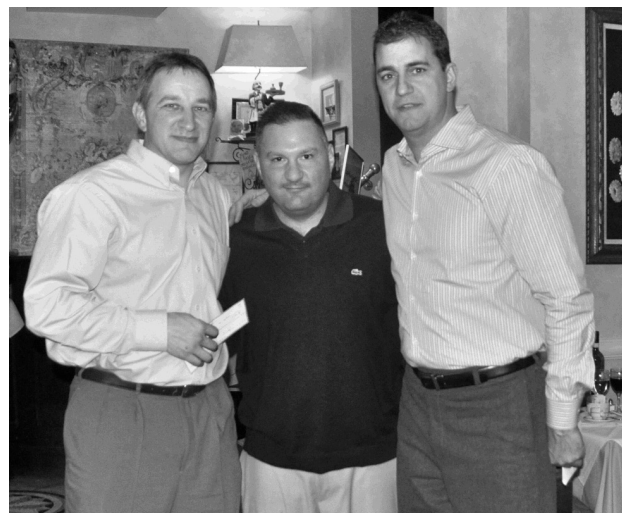
The Greater Ramsey UNICO Chapter locally conducts fund raising events with the proceeds used for scholarships, local mental health programs, supporting children with disabilities, cancer research, helping cure Cooley's anemia, senior citizens programs, promoting Italian studies, and preserving the Italian heritage.

For more information about the Greater Ramsey UNICO Chapter visit grunico.org or call Joe Tredici at 201-785-4063.



From left: Lou LaVigna, Ramsey UNICO President; Peter Reganato, Ramsey UNICO Director; Lisa Botta, Mayor Chris Botta, Joe Tredici, UNICO Vice President; Brian Behrmann, UNICO Member and Jan Mansley, UNICO Member.

Greater Ramsey UNICO supported Ramsey Cub Scout Pack 306 with a \$500 donation which will be used to help fund the Cub Scouts annual award ceremony. The annual award ceremony is the Cub Scouts largest fund raising event of the year and Ramsey UNICO is proud to be a supporter.



From left: Vincent Mazzola, Cub Master; Joe Tredici, Vice President, Ramsey UNICO and Lou LaVigna, President Ramsey UNICO.

**Have you filed your 990
with the IRS?**

OUR STORY

The following is a brief narrative written by my mother Clara Verdone who recently celebrated her 90th birthday. It portrays my Grandfather, Luigi Misiano's collaborative involvement with the sculptor, Pasquale Civiletti, and his unique journey to America.

William A. Verdone

Member, Greater Ramsey Chapter of UNICO

Luigi Comes to America...

In Sicily, on September 21, 1904, a young man of 27 bursts into his apartment and cries out, "Isabella! Isabella! I'm going to America!"

"Hush, Luigi, you'll wake my mother and the children!" Isabella looked at her husband more closely. "Your ears, they're as red as cooked lobsters! And your face, dio mio, is as white as a ghost!" She handed him a cup of espresso. "Now tell me; what's this about going to America...a dream?"

"No, no, Isabella, it's not a dream! I have been chosen to assist in sculpting the statue of Giuseppe Verdi – and they plan to place the statue on a pedestal! Two other sculptors were chosen to make the composer's four operatic characters around the base of the pedestal," he explained between gulps of air and espresso.

"And you must go to America to do that?" Isabella asked with concern. "The work will be done here, mia cara, when the work is finished, it will be sectioned and shipped on the Italian Line to America, comprendi?"

"No, Luigi, non posso!" It wasn't possible, but Luigi continued.

"It will be our gift to America! And they've already chosen a place for it." He took out a slip of paper. "It will be on Broadway and 72nd Street," he read, trying to pronounce the printed words correctly.

Though Isabella was proud of her husband's assignment, she felt uneasy about the pending loneliness and worry she'd have to endure without him. "And how long must I be a father as well as a mother to our children? She asked this while nervously twisting a white damask napkin she had forgotten to give him with his espresso.

"Non lo so, Isabella, I don't know. All I know is that we must be there to realign the sections and stay for the unveiling on Columbus Day in two years!"

In 1906, when the ship docked at the Italian Line slip on 34th Street in New York City the sections were carefully placed on brightly decorated horse-drawn carriages followed by prominent Italian dignitaries, and bands playing popular arias from Verdi's operas.

Carlo Borsotti, founder and editor of *Il Progresso Italo-Americano*, the big Italian newspaper at the time, oversaw and recorded three days of festivities. The young sculptors were given honors for their magnificent work, balloons and carnations in the colors of the Italian flag, red, white, and green, were showering upon them and the entire gathering of music lovers.

Luigi's heart was racing! He loved the people, the location, and especially the city! Thus, began exciting thoughts and talks of new beginnings, everything America stood for. Luigi's eyes were soon filled with tears, for he just placed America above his beloved Sicily!

Returning to Italy, Luigi collected his wife, her mother, and their two children, and journeyed back to America, the land of opportunity – and there were many! He taught at Cooper Union (a school for artists), he had his own studio on 25th Street, off Fifth Avenue, and supported his family with commissions for statues, mausoleums, and private sittings.

After 4 children, Luigi and Isabella decided to have another. And so, on January 3, 1922 three years after the birth of their last boy, Isabella gave birth to her fifth, and last, a girl. They named her – Clara!



Clara Verdone and her son, Bill Verdone, member Greater Ramsey UNICO.

NJ DISTRICT X

On January 21, 2012 Italian American author Armand Miele, author of his autobiography "*Born Minus: From Shoestring Boy to News Publisher, an Italian American Journey*" held a book signing at the Town Book Store in Westfield, New Jersey which was attended by UNICO members Henry Varriano, Vice President of Clark UNICO; Ann Walko, Past President of Plainfields' UNICO and Anthony Bengivenga, Immediate Past President of Plainfields' UNICO.



From left: Author Armand Miele, Ann Walko, Plainfields' UNICO Past President; Anthony Bengivenga, Plainfields' UNICO Immediate Past President and Henry Varriano, Clark UNICO Vice President.

BOOK REVIEW



TWO BOOK REVIEWS

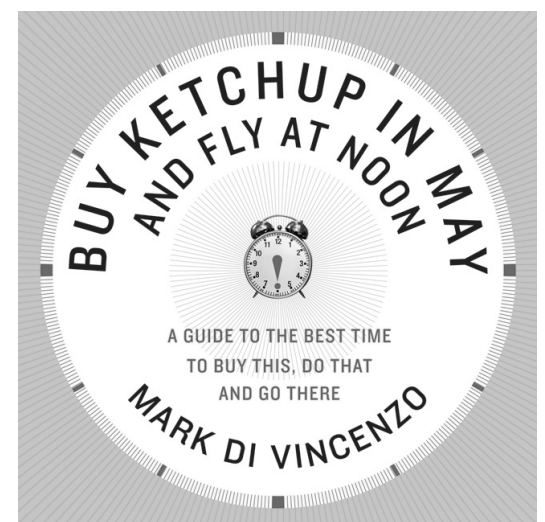
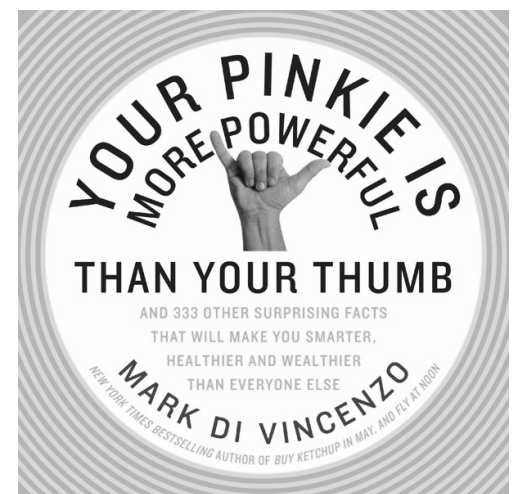
By Dr. Tony Arabia

New York Times Bestselling Author Di Vincenzo has written two unique books with the help of his wife Jayne and a large number of expert sources.

"Ketchup" was published by Harper in 2009, ISBN 978-0-06-173088-7 with the subtitle: *A Guide to the Best Time To Buy This, Do That and Go There*. "Your Pinkie" was published by Harper in 2011, ISBN 978-0-06-200835-0 with the subtitle: *And 333 Other Surprising Facts That Will Make You Wealthier, Healthier and Smarter Than Everyone Else*.

Well, you can tell that I was seduced by the first title and his provocative content. You will find both books to be well worth the \$13.99 for each, the first for his advice-REMEMBER: TIMING IS EVERYTHING! And the second-- WHY ARE RECESSIONS NOT ALL BAD? (pg. 51) and WHY IS 300 CENTS MORE THAN 3 DOLLARS? (pg. 49)

Also, remember that you cannot read these non-fiction gems like regular books-- each will thrill you with many amazing facts as amazing as Eric Hirsch's "Cultural Literacy" Google it! Yes, Mark Di Vincenzo IS of Italian Heritage! ENJOY!!!



GARFIELD, NJ

On February 4, 2012 the Garfield Chapter of UNICO had our Second Annual Bus Trip to Bally's Hotel and Casino in Atlantic City, New Jersey. We started with a full breakfast of choice at the Parkway Dinner followed by a fun ride to the Bally's Casino. Chairpersons Vice President Sam Faltas and Past Chapter President Anthony Randazzo made the bus ride very enjoyable by having a horse race games and several Bingo games to pass the time. A group of 36 people were in attendance and enjoyed various snacks and beverages going back and forth from the casino. President Joe Kovacs and Past Eastern Regional Governor Dominick Nicastro commended both chairpersons on such a well organized fund raising trip. This is the second trip the Garfield Chapter has had and thanks to Sam and Anthony it gets better every time. Great job guys!



Garfield Chapter Members in Atlantic City.

President Joe Kovacs and Vice President Allen Forcorino from the Garfield Chapter of UNICO had the pleasure of installing our newest member Mr. Anthony Barkett. The installation took place at Teggiano's Restaurant in Hackensack, New Jersey followed by a great meal. Mr. Barkett is a longtime resident of Garfield, New Jersey. He is a member of the Garfield Board of Education and a past Superintendent of the Garfield Schools. When Anthony was told about all the charitable work and events that we sponsor and community service we do for the city of Garfield he wanted to become a UNICO member. The Chapter is presently having a membership drive and will be having our Annual Cannibal Night dinner on May 17 at the Brownstone Restaurant Patterson N.J. The Chapter meets on the first Thursday of the month at Teggiano's at 7:00 P.M. If anyone would like to visit us please contact Chapter President Kovacs at Joeartist57@aol.com



President Joe Kovacs and Vice President Allen Forcorino pictured with their newest member Mr. Anthony Barkett.

The Garfield Chapter of UNICO held its first meeting of the New Year at Teggiano's Restaurant in Hackensack, New Jersey on January 5, 2012. President Joe Kovacs and Past Eastern Regional District Governor Dominick Nicastro had the pleasure of installing the following three new members: Charles Nucifora, Aaron Wilson and Julius Szalarski. Mr. Nucifora is retired from the Bergen County Court House and a longtime resident of Garfield, New Jersey. Mr. Wilson is an attorney in a law firm in Hackensack, New Jersey. Mr. Szalarski is a resident of Bayonne, New Jersey and has his own contracting business. All three men were happy to join the Garfield Chapter and are willing to help in any way they can. After the installation we enjoyed dinner and drinks and discussed our upcoming years work.



Welcome aboard Jules, Chuck and Aaron!



Members' children and future UNICANs, volunteer their time for a good purpose by preparing Christmas Baskets for Garfield residents.



Garfield Chapter members, their children and volunteers pose before delivering Yule Tide baskets to residents.

Scholarship applications and information can be found in the Member's Section of the UNICO Website. Please visit: www.unico.org

NEWINGTON, CT

Newington's First "Warm Winter Woolies" Clothing Drive Huge Success ... Despite first snowstorm of the season!

The Newington Chapter of UNICO National held its first "Warm Winter Woolies" winter clothing drive to benefit Greater Hartford Catholic Charities and Newington Human Services, Saturday, January 21, 2012 in the Community Room of the Lucy Robbins Welles Library in Newington.

The drive was held from 10 a.m. to 12 noon, and, despite a winter storm, the Chapter collected several dozen bags and boxes of new and "gently used" winter clothing which was then sorted and re-boxed.

In all, the Newington Chapter collected dozens of winter coats and parkas as well as hundreds of hats, scarves, mittens, gloves, scarves, sweaters, sweatshirts, socks, blankets and hoodies. While most of the items donated were "gently used," a large amount was brand new with labels still on the items.

The clothing drive was so successful, participating members were surprised by the turnout especially given the 6 inch snowstorm that howled into Connecticut that morning.

"We didn't think anyone would come given the weather," said Newington Chapter President Marian Amodeo, "but there was a steady stream of people trying to drop off clothing. In the end, it was a HUGE success."

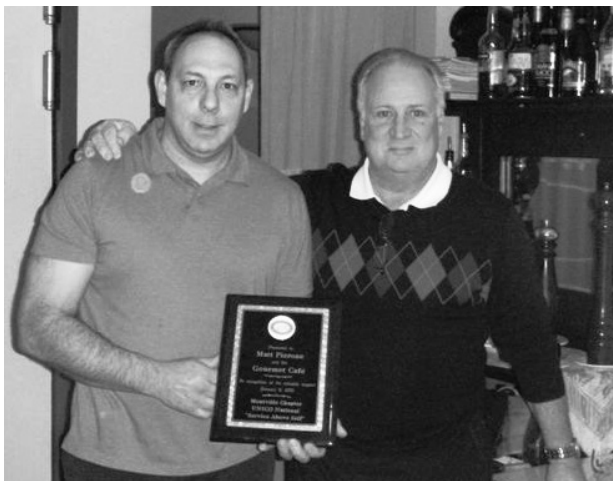
The Chapter members were so surprised and pleased by the results of their first clothing drive, they voted at their next formal meeting, to hold the drive annually. According to the Newington Chapter's Past President and Past District Governor Rosemary Arcari Wall, who chaired the "Warm Winter Woolies" clothing drive, "we may consider this an annual event ... that's how successful it was! We may even make this our National Service Day event – just a few months early!"



Sorting clothes during the Newington Connecticut Chapter's first (and very successful) "Warm Winter Woolies" clothing drive to benefit Catholic Family Services and Newington Social Services are from left: Past District Governor Rosemary Arcari Wall, Chapter President Marian Amodeo, Michael Casasanta, Carol Basile and Meg Casasanta.

MONTVILLE, NJ

On Sunday, January 8, 2012 Montville UNICO held a fund raising event at the Gourmet Cafe on Baldwin Road in Parsippany, New Jersey. A total of 46 people attended the event which included a full course meal and dessert. It was a BYO so many guests brought their own wine. Montville UNICO raised close to \$800 to be used to support educational and charitable goals programs. At the fund raiser, Montville UNICO President Gene Maddalena presented a plaque to Matthew "Matt" Pierone, owner of the Gourmet Cafe for his past and continued support of our organization.



Gene Maddalena, President of Montville UNICO presents a plaque to Mathew "Matt" Pierone owner of the Gourmet Cafe.

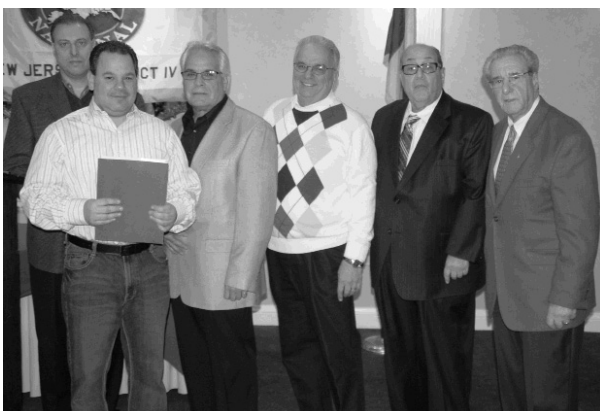
On Saturday, December 17th Montville UNICO continued its annual effort to make the holiday season less painful for local families in need. This year Montville UNICO provided 18 families with toys for 37 children, a clothing allowance for all 37 children, and almost \$1000 in Shop Rite gift cards. The distribution was coordinated through Woodmont School, Lasar School, Cedar Hill School, St. Pius Church, and St. Peters Church in Parsippany.



Montville UNICO President Gene Maddalena is surrounded by from left: UNICO members Kathy Suppa, Sue Speciale, Grace Chimento and Michele Maddalena.



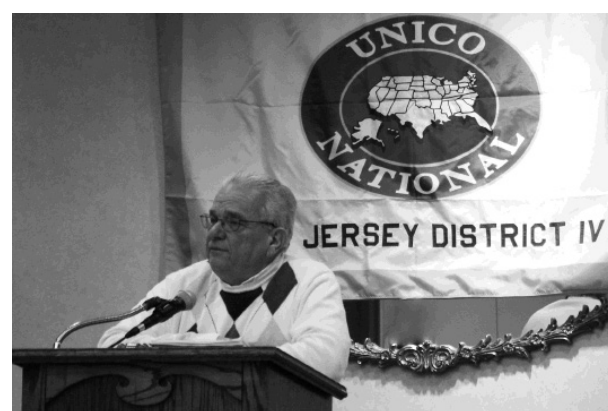
NEW JERSEY DISTRICT IV



From left: Joe Paci, UNICO National 3rd Vice President; Dominic Ferrara, Bloomfield Chapter President; Michael Benfante (Book Author from 911), Perry Russo, New Jersey District IV Governor; Paul Alongi Bloomfield Chapter and Past National President.



Past National President Joe Agresti presents Cedar Grove Chapter President John Borgese and Bloomfield member and Past National President Paul Alongi plaques recognizing their Chapters' service towards the New Jersey District IV Christmas Party for the clients of the North Jersey Developmental Center in Totowa, New Jersey.



Perry Russo from the Pequannock Chapter and New Jersey District IV Governor is pictured presiding over his second of five New Jersey District IV meetings.



At the January New Jersey District IV meeting, a new member was sworn in to the Bloomfield Chapter. Performing the swearing in ceremony was UNICO National 3rd Vice President Joe Paci. From left: Joe Paci, new member Mike Valante, member sponsor Mike Sisco, New Jersey District IV Governor Perry Russo, Bloomfield Chapter President Dominic Ferrara and Past National President Paul Alongi.

IN MEMORIAM



UNICO
Past National
President
Dr. Louis J. Badeen

President 1977



Dr. Louis J. Badeen, Sr., 91, of Leawood, Kansas, passed away Sunday, January 15, 2012. In lieu of flowers, memorial contributions may be made to St. Jude Children's Research Hospital, 501 St. Jude Place, Memphis, TN 38105. Louis was born, January 19, 1920, in McAlester, Oklahoma. He practiced Dentistry since 1945 and was past President of UMKC School Dental Alumni. He was also past Chapter President as well as Past National President of UNICO National (Italian American Service organization). He was a retired officer with the Army Air Corps and served in WWII. Louis was a philanthropic fund-raiser for many local and national causes. He was a generous man, a loving father, brother, grandfather, and will be dearly missed. Louis was preceded in death by his wife of 63 years, Rosemary Badeen. He is survived by his three sons: Dr. Louis J. Badeen, II, and wife LaVaughn, Dr. Michael H. Badeen, and Dr. Steven J. Badeen, and wife Maryann; brother, Fr. John Badeen; seven grandchildren: Jonathan, Lisa, Thomas, Brandon, Andrew, Ben, and Mary Elizabeth. Condolences may be left online at www.mcgilleystatelinechapel.com.

MEMBERSHIP AND RETENTION



**Membership
and Retention
Director
Mark McDade**

Last issue we covered increasing membership within your Chapters. If you have not had or planned a membership drive, either as a stand-alone event or better still in conjunction with an Italian cultural event, then start doing that now. In the meantime you should always be working on retention.

If we were able to retain all the members who have come through our doors, we would not even be covering this topic now. But, as things stand now, we are losing more members than we are bringing in. Yet, there is no secret in maintaining your membership. Once a new member has been installed, they have to know that they are not just another dues paying number on the list. The sponsor should be responsible enough to give guidance and companionship during the first several meetings. Some Chapters have mentoring programs. The Chapter President should be making the new member feel welcome. The President or someone he has designated should make sure the new member is made aware of all the different committees that are only too happy to welcome a new member on board. The Chapter should have a sign-up sheet listing all the available committees with a short description of each, where the new member can discern and make themselves available for the committee they feel comfortable with.

Okay, so some members just want to come to the meeting and socialize. By our very nature, we are all social beings. While they might not want to be leaders, they do want to be part of a great organization and that IS what we are. If they are willing to participate in fund raisers just with their presence and whoever they bring along, then they ARE contributing to both the Chapter and UNICO National. Do not criticize them, be grateful you have them.

Your meetings should include time for socialization. No long and boring meeting where the membership has to listen to the same person month after month. Mix it up a little and bring in some speakers. Even allow some of the membership to speak on a topic they are knowledgeable about. Give them up to 12-15 minutes of fame. It could be very entertaining.

Once you notice the absence of a member over a period of several meetings, give that member a call. There could be any number of reasons why they are not coming around anymore. Maybe all it will take is a phone call. Maybe they need a ride, or maybe they feel left out of the loop, or they are sick, or incapacitated or even depressed. Do not just forget about them, because once they do not pay their dues that first time, they may already be irretrievable. And, once you as a Chapter have lost them, it is next to impossible for National to convince them to come back, even to another Chapter.

REVOCATION BY IRS

IRS Revoking Tax Exempt Status for UNICO Chapters

If your Chapter does not file the required information return (Form 990) for three consecutive years, the IRS will automatically revoke your tax exempt status. I now have heard from four Chapters that have received the Automatic Revocation Letter from the IRS.

Once your tax exempt status is revoked, you will have to reapply for tax exempt status by filing for a determination letter with the IRS. You will need to complete Form 1024 (which is a 19 page application) and pay a user fee of \$100.

Below are the filing requirements for nonprofit/tax exempt entities. Please make sure your Chapter complies with the filing requirements in order to avoid the automatic revocation.

IRS Filing Requirements

The IRS requires every nonprofit/tax exempt entity to file an information return which is due on the 15th day of the fifth month following the close of your year end. For a June 30 year end, the return is due November 15th and for a December 31 year end, the return is due May 15th. The type of return that is required depends on the amount of the gross receipts for the Chapter.

Gross Receipts not normally in excess of \$50,000 – Must file an annual electronic notice (e-postcard) Form 990-N. This can only be done electronically and there is no paper return available for this category. This is very simple and does not require any financial information, only 5 or 6 questions that must be answered.

Gross Receipts greater than \$50,000 but less than \$200,000 – Must file a paper return Form 990-EZ.

If you have any questions with your filing requirements or need some help in completing the required forms, please call Salvatore Benvenuti at the National Office (973) 808-0035.

UNICO NATIONAL ART AUCTION

UNICO Convention 2012 1st Annual “Wine Tasting Art Auction”

UNICO 2012 Convention Committee will be sponsoring a Charity Wine Tasting and Art Auction.
Held on:

Sunday, April 29th 2012,
from 1:00 PM to 6:00 PM
at the Mount Airy Casino Resort,
Mount Pocono PA.

Featured this year will be a sumptuous Italian buffet, fine wines of Italian style selected to tempt your Italian pallet along with background piano music provided by the Hazleton UNICO, there will be great raffle prizes following, a live Art auction presented by Spike Auctions a subsidiary of Marlin Art. Art to be presented will include but not limited to, fine originals, signed prints, sports memorabilia, music memorabilia and more.

For tickets or more information, contact Joe Cerullo – 570-708-1994 or Dom Ortolani – 570-677-4720

All proceeds from this event will benefit the 2012 Convention in Marco Island!

See full ad on the inside back cover

NUTLEY, NJ

The Nutley, New Jersey Chapter of UNICO National has been busy preparing for its Annual End-of-Year Awards and Scholarship Awards. This year the Chapter will present 24 scholarships to Nutley graduates totaling just under \$30,000. The major fund raisers this year are the \$100 raffle (350 tickets sold) and a Casino Night planned for March 29. The winners of this year's raffle were Anthony Cavallo (\$9,000), Sue Klemp (\$3,000), an outside group (\$2,000) and Linda Cafone (\$1,750).

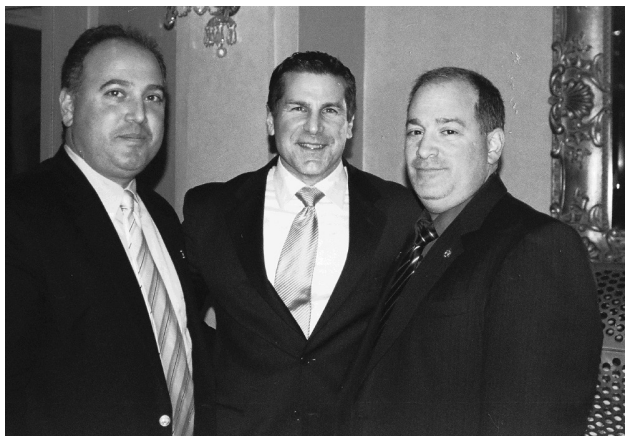
The January meeting featured a presentation by Steve Mairella on the goals, objectives and vision of UNICO. Over 90 members attended this informative session. In addition, renowned chef Marcello Russodivito described his background and history in the culinary profession. Chef Marcello distributed signed copies of his book, *The Story of My 25 Years as Chef-Owner*, to all in attendance.

The Chapter's February meeting featured a Culture and Heritage musical presentation by saxophonist and member Jim Mauro. National President, Glenn Pettinato, attended this meeting and spoke to the members about the similarity between his personal history and local Chapter and Nutley UNICO. Mrs. Pettinato also took the mike for a few minutes to promote the fine work being done at the National and local levels.

The Chapter has also entered into an agreement with The Language Institute from West Caldwell, New Jersey to provide Conversational Italian Classes for its members at a cost of \$125. This will be for eight 1 ½ hour sessions beginning March 5.



UNICO National President Glenn Pettinato joins Nutley, New Jersey Chapter President Anthony Malfitano and member Russ Todaro at the Chapter's February dinner meeting.



Nutley, New Jersey Annual Raffle Committee members, Sal Ferrara, Mark DiMaggio, Chairman and Tom Sposato prepare to draw the raffle winners.



UNICO National First Lady Terri Pettinato addresses the Nutley, New Jersey Chapter Members at their February dinner meeting.

SCRANTON, PA



Scranton Chapter UNICO Choir sang at Allied Skilled Nursing Facility during Christmas. From left: Jim Soranno, Eileen Soranno, Cesina Berardelli, Joe Berardelli, Patty Montalbano, Julie Yando, Ashley Yando, Choir Director; Linda Malinoski and Ann Marie Panzara.



Jack DeLeo, pictured at left, was recently presented with a Proclamation from the Lackawanna County Commissioner Patrick O'Malley in recognition of becoming UNICAN of the Year at the Scranton Chapter's 53rd Annual Charity Ball.



The Scranton Chapter UNICO ladies attended the District Governor's meeting at Amore's in Dickson City, Pennsylvania. From left: Pauline Sallusti, Gloria Bernardi, Eileen Soranno, Mary Marrara, Palma Yanni, President; Ann Reilly, Frank Castellano, Pennsylvania II District Governor; Sharon Mecca, Marie Waerhouse, Carol Dougherty, Bonnie Blasé and Gayle DeAntona.

UNICO National Scranton Chapter board member Mary Marrara asked the UNICO Veteran's Committee Chairs, Jack DeLeo and Jim Minicozzi to provide a matching donation to State Representative Ed Staback's grandson, Nick Staback, who was severely injured in Afghanistan.

Mary is co-owner of P & M Associates, Inc. with husband Phil Marrara. P & M donated \$500 and the Veteran's Committee donated \$500 which was presented to Ed Staback and his wife Angie Staback at the Marrara's open house honoring Nick.

The Marrara's and Staback's have been friends for years and felt they wanted to support Nick and the family. They are looking forward to the day when Nick returns home. He is currently at Walter Reed National Military Medical Center in Bethesda, Maryland.

The Scranton Chapter of UNICO will be submitting Nick for a UNICO Military Award. Scranton Chapter President, Palma Yanni, has stated that the Scranton Chapter will also participate in the fund raiser planned for Nick in April.



The Veteran's Committee presents a cash gift to the Nick Staback Benefit Fund. From left: Scranton Chapter President Palma Yanni; Jack DeLeo, UNICO Scranton Chapter Board Member and Chair of Veteran's Committee; State Representative Ed Staback, Angie Staback, Phil Marrara, President of P & M Associates, Inc. and Mary Marrara, UNICO Board Member.



The Veteran's Committee is shown working on the UNICO Military Award for Nick. Seated: Ed and Angie Staback. Standing from left: Jack DeLeo, Mary Marrara, Phil Marrara, Senator John Blake, Louise Blake and Chris DiMattio, Past National President and current Scranton Chapter Corresponding Secretary and Submission Chair.

The DEADLINE for the March Edition of ComUNICO is Monday, April 16, 2012
Send Chapter news to the UNICO National Office: comunico@unico.org.

Please call (973) 808-0035 with any questions.

"V" FOUNDATION



"HELP FIND A CURE" Frank Paolercio

UNICO National is completing our 10th Grant, so we are looking toward our next one. We have decided to present our next grant to St. Jude Children's Research Hospital, Memphis, Tennessee.

Being designated a Comprehensive Cancer Center by the National Cancer Institute is a prestigious accomplishment. St. Jude Children's Hospital is the first and only NCI-designated Comprehensive Cancer Center that is devoted solely on children. It illustrates the hospital's excellence and efforts in patient care, cancer research, patient education and community outreach.

St. Jude's "bench to bedside" approach to finding cures for the catastrophic diseases of childhood allows St. Jude patients more efficient access to the latest findings available. Their protocols are freely shared with physicians and health care institutions throughout the world.

I ask your help to fund this \$50,000 memorial grant, UNICO's 11th as quickly as possible to HELP FIND A CURE.



VERONA, NJ



Verona Chapter President Linda-Gail Alati presents their yearly donation check to Assistant Captain Jeff Shilling of the Verona Volunteer Rescue Squad. Looking on is Verona Chapter Vice President Bonnie Sharkey.

"You may have the world, if I may have Italy" - Giuseppe Verdi

PARAMUS, NJ



Vincent Scappaticcio is sworn in as Chapter President. From left: UNICO National 2nd Vice President Richard D'Arminio, Vincent Scappaticcio and Past President, Joseph Iula.



Our Christmas Brunch Committee: Lois Iula, Lori Romaglia and Stacy Morena.



Santa is pictured with the Paramus Firemen, New Jersey District IX Governor Frank Putrino, Past President Joe Iula and standing far right President Vincent Scappaticcio.



The children enjoy the Brunch.



The children greet Santa.

ANTI-BIAS

H. Res 367 Italian & Italian American Heritage Month

Congressman Pascrell's aide has reassured me that the Congressman and his staff are doing everything they can and will keep on doing everything to get H. Res. 367 passed. She also stated that those congressional leaders that have co-sponsored H. Res. 367 were contacted by members of UNICO and ONE VOICE.

Chapters that have a high concentration of Italian American voters should have each one of their congressional leaders on board.

It was our President, Glenn Pettinato that was able to get his Senator Robert P. Casey, Jr. to sponsor S. Res. 301; unfortunately the Senate's resolution is good for one year and must be renewed. This resolution is important and we need to support it. Call your legislators now.

HOW TO CONTACT THE MEMBERS ON CONGRESS:

Go to: <http://www.congressmerge.com/online/db/CLICKONSTATE> for example this is the site for New Jersey <http://www.congressmerge.com/online/db/cgi-bin/newseek.cgi?site=congressmerge&state=nj>

You can also reach your representative by phone, call the U.S. Capitol switchboard at 202-224-3121. Say his/her name and you will be put through to his/her office. Then give your name and say you live in the representative's District. Say that you want him/her to become a cosponsor.

RARITAN, NJ

On February 11, 2012 the Raritan Chapter of UNICO had their 2nd Annual Valentine's Dance. The dance took place at Soriano's in Bridgewater, New Jersey. There were over 100 people who attended and had a great time.



From left: Richie Maddaluna, Barbara Anuario, Joyce Walker and Robert Bengivenga. Second row from left: Jerry Maddaluna, Louis Filiano, Ed Danbery, Sharon Forte, Joseph Forte Edward Minetti, Gerry Cicero, Louis Falconeri.



UNICO WELCOMES NEW MEMBERS

As a new feature/returning feature to ComUNICO we will be spotlighting the new Members added since our last edition. We apologize in advance for anyone missed, or names misspelled. If you notice a new member missing or name misspelled, please notify the National Office.

Congratulations and welcome to UNICO National-the largest Italian American Service Organization. The National Office Staff looks forward to meeting all of you in the near future.

JANUARY

BELLEVILLE
Edie Peters Liguori

BRISTOL
Paul Contrastano
David Della Bianca
Robert De Luzio
Joseph Geladino
Thomas Grimaldi
Virginia M. Laviero
Don Nadeau
Francesca Nadeau
John Pensa
David Roberts
Samuel Vasile, Jr.
Philip S. Vonella

CEDAR GROVE
Gerard A. Viola

CLARK
Rick Chesky
John A. De Marco
Joseph Manasia
Maria Weisensee

DENVILLE
Justin Black
Anthony M. Bucco
Paul Sbrocco

ELIZABETH
Marissa Candiloro
Rebecca Cuzzola
Joseph De Rosa
Louis M.J. Dileo
Kristin Anne Kelly
Marc Daniel Keyasko
Alexander Marcantonio
Joe Renna

GARFIELD
Anthony Barckett

GREATER BINGHAMTON
Judith Heavey Staeuble
Donnina Jones
Nicholas Pianella
Carolyn Pianella
Jane M. Sbarra
Frank Valletta

GREATER RAMSEY
Maria Scillieri

HILLSBOROUGH
Sandy Szaryko

KANSAS CITY
Jimmy Bonadonna
Mike Bonadonna
John Gianino
Tony Ross Maddi
Marco Serra
Tom Spitaleri

LOS ANGELES
Silvio Serrapica

PARAMUS
Joseph Bolognese, Jr.

PASSAIC VALLEY
Elaine Giordano
Frances Maglio

PASSAIC/CLIFTON
Anthony Cioffi

PITTSFIELD
Rev. Joseph E. Romano
Paul F. Perachi
Joseph Scalise
James Sorrentino
Michael Sorrentino

PLAINFIELDS
Louis Dicellis

PORTLAND
Maria Petruzelli de Sanchez

RARITAN
Gerry Cicero
Joseph P. Ferrera
Joseph Forte
Sharon Forte

SADDLE BROOK
Anna Maria Di Moduono
Mary Beth Galvin
Catherine Marsico

SOUTHINGTON
Sal Spagna

STAMFORD
Emilio D'Elia
Ralph Dellacamera
Anthony Gaglio, Jr.
Anthony Gaglio, Sr.

Teodoro Milone
Adriana Rizzuto
Erika Rizzuto
Nicola Rizzuto
Danielle Tobias
Taylor Tobias

WATERBURY
Laurence Aucella

WETHERSFIELD
Shane T. Aforismo

WOODCLIFF LAKE
Fr. Sean Manson



FEBRUARY

BLOOMFIELD
Sabino Galioto
Christopher P. Goul

CEDAR GROVE
Gary Maffettone
Nicholas Cannizzaro
Christina De Fresco

CLARK
Danielle Sangiuliano
Marcus Sangiuliano
Anthony Delconte

FAIRFIELD
Frank Giaquinto
Giuseppe Oliva
Angelo Sarachelli

FARMINGTON
Lisa Sweeney

GREATER PHILADELPHIA
Giuseppe Pulizzi

GREATER RAMSEY
Anthony Narciso
Steven Rimpici

HILLSIDE
Donald DeAugustine
Nicole De Augustine

KANSAS CITY
Steve Bagnaschi
Frank Corte
Joseph Galetti

NORTH SHORE
Gerard Frusci
Joseph Lombardo
Anthony Petritis

PITTSFIELD
Joseph E. Leskovitz

PORTLAND
Giovanni Angello.
Ronald Roletto

RARITAN
Roger Copt
Roger Delin
Edward Minetti

RUTHERFORD
Josephine Guidetti

SANTA BARBARA
Frank J. Artusio
Joseph Carastro, IV
Mary Mc Mahon

SOUTHINGTON
Antonio Cusano

STAMFORD
Mario Cardillo

WETHERSFIELD
Anthony Dignoti

WILKES-BARRE
James Clancy
Francis Charles Mecadon
Robert Di Pietro
Gaetano Fasciana
Dan Fusco





UNICO NATIONAL 90th ANNUAL CONVENTION - 2012

The dates for the Convention are:
Wednesday, August 8th through Sunday, August 12th, 2012

MARCO ISLAND MARRIOTT
BEACH RESORT, GOLF CLUB & SPA
400 South Collier Boulevard, Marco Island, Florida 34145
(239)-394-2511

TO MAKE YOUR ROOM RESERVATION AT THE
MARRIOTT MARCO ISLAND

YOU CAN CONTACT THE HOTEL **DIRECTLY** BETWEEN 8 AM & 5 PM (EST)
BY CALLING: **1-800-GET-HERE (438-4373)**

- IDENTIFY YOURSELF AS BEING PART OF THE UNICO GROUP
- GIVE THE AGENT YOUR ARRIVAL & DEPARTURE DATES

It's just that easy!

UNICO GROUP ROOM RATE IS ONLY \$159.00 PER NIGHT
(Subject to State & local tax and hotel service charge)

All reservations must be guaranteed with a major credit card. Record your confirmation number or ask to have it sent to you by providing your E-mail address.

If you wish to extend your stay, you can take advantage of the same great UNICO Group rate up to three nights prior to or the three nights following the convention, based on availability, of course.

Next - fill out your convention registration form and mail it along with your payment to:

UNICO National
271 US hwy 46 west, Suite A-108 Fairfield, NJ 07004-2458

Phone: 973-808-0035 Fax: 973-808-0043 e-mail - uniconational@unico.org



2012 UNICO NATIONAL 90TH ANNUAL CONVENTION REGISTRATION FORM

MARCO ISLAND MARRIOTT BEACH RESORT, GOLF CLUB AND SPA
400 South Collier Boulevard Marco Island, Florida 34145
August 8th - August 12th, 2012

Name _____ Nickname _____

Spouse's name, if attending _____ (if spouse is a member, please complete a separate form)

Address _____

City, State, Zip _____

Children Attending - name(s) and age(s) _____

Chapter _____ District _____ Office held _____
(i.e., National Officer, District Governor, Chapter President, Delegate, Trustee)

FEES AND CHARGES

Meals included in this charge:	UNICO MEMBERS	NON - MEMBERS	CHILDREN 11 TO 16	ATTENDEES NOT RESERVING THEIR ROOMS FROM THE "UNICO ROOM BLOCK"
3 FULL BUFFET BREAKFASTS	\$275.00	\$275.00	\$125.00	\$450.00
ICEBREAKER				MEAL PACKAGE COST
AWARDS LUNCHEON				
INAUGURAL BALL				
CHILDREN 10 AND UNDER FREE				

Registration (UNICO Members only) \$ 125.00 N/A \$125.00

Golf (starting at 7:30 am Wednesday) \$ 90.00 \$ 90.00 \$ 90.00

Total with registration:

Total amount of check enclosed or to be charged: \$

Make check payable to: "UNICO NATIONAL Convention 2012" or, if you prefer, use one of the following credit cards:

(Circle one below) Card number _____ Exp. Date _____ Security Code _____ (3 or 4 digit on back)

MasterCard Visa Discover Amer. Express

Signature _____ Print name _____

Phone Number _____

COMPLETED FORM SHOULD BE MAILED OR SENT BY FACSIMILE TO:

UNICO NATIONAL
271 US Highway 46 West, Suite A-108
Fairfield, New Jersey 07004-2458
Phone: 973-808-0035 Fax: 973-808-0043 or e-mail to: uniconational@unico.org
www.2012UNICOConvention.org

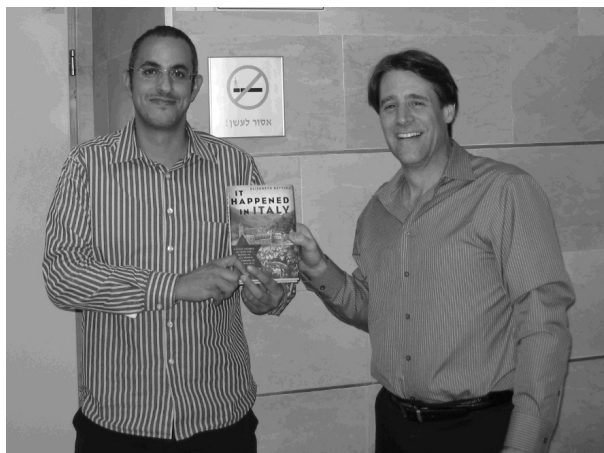
2012 UNICO National Convention Registration Information

PLAINFIELDS, NJ

Plainfields' UNICO leaders and South Plainfield Municipal officials cut the ribbon with restaurant owners at the new Hibachi Grill and Supreme Buffet. The restaurant has nine buffet stations, including a grill where a hibachi chef prepares dishes in front of diners. The dining facility also features a wide selection of Chinese, Japanese, American, Italian and Mexican food items.



From left: Plainfields' UNICO member Robert Jones, South Plainfield Councilman Dick Frank, South Plainfield Councilman and Plainfields' UNICO member Robert Bengivenga Jr., Hibachi owner Danny Li, South Plainfield Mayor and Plainfields' UNICO member Matt Anesh and sons Joseph and Harrison, South Plainfield Council President Ray Rusnak, Hibachi owner Annie Li, Lisa White, South Plainfield Councilman Derryck White with daughter, Alex White, Lou Peralta, South Plainfield Councilman and Plainfields' UNICO member Alex Barletta, Plainfields' UNICO founder and UNICO Past National President Renato Biribin and New Jersey District X Governor Robert Bengivenga.



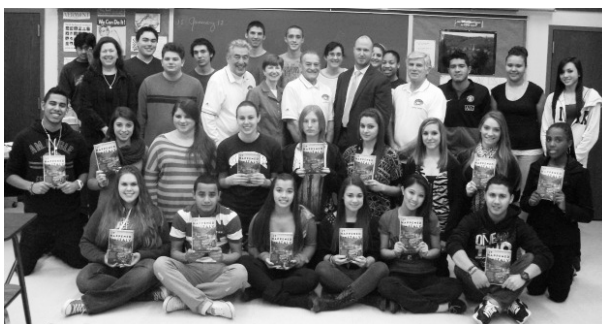
John DeAndrea, son of Plainfields UNICO President John DeAndrea, traveled to Tel Aviv, Israel and presented "It Happened in Italy" to Noman Tziony, an associate, who will forward it to his Rabbi. The book, which was presented by Plainfields UNICO in numerous classrooms, is an accounting of how Italians defied the Holocaust. The Chapter's goal is to get the book into 100 Schools and Libraries by the end of the school year. Anyone interested in participating in the program can call Renato Biribin at 908-472-0164.



New Jersey District X Governor Robert Bengivenga and Plainfields' UNICO member Alex Barletta were among a group of officials invited by the Governor to tour the new World Trade Center facility from South Plainfield.



Bob Bengivenga and Alex Barletta.



Members of Plainfields' UNICO continue their campaign of presenting the book, "It Happened in Italy," to classrooms around New Jersey. In this photo, Plainfields' UNICO President John G. DeAndrea, Past National President Renato Biribin and New Jersey District X Governor Robert Bengivenga present books to the South Plainfield High School class.

Plainfields' UNICO members joined with Raritan Chapter of UNICO during Raritan's recent Valentine Dinner Dance at Soriano's in Bridgewater.



Raritan Chapter members join together for a group shot. New Jersey District X Governor Bob Bengivenga, far left, joins in.



From left: Bob Bengivenga, New Jersey District X Governor and April Bengivenga, John DeAndrea, President Plainfields UNICO and Fran DeAndrea, Joe and Lucille Rea, Robert Levinson, Legal Counsel Plainfields Chapter and Kathy Levinson.



From left: Jerry Maddaluna and his wife, April Bengivenga, Robert Bengivenga, Fran DeAndrea and John DeAndrea.



From left: Jerry Maddaluna, President of the Raritan Chapter of UNICO; John Pacifico, Past President of the Raritan Chapter of UNICO and Bob Bengivenga, New Jersey District X Governor.

PAST NATIONAL PRESIDENT JOE AGRESTI



Past National President Joe Agresti is pictured with St. John's University Basketball Coach Luigi P. "Lou" Carnesecca. "Louie" as he was known by the fans was honored by the OSIA (Order Sons of Italy) Charity Ball in Carle Place, Long Island, New York.

GOT FACEBOOK?

If you have any questions about social media or want your event posted on Facebook, please contact the National Office at uniconational@unico.org

ANDRE' DIMINO & ONE VOICE

A Tale of Two Cities...

"It was the best of times; it was the worst of times..." No, it's not the French peasantry being demoralized, as Dickens wrote in his novel, but the people - especially the Italian American people - of two cities, right here in New Jersey, that share that contrast.

Hoboken Mayor Dawn Zimmer denied filming permits to a spinoff of MTV's disgraceful "Jersey Shore" reality show. But, within days Jersey City Mayor Jeremiah Healy rolled out the welcome mat to these malcontents. MTV's "Jersey Shore" has been a blight on New Jersey, as well as an insult to all Italian Americans. Why would any community want to be associated with the bad acts, lewdness, inebriation, violence-against-women, crudeness and other garbage spewed by this trash programming? Mayor Zimmer, in stark contrast to her counterpart in Jersey City, has done the right thing and we officially commended her for that with The Italian American ONE VOICE Coalition "Una Voce" Award. ("Una Voce" means "One Voice" in Italian.)

Mayor Healy, what were you thinking? Your quick embrace of "Jersey Shore" to promote Jersey City not only shows poor judgment, but also threatens to; once again, sink the reputation of the city you lead - all for a few moments of infamy on MTV.

We call on Mayor Healy to reverse his decision, do the right thing for all New Jersey, and just say "no" to the negative stereotypes and garbage spewed by this trash programming. In contrast, several Jersey City bar owners denied permission to use their establishments to film. We thank Skinner's Loft, LITM and Barcade for doing the right thing - Bravo!

Our organization is in a constant battle against the continued, and actually, accelerating stereotyping and denigration of Italian Americans. The explosion of horrendous reality shows, like "Jersey Shore," "Mob Wives" and others, and constant depiction of Italian Americans in mainstream media as criminals, mobsters, bimbos and buffoons, is disgraceful and unacceptable. We objected to "Jersey Shore" and its ilk since before its debut and we will continue to do so.

The plethora and ubiquity of this type of brainless and denigrating reality programming is exploding, no doubt fueled by "Jersey Shore's" huge ratings. It seems a new industry has been spawned to produce shows with cookie-cutter stereotypes of Italian Americans, acting badly and striving for new lows in behavior. The bimbos and buffoons on these shows, starving for their 15 minutes of fame, live up to the pseudo-reality their puppet-master producers create in their desire to say to the world that this is what Italian Americans are really like.

It is self-evident that Italian Americans were, and continue to be, the only ethnic group that it is totally acceptable to negatively stereotype and demean. This is certainly rampant in fictional works, such as HBO's "Sopranos," but, what's different with "Jersey Shore," and shows like it, is that it is promoted as "reality" and I believe that is what has galvanized so many Italian Americans to be so vehemently opposed to this disgusting series and MTV.

But, it doesn't stop there. Italian American denigration is seen, across the board, with supposedly responsible people like political commentator Bob Beckel, a host of "The Five" on Fox News. Beckel has repeatedly used the pejorative terms, "greaseballs" and "guidos," when referring to Italian Americans. Although he apologized for insensitive remarks about other ethnicities, and rightly so, he has yet to apologize for his hate-speech towards Italian Americans - even after a barrage of calls and e-mails from ONE VOICE activists and many other Italian Americans. We know about the firing of Don Imus and, very recently, the ESPN editor, for pejorative comments about other races and ethnicities. But, when it comes to Italian Americans, there is no reproach for such demeaning utterances. And, that precisely defines the double-standard we face every day - it is off limits to stereotype and denigrate other ethnicities but it is de rigueur for Italian Americans.

And that brings us back to our Tale of Two Cities - Hoboken and Jersey City - a sharp contrast, not only for Italian Americans, but for all the people of New Jersey!

Andre' DiMino
President
Italian American ONE VOICE Coalition
iaovc.org

PASSAIC VALLEY, NJ



Passaic Valley Chapter members attended their Annual Beefsteak Fund Raiser. From left: Dominique DeFrancisci and Mary Benvenuti, in the center are two of the women who catered the event, and on the right is Wilma DeFrancisci.



From left: Dominick Bucci, sponsor and Passaic Valley Chapter Sergeant-at-Arms; new member Fran Maglio and Steve Pelonero, Passaic Valley Chapter President.

PASSAIC / CLIFTON, NJ

UNICO MEMBER and CONGRESSMAN BILL PASCRELL WELCOMES ITALY'S PRIME MINISTER MARIO MONTI TO CAPITOL HILL

Passaic-Clifton Member and United States Representative Bill Pascrell, Jr. recently welcomed Italy's Prime Minister Mario Monti and other Italian government dignitaries to Capitol Hill for a roundtable discussion. Among the topics discussed were the state of Italian-American relations and the role of Italy in the revitalization of Europe's economy.

Prime Minister Monti was forthcoming about Italy's efforts to recover from the economic crisis that has taken hold of so many European nations. A private discussion was held about his efforts to have Italy's finances straightened out. "It is an ambitious plan and I support what he's trying to do. Clearly, it is a new day for Italy under the steady leadership of its new Prime Minister," said Pascrell. "Prime Minister Monti has the background and the financial acumen to develop Italy's economic strength. He also has the benefit of a strong relationship with the United States". The Prime Minister expressed his love for the American people stating, "Our two nations share a blended heritage that has benefitted people throughout the world. I look forward to doing everything I can to help maintain the beautiful friendship between Italy and America".

Having lived in Paterson, New Jersey his entire life, Congressman Pascrell has been a steadfast supporter of the Italian-American community. He not only serves as co-chair of Italian-American Congressional Delegation, he has also been an active member of the Passaic-Clifton Chapter of UNICO National for several years. The Americanism Committee of UNICO National bestowed on the Congressman its "Grand Patriot" award in 2007.

In keeping his Italian heritage close to his heart, Congressman Pascrell introduced House Resolution #1705 "Expressing Support for Designation of the month of October as Italian and Italian American Heritage Month" in September 29, 2009. When this resolution expired without passage, he then sponsored the current House Resolution #367. The Congressman plans on seeing this legislation become law in the near future.



Passaic-Clifton Chapter member and Congressman William Pascrell and Prime Minister Monti address the press.

SPARTA, NJ

Sparta UNICO recently held its fourth Pasta and Comedy Night at the Sparta Ambulance Building.

Guests were entertained by comedian and former television celebrity Floyd Vivino.

"The event was a huge success on all levels" said Sparta UNICO President Gary D'Uva. "The food was delicious, the comedy hysterical and more funds were raised tonight than at any of the previous three Pasta and Comedy Nights, therefore it was a huge success."

Event Chairperson Thomas Cifelli said, "the reason for the success was two-fold: First, using a name comedian this time like Uncle Floyd definitely helped to sell tickets. Secondly, we were fortunate to have Ken Carafello former chef and owner of The Gibson Girl and Carafello's Restaurants in Sparta as our head chef this time. Kenny's name helped sell tickets as well as taking the taste of dinner up a notch. Proceeds from the event will help fund the scholarship, the Annual Sparta UNICO Easter Egg Hunt as well as other charitable causes."



Sparta UNICO President Gary D'Uva and Uncle Floyd.

SAN DIEGO, CA

On Saturday, January 14, 2012, members of UNICO San Diego met at Feeding America's local warehouse to donate time and effort in sorting and packing donated food to feed the county's needy. Jim and Jennifer DeSpenza arrived with Maria Caccamise and her son, Paul Caccamise. Sandro Piancone and his son, Michael joined us and members Steve Codrero and Marianne Lalli Regan pitched in. With just a mere three hours in which to sort canned and packaged goods into various bins, the San Diego Chapter made a huge dent in Feeding America's schedule for that day.

Feeding America collects millions of pounds of food from farmers, packers, manufacturers and local grocery stores. The items are then transported to the local warehouse where volunteers sort, repack and perform quality control on all food that enters the warehouse. Only good, usable food is kept for local pantries; what cannot be used is destroyed or recycled. In 2010, over 8,800 volunteers contributed 22,052 hours of service – the equivalent of 10 full-time employees. Because of the volunteer labor, Feeding America is able to spend 98 cents of every dollar raised directly on food and programs. Food is donated to over 180 non-profit partner agencies, including soup kitchens, food banks, homeless shelters and low-income schools. Feeding America San Diego's goal

for 2012 is to distribute 16 million pounds of food throughout San Diego County.

UNICO San Diego's next scheduled Volunteer Day is April 14 to coincide with UNICO's National Volunteer Day. We hope to rally the members to provide an even larger delegation enabling Feeding America to move more food in the allotted time. Since Feeding America is a national organization, there may be one in your Chapter's zip code. Check for a Feeding America warehouse near you and help make a difference in your community.



From left: Jim DeSpenza, Steve Codrero, Maria Caccamise, Paul Caccamise, Jennifer DeSpenza, Marianne Lalli Regan, Sandro Piancone and Michael Piancone.



From left: Maria Caccamise, Jennifer DeSpenza and Marianne Lalli Regan.

UNICO FOUNDATION RAFFLE

3 sets of raffle tickets have been mailed to: Chapter Presidents, District Governors, Foundation Trustees, Executive Committee, Past National Presidents, and Immediate Past District Governors. If you are interested in selling tickets please contact the National Office!

This is a HUGE fundraiser for the UNICO Foundation. The winners will be selected at the National Convention in Marco Island on Saturday, August 11, 2012. You do not need to be present to win.

The 50/50 Cash Raffle winners will receive the following:

- 1st Prize - 50% of Available Prize Money
- 2nd Prize - 30% of Available Prize Money
- 3rd Prize - 15% of Available Prize Money
- 4th Prize - 5% of Available Prize Money

Donations are \$20 per ticket or 6 tickets for \$100.



ITALIANS AND THE HOLOCAUST

Books Addressing Italians and the Holocaust:

If you would like to fully understand the attitude of Italians towards Jews during World War II these are some of the books that will give you the whole story:

• *Italians and the Holocaust, Persecution, Rescue and Survival*-By Susan Zuccotti

• *October 16, 1943: Eight Jews*-By Giacomo Debenedetti

• *The Assisi Underground: The Priests Who Rescued Jews*-By Alexander Ramati

• *The Italian Holocaust: The Story of an Assimilated Jewish Community*-By Egill Brownfeld

• *Righteous Among Nations: Rescuers of Jews During the Holocaust*-By Mordecai Paldiel

A prevailing theme that refuses to be silenced is that the Pope Pius XII did nothing or very little to save Jews during the Holocaust.

The book best known which the author himself is discredited is:

• *Hitler's Pope*-By John Cornwell

A contrary view can be found in the following books:

• *The Myth of Hitler's Pope*-By David Dalin

• *A Special Mission: Hitler's Secret Plot to Seize the Vatican and Pope Pius XII*-By Dan Kurzman

Humani Generis Unitas by Pope Pius XI represents a strong and clearly worded document against anti-Semitism and persecution of Jews. Pope Pius XI died shortly before its release in February, 1939 and Mussolini forbid its publication. Bishop Francis Spellman, who later became Cardinal of New York, was then serving at the Vatican, and it is said, smuggled a copy out of the Vatican upon his return to the United States.

**Charitable donations to UNICO
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Send your check made out
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271 US Highway #46 West
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Fairfield, NJ 07004**

WETHERSFIELD, CT

Mother Nature blessed Wethersfield UNICO with a snow-less, rain-less Sunday, allowing Wethersfield UNICO to succeed in holding its 33rd Annual "Famous Macaroni Dinner." During this six-hour event, more than 1250 Wethersfield residents and UNICO friends participated in this family oriented feast.

Wethersfield UNICAN Nick D'Eramo accepted the responsibility of arranging and organizing the details of this year's eagerly awaited macaroni dinner. Mr. D'Eramo is a successful, international business man, loving husband and father.

Two days before the dinner, on "meatball Friday" at least 50 members of Wethersfield UNICO spent five hours transforming 300 pounds of meat into approximately 4000 meatballs, then cooking them to perfection under the direction of our own expert chef, Nicholas Follacchio. Another group concurrently created 100 gallons of pasta sauce from scratch using our secret recipe.

The line of eager diners started outside of the Pitkin Community Center, and entered the hallway where tickets for the dinner were sold and recorded before they were allowed to enter.

To accommodate an anticipated 1200 or more diners, the festivities were divided into three sets of diners, each for about 400 people. Near the end of each dining, a raffle was held under the experienced supervision of UNICO members and volunteers. At the end of each dining set, and its raffle, the earlier group of diners was replaced by another.

The three raffles were comprised and supported by donations of products and services provided by individuals and businesses of the community and proximate towns.

At the close of the day, more than 1250 well fed and friendly residents were happy again, this year that they had joined in celebrating the Wethersfield UNICO's 33rd Annual "Famous" Macaroni Dinner.



Olivia is enjoying the sights, sounds, fragrances, friends and food with her dad Allan Morgan.



Event Chairman Nick D'Eramo.

2012 UNICO NATIONAL CONVENTION AD JOURNAL

Calling all Chapter Presidents and District Governors! Our 90th Annual UNICO Convention will be held at the Marco Island Marriott Beach Resort, Golf Club & Spa from Wednesday, August 8th through Sunday, August 12, 2012. One of the ways you can support the 2012 UNICO Convention is by having your Chapter or District take out an ad in our Convention Ad Journal. You can also help support this effort by passing along the ad journal form to any business you think would be interested. We encourage Chapter members to also consider taking out an ad, especially if they plan on running for one of our National Offices. The 2012 ad journal is below. You can also contact the National Office to obtain a form via mail, e-mail or fax. Please contact Past National President, Paul Alongi at 973-338-4665 or at palongisr@firstmco.com for further information.



90th UNICO NATIONAL CONVENTION 2012 MARRIOTT MARCO ISLAND BEACH RESORT, GOLF CLUB AND SPA MARCO ISLAND, FLORIDA Souvenir Journal Form

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NOTE: A \$25.00 discount applies if received prior to June 1, 2012

* Corporate Sponsor pages will be produced in color – Please have submissions "camera ready" for printing.

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Completed form should be mailed or sent by facsimile to:

UNICO National Convention 2012

Attn.: Paul Alongi, PNP

271 US Highway 46 W, Suite A-108

Fairfield, NJ 07004

For more information, contact Paul Alongi, Chairman

Phone (973) 541-3414 Fax (973) 402-0770 or Email at palongisr@firstmco.com



Helping to make the raffles go smoothly were from left: Volunteers Judy Keane, Frank Panioto, Ron Angelo, Tony Martino, Neil O'Connor, Carmen Pace, Joe Pandolfe, Morris Borea.



The "packed" dining hall of the Pitkin Community Center.

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~FOR 3RD VICE-PRESIDENT 2012~



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Giovanni the Italian Teddy Bear

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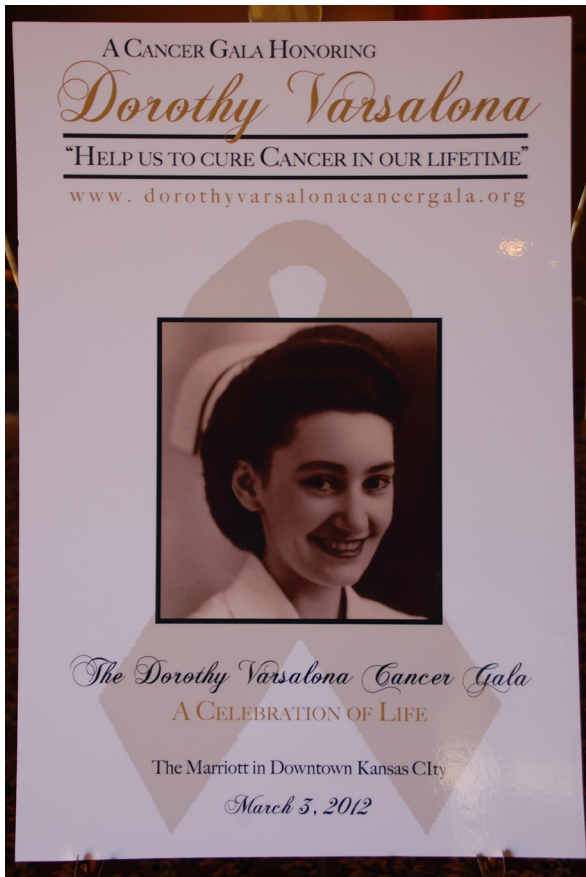
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A CANCER GALA HONORING DOROTHY VARSALONA

Friends, family and fellow UNICANs gathered in Kansas City, Missouri on March 3, 2012 to attend the Dorothy Varsalona Cancer Gala. The event hosted by UNICO Foundation Trustee, Paula Varsalona Marino, was held in honor of her mother and raised funds for the “V” Foundation for Cancer Research. Attendees had the opportunity to win baskets in a Tricky Tray, and bid on Silent and Live Auction items. Guests were also treated to a stirring performance by the vocalist Eboni.



Dorothy Varsalona, pictured on the poster at the Gala.



Kansas City UNICO President Michael Mange and guest attend the Gala.



UNICO National Sergeant-at-Arms Frank Greco, Jr. enjoys a dance with his date.



Event Chair and UNICO Foundation Trustee Paula Varsalona Marino, welcomes guests to the Dorothy Varsalona Cancer Gala.



From left: UNICO National 2nd Vice President Rick D'Arminio, “V” Foundation National Chair Frank Paolercio, Senior Vice President of the “V” Foundation John Leshney, UNICO National Foundation President John DiNapoli and National Sergeant-at-Arms Frank Greco, Jr.



Rick A. D'Arminio holding a football signed by Football legend Joe Montana that he won in the auction.



Angela and John DiNapoli, UNICO Foundation President



Lisa Aduato, UNICO National staff member, models a fur cape during the Live Auction portion of the night's events.



Kansas City Vocalist Eboni entertained the guests with a rousing version of “I Will Always Love You”.



Paul Varsalona is joined by his family to honor and celebrate the life of his wife Dorothy Varsalona. Standing from left: Joe Marino, Paula Varsalona Marino, Event Chair and UNICO Foundation Trustee; Rick Mongold, Carmella Mongold, Connie Varsalona, Samantha Mongold and Frank Varsalona.



Sharon Miller of the Gown Gallery is joined by friends and staff to celebrate the evening.



V" Foundation National Chair Frank Paolercio, Montville UNICO member Joe Marino and Event Chair and UNICO Foundation Trustee Paula Varsalona Marino present a check to "V" Foundation Senior Vice President John Leshney.



John Leshney, Senior Vice President of the "V" Foundation is joined by Joe Marino and Frank Paolercio, UNICO National "V" Foundation Chair.



Former Kansas City UNICO President Frank Cherrito and his wife attend the Gala.

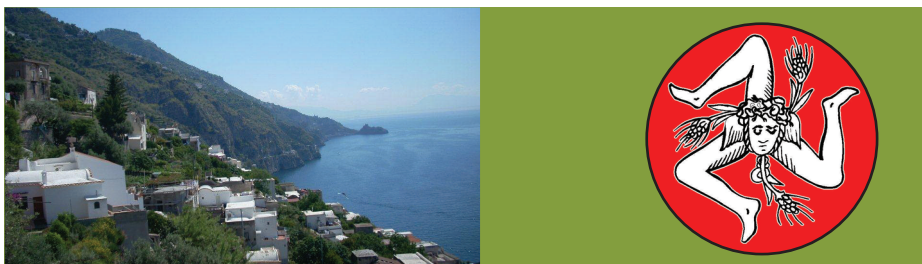


Chef Jasper Mirabile of Jasper's Kansas City welcomes Paul Varsalona, Paula Varsalona Marino and Frank Varsalona to his restaurant.

Chef Jasper prepares homemade mozzarella to the delight of Joe Marino.



UNICO members, friends and family enjoy a dinner at Jasper's. From left: Frank Greco, Lisa Aduato, Steve Pelonero, Pat Pelonero, Paula Varsalona Marino, Joe Marino, Frank Paolercio, Susan Barone and Nina Held. Seated from left: Paul Varsalona, Frank Varsalona and Connie Varsalona.



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CONVENTION BOWL-A-THON



First Place Team - Cedar Grove Chapter
Bowlers: Brian Balassone, Lou Cammarata, President John Borgese, Jorge Rivera and Keith Balassone.



Second Place Team - Passaic Valley Chapter
Bowlers: Steve Pelonero, Nicolette Barbieri, John Barbieri and Bob Appaluccio.



Third Place Team - Passaic Valley Chapter
Bowlers: Lorraine Polizzi, Joyce O'Hara, Angie Honigfeld and Lisa Post.



Bowlers: Dave Donnini, Past National President Paul Alongi, New Jersey Congressman Bill Pascrell, Pat Pelonero, Sal Benvenuti and Past National President Joe Agresti.

POINT PLEASANT, NJ

Each year the Point Pleasant Beach Chapter organizes several projects whereby all members can participate in the "Gift of Giving" for Christmas. Under the direction of Chairs Susan Rogers and Toni DePaolo, members donate and wrap gifts to provide a special Christmas for a local needy family.

At the same time the ACES Chapter members baked cookies and made gift bags of toiletries for the 50 or so residents of The Valentine House, a home for disabled adults. Point Pleasant ACES have been donating their time and efforts to The Valentine House for the past 5 years as part of their commitment to ongoing community service. This ACES Chapter also organized and ran a Food and Clothing Drive, which was a huge success this past fall. Some of these ACES started with UNICO in 8th grade and are now seniors in High School.

In mid-December Ms. Rogers welcomed all ACES and volunteers to her home for a holiday buffet, while everyone wrapped gifts or baked cookies. Member Nick Scarpello served as the host and photographer for this event. It was a great opportunity for our young members to be an active part of UNICO and experience the true meaning of Christmas.



New Jersey District I Governor Grace Gynn stops in to say "Merry Christmas" to the Adopt a Family volunteers in Point Pleasant. From left: Bernadette Grabowski, Christine Beccacio, Linda Dispirito, Joan Diorio, Toni DePaolo, Rose Iantosca, Sue Rogers, Sara Chmielewski, MaryAnn Friewald and Grace Gynn.



Chairs Susan Rogers and Toni DePaolo plan holiday projects with ACES Chapter members of Point Pleasant UNICO.

This past Christmas Season, the Point Pleasant Chapter invited all Youth and ACES members as special guests for a holiday dinner at Spano's at The White Sands, along with all the adult members and their families. President Tony Scardaville presented each member a copy of the 2012 Italian Heritage calendar and Treasurer Camille Kreutzer presented each youngster with a gift card. ACES

Leaders Toni De Paolo and Susan Rogers spoke of their Adopt a Family committee and all the good work the ACES Chapter performed these past few months. In addition to a great Italian dinner, music and reindeer races were provided as entertainment. Since this dinner was held a few days after Christmas, many of the Youth members who are usually away at college were also able to attend. The membership was so proud to have so many outstanding young people in attendance to celebrate the season together as one big UNICO family.



Point Pleasant officers Debbie Vaccaro and Donna Grassano along with Chairs Linda and Pete Dispirito thank the young members who helped with their Holiday Dinner's Reindeer Races.

UNION, NJ

The Unico Chapter of Unico National Union and Elizabeth held their 27th annual Unico Bowl at Union High School. Members of both chapters were in attendance and Union supplied food before and game and at halftime. Union won 43 to 21. At the end of the game the Unico Bowl trophy was presented to the winner.



Photo left to right members of the Union and Elizabeth chapters: Rose Rinaldi, Robert Johnsen, Richard Galante, George Peters, Paul Rinaldi, Union Chapter President Joseph Almeida, and Ron Gianeo.

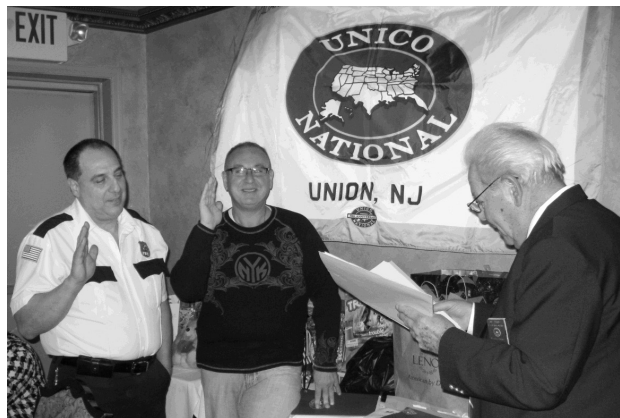


From left: Paul Rinaldi, Ron Gianeo, Union President Joseph Almeida, and Robert Johnsen.

The Union Chapter of UNICO had their Annual Christmas party at Cioffi's Restaurant in Union, New Jersey. 35 members and guests were in attendance. They were asked to bring an unwrapped gift for a boy or girl. We donated the gifts to the Union Police Department to be given to Toys for Tots. We swore in 2 new members that night. We had our Christmas 50/50 raffle drawing that evening. Paul Rinaldi from the Elizabeth Chapter was the big winner.



Picture from left: Ron Gianeo, Sergeant-at-Arms; Fran Doyle, Secretary; Regina Nicholls, Treasurer; Sergeant Michael Bohl of the Union Police Department and Chapter President Joseph Almeida.



From left: New Members Gary A. Melici, Sergio Panonzio, and Chapter President Joseph Almeida.

UNICO NATIONAL DIRECTORY

In our ongoing efforts to keep our records up to date, please contact the National Office if you notice any discrepancies with the UNICO National Directory. We also request that if your contact information changes you notify the National Office. You may do so by submitting a Membership Change form, or e-mailing us at uniconational@unico.org.

Remember, you can find the Directory on the UNICO website in the Members Section. You can also contact the UNICO National Office at 973-808-0035.



WESTFIELD, NJ

The Westfield Chapter of UNICO National held their annual winter "Pig Roast" fund raiser Saturday, January 28, 2012 at the Knights of Columbus Hall in Garwood, New Jersey. This year's Pig Roast which raised money for UNICO scholarships was attended by 200 persons and everyone was eligible for door prizes. Members of Plainfields' Chapter, Union Chapter and Clark Chapter of UNICO were in attendance.



From left: Henry Varriano of Clark UNICO; Joe Almeida, President Union UNICO; Ann Walko, Past President Plainfields' UNICO and candidate for UNICO National 3rd Vice President; Michael Colucci, Vice-President Plainfields' UNICO; Robert Tarte, Past President Westfield UNICO; Tony Valles, Chairman Westfield UNICO's Pig Roast and Anthony Bengivenga, Immediate Past President Plainfields' UNICO.



Mark LoGrippo (center), Westfield, New Jersey Councilman, is sworn in as the newest member of Westfield, New Jersey UNICO at their January meeting at Benvenuti's in Garwood by Vinnie Tomasso, Westfield UNICO President (left) and Bob Bengivenga the UNICO New Jersey District X Governor (right).

The deadline for the May Edition of ComUNICO is Monday, April 16, 2012.

Send Chapter news to the UNICO National Office: comunico@unico.org.

ComUNICO will only accept high resolution digital photos and text in MS Word or in the body of an e-mail.

Please call (973) 808-0035 with any questions.

RUTHERFORD, NJ

Members of the Rutherford Chapter recently made a donation to St. Mary Church Social Concerns Committee.



From left: Frank Tidona, Chapter President; Reverend Michael J. Kreder, St. Mary Church Pastor and Vinnie De Cesare, Chapter Sergeant-at-Arms.

OUR STORY

Where we came from and how we got to where we're at is an important part of whom we are. We owe it to our ancestors – but especially to our children – to keep our family histories alive.

My parents, Carmine "the Sarge" Mairella and Marie Ruffo, were married on Columbus Day, October 12, 1952. I was born in "Columbus Hospital" in Newark, New Jersey and grew up living on "Columbia Avenue" in Nutley, New Jersey. My eldest son recently graduated from the "Columbus School of Law" at Catholic University in Washington, D.C. Coincidences? Maybe. Poetic Justice? Absolutely!!!

For all Italian Americans, Columbus Day should be a day of gratitude and remembrance. I recall reading that in 1901 the average amount of money held by Italian immigrants was the grand sum of \$8.67*. As an ethnic group we've come a long, long way, thanks in no small part to the courage, sacrifices, struggles and hard work of our Italian immigrant ancestors. They paved the way for us to achieve what is by any measure an astounding degree of accomplishment and affluence in the new world.

My own Italian ancestors arrived in America between 1892 and 1922. My father's family (Pietro Maiorella from Venosa, Provincia di Potenza; and the D'Angelo family from Contursi and San Gregorio Magno, Provincia di Salerno) settled in the "Ironbound" section of Newark, New Jersey – except we never called it the "Ironbound" section, we always called it "Down Neck". My mother's family (Pietro Ruffo from Aciri, and the Russo family from Verbicaro, both Provincia di Cosenza, Calabria) settled in Nutley, New Jersey, on Milton Avenue – except we never called it "Milton Avenue", we called it "Up the Hill".

My mother's father, Pietro Ruffo, arrived in the United States at Ellis Island in November, 1922. After a brief stay with relatives in Westerly, Rhode Island he came to Nutley in early 1923.

There he met for the first time his own grandfather, Francesco Bruno Liguori, who had emigrated from Aciri in 1892 and was my first ancestor in America. There he also met and married my grandmother, whose family lived across the street from Francesco Liguori. Grandpa Ruffo (who subsequently became disabled as a result of a work-related accident) and my grandmother raised 7 children and cared for his grandfather, all in a 2 ½ room house "Up the Hill".

My grandmother was known to all as "Rose", though I later discovered, to the surprise of everyone in the family, that "Rosa" actually was her middle name and that her given name was "Angela". I'm told that she was a kind-hearted and generous soul, who freely shared what little she had with others. She passed away in February, 1956, about two months before I was born. Shortly before she passed away she gave my mother a set of baby clothes that she had knitted – all in blue. "I'm not going to live to see this baby", she said to my mother, "but I know it's going to be a boy."

When I was a child in the 1960s, Grandpa Ruffo often could be found sitting on the front porch "Up the Hill", his crutches leaning against the house, sometimes reading the Italian newspaper, Il Progresso, and always keeping watch over the comings and goings in the neighborhood. There was a pear tree by the side of the house, and in the late summer and early fall some pears would fall to the ground. Like so many immigrants, Grandpa knew what it meant to go hungry, and he couldn't bear to see edible pears rotting on the ground. Every so often he would tell me and my brother Danny to gather them up. We'd bring them to him, and sit with him on the porch. He would spread out a piece of his newspaper, take out his pen knife, and very patiently and painstakingly peel and core the pears. Then he'd cut out the rotten spots, and feed us bite-sized pieces of pear, one by one.

I've never since had a pear that tasted so good.

Written by - UNICO member and resident of Nutley. Joseph Rocco Cervasio

**Nicola Colella, "Southern Italian Immigration".*



UNICO National Convention

Marriott Resort & Spa Marco Island FL

Wednesday, August 8- Sunday, August 12

Save the date for your summer get away!

WOODCLIFF LAKE, NJ

The Woodcliff Lake UNICO chapter recently held its annual Heritage Day event, celebrating the culture, traditions and history of Italian Americans. Once again, it was a tremendous success!

In an effort to expand chapter membership and reach as many newcomers as possible, post-card invitations were sent to residents in nearby towns, press releases were submitted and published in local newspapers a few weeks prior to the event, announcements were posted and shared on Facebook, and admission was free to all. The event was held at the Tice Community Center, a spacious venue conveniently located at a local shopping mall with ample parking. A sign-in sheet at the front door collected names, contact information and e mail addresses for future communications about UNICO.

As soon as attendees entered the room, they were serenaded with traditional musical selections played on the accordion by Woodcliff Lake chapter member Natale Lucarello, evoking an Old World, nostalgic atmosphere that set the tone for the day. Dressed in bright red UNICO shirts (so that they were easy to spot) other Chapter members socialized with guests while answering questions about the good work that UNICO does.

Attendees lunched on a sumptuous buffet of complimentary Italian specialties, including a sampling of imported extra-virgin olive oils, fresh bruschetta on sliced Italian bread, mozzarella with tomatoes, cold antipasto and homemade pizza. Coffee and tea were also served, along with an array of delicious desserts such as profiteroles and biscotti, along with homemade cannolis donated by the popular Casa del Sole Italian deli located in Woodcliff Lake.

After about 45 minutes of social time, Chapter President Donna Ceva Brown started the program off by warmly welcoming the crowd of over 100 residents from throughout the Pascack Valley area. Past UNICO National President Andre' DiMino took a quick "show of hands" poll of those present to gauge what regions of Italy their ancestors hailed from, and then gave a quick lesson in Basic Italian.

Next, chapter member and classically-trained professional vocalist Lucia Wehr performed several stirring and beautiful arias, earning a well-deserved ovation from the crowd. She was followed by special guest Giuseppe Pampena from the UNICO chapter in Stamford, Connecticut, who gave an entertaining and informative talk about Italian culture while wearing the traditional costume of Spigno Saturnia, the town where he was born.

A highlight of the event was the "Treasures from Home" display, inspired by the exhibit of the same name at Ellis Island in New York City. The display featured dozens of precious mementos and collectibles from Italy that were brought over to America by ancestors of the Woodcliff Lake chapter members. Items this year included rare memorabilia from the Conte Biancamano oceanliner, passport documents and immigration papers from the early 1900s, handcarved wooden kitchenware, Venetian glass by Murano, and much more.

UNICO membership materials were also

made available to attendees, including complimentary 2012 UNICO Heritage calendars and copies of the latest issue of ComUNICO. Chapter awards and recognitions were also on display, and a short video was shown about the ongoing charitable works, fund raising and anti-bias efforts of UNICO National.

A great time was had by all, and as a membership drive, it was a rousing success: nearly half a dozen people signed up to become new members of the Woodcliff Lake UNICO Chapter by the end of the day's event!



Giuseppe Pampena, dressed in the traditional costume for his hometown of Spigno Saturnia gave a talk about Italian culture, while Nat Lucarello played musical selections for the crowd of over 100 people.



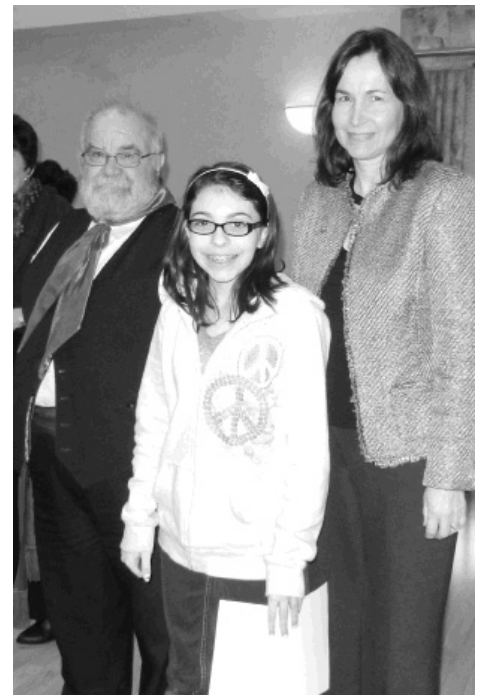
Woodcliff Lake Members and friends enjoying the event!



Past National President Andre' DiMino taught an Italian lesson.



Giuseppe Pampena, dressed in the traditional costume for his hometown of Spigno Saturnia, stands beside the Treasures from Home exhibit.



Woodcliff Lake UNICO's Heritage event was a multi-generational Italian American affair. Pictured here are Giuseppe Pampena (immigrated to the U.S. from Spigno Saturnia, Lazio region), Woodcliff Lake UNICO Chapter President Donna Ceva Brown (second generation) and UNICO A.C.E.S. Youth member Cathy Yakomin (third generation).

UNICO NATIONAL SERVICE DAY

UNICO National Service Day has been scheduled for April 21, 2012! We look forward to hearing what your Chapter will be doing this year. Please try to take photos and submit them along with an article detailing the day's activities to comunico@unico.org so that we may include it in a future issue!

Not sure what your Chapter can do? Here are a few ideas:

- Plant trees or flowers in your town
- Clean up a local park or recreational location
- Collect clothing and food for the needy
- Assist Habitat for Humanity
- Host a garage sale with proceeds benefiting a local food pantry or animal shelter
- Volunteer in a food kitchen or shelter
- Have a traveling lawn service & help clean up yards of the elderly
- Clean up graffiti
- Start a community garden
- Organize a blood drive
- Help at an animal shelter
- Sponsor a health fair that offers free blood pressure, vision and hearing tests.
- Organize a river cleanup
- Collect pet food for an animal shelter
- Collect baby equipment and supplies for new parents with limited resources.
- Fill a laundry basket with household items for a relocated homeless family
- Work with the fire department on safety programs
- Organize an event for those with mental or physical disabilities – ice cream social, bingo, or arts & crafts event

ORANGE/ WEST ORANGE, NJ

On February 26th the Orange/West Orange Chapter held its 38th Annual Sports Awards Breakfast. Guest speaker was Eric LeGrand. Eric was a four-year starter for Colonia High School. He was ranked as the No. 14 recruit in New Jersey and No. 21 middle linebacker prospect nationally. Eric LeGrand was a Junior Defensive Tackle for the Rutgers University Scarlet Knights Football Team. He suffered a career-ending spinal cord injury in a game vs. Army on October 16, 2010.

Eric has shown the entire nation his tremendous amount of courage, belief and strength through his injury rehabilitation and resumed his studies via Skype for the spring 2011 semester. He has become a speaker for several events in the area, including the Lincoln High School graduation in Brooklyn, NY. He has recently returned to live in his home in New Jersey, minutes away from the Rutgers Campus.

The Awards Breakfast also honored Bruce & Linda D'Amato with the Ben L. Spinelli Community Service Award. Bruce and Linda have been active volunteers in youth sports for the West Orange P.A.L. for 22 years. In addition to coaching cheerleading for years and serving as cheerleader commissioner since 2008, Linda has served the program in many capacities since first joining the program. Likewise, Bruce has coached various teams over the years and has coordinated the concession stand for two decades.

Ten years ago, Bruce and Linda formed the West Orange Touchdown Club with hopes of raising money to support the High School Football program. Still going strong, the Touchdown Club has raised thousands of dollars since its inception.



Eric LeGrand and his mother pictured with Glenn Pettinato, UNICO National President and Mary Joan Berger President, Orange/West Orange UNICO.



From left: UNICO National President Glenn Pettinato, Event Chairman Ben Spinelli and UNICO National 3rd Vice President Joe Paci.

HERITAGE & CULTURE

The History and Tradition of Easter in ITALY

The First Nicene Council of Christian Bishops in 325 A. D. decided when we celebrate Easter. The decision was made to celebrate on the first Sunday after the first full moon to rise after the Spring Equinox. Unless the first full moon also rose on a Sunday, in which case Easter would be celebrated the following Sunday.

Older church doctrines decreed that Catholics give up more than meat dishes for Lent. Eggs, milk and even fats were also restricted. Since Shrove Tuesday is the last day that people could spoil themselves until Easter, pancakes soon became a traditional food for the feast. There was also a practical reason for it. The people needed to use the dairy products and fats so they would not go to waste, the same as meat, because for the next 40 days they were fasting from these foods.

On Palm Sunday (Domenica della Palme), many churches in Italy still follow the tradition of having the priest knock three times from the outside of the church doors to symbolize Jesus' entry into Jerusalem.

Holy Friday (Venerdi Santo) is often marked in the churches with a ritual of washing the feet, with the priest symbolizing the role of Jesus and twelve church members symbolizing the role of the Apostles.

Easter Sunday begins with a bang in Florence, quite literally. The three hundred year old traditional "Explosion of the Carte" (Scoppio del Carro) has roots in the pagan ritual of ensuring a good harvest. Today it is considered a spreader of good luck for the city of Florence.

Traditional Easter meals vary from region to region, but eggs and roasted lamb are common staples everywhere. Eggs represent life, fertility and renewal. These are all essential symbols of Easter. Dyed eggs grace many tables and they are found in soups and in the traditional Easter pie (Torta Pasqualina).

Roasted lamb is the symbol of birth and the Shepard. Beautifully decorated chocolate eggs are a traditional Easter treat and gift. The official Easter cake is the Eastern Dove (Colomba) that represents peace. Pizza Rustica, Pizza Gaina, Pastiera di Grana and Pastiera di Riso are all Easter specialties from the southern part of Italy. One of the more exotic desserts of Easter is the Neapolitan, Sanguinaccio (Chocolate Blood pudding made with pig's blood and hazelnuts).

Easter Monday, known as Little Easter (Pasquetta) is also an official Italian holiday. It is often spent enjoying the spring weather with family and friends at picnics. The "Racing of the Egg" (Palio dell'Uovo) is a traditional Easter Monday game in the town of Tredozio in the Emilia-Romagna region. In Barano d' Ischia, a traditional Island dance called the "Festa della Ndrezzata" takes place on the same day.

Buona Pasqua

Gathered from various Internet sites. Adapted and submitted by Salvatore J. Mangano, Past National President. 2011-2012 Italian Heritage and Culture Chair.



*A Traditional Chocolate Easter Egg.
This is sure to make someone very happy!*



Easter Bread, decorated with sprinkles and colorful eggs.



Easter Pie

WATERBURY, CT

Waterbury Unico is making plans for a 90 year celebration of UNICO.

Please join us and come home to Waterbury this October to remember the birth of UNICO.

For more details check our website <http://www.waterburyunico.com/>



Waterbury UNICO Volunteers.



UNICO National Secretary Francine Nido and Red Kettle Director Peter Ciullo.



WARC Annual Christmas Party.



From left: Peter Petrarca, Dr. Joanne D'Angelo and Waterbury Chapter President Frank Triviano.



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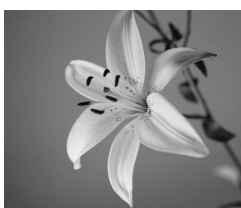
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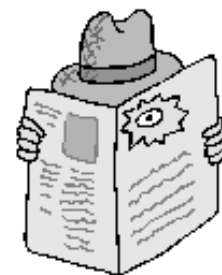
IN MEMORIAM

Charles S. Palmisano Belleville UNICO

Charles S. Palmisano, 77, died peacefully on January 26, 2012. Condolences and memories may be shared at www.shookscedargrove.com. Charles was born and raised in Newark, New Jersey, and lived in Union, New Jersey, and in West Orange, New Jersey for many years, and settled in Parsippany, New Jersey seven years ago. He was a veteran of the US Army. Charles was a professional photographer and was the owner of Charles Anthony Studio in East Hanover, New Jersey, for 52 years. He was a past president of the New Jersey Professional Photographers Association and a member and past president of UNICO of Belleville, New Jersey, and of the ROMEO Club. Charles is survived by his beloved wife, JoAnn (Fratantuno) Palmisano; devoted children, Christi Massaker and her husband, George; Cyndi Mueller and her husband, Chris, and Chuck Palmisano and his wife, Sharon, and cherished grandchildren, Amanda, Paige, Salvatore and C.J.



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UNICO National would like to announce that members can now opt out of receiving ComUNICO.

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Members who receive only one copy and still want to opt out can also reach out to National Office or Patrizia Trento and your name will be removed.

Remember that you can ALWAYS view the latest issue (and past issues) of ComUNICO at anytime by visiting the UNICO website – www.unico.org

AN EVENING AT MONTCLAIR STATE UNIVERSITY, NJ



Teresa Fiore, Associate Professor and Inserra Chair in Human and Italian American Studies overlooks Chef Fabrizia Lanza.



A student helps prepare the evening's meal.



In back: Steve Pelonero, Pat Pelonero, Sal Benvenuti, Frank Tidona and Joe Agresti. In front: Debbie Benvenuti and Joan Tidona.



Teresa Fiore, Associate Professor and Inserra Chair in Human and Italian American Studies.



Mary Ann Re, Coccia Institute; Larry Inserra, founder Inserra Chair and Elisa Coccia, Coccia Institute.



Chef Fabrizia Lanza



Fennel/Orange/Red Onion Salad



Sfincione/Palermitan Pizza



From left: Joan Tidona, Pat Pelonero, Frances DiPalma-Iozzi, Lou Iozzi, Steve Pelonero, Frank Tidona and Joe Agresti.



Sfince - Fried Puffs with Honey



Caponata Di Melanzane



Students at Montclair State University assist in the kitchen.

Wine from Sicily.



An Italian meal is not complete without the wine!

Mangia Piano: The Internationalization of Italian Local Foodways

MONTCLAIR STATE UNIVERSITY

Mangia Piano: The Internationalization of Italian Local Foodways

Stimulated by the explosion of interest in the Italian diet over the past couple of decades, this panel seeks to contextualize and re-assess the meaning of Italian food, the philosophy of environmental sensitivity that it embodies, and the lifestyle of unhurried convivial enjoyment attached to it. The panelists will adopt historical, cultural and applied approaches in discussing a variety of topics: the preservation of old forms of food production as both a cultural desire and an economic need; the establishment of Italian food in foreign markets through the channels of the country's diaspora as well as the forces of globalization; the popularization of "Slow Food" since the mid-80s and the different forms it has taken in the U.S.; and finally, the environmentally sustainable opportunities offered by traditional Italian practices when applied abroad.

UNICANS attended this wonderful event held at Montclair State University. Attendees enjoyed food prepared for them along with discussion from Donna Gabaccia (Vecoli Endowed Chair, University of Minnesota): "Globalizing and Nationalizing 'Italian' Food in the Diaspora", Cristina Grasseni Università di Bergamo, Italy/Harvard University): "Food Activism and Alternative Food Networks: Models from Contemporary Italy", Fabrizia Lanza (Chef and Sicilian gastronomy expert, Anna Tasca Lanza School, Italy): "Socio-Cultural Rituals and Sustainable Practices in Sicilian Cuisine", and Respondent, Pietro Frassica from Princeton University.

PITTSFIELD, MA

On Saturday, February 25 several Pittsfield Chapter members converged on the Berkshire Hills Country Club to prepare and cook a polenta, venison and chicken dinner to benefit the Berkshire Health Systems Women's Imaging Center as well as the Endoscopy Unit. The group, headed by Chapter President and master polenta chef Kevin Dondi, prepared 400 meals that also included salad

and bread. The proceeds will be used to upgrade existing equipment to both facilities that serve the people of Berkshire County. The Women's Imaging Center at Berkshire Health Systems opened its doors in 2003 as a place to consolidate radiology services designed specifically for women. It offers state-of-the-art-technology for mammography and bone density tests, with results available to referring physicians within 24 hours.

Every year over 6,000 endoscopic procedures are performed at the Berkshire Health System's facilities to view the esophagus, lungs, stomach, intestines, colon and other areas of the digestive tract.



Chapter Treasurer Mike Sorrentino prepares venison for one of the delicious sauces to top the polenta.



Chapter member Gary Valenti has the very important job of keeping the tomato sauce, with its secret ingredients, stirred and at the right temperature.

PLAINFIELDS, NJ



Plainfields' UNICO swore in three new members at our recent Chapter meeting at Giovanna's in Plainfield. From left: Plainfields' UNICO President John DeAndrea, new members Louis DiCellis and Linda Santore of South Plainfield, UNICO Past National President Renato Biribin, Frank Stabile of North Plainfield, and New Jersey District X Governor Robert Bengivenga.

LODI, NJ

LODI UNICO AWARDS MAN OF THE YEAR

Joseph Capozzi was honored as Man of the Year at our Annual Comedy Night held at the Brownstone on February 24, 2012. Mr. Capozzi received this prestigious award for his outstanding efforts, dedication and contributions he has made over many years to the Lodi Chapter of UNICO.



From left: Father John Galiano of St. Francis De Sales Church, Man of the Year; Joseph Capozzi, Daniel Capozzi, Thomas Maccarrone, President of Lodi UNICO.



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Announcing the 2012 Italian and Italian American Heritage Calendar

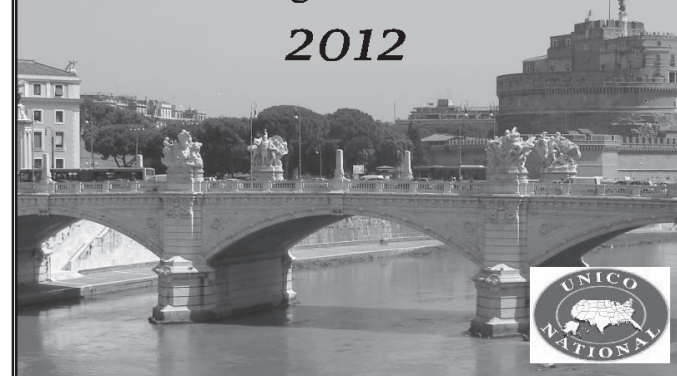
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The son of two film legends, Carlo Ponti has blazed a trail of his own in a completely different but intimately related artistic medium.

LOU&A

by Louis R. Carlozo

Cinematic scion

When you're the son of two moviemaking legends — actress Sophia Loren and producer Carlo Ponti Sr. — it might seem like the road to cinematic greatness is already paved for you. But Carlo Ponti chose a different route as an artist, and given his success as a classical music conductor, one could hardly doubt the wisdom of his decision.

Last year kept Ponti plenty busy, in no small part because of artistic tributes to his parents. He led the Russian National Orchestra in its performance of "Neapolitan Song," a tribute to Sophia Loren featured on a new album that also includes Rimsky-Korsakov's "Scheherazade" (now out on PentaTone Classics). And in December, he conducted Ennio Morricone's celebrated Rome Sinfonietta Orchestra in a concert at Sala Sinopoli in Rome, featuring selections from his father's films "Dr. Zhivago," "La Ciocara" and "La Strada."

That Rome concert was both a crowning achievement and "emotional experience" for Ponti, who received Italy's prestigious Premio Galileo Award in 2006 for exceptional musical achievement. In the United States, he won the 2008 Artistic Achievement Award from the Virginia

(See Lou&A on Page 44)

NEWSMAKERS

Southern voice, Italian roots

by Jim Distasio

Forty million records sold. Three Grammy awards. Thirty-two No. 1 singles on the Billboard charts. Co-starring in an Oscar-nominated blockbuster.

Make no mistake, this Italian-American entertainer is at the pinnacle of fortune and fame. His name? Tim McGraw.

Yes, that Tim McGraw — the one with the guitar, the unmistakable Southern twang and the punch bowl-sized hat.

I assure you, you didn't read that wrong. Country music mega-star Tim McGraw is an Italian American. Mind-blowing, isn't it?

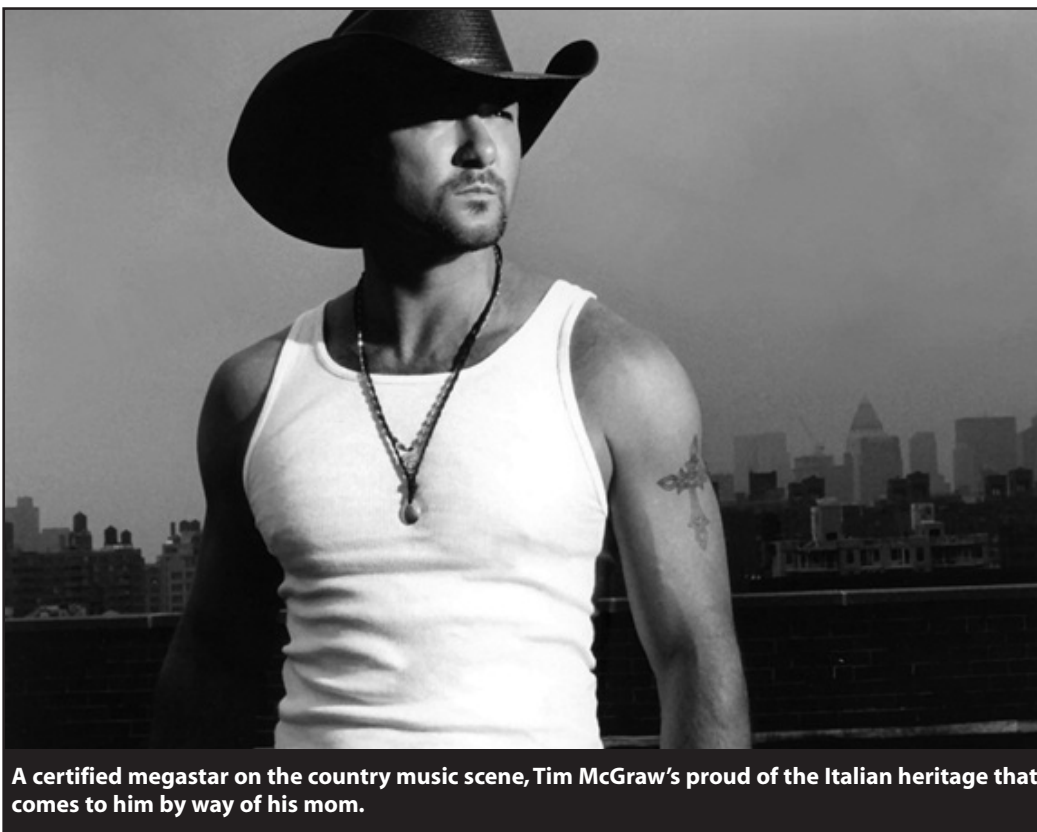
McGraw's heritage may come as a surprise to country music fans, but the National Italian American Foundation took notice and honored him at its annual gala in 2004.

McGraw, who grew up in the small farming town of Start, La., traces his roots back to the old country on his maternal grandfather's side. (His mother's side also has Irish blood, and his father's family is Scots-Irish with a smattering of German.)

"I grew up in the South," McGraw told Contact Music. "In a lot of ways the Italian culture and the southern culture go hand in hand, because it's all about family, neighbors and community."

McGraw's mother, Betty Trimble, was born Elizabeth D'Agostino, and her family hailed from Bologna and Naples. McGraw and his mother spent much of the NIAF festivities chatting up their hidden heritage to guests, according to an event recap from The

(See Newsmakers on Page 44)



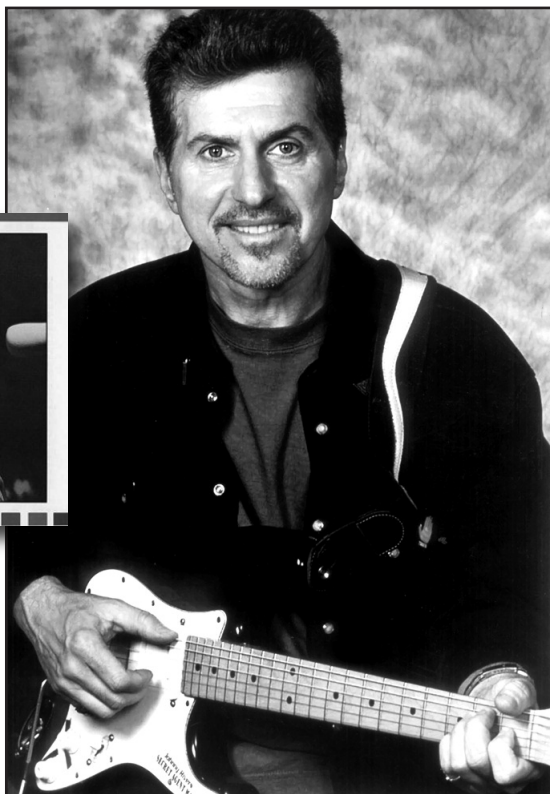
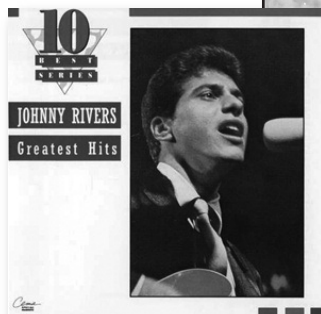
A certified megastar on the country music scene, Tim McGraw's proud of the Italian heritage that comes to him by way of his mom.

REVIEW Secret Italian American

by David Witter

His name will forever be associated with "Secret Agent Man," the 1960s anthem played by teenage bands in garages across the country. But Johnny Rivers was more than just a one-hit wonder. With a career spanning seven decades, he penned a string of rock classics, including "Baby I Need Your Lovin'," "Memphis," "Poor Side of Town" and "Rockin' Pneumonia and the Boogie Woogie Flu." He won a Grammy Award as the producer for The 5th Dimension, and helped to organize the Monterey Pop Festival.

Viewed by early fans as a cross between Ricky Nelson and Elvis, Rivers was actually born John Henry Ramistella in New York City in November of 1942. He moved to Baton Rouge at the age of 5 when his father, a guitar and mandolin player, lost his job and went to work with his brother. "The first music I remember was when my dad and uncle used to play these Italian folk songs," Rivers says, "so it



was my dad who introduced me to music."

Ramistella was playing in bands before he was a teenager, even recording local singles. In 1957, at the tender age of 15, he made the return journey to New York City, where he "bird dogged" DJ Alan Freed while staying with his aunt. "I stood in front of the radio station. It was freezing cold and he came out with Jack Hooke, who was his manager," he recalls. "I said 'My name's Johnny Ramistella. I'm from Baton Rouge, Louisiana, and I have a band. I play and write and I'd like you to hear my music.' Alan gave me his card and said, 'We have an office down at the Brill Building. Why don't you come down tomorrow afternoon?'"

A legendary showman and promoter, Freed was responsible for anglicizing Ramistella's surname. "Alan told me 'You need to come up with something a little more musical,' he explains. "We were talkin' about where I grew up on the Mississippi River and somehow Rivers came out of that."

His association with the influential

(See Review on Page 44)

LIBRI Trapped between worlds

by Judith Anne Testa

In the peculiar racial world of America, to be “white” you have to be 100 percent white; one drop of “black” blood and you’re “colored.” Nowhere else would a man whose father was Sicilian and whose last name was Campanella be called anything other than Italian. But Hall of Famer Roy Campanella, the star catcher of the 1950s Brooklyn Dodgers, was the child of a mixed marriage: his mother was African American, so he was classified as “colored,” which had an impact on every aspect of his life, as Lanctot’s excellent and revealing biography shows.

Although this is a well-researched book, I wish the author had included more about Campy’s unusual background. His father, the son of Sicilian immigrants, married his mother, Ida Mercer, in 1907. A black-white couple still attracts attention; imagine the reaction more than a century ago! The couple, only 17 when they married, were fortunate to live in Philadelphia and not in the Deep South, but even so, John Campanella’s family would have nothing to do with him after his marriage, and Ida Mercer’s family was unhappy as well. The couple had to live in a black neighborhood, and their children went through life as “black.”

Their son Roy, born in 1921, quit school at 15 to play baseball in the Negro leagues, a casually organized but highly competitive parallel universe to the Majors, which then allowed only white players. Negro leaguers led a rough-and-tumble life, but it was amusing to read that Roy initially suffered the same mangling of his last

name that other ballplayers of Italian background experienced — he was Caminelli, Campinelli, etc., throughout his Negro leagues career, during which he astonished teammates with his ability to whip up a great spaghetti sauce.

The subtitle, “The Two Lives of Roy Campanella,” has several meanings. It refers to its subject’s private versus public life. Campy had a reputation as a cheerful, easy-going guy who allowed racial slurs to roll off him, but he was also fiercely competitive and ambitious, and not unaffected by the racism he encountered. Also, he was a

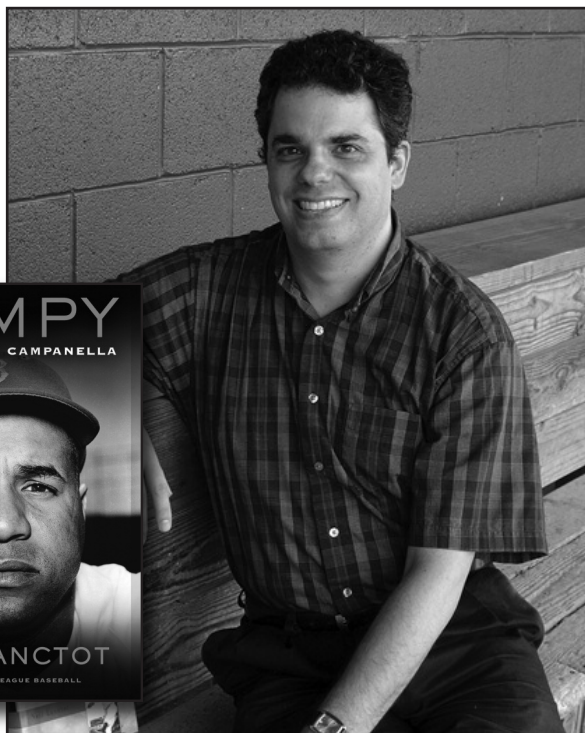
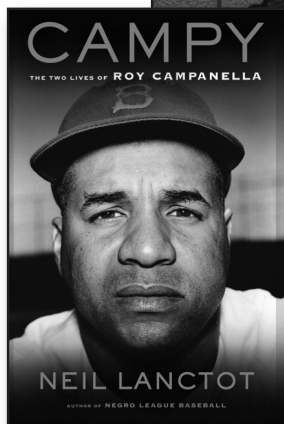
husband and father but also a serial adulterer. The most obvious meaning, though, refers to the tragedy that befell Campy in 1958: a car accident left him a quadriplegic, forcing him to spend the next 35 years in a wheelchair.

The book gives a full picture of Campanella’s life, taking the reader into the private and public worlds of one of the most popular athletes of the 1950s. We follow him through his hardscrabble days in the Negro leagues. We look in on his three marriages. We feel his disappointment when Branch Rickey doesn’t choose him, but rather college-educated Jackie Robinson, to break the Majors’ invisible but obdurate color line. A good portion of the book covers Campy’s big-league career, emphasizing the incredible malevolence — not to mention persistence — of the racism and discrimination he and other early black ballplayers experienced in the American South. This is often ignored by those who believe Robinson’s success meant the end of difficulties encountered by black players.

The final section details Campy’s heroic struggle with near-total paralysis. He spent almost half his life “in the chair,” and his refusal to succumb to depression made him a role model for the disabled.

Campy: The Two Lives of Roy Campanella
by Neil Lanctot

- ◆ Pages: 528
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INSIGHT From stem to stern

by Giovanni Savaglio

"I met my wife eight years ago on a Quark Expedition to Antarctica. She from the UK, I from the USA. It took a journey to the South Pole to find each other on this greenest of planets, at one of its whitest of places. It would be a dream for us to have found our love on one end of this planet, and to have it enriched with a journey together to its other end."

With the above passage, I began my blog as well as my bid to become the official scribe for Quark Expeditions' 2011 North Pole quest. I am happy to say my wife and I proudly stood together on July 1, 2011, at 90 degrees north, the top of the world: the North Pole.

I was born in Marano Principato, Calabria, Italy, immigrating with my family to the Chicago area in the late 1960s. With the love and support of my family, I was able to attend school and pursue the American Dream. For me, that dream led me to book passage with Quark Expeditions, the world's top polar travel outfitter, and set foot on Antarctica.

"On my Quark Expedition to Antarctica, we encountered a hurricane, prompting an unscheduled overnight stay on Penguin Island. I had come to Antarctica seeking to follow in the footsteps of my hero Ernest Shackleton. Little did I know that I would get a taste of what Shackleton and his crew had to endure. It's one thing to imagine what it would be like to be disconnected from the rest of humanity and strive for survival. It's another to actually experience it and realize that there is only what rations are at hand and no magical means to be rescued. One can't simply wake up and find oneself home. Minutes turn to hours and still you are there ... isolated with no means to return to the world you knew. I came to understand Shackleton, 'We had seen God in his splendor, heard the text that nature renders. We had reached the naked soul of man.'"

Just as the famed South Pole explorer Ernest Shackleton was my inspiration for my trip south to Antarctica, Italian aeronautical engineer Umberto Nobile was the driving force behind my journey to the opposite end of the planet.

Many in America are unfamiliar with Umberto Nobile. All but the most recent history books are filled with the exploits of Americans Robert Peary and Richard Byrd and their supposed polar accomplishments. Peary was lauded



With Italian explorer Umberto Nobile as his inspiration, Giovanni Savaglio blogged his way to the top of the globe eight years after sojourning to its very bottom.

as the first to reach the North Pole by land in 1909, while Byrd skyrocketed to fame as the first to pilot an airplane over the spot in 1926. In recent years, however, the claims of these individuals have not only been disputed, they have been definitively debunked. Ultimately, it was the Italian Umberto Nobile who first laid human eyes on the North Pole when he flew over it in 1926.

Born in Lauro, in the region of Campania, Italy, Nobile was a developer and promoter of semi-rigid airships akin to the blimps of today. His reputation as an aeronautical engineer prompted famed Norwegian explorer Roald Amundsen to seek him out to create and pilot an aircraft for a flight to the North Pole.

With the initiation of Amundsen, the financial backing of American Lincoln Ellsworth, and the design and piloting of Nobile, the airship Norge took off from Svalbard, Norway, reaching the North Pole on May 12, 1926. When they finally passed above their destination, they threw down first a Norwegian flag, then an American flag, and then an enormous Italian flag. The flight marked the first undisputed voyage over the North Pole as well as the first air crossing of the entire Arctic Ocean. After the Norge landed in Alaska, Eskimos told of seeing a flying whale.

With Nobile's achievements in my mind and heart, I took my rightful place as a proud Italian American on my own North Pole adventure, departing from Helsinki with my wife at my side.

We made our way to Murmansk, Russia, where we boarded the world's largest nuclear icebreaker. Sailing through the Barents Sea, we penetrated the pack ice of the Arctic Ocean, reaching the same point that Nobile overflowed. As the official blogger for the expedition, I had the privilege and honor of writing about the animal sightings along the way, the history of arctic exploration, global warming, and the emotions that this trip evoked.

"The Bow deck became Time Square for our celebration as the ship's horn, shortly after midnight, announced the moment when we reached 90 degrees North. With a loud repeated blast of the ship's horn we joined an exclusive fraternity of people who have made it to the North Pole. I took the opportunity to play the Italian National Anthem to pay homage to Umberto Nobile and to my family, whom without I no doubt would never have reached such heights."

Nobile's life was not without controversy. In 1928, he tried to repeat the feat, this time with a new dirigible, the Italia, and with a mainly Italian crew. Being apolitical, Nobile unfortunately lost favor with the strident Fascist government of Mussolini, and he faced many obstacles in getting funding and support for the project.

He ultimately managed to get the expedition airborne and reach the pole, only to flounder in foul weather on the return trip and crash land onto the pack ice, hundreds of miles away from any human life. A search-and-rescue effort of global proportions was mounted. Roald Amundson and several adventurers set out on an aerial mission and were never seen again. Nobile and five of his crew were miraculously rescued after enduring 48 days of starvation, bitter cold and polar bear attacks. But in the end, 10 men gave their lives in conjunction with the ill-fated expedition.

Nobile spent many years after the Italia disaster fending off personal attacks from Mussolini's regime, dividing much of his time between Russia, America, Spain and Japan. (As a local note, Nobile taught aeronautics at Lewis University in Lockport, Ill., for a time before the war.) After the fall of the fascist government and the end of World War II, Nobile was able to return to Italy with his integrity and dignity intact.

Space here does not allow for a full treatment

(See Insight on Page 44)

37 AMERICA

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Through the UNICO Foundation we donate annually to cancer and Cooley's anemia research, mental health initiatives and scholarships.

Through our many National Award Committees we present awards in literature, science, amateur and professional athletics, and military service.

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by Nicola Orichuia



Bad sports

Valentine's Day was a gloomy one in the offices of Rome Mayor Gianni Alemanno. Instead of decorating the rooms with flowers and handing out chocolates, the mayor's staff spent the day taking down banners and tossing out flyers and other paraphernalia associated with the city's bid for the 2020 Olympics. They had just received word from the Italian government that it would not support the highly touted initiative.

When Rome launched its candidacy for the 2020 Olympics two years ago, the Italian capital quickly became the favorite in a six-way race that included Madrid and Tokyo, two of the finalists along with Chicago for the 2016 Games, which eventually landed in Rio de Janeiro. Rome's dream of Olympic gold turned to dross on Feb. 14 when the national government pulled the plug on its pledge of 10 billion euro (over \$12 billion) to underwrite the event. Premier Mario Monti had the final say, noting that, "Given the state of the country's economy, the government doesn't think it would be a responsible act to take up such a commitment." In other words, now is the time to save money, not spend it in grandiose plans for an international event that lasts only two weeks. After all, Italy and Rome itself are still nursing the scars left by recent global sporting events.

When the Italian capital played host to the 2009 Swimming World Championships, most of the events took place at the Foro Italico, which was built by Mussolini and used during the 1960 Olympics, the only summer games to take place in Italy so far. The original plans for the 2009 competition included a pharaonic new Sports City in the Tor Vergata neighborhood, just outside Rome. Tor

(See *Circo Italia* on Page 45)

PERSONAGGI Hands-on craftsman

by Nicola Orichuia

To find the town of Caiazzo, located north of Naples and near Caserta, you'll probably need a GPS to divine which side roads will deliver you to this remote place. The trip will be worth it, though, if you stop for dinner in one of the last pizzerias in the world where high culinary technology has yet to set foot.

"Every morning I get up and, based on the season and the weather outside, I start kneading all the day's dough by hand," says Francesco "Franco" Pepe, one of three brothers running L'Antica Osteria-Pizzeria Pepe. Nestled in Caiazzo's central Piazza Porta Vetere, the restaurant has been in operation since 1931, when Franco's grand-

father "Ciccio" transformed his bakery into an eatery. "My grandfather had six children," Franco continues in an exclusive interview with *Fra Noi*. "One of them, my father Stefano, worked side by side with my grandfather and learned the secrets of kneading dough by hand. I was born in 1963, and I guess you can say I was born in the pizzeria." Two years before his birth, Franco's father decided to focus the restaurant's attention on pizza, and the place has been growing in renown ever since.

Franco runs the family business alongside his brothers Nino and Massimiliano, but he is the one who upholds his forebears'

(See *Personaggi* on Page 44)



A third-generation pizzaiolo, Francesco "Franco" Pepe still kneads his dough without the benefit of mechanical intervention.

CINEMA Ageless dynamo

by Jeannine Guilyard

She has been called the most beautiful woman in the world, and at the age of 84, she is still a wonder to behold, with stunning looks that continue to reflect the inner allure of this truly complete artist.

Adored by audiences on both sides of the Atlantic, Gina Lollobrigida worked with some of the biggest names in Hollywood, including Humphrey Bogart, Rock Hudson, Frank Sinatra, Anthony Quinn and Shelly Winters. She acted opposite Bob Hope in the 1968 comedy, "The Private Navy of Sgt. O'Farrell," and even entertained U.S. troops overseas during one of Hope's USO tours.

This iconic actress, photojournalist and sculptress was born Luigina Lollobrigida on July 4, 1927, in the town of Subiaco, Provincia di Roma, near the picturesque tourist destination of Tivoli. Like many of her screen siren counterparts in Italy, she got her start in local beauty contests, and became a model before trying her hand at acting.

In 1946, she made her onscreen debut with a small role in Riccardo Freda's "Aquila Nera"



A cinematic A-lister on both sides of the Atlantic for more than three decades, Gina Lollobrigida's zest for life continues unabated today.

("Return of the Black Eagle"), which starred Italy's beloved Gino Cervi. After that, it was one film after another for our raven-haired beauty.

Lollobrigida made her Hollywood debut in 1953, in John Huston's "Beat the Devil" with Humphrey Bogart and Jennifer Jones. Her role as Maria Dannreuther captured the imagination of American audiences, instantly catapulting her to A-list status.

She earned the moniker "Most Beautiful Woman in the World," quite literally, while starring in the film of the same name. Renamed "Beautiful but Dangerous" for the American market, "La donna più bella del mondo" featured Lollobrigida in her trademark role as Lina Cavalieri, an earthy Italian peasant who rises to the top of the opera world, becoming something of a mantrap along the way. Costarring with the equally iconic Vittorio Gassman and Robert Alda, Lollobrigida did her own singing in the film while Mario Bava created a symphony for the

(See *Cinema* on Page 45)

VIAGGIO Medieval marvel

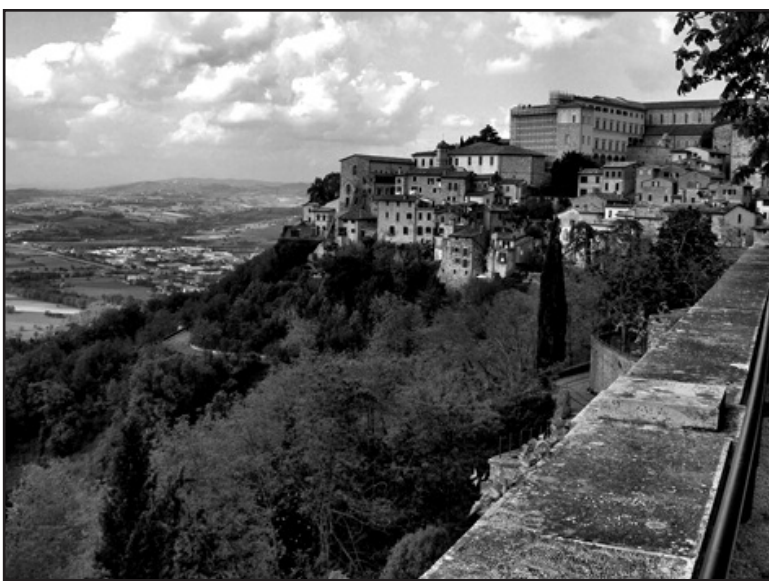
by Judith Anne Testa

Among the hill towns of Umbria, Todi has two unique distinctions: according to legend, its site was chosen by an eagle; and according to a 20th-century American professor of architecture, it's the model of a "sustainable" city — a phrase publicized by Italian journalists as making Todi the world's most livable city. Todi's recent reputation as a great place to live has caused the town's real estate values to soar, as wealthy people from elsewhere in Italy and abroad snap up its houses and outlying villas. Despite an influx of outsiders, Todi retains its charm as an unspoiled slice of medieval Italy — but minus the invasions, wars and factional fighting that plagued past centuries.

The eagle legend is one to which the locals remain deeply attached; a fierce-looking eagle is the city's symbol. According to the story, some early inhabitants of the region — either Umbri or Etruscans, depending on which version you choose — were having a picnic when an eagle suddenly swooped down and snatched their blanket out from under them and carried it (along with the food) to a nearby hilltop. The picnickers decided this was a sign from the gods that it was time for their tribe to move, and so they toiled up the hill and founded Todi.

Less fanciful versions of the founding indicate that the hilltop was inhabited as early as the 2700s BC, and that it passed from possession of the original Umbri to the Etruscans, and then to the Romans. The Etruscans called the town "Tutere," which means "border," suggesting that it was located on the edge of the territory that separated the Etruscans from the Umbri. When the Romans won control of the town in 217 BC, they retained a version of the name, calling it Colonia Julia Fida Tuder, and dedicated it to the war god Mars. In honor of their ancient heritage, the present-day inhabitants still refer to themselves as "tuderti," rather than using the modern designation, "todini."

This tough little hilltop town put up a fight against the repeated invasions that followed the end of the Roman Empire, and although the city was sacked several times by invading armies, it held onto its independent status. By the 1200s, the city had accumulated its own mini-empire that included the cities of Terni and Amelia. It also became involved in a long-running struggle with Orvieto that resulted in a series of bloody battles. The city had its share of internal rivalries as well, with noble families fighting one another for power. Weakened by these conflicts, the city fell into the hands of the Malatesta of Rimini and later the Sforza of Milan,



With roots that date back nearly five millennia, the hilltop town of Todi is considered a model of modern sustainability.

among others, until, in the mid-1400s, the town was finally absorbed into the Papal States, where it remained until the founding of the modern Kingdom of Italy.

The 1200s were Todi's golden age, the years that saw the founding of many of the town's major buildings. It was also the century that produced Todi's only "celebrity": an eccentric Franciscan known as Jacopone da Todi (Big Jake from Todi.) This colorful character was born Jacopo dei Benedetti around 1230, and he had a successful career as a lawyer before his wife died in 1268 in a tragic accident. After that, Jacopo abandoned his sanity along with his secular life, donned the robes of a Franciscan — despite having been refused admission to the order — and began wandering around the countryside not only preaching but also doing crazy things like eating garbage, scuttling around the town's squares on his hands and knees, and appearing at a family wedding completely covered with tar and feathers. His bizarre behavior was the despair of his friends and family, as nobody knew where he'd show up next and what sort of things he might do.

But Jacopone — the nickname invented by street boys who made fun of him — wasn't as crazy as he seemed. By 1278, he'd calmed down enough that the Franciscans admitted him as a lay brother. He became known as a political radical who wrote bitterly satirical poems that attacked corruption in the Church and the worldliness of one faction of the Franciscans. In 1298, he was imprisoned and excommunicated for refusing to recant those views, but was freed and readmitted to the Church in 1303. He died in 1306, having written a large body of satirical and denunciatory poems that became widely popular. He's also thought to be the author of the beautiful Latin poem "Stabat Mater Dolorosa," which describes the sorrow of Mary as she stands at the foot of the Cross. The text is still part of the Catholic liturgy, and has been set to music by composers ranging from Palestrina and Pergolesi to Rossini and Dvůřák.

During the same century when Jacopone was disturbing the peace in Todi, the city was busy constructing some of its finest buildings, especially several of those that frame the town's main square: Piazza del Popolo. Four grand old buildings enclose the square on three sides in a pleasing harmony of sacred and secular architecture. At the south end of

the piazza, where visitors most often arrive, stands the Palazzo dei Priori. This is the youngest of the group, begun in 1293 and completed in 1339, and used as the both the residence and meeting place of the city's committee of governing officials, known as the Priors. The watchtower and the brick crenellations on the roof level give the building the appearance of a fortress. The town's symbol, a bronze eagle with wings spread and beak open, is affixed to the front above the third story windows.

On the east side, two more handsome civic structures stand next to one another, connected by a broad staircase: the Palazzo del Capitano and the Palazzo del Popolo. As you face these buildings, the one on your left, adorned with graceful triple-arched windows in the Gothic style, is the Palazzo del

Capitano, completed in 1293. This is where the town council met, and it was also the residence of the "capitano." The individual who held that post was the town's highest authority, although the term of office was for only one year.

Next to the elegant Palazzo del Capitano is the much more severe looking Palazzo del Popolo. The oldest of the group, it was begun in 1213 and has been altered many times over the centuries. It has crenellations on the top, but in the swallow-tail form associated with the supporters of the Holy Roman Empire, rather than the squared form seen on the Palazzo dei Priori, used to indicate support for the papacy.

By recognizing the meaning of these two types of crenellations, the visitor can see one of the few remaining bits of evidence of the violent struggles for supremacy that took place in the medieval centuries between the supporters of those two powerful entities: the emperors and the popes. Today, the Palazzo del Popolo houses temporary exhibitions on its lower level and a small art museum on its top floor.

Facing Piazza del Popolo on the north is the city's cathedral, which is much older than any of the civic buildings around the square. The original church was built in 555, over the remains of a Roman temple to Apollo. The present cathedral, dedicated to the Virgin Mary, was begun in



Main square and town hall



Cathedral entrance

S. Fortunato



the 11th century, with work on it continuing into the 1600s. A tall set of 18th-century steps takes the visitor up to the façade, from which there's a wonderful view of the town square. The façade itself is quite simple, with a typically Gothic rose window at the upper center, and a main doorway adorned with swirling vine and floral motifs, carved by local sculptor Antonio Bencivenga and installed in 1639. The coat of arms above the door belongs to Angelo Cesi, who paid for work on the cathedral accomplished during his long tenure (1566-1606) as the city's bishop.

Inside the cathedral, the Gothic style disappears, and the visitor sees the older Romanesque style in the round arches supported on columns topped by beautifully carved capitals. The trussed wooden ceiling, although modern, duplicates the original. The entire entrance wall is covered by a fresco of the Last Judgment painted toward the end of the 1500s by an artist named Ferraù da Faenza. The work is so indebted to Michelangelo's fresco of the same subject in the Sistine Chapel — and so inferior to it — that the effect is almost comical. The colors are pale pastels, the figures scrawny rather than muscular, and they're wearing what look like baggy, multi-colored underpants.

Two other churches in Todi are worth a visit. One is in town, and dedicated to S. Fortunato; the other, below the town, is the city's architectural gem: S. Maria della Consolazione. A broad stairway interspersed with terraces of green lawns leads up to the façade of S. Fortunato, a large Franciscan church begun in 1291 and dedicated to Todi's patron saint. The upper part remains unfinished — nothing but bare brickwork. The lower level, although complete, looks rather bare, since only the main portal was decorated on a scale commensurate with the size of the building.

The citizens of Todi wanted to hire the prominent sculptor Lorenzo Maitani to design a façade

for S. Fortunato that would surpass that artist's masterpiece, the sculptures adorning the cathedral of Todi's rival, Orvieto. But — or so the story goes — the invidious Orvietans didn't want to be outdone by a puny little place like Todi, and so they decided the best way to prevent this was to have the artist killed. Whether by the hand of Orvieto or from natural causes, Maitani died in 1330, and various minor artists executed the sculpture on the façade of S. Fortunato.

It's fun to look at it closely, as the arch around the central doorway displays an amazing tangle of tiny figures, some clothed and some naked, climbing around in vines or standing under little carved canopies. Most represent Old or New Testament individuals and events, but many are unidentified. Flanking all this busy activity, niches in the wall hold a pair of life-size figures of Mary and the Angel Gabriel, an Annunciation group of such fine quality that it's often attributed to the great Siennese sculptor of the early 1400s, Jacopo della Quercia. The graceful Gothic interior of S. Fortunato is spacious and full of light. It contains no major works of art, but the architectural space is well worth experiencing. And should you care to pursue an interest in Jacopone da Todi, that off-the-wall Franciscan lay brother, restored in his last years to the good graces of the Church, is buried in the crypt.

A strenuous hike down a winding road from Todi — or up to Todi if you begin down there — the church of S. Maria della Consolazione stands alone in a grassy meadow. An enormous, majestic edifice that seems out of scale with the little town above it, the church is a High Renaissance masterpiece that can't be attributed to any one architect. The list of the architects involved reads like a committee of some of the most famous figures of the 1500s: Bramante, Antonio da Sangallo, Vignola and Peruzzi — the first three also worked on St. Peter's. But the church was begun in 1506 by an obscure architect named Cola da Caprarola, and the degree of participation by more prominent architects is unclear.

Nonetheless, the results are superb. It's a rare Renaissance church in the shape of an equal-armed cross, with four half-domes supporting a tall central dome pierced by 20 windows. The interior is impressive as well, although with something of the mathematical coldness to which the clergy so often objected. At sunset, the pale stone of the exterior glows with a warm, rosy light — a monument to Renaissance rationality below a town where time seems to have stopped in the Middle Ages.

S. Maria della Consolazione



TRAVEL TIPS



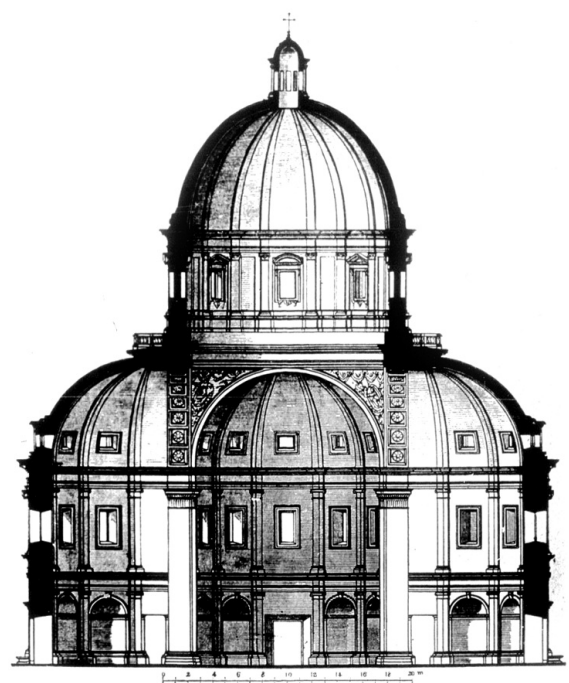
Perugia

GETTING THERE

Without a car, Todi can be a tricky place to get to. Although there are buses from Orvieto and Perugia, the town isn't on the state railroad line, so no matter where you're coming from by train, you'll have to transfer at Terni to a private rail line called the FCU (Ferrovie Centrale Umbria), whose trains range from sleek modern models to rickety old two-car rattletraps. Don't make the mistake we did in the station at Terni, boarding a train on the track and at the time of the train allegedly bound for Todi. We didn't double-check with the conductor, and found ourselves being hauled out to the middle of nowhere! By the time we found a conductor and explained our plight we were nearing the end of the line: an obscure little mountain burg called Rocca di Corno. The amused conductor phoned ahead to the incoming train, telling it to stop and pick us up. Luckily we only had to wait a couple of minutes on a narrow, deserted walkway between two sets of tracks before the train pulled up and we boarded it back to Terni, where, with the help of another conductor, we found the correct FCU train, and arrived in Todi several hours later than planned. From the station, there's a mini-bus that takes travelers up to a spot near the town's main square.

WHAT ELSE IS NEARBY?

The closest major city is Perugia, on the same FCU train line, and Assisi is also nearby.



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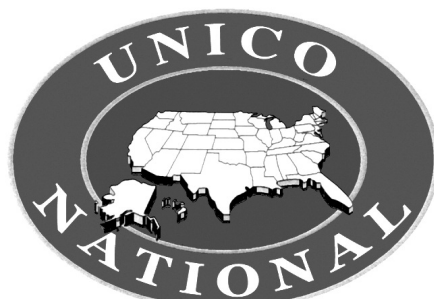
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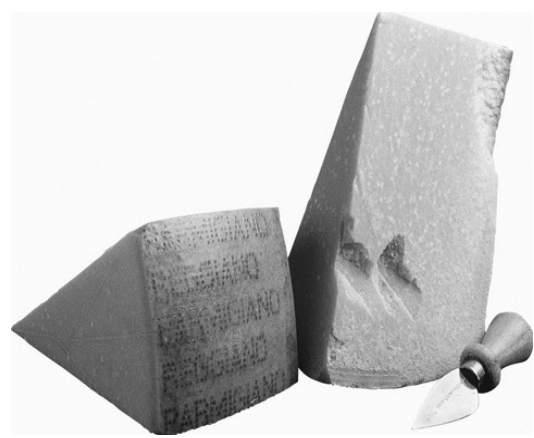
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RECIPES Cradle of fine dining

by Dolores Sennebogen

Emilia-Romagna is the home of the world's oldest university (established in Bologna in 1088) and a hub for the manufacture of world-famous sports cars. Ferrari, Maserati, and Lamborghini are all headquartered here. The region also has bragging rights to opera luminary Luciano Pavarotti. But first-class food is the true star of Emilia-Romagna. Many consider it Italy's center of gastronomic glory and the cradle of luxuriant eating. Its marvels include Parmigiano-Reggiano ("the king of cheeses"), aceto balsamico di Modena, mortadella, prosciutto di Parma, and stuffed pastas of every description. The region's most ubiquitous dish on American restaurant menus, Ragù alla Bolognese, is often poorly interpreted here in the States. Classic Bolognese sauce as approved by the Accademia Italiana della Cucina does not allow for the addition of herbs or seasonings beyond salt and pepper. Meat, rather than tomatoes, should be the principal ingredient. In fact, the inclusion of a small amount of tomato is a latecomer to the ragù since the recipe dates back to the 5th century and tomatoes were not introduced to Italy until after the discovery of the New World. Distinctive addi-



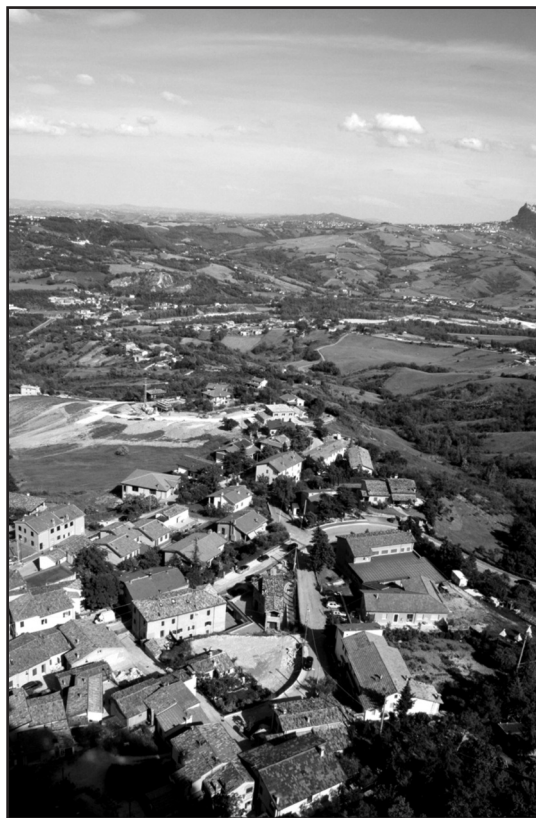
tions by home cooks may include pancetta, chicken livers, mushrooms, bay leaf or nutmeg. Liquids are added in stages to build layers of flavor and to allow the ragù to simmer slowly. Some cooks prefer heavy cream over milk and red wine over white. In Bologna you would never find this sauce served over spaghetti. Wide noodles such as tagliatelle are traditional to support its heft, but the sauce is also used with tortellini or curly pastas that will capture the meat. Try this version, with a nod to both classic and popular traditions.

RAGÙ ALLA BOLOGNESE

(Rich Meat Sauce, Bologna-Style)

2 tablespoons olive oil
2 tablespoons butter
1 small onion, minced
1 small carrot, pared and minced
1 small stalk celery, minced
3/4 pound lean ground beef
1/2 pound ground veal
1 cup white wine
1/2 cup whole milk
1/8 teaspoon nutmeg
Dash of cinnamon, optional
1 (14-1/2 ounce) can chopped tomatoes
4 tablespoons tomato paste
1 cup beef broth, divided
1 teaspoon sea salt
1/2 teaspoon ground black pepper
Parmigiano-Reggiano cheese

Heat the oil and butter in a 12-inch heavy-



bottomed skillet or Dutch oven over moderate heat. Add the onion, carrot and celery and sauté for 10 minutes. Add the meat, breaking it up with a spoon into fine pieces. Cook until it is only lightly browned. It should not form a crust. Add the wine and simmer until the wine has evaporated. A small amount of butter or meat juices may still be apparent. Stir in the milk, nutmeg and optional cinnamon. Simmer until the milk has been completely absorbed. Pass the tomatoes and their liquid through a sieve or food mill, discarding the seeds. Be sure to scrape off the tomato pulp that has clung to



the bottom of the food mill and include it. Dissolve the tomato paste in half of the beef broth. Add this, along with the strained tomatoes to the meat and season with the salt and pepper. Stir to combine and then simmer very gently, uncovered, until the mixture is reduced to a rich sauce, at least 2-1/2 hours. Stir occasionally. The sauce should not be bubbling all over. This indicates that it is not cooking gently enough. If you cannot maintain a slow enough simmer, use a simmer ring or "flame tamer," available in kitchenware stores. After the first hour of cooking, stir in one or two tablespoons of the extra beef broth occasionally. Near the end of the cooking time, taste and correct the seasonings. The meat should be melt-in-the-mouth tender before serving over cooked tagliatelle. Use a very small amount of the pasta water to help distribute the thick sauce in the noodles, and then top with additional sauce and a blizzard of freshly grated

Parmigiano-Reggiano.

VARIATION: Omit the olive oil and add two ounces of finely minced pancetta to the vegetables as they are sautéing.

— Dolores Sennebogen

PAGLIO E FIENO

(Straw and Hay)

5 tablespoons butter, divided
1 pound mushrooms, coarsely chopped
1 clove garlic, crushed
Salt and freshly ground pepper
1/2 pound prosciutto, diced
1 cup cream or half-and-half
1/2 pound spinach fettuccine
1/2 pound egg fettuccine
1/2 to 3/4 cup frozen petite peas, cooked
Dash of nutmeg (optional)
1/2 cup grated Parmigiano-Reggiano

Melt three tablespoons of the butter in a skillet and sauté the mushrooms for about 6 minutes. Add the garlic and sauté until fragrant but not browned. Season with salt and



pepper, remove from the heat and keep warm. In a separate skillet, sauté the prosciutto in the remaining butter until browned. Keep warm. Microwave the cream for about one minute or until warmed through. Cook each type of pasta to the al dente stage in separate pots so that the green pasta won't bleed into the egg pasta. Drain the pasta well and combine it with the mushrooms, prosciutto, cream, peas, nutmeg and cheese. Season with additional salt and pepper if desired. Toss until well coated and serve on a heated platter.

NOTE: You may use a combination of several types of mushrooms if you wish.

— Dolores Sennebogen

PASTA GIALLA

(Homemade Egg Pasta)

3 cups all-purpose flour
4 eggs
1 teaspoon salt
1/2 teaspoon nutmeg

Sift the flour onto a pastry board and make a well in the center. Break the eggs into the well and add the salt and nutmeg. Mix these ingredients into the flour with a fork or with your fingertips. If the dough seems dry, add 1 tablespoon of water. If still dry, continue adding 1 tablespoon of water at a time until the dough is a good consistency. Work

(See Recipes on Page 45)

LOU&A

(Continued from Page 35)

Waring International Piano Competition, and in 2009, Ponti received the Spirit of Hope Award from the Childhelp Foundation for his contributions to developing and advancing young musical talent throughout the world.

Fra Noi caught up with Ponti recently to explore how his famous Italian parents nourished his artistic success, and how he continues to build on that today.

Fra Noi: Paying tribute to Sophia Loren is no easy task, especially when she's your mother. How did she influence your work in music?

Carlo Ponti: Through her work you can see the passion she puts into her craft and the dedication with which she approaches every role. She's always been an inspiration to me and she's always been very supportive of my work and my career. So I felt it appropriate to give her a song.

FN: Tell us about the "Neapolitan Song."

CP: It's an arrangement of a famous Neapolitan tune, and she was very surprised. It's actually a rarity to include it on a CD or any album, as it's only been recorded once by the BBC Philharmonic. We worked in conjunction with the Russian National Orchestra.

FN: You also worked with that orchestra to record "Scheherazade" for PentaTone. What was that like?

CP: This is a showpiece for orchestra, so I wanted to give every instrumental timbre its chance to shine and balance everything out, and make what's important come to the forefront, while showcasing the variety of sounds in his composition. That's one of the things about working with a fantastic label, which I'm fortunate to have done; it is an essential record company for audiophiles, and so the actual sound quality is without parallel.

FN: It's fascinating that you just worked with a Russian orchestra, and have spent 11 seasons as music director of the San Bernardino Symphony Orchestra. From what I understand, you had a fairly international upbringing.

CP: I grew up everywhere. I was born in Switzerland, and we lived a brief amount of time in Italy, then Paris, and New York. I've been cross-continental. But my parents were very down-to-earth people. They always had time for my brother and me; they weren't like the usual famous people. They led a very domestic life and spent a lot of time with us.

FN: Obviously your mother has retreated a bit from the spotlight, though she still has many fans out there who'd love to know how she's doing.

CP: She's great. She lives in Switzerland now, and she's a force of nature.

FN: Given your parents' status, it would seem you were destined to pursue a career in film or acting. How do you explain going into music instead?

CP: A conductor is a director and has to visualize the music. It's actually in a sense ironic because it's much more visual than auditory. When you're trying to get signed by a management company and get an engagement with an orchestra, they don't want to hear an audio recording, but see a visual representation of what you're into. It's not so far removed from what my parents did at all; there's even a lot of acting in it if you think about it. The impact of the person on the podium, even without moving, can create an imprint on the orchestra.

FN: You've been very successful growing the audience base in San Bernardino for classical music. Tell us about that.

CP: When we started 11 years ago, we were in a concert hall that seated 1,700, and we played for audiences for 500. Now we play to audiences of 1,500, and we don't advertise at all. But I cultivated that audience because when we play, I go into schools and I tell the students what we'll be playing. We've developed an audience from a layperson's perspective; they go once, see what it's

about, and they tell their friends, and they come back.

FN: It sounds like you've had to do a lot of groundwork for exposing people to classical music that wouldn't be necessary, say, in Europe.

CP: In Europe, you know, music history is part of the school's curriculum from a very young age. A cab driver in Hungary has Liszt playing in his cab, whereas in America it is hard to keep an orchestra alive without expensive advertising gimmicks, especially when that money could be used for orchestra operations.

FN: So you hit the schools, winning over converts a few at a time. Isn't that arduous work?

CP: I've always been an advocate for bringing the classical music idiom to people who don't know so much about it. I go to schools and explain what my next concert will consist of, and I think in the U.S. it has to do with the lack of, or the need for, music history instruction or information — studying composers as you would American history figures, for example. There's just very little room for that in the high school or even college level, so you are faced with a public that is not informed.

FN: You've conducted with orchestras from all over the world: Winnipeg, Moscow, Budapest, Cyprus, Slovakia. You've reached an enviable level of achievement. What comes next for you?

CP: I've been lucky enough to hit the point in my career where I've done a lot of things, so I just want to get better at my craft. You're always developing, always growing.

NEWSMAKERS

(Continued from Page 35)

Washington Post.

"With a name like McGraw, you don't think about [getting such an honor] very often," McGraw told Contact Music. "But I do have strong Italian heritage, from my great-grandfather Donato Augusto D'Agostino, my grandpop Giovanni Giuseppe D'Agostino, and my mom teaching me to make pasta and spaghetti sauce, which is one of my specialties."

While the merits of McGraw's homemade gravy are a relative unknown, the trajectory of his career is certain. The 44-year-old singer has amassed a mountain of accolades during his 20-year-plus music career. In addition to the Grammys, he has won dozens of music awards and holds the record for highest-grossing country music tour of all time, which he headlined alongside his wife of 16 years, singer Faith Hill.

But that's not enough for the star. One of McGraw's biggest challenges lies ahead, as the musical juggernaut will attempt to shatter records previously held by the likes of The Rolling Stones and Madonna.

McGraw and fellow country star Kenny Chesney will unleash their monster Brothers of the Sun Tour upon stadiums across the country this summer. The caravan, which arrives in Chicago for a July 7 show at Soldier Field, reunites the two recording artists, whose smash tour in the early 2000s sold hundreds of thousands of tickets and rocketed the two to the upper echelon of touring artists.

A decade later, both McGraw and Chesney have emerged as two of the biggest recording stars in America, and not just in the country music world. Naturally, expectations for the follow-up are high, and McGraw says fans won't be disappointed. "They're going to see things they just don't get to see," McGraw told Billboard.

The road trip also gives longtime friends Chesney and McGraw the opportunity to push each other musically in front of some of the largest audiences of their careers. "I'm sure I'm wrong, but I can't remember when two artists at the top of their games [and who] have such a history together have gone out and done something like

this," McGraw told Billboard.

McGraw's personal journey to stardom was filled with the kind of family drama that fuels country ballads.

For the first 11 years of his life, McGraw believed his stepfather, Horace Smith, was his biological dad. He grew up as Tim Smith, but learned the truth when he discovered his birth certificate by accident while searching for Christmas presents in his mother's closet.

When she was a teenager living in Jacksonville, Fla., McGraw's mother had a relationship with Major League Baseball relief pitcher Frank Edwin "Tug" McGraw Jr. that produced a child. It took years for Tug McGraw to acknowledge Tim was his son, but the two eventually developed a close relationship that unfortunately ended with Tug's death in 2004 from an inoperable brain tumor.

In the late 1980s, McGraw attended Northwest Louisiana University on a baseball scholarship, but followed his mother back to her home in Jacksonville and eventually dropped out of school to pursue a musical career. Three years later, McGraw was signed by Curb Records and released his first album, and over the next two decades, nearly all of his subsequent albums have been met with both critical and commercial success.

McGraw remained confident in his talents throughout, and successfully seized every opportunity that came his way — a tremendous feat given the competitive and fickle nature of the country music scene. The key, he says, is to aim high.

"Like any artist, if you start out doing this, I have definitely had delusions of grandeur," McGraw told Country Music Television. "I wanted to be the biggest guy out there, and I really wanted to put on big concerts and felt like that's what I was going to do. Now you always have that doubt in the back of your mind, but it doesn't stop you from driving. In fact, it fuels your drive a little bit."

Today, McGraw tries to strike a balance between being the troubadour playing the intimate clubs with the rock star that can fill a 40,000-seat stadium, much like another A-list musician with below-the-radar Italian-American roots.

"The person who pulls it off really well — he does big shows like this, too, but he also does the scaled-back ones — is [Bruce] Springsteen," McGraw told Country Music Television. "But I'm no Springsteen, so I didn't know if I could pull that off."

In fact, McGraw has dreams of one day getting the chance to play alongside the Boss.

"If I could ever do a song, a show or a tour with him, I would do it in a heartbeat," McGraw told Country Music Television.

Until he becomes an unofficial member of the E Street Band, McGraw can busy himself with his other career as an in-demand Hollywood actor. His budding filmography is already impressive — a troubled father in "Friday Night Lights," a mixed martial arts fighter in the comedy "Four Christmases" and his most high-profile role to date as Sandra Bullock's good-hearted husband in the Academy Award-winning film "The Blind Side."

But McGraw says his first love will always be country music.

"Country music to me is an Americana music," he told CNN. "It's [also] a music that really transcends a lot of borders and a lot of people enjoy listening to it."

REVIEW

(Continued from Page 35)

Freed didn't yield immediate stardom. Rivers kicked around the music business until 1964. One night, he was having dinner with his friend, LA jazz club owner Bill Gazzari, whose house combo had suddenly quit. Gazzari turned to his paizan and asked, "Hey Johnny, you're a musician, can't you fill in until I find another jazz group?"

And the rest is history, as Rivers became a staple at Gazzari's club and later the Whiskey a Go Go. After he and his band honed their talents, they released the

album "Live at the Whiskey a Go Go," and the single "Memphis" reached No. 2 in the nation. After recording a string of hits, Rivers started his own record company, Soul City Records, winning a Grammy Award as the producer of The 5th Dimension, with such chart-toppers as "Up, Up and Away."

His last charted hit was "Slow Dancing, Swaying to the Music," recorded in 1977, but Rivers continues to play, tour and record to this day. He recently performed with Eric Clapton, Tom Petty and Sir Paul McCartney on a tribute album dedicated to Buddy Holly's backup band, The Crickets. Says Rivers, "It's finally gotten back to where everyone's accepting that genuine sound again, rather than the techno-pop stuff."

JOHNNY RIVERS
GREATEST HITS

Johnny Rivers somehow managed to meld the simple, driving beat of 1950s rock 'n' roll with the heartfelt lyrics of the '60s and the production values of the Motown recording studio. In so doing, he created a sound, both uniquely American and uniquely his, that has stood the test of time.

The disk begins with "Secret Agent Man," perhaps the ultimate party starter, and continues with "Slow Dancing, Swaying to the Music," a '70s pop ballad that epitomizes a kinder, gentler era in rock. Rivers' 1973 hit, "Rockin' Pneumonia and the Boogie Woogie Flu," harkens back to his childhood in Baton Rouge as the honky-tonk piano conjures up images of Professor Longhair and Fats Domino.

River's biggest hit, "Poor Side of Town," is a doo-wop number with a touch of sweet '60s soul, and his cover of Chuck Berry's "Memphis" is classic, stripped-down rocker, as is his version of "Seventh Son." Renditions of Motown staples "Tracks of My Tears" and "Baby I Need Your Lovin'" complete the tapestry.

This album will not only bring back fond memories of AM radio in the '60s and '70s, but also leave you marveling at exactly how many hits Johnny Rivers had.

INSIGHT

(Continued from Page 37)

of Nobile's amazing story. His life was worthy of a feature-length film, and one in fact was made: a joint Soviet-Italian venture titled "The Red Tent" that was nominated for a 1972 Golden Globe for Best English-Language Foreign Film.

We as Italians have much of which to be proud. From top to bottom, we have shaped this planet in many ways, making some of the most significant discoveries, inventions and contributions in human history.

Quoted passage are derived from my blogs. To read more visit, <http://www.quarkexpeditions.com/blog/he-blogged-his-way-north-pole-giovanni-savaglio>

PERSONAGGI

(Continued from Page 39)

hand-kneading tradition. "Every day, we need to recreate a pizza that has the same characteristics, because that is what people who return to our pizzeria want to find," says Franco. "If we used technology to make our dough, it would work the ingredients in the same way all year round. Instead, by using my hands and varying the dosages of flour and other ingredients based on my senses, I can recreate the same mixture every morning. It is, in other words, a sensory experience that factors in external conditions like the weather or variability in the ingredients."

Kneading by hand is a burdensome task that requires hours of additional effort. Almost every pizzeria in the world either uses a mechanical kneader or imports

(Continued on the next page)

around the world, and we continue to enjoy the eternal talents of this classic embodiment of grace and style.

Thanks to Lollobrigida's international success, many of her films are still available today. Amazon is a great source that currently carries a wide range of her films. You can also visit her online at www.ginalollobrigida.com.

RECIPES

(Continued from Page 43)

the dough energetically, kneading for about 10 minutes or until smooth and pliable. Let the dough rest in a covered container for about 20 minutes.

This dough can be used to make noodles, ravioli, tortellini, or other shaped pasta. For tagliatelle (ribbon noodles) roll out the dough by hand or with a pasta machine and cut into strips about 1/2-inch wide. Allow to dry before cooking briefly in boiling water or stock. Serve with Ragù alla Bolognese or with melted butter and freshly grated Parmesan cheese.

VARIATION: For Tagliatelle Verdi omit one egg and substitute the equivalent amount of pureed spinach (about 1/2 to 3/4 cup). The result will be a more tender noodle and the green color makes a very pretty presentation.

— Nella Scalise

TORTELLINI DI BOLOGNA

(Bolognese Stuffed Pasta)

3 pounds center-cut pork chops
 Breast meat of one chicken
 1 or 2 cloves of garlic, sliced
 Salt and pepper to taste
 1 pound prosciutto
 3/4 pound mortadella
 1 pound Parmigiano cheese, grated
 4 eggs
 4 egg yolks
 1 teaspoon nutmeg
 3 recipes Egg Pasta (see above)

Fry the pork chops together with the chicken, garlic, salt and pepper. Discard the garlic, the pork chop bones and the skin from the chicken. Grind all the meats — pork, chicken, prosciutto and mortadella — about 4 times, or until very fine.

Add the cheese, eggs, egg yolks, and nutmeg. Mix or knead together until the mixture clings together without crumbling. If necessary, add another egg. Refrigerate any portion you are not using immediately.

Work with small portions of the dough, keeping the remaining dough covered so it will not dry out. Roll the dough to 1/16-inch

thickness and cut into 2-inch discs. Place approximately 1/2 teaspoon of filling on each circle. Fold in half to make half moons. If pasta is drying too quickly, use a very slight amount of water on the edge to seal.

Wrap the half moon around your little finger or your index finger with the rounded edge upward. Connect the two tips by pressing with your thumb. Turn the sealed outer edge over to form a cuff. When you slip each tortellino off your finger, make sure the ends are firmly pinched together. Allow to dry before cooking. May be frozen after drying.

— Nella Scalise

FRITTATA AL'ACETO BALSAMICO

(Herb Frittata Drizzled with Balsamic Vinegar)

1 onion, finely sliced
 4 tablespoons olive oil
 10 eggs
 1-1/2 teaspoons chopped fresh rosemary leaves
 2 fresh sage leaves, chopped
 2-1/2 teaspoons torn fresh basil leaves
 1/2 teaspoon salt
 1 tablespoon aceto balsamico tradizionale di Modena



Sauté the onion in the olive oil in a 12-inch frying pan over medium heat. Sauté until the onion is translucent and becoming golden. In a bowl beat the eggs with the herbs and salt. Remove the onion from the pan with a slotted spoon, drain well, and add it to the egg mixture. Add the egg mixture to

(Continued on the next page)

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dough kneaded by machine elsewhere. While some of us might indulge in an occasional home-kneading detour to create one or two pizzas, it's difficult to imagine kneading up to 450 by hand each day — which is the volume that Franco turns out. "People who hear this and see me think it's impossible, because I'm not a muscular type," he says. "But to knead dough you don't need strength. What you need to do is work on elasticity, and with time and experience you learn when the dough has reached its so-called 'point of pasta,' when the dough is ready to be left to raise on its own." As years go by and seasons change, the raw ingredients that go into the dough also change. That is why Franco makes a point of not attaching himself to any one particular mill, but continually tries out different ones as he notices even the subtlest of changes in the flour he buys. "I am maniacal in researching flours and grains that can replicate the flavors that were prevalent many years ago," he says. "Pizzas are made of few ingredients, and the dough must bring out traditional flavors."

Franco will set foot in the United States for the first time in March, when he is scheduled to take part in the International Pizza Expo in Las Vegas. "To be honest, I didn't even have a passport before," he says, chuckling. "I've only been to countries in Europe where you don't need a passport to enter. I'm looking forward to this opportunity in the United States, though, where I hope to transmit my passion and my vision of making pizza to the ones attending my presentation." Pizza lovers in Chicago will also have a chance to see Franco in action, as he plans to visit and work alongside his friend Jonathan Goldsmith for three days before heading to Las Vegas. "I hope to learn even just a little of how Franco does what he does," says Goldsmith, owner of Spacca Napoli, the only pizzeria in Chicago certified as authentic Neapolitan by the Verace Pizza Napoletana Association. "I met Franco a few years ago as I was visiting an agriturismo nearby named Le Campestre. I was so thrilled with the pizza I asked if I could come to observe him while he worked. He said yes, and about a year ago I went there for a short period of time to take in as much of his knowledge as I could. How can they make such an amazing escarole calzone, I always wondered."

The escarole-filled calzone is, in fact, one of Franco's favorite recipes, and he will present it alongside a classic pizza recipe in Las Vegas. "It's one of our most popular requests," says Franco. "Wrapped in the pizza dough are curly escarole, local olives of Caiazzo, capers of Pantelleria and anchovies of Cetara. There is no mozzarella involved." Other delicacies include an ancient pizza from Roman times that uses lard, basil, pepper and pecorino cheese, and is topped with figs when in season.

Seasonality plays a big part in the menu at Pepe's pizzeria. It is one of the three fundamental components of Franco's pizza: the ingredients, the person kneading the dough, and the environment in which the pizza is made. His vision embodies the return to time-honored ways that have been embraced in recent decades by movements like Slow Food. "I've actually spoken with the founder of Slow Food, Carlo Petrini," says Franco. "He loves my calzone with escarole. I once presented my vision of food preparation at a Slow Food conference in Milan, where I also talked about the importance of combining a good pizza with a good wine." Fortunately for Franco, good wines can be found in abundance in the Campania region, although his pizzeria doesn't limit itself to only local wines. "There is one local wine that is among my favorites," he says. "It is the Pallagrello, which comes from a vine that has been recently restored after being abandoned for many years and is now exported in very small batches to 22 countries around the world."

CIRCO ITALIA

(Continued from Page 39)

Vergata is known for being home to Rome's second largest university and a 20-foot

bronze cross in the shadow of which Pope John Paul II welcomed young pilgrims from around the world for the 2000 Youth Day. It's also home today to an enormous open-air concrete-and-metal work site that was abandoned in 2009, just months before the swimming games commenced.

Designed by Spanish architect Santiago Calatrava, known in Chicago for the infamous spire that never was, the new Sports City was to include two giant facilities, one equipped with Olympic-size swimming and diving pools, the other to contain basketball and other indoor sports arenas. Both facilities were to be covered by futuristic "veils" that would soar above the green fields of the Roman suburb. All that's left of these grand plans is a dotted and lung-shaped structure that would have been the shell of one of the two projected veils. Work on the site ground to a halt after expenditures shot through the roof in 2008, just one year after the first stone was laid. From a projected 400 million euro (over \$500 million), costs skyrocketed by 50 percent, hamstringing an already cash-strapped city government. Lack of funds and time forced Rome to abandon its dreams of a utopian Sports City and shift the swimming championships to the drab but functional facilities built 80 years earlier.

Alemanno had hoped to resurrect the Sports City with a bid for the 2020 Olympics, although past Olympic experience shows investing in sports facilities is decidedly risky business. The northern city of Turin, for example, has been burdened by the high costs of maintaining several of the arenas it built for the 2006 Winter Olympics. Instead of opting for temporary structures for the ski jump and bob sled competitions, Turin decided it would invest in permanent structures. Most facilities are closed or underutilized today, while others, like the figure-skating rink, are set for demolition.

Some might criticize Mario Monti for overlooking the boost that a Summer Olympics can bring to a nation's economy. Monti, on the other hand, might point out that Greece is on the brink of economic collapse just eight years after hosting the summer games in Athens.

CINEMA

(Continued from Page 39)

eyes with his sumptuous cinematography.

Gina Lollobrigida went on to appear in a whirlwind of hit films, including Carol Reed's circus drama, "Trapeze," with Burt Lancaster and Tony Curtis in 1956. Also that year, she starred in Jean Delannoy's "The Hunchback of Notre Dame" with Anthony Quinn. In 1959, she co-starred with a band of A-list brothers — Frank Sinatra, Steve McQueen, Peter Lawford and Charles Bronson — in the wartime drama "Never so Few." She worked non-stop throughout the 1960s, and by the time her career began to wind down in the 1970s, she had acted in a remarkable 70 films.

She has engaged in a variety of projects in the years following her cinematic heyday, including a brief stint in politics during which she unsuccessfully ran for a seat in the European Parliament. During her career as a photojournalist, she captured a number of high-profile subjects on film, including Paul Newman, Salvador Dalí and Fidel Castro.

In the last decade, she has emerged as quite a talented sculptress, creating larger-than-life figures in her Roman studio. Many of her works depict women who are awirl with motion, the thin fabric of their attire seeming to flow in the wind. They are self-portraits that represent the free spirit of a woman who took the cinematic world by storm, and whose zest for life continues unabated to this day.

In an interview with "Parade" magazine, she elaborated on her skills as an artist: "I studied painting and sculpting at school," she said, "and became an actress by mistake." But aficionados would agree that there wasn't a single mistake to be found in her illustrious film career.

The name Gina Lollobrigida is forever emblazoned across the hearts of admirers



the oil in the frying pan over medium-high heat. As the edges begin to set, tilt the pan and lift the eggs around the edges, allowing the uncooked egg to slip under. When there is very little loose egg, place the pan under a preheated broiler to set the top. Watch carefully so it does not brown. To serve, remove the frittata to a serving platter and sprinkle the surface evenly with balsamic vinegar. Do this by holding the tablespoon of balsamic about 6 inches above the frittata and tapping your finger against the spoon as you move it uniformly over the top. Let sit a minute or two to blend the flavors.

— adapted from *Italo Pedroni*
Osteria di Rubbiara

Wash the berries, pat them dry and remove the hulls. Cut the largest ones in half if desired. In a medium bowl, sprinkle them with the sugar and balsamic, tossing to coat well. Let them sit at room temperature for at least one hour before serving so the berries will exude some of their juices. Just before serving, stir again and add the optional black pepper for zing. Good alone in pretty goblets garnished with mint leaves or over vanilla ice cream or plain cake.

VARIATION: Omit the black pepper but add one teaspoon each of lemon juice and grated orange rind.

— Dolores Sennebogen

FRAGOLE AL BALSAMICO

(Balsamic Strawberries)

16 ounces fresh strawberries
1/4 cup granulated sugar
2 tablespoons aged balsamic vinegar
1/4 teaspoon freshly ground black pepper
(optional)
Mint leaves (optional)

COOK'S TIP

Notice the terms used in recipes when describing cut-up vegetables and other ingredients. If the instruction calls for chopping, the vegetables can be roughly cut into 1/4- to 1/2-inch pieces. Minced ingredients should be cut even smaller. Sometimes this is important to the texture of the dish. If you're instructed to dice ingredients, the desired result is uniform pieces, about 1/8 to 1/4 inches on all sides. All of these processes expose more surfaces of the food, releasing their flavor into the dish.



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National President Glenn, First Lady Terri and Nutley Chapter President Anthony Malifitano.



From left: Past National Presidents Kathi Strozza and Frank Caperino, National President Glenn, Los Angeles President Larry Guidi, First Lady Terri, Executive Vice President Dave Donnini, San Diego President Matteo Risi and California District I Governor Germain DeMartinis.



National President Glenn is pictured with West Orange Mayor Robert Parisi.



National President Glenn addresses the audience at a Sports Breakfast hosted by Orange/West Orange UNICO.



National President Glenn and Executive Vice President Dave Donnini.



National President Glenn, Scranton Member Jack De-Leo, and First Lady Terri at a Man of the Year Dinner honoring Jack!



National President Glenn, pictured with members of the Orange/West Orange Chapter.



From left: National President Glenn, First Lady Terri and Italian American Museum Founder and President Joseph V. Scelsa - taken at the 2012 New Jersey Ambasciatore Awards Dinner and Ceremony.



From left: National President Glenn, First Lady Terri and entertainer Michael Castaldo - taken at the 2012 New Jersey Ambasciatore Awards Dinner and Ceremony.

Coming Next Issue - A full feature on the 2012 New Jersey Ambasciatore Awards Ceremony & Dinner honoring Outstanding Italian American Leaders and their Italian American Organizations, including many UNICANS!