

HOLIDAY ISSUE

ICS PRESIDENT'S PERSPECTIVE

Ciao amici,

The eleventh season of the Italian Cultural Society of Naples has begun. Our planning and program committee, Ron Diorio, Jean Di Pierro, Carla Menza, Moira Fennessey, Luisa Basile and Joe Delfino have been working hard to put our events and programs in place for this year. I want to express my thank you and appreciation on behalf of the membership for their unselfish efforts.

This year we will focus our regional programs on Emilia Romagna. There will be a cooking demonstration of the cuisine of the region. We will finish the exploration of

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Emilia Romagna with a dinner at the Royal Woods Club.

In honor of Anna Magnani the cinema series will feature three films, "Bellissima, Citta Aperta, and Rose Tattoo".

Our adult language programs will begin the first Wednesday of November with our excellent teachers, Dr. Rosalba Coppola, Grace Mannino and Ben Turri.

On November 16, 2008 at the Plantation Club at the Dunes we will be hosting a welcome back brunch for returning members and for new members. This event is an excellent time to renew friendships, make new friends, and learn more about the programs for the year. Come and sign up as a volunteer to help make this year and next a great success. We continue to look for new ideas for programs and events as well as persons who have talents and interest to help improve our Society. Please join us for this Welcome Back event.

The Christmas Party will feature a new venue, the Pelican Isle Yacht Club.

As always for the Opera lovers we will sell discounted tickets to the Opera Naples

performances starting with La Boheme on January 23, 2009.

I would like to remind all members your Dues are due November 1, 2008 for the '08 / '09 season.

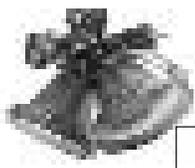
I look forward to seeing you and discussing our Society.

Cordiali saluti,

Adam Crescenzi
President
Italian Cultural Society

Italian American Efforts Applauded

During Pope Benedict's visit to The National Basilica, Washington D.C in April, he dedicated a new Italian shrine within the west narthex of the church. Italian Americans nationwide worked to raise the necessary funds to complete this chapel. Among the many national chapels in the Shrine, this chapel is the first to specifically honor our nation's Italian heritage. The chapel named the Oratory of Our Lady of Pompei recognizes the deep devotion the Italian American community have for the Blessed Mother.



*Italian Cultural Society
Christmas Celebration and Dinner*



Join us, your friends and fellow ICS members,
for an Italian Christmas celebration and dinner
at the lovely and exclusive Pelican Isle Yacht Club.

This year we will cater to all tastes.
The evening will begin with a stand-up cocktail hour
offering hot and cold antipasti, followed by
a three course sit-down dinner in the dining room.

We will enjoy special holiday entertainment
during the dinner hour.

Save the date: Thursday, December 11, 2008.
Cocktails will start at 6 PM and dinner at 7 PM.

There will be a cash bar.

Reserve places for you and your friends
by calling our reservation line, 239-513-4123.

The cost for the entire evening will be \$55 per person.

Dress Code: NAPLES HOLIDAY ELEGANT

Directions: North on Route 41, Left on Wiggins Pass Rd., Left on Vanderbilt Drive.
Turn Right onto Dockside Rd (gate access required), Pelican Isle Yacht Club is off
Vanderbilt Drive just below Wiggins Pass Road.
The gate attendant will direct you to the club and parking.

A Cinema Italiano



Anna Magnani

This season, the Italian Cultural Society is showcasing three films starring Anna Magnani.

March 7 2008 would have been Anna Magnani's 100th Birthday.

The following short biography by Norman Powers was taken from information on the internet.

Date of Birth - 7 March 1908, Rome, Latium, Italy

Date of Death - 26 September 1973, Rome, Latium, Italy (pancreatic cancer)

Nickname - La Magnani Nannarella

Height - 5' 3" (1.60 m)

Mini Biography

Anna Magnani was born in Rome, Italy (not in Egypt, as some biographies claim), on March 7, 1908. She was the illegitimate child of Marina Magnani and an unknown father, often said to be from Alexandria, Egypt, but whom Anna herself claimed was from the Calabria region of Italy although she never knew his name. Raised in poverty by her maternal grandmother in Rome after her mother left her, Anna worked her way through Rome's Academy of Dramatic Art by singing in cabarets and nightclubs, then began touring the countryside with small repertory companies. Although she had a small role in a silent film in the late 1920s, she was not known as a film actress until 1941's *-Teresa Venerdi (1941)-*, directed by *Vittorio De Sica*. Her breakthrough film was *Roberto Rossellini's Roma, città aperta (1945)* (aka *Open City*), generally regarded as the first commercially successful Italian neo-realist film of the postwar years and the one that won her an international reputation.

From then on, she didn't stop working in films and television, winning an *Academy Award* for her performance in the screen version of *Tennessee Williams' The Rose Tattoo (1955)*, a part that was written for her by her close friend Williams. She worked with all of Italy's leading directors of the 1950s, 1960s and 1970s. She was renowned for her earthy, passionate, woman-of-the-soil roles. She and Rossellini were lovers for some years after *Open City*, until he began his infamous affair with *Ingrid Bergman*. Anna had one child out of wedlock by Italian actor *Massimo Serato*. The boy was later stricken with polio and Anna dedicated her life to caring for him. Her one marriage, to Italian director *Goffredo Alessandrini* in the mid-'30s, lasted only a short while and ended in an annulment. Her last film was *Federico Fellini's Roma (1972)*. She died in Rome of a pancreatic tumor the next year.

Spouse - *Goffredo Alessandrini* - (1935 - 1950)

Continued on page 4

Trivia - *Tennessee Williams*, after meeting her, said, "I never saw a more beautiful woman, enormous eyes, skin the color of Devonshire cream."

Her beloved son Luca was the result of a brief affair with Italian matinee idol *Massimo Serato*.

Her friendship with *Tennessee Williams* was the subject of an Off-Broadway play in New York, *Roman Nights*, by *Franco D'Alessandro*, which starred *Franca Barchiesi* as Magnani and *Roy Miller* as Williams. A film adaptation is in the works.

Convinced that she would never win the Oscar for *The Rose Tattoo* (1955), she didn't attend the ceremony. The reporter who woke her out of a sound sleep in Rome to give her the news had a

difficult time convincing her he wasn't kidding. "You're lying," Magnini supposedly said. "If this is a joke, I'll kill you!"

Grandmother of Italian actress *Olivia Magnani*.

Tennessee Williams wrote the role of Serafina in his play, *The Rose Tattoo*, for Anna, but her English skills were too limited to appear in the 1951 Broadway production. Instead, *Maureen Stapleton* played the role to great acclaim.

Stapleton also would originate the role of Lady Torrance in Williams' *Orpheus Descending*, a role Magnani also would later play on film.

Is portrayed by *Lina Sastri* in *Celluloide* (1996)

Personal Quotes - "Animals are good, better than humans really, animals do not betray you."

Chocolate Christmas Spice Cake (Pampepato)

From The Splendid Table: Recipes from Emilia-Romagna, the Heartland of Northern Italian Food by Lynne Rossetto Kasper (Morrow, 1992). ©1992 by Lynne Rossetto Kasper. All rights reserved.

Crumblly but wonderfully moist, this cake has enough surprises of fruity chocolate, nuts and spice to set it far apart from ordinary Christmas fruit cakes. Taste it at its mellow best by baking the Pampepato a week or more before serving. One loaf could become a holiday house gift, while the other is kept for celebrating Christmas with the family.

Pampepato was created at the Monastery of Corpus Domini during the 15th century. A century later the monastery achieved further distinction by becoming the burial place of one of Ferrara's most illustrious duchesses, Lucrezia Borgia d'Este. Some believe the cake's original name was pan del pape, or bread of the pope, while others say it was pan pepato, or peppered bread.

Pampepato was first cloaked in chocolate in the late 19th century. The crisp coating not only singles out Pampepato from the Christmas cakes of Emilia and Romagna, but also seals the cake, keeping it moist through the entire holiday season. Ferrarese Riccardo Rimondi shared this recipe with me. He tells of Christmas in Ferrara when every pasticceria makes its own Pampepato, packing it in golden cellophane or gilded boxes. On Christmas Eve, every shop has platters of sliced Pampepato. Shoppers are invited to share the Christmas tradition as they collect the last-minute supplies for the next two days of feasting.

Makes 2 cakes, serves 6 to 8 each.

Cake:

- 1 1/2 cups cake flour
- 1 1/2 cups all-purpose unbleached flour (organic, stone-ground preferred)
- 1/4 teaspoon baking powder

Continued from page 4

- 1/2 teaspoon baking soda
- 6 tablespoons candied citron, cut into very fine dice
- 3/4 cups plus 2 tablespoons candied orange rind, cut into very fine dice
- 2 small dried figs, finely minced
- 1 3/4 cups whole blanched almonds, toasted and coarsely chopped
- 1 cup plus 3 tablespoons water
- 1 1/2 cups sugar
- 1/4 cup ground sweet chocolate (see Note)
- 1 cup cocoa (not Dutch process)
- Generous 1/2 teaspoon ground cloves
- Generous pinch freshly ground black pepper
- 1 teaspoon ground cinnamon



Icing:

- 8 ounces bittersweet chocolate, melted

Working Ahead: Pampepato must be made at least 12 hours in advance. Ideally it should ripen 3 to 4 days. Keep tightly wrapped at room temperature. It freezes very nicely (before cloaking in chocolate).

Making the Cakes: Butter and flour a cookie sheet. Preheat the oven to 300°F. In a large shallow bowl, thoroughly mix the flours, baking powder, baking soda, candied fruits, figs, and nuts. In a small saucepan set over medium heat blend the water, sugar, ground chocolate, and cocoa to a cream-like consistency. Do not let it boil. Cool about 15 minutes and stir in the spices.

Make a well in the dry ingredients, filling it with the chocolate mixture. Stir with a wooden spoon to combine everything, taking care not to overmix. It will be a very sticky dough. Use a rubber spatula to make two round mounds of the dough on the cookie sheet, spacing them about 3 inches apart. Each should be no more than 6 to 7 inches in diameter. Smooth the mounds.

Baking, Mellowing, and Icing: Bake the cakes 1 hour and 25 minutes, or until a tester inserted in center of one comes out clean. Cool to room temperature on the sheet. Then wrap the two cakes in plastic wrap and let them ripen at room temperature 12 hours to 4 days.

Lay out a sheet paper towels under a cake rack. Set the cakes upside down on a rack and spread an almost transparent film of melted chocolate over the bottom of each. Once it has hardened, flip the cakes over and spread a slightly thicker film over the rest of the cakes. When the chocolate hardens, rewrap the cakes and store them at room temperature.

Serving: Slice the Pampepato not in wedges but like bread, across the width of the loaf, into long, thin slices. Arrange on a platter. Serve with a sweet wine or with after-dinner coffee.

Wine: Drink Malvasia dei Lipari from Sicily, or sip a Vin Santo of Tuscany.

Cook's Notes: Ground chocolate: Sold in boxes like cocoa, ground chocolate is sweetened and contains more cocoa butter than cocoa does.

THE METROPOLITAN OPERA HAS COME TO THE BIG SCREEN



Live and Encore Opera Presentation Schedule Hollywood 20, Naples, FL

Call the theater for tickets

The Metropolitan Opera:

Doctor Atomic

Saturday, November 8, 2008

Doctor Atomic Encore

Wednesday, November 19, 2008

La Damnation de Faust

Saturday, November 8, 2008

La Damnation de Faust Encore

Wednesday, December 3, 2008

Thaïs

Saturday, December 20, 2008

Thaïs Encore

Wednesday, January 7, 2009

La Rondine

Saturday, January 10, 2009

La Rondine Encore

Wednesday, January 21, 2009

Orfeo ed Euridice

Saturday, January 24, 2009

Orfeo ed Euridice Encore,

Wednesday, February 4, 2009

Lucia di Lammermoor

Saturday, February 7, 2009

Lucia di Lammermoor Encore

Wednesday, February 18, 2009

Madama Butterfly

Saturday, March 7, 2009

Madama Butterfly Encore

Wednesday, March 18, 2009

La Sonnambula

Saturday, March 21, 2009

La Sonnambula Encore

Wednesday, April 1, 2009

La Cenerentola

Saturday, May 9, 2009

La Cenerentola Encore

May 29, 2009

Welcome Back Brunch

Come to the Opening Event of the Italian Cultural Society

WHEN: SUNDAY, NOVEMBER 16, 2008 - 11:30 **WHERE:** PLANTATION CLUB AT THE DUNES

COST: \$15.00 PER PERSON INCLUDING TAX AND GRATUITY

Be sure to reserve your place by calling the Reservation Line 239-513-4123

- Reconnect with old friends and make new friends!
- See demonstration of the society's new web site on the internet
 - Sign up for the opera and other activities
 - Learn about volunteer opportunities

Directions to the Plantation Club at the Dunes:

- Follow Immokolee Road west across Route 41 to 11th Avenue N. • Turn right onto Vanderbilt Drive.
- Turn left onto Dunes Blvd. (Gate access required). • Pass through one roundabout. • End at 310 Dunes Blvd., Naples.

Italian Cultural Society Calendar of Events 2008/2009 Season

**THE LIBRARY OPEN HOUSE SCHEDULED FOR THURSDAY, NOVEMBER 13, 2008
HAS BEEN CANCELED.**

REVISED, UPDATED AND CORRECTED CALENDAR!

November

4th, 7pm Film Series LE CHIAVI DI CASA
Norris Center

16th, 11:30am New Member Brunch
Plantation Club, The Dunes

December

2nd, 7pm Film Series
MIO FRATELLO E FIGLIO UNICO.
Norris Center

11th 6pm Italian Christmas Celebration
and Dinner Pelican Isle Yacht Club

January

16th, 11:30 Luncheon with Guest Speaker
Country Club of Naples

20th, 7pm Special film series to honor
Anna Magnani Part 1 of 3 BELLISIMA
Norris Center

21st Cooking Demonstration, cuisine of
Emilia Romagna Robb and Stucky
Demo Kitchen, Bonita Springs

23rd, 7pm Opera Naples presents
LA BOHEME
Performing Arts Hall-Gulf Coast High
School, Immokalee Rd, Naples

27th, 7pm Special film series to honor
Anna Magnani – PART 2 of 3
CITTA APERTA Norris Center

February

3rd, 7pm Special film series to honor
Anna Magnani – PART 3 of 3
ROSE TATTOO Noris Center

5th Lunch General Meeting followed by
Serie Culturale Presentation
Sam Bucco Restaurant

17th Demonstration and Discussion
Mosaics of Ravenna
Siena Marble Works, Naples

24th Dinner to Celebrate Emilia Romagna
Royal Woods Country Club

March

3rd, 7pm Film Series AMARCORD,
with introduction by a guest speaker
Norris Center

15th, 3pm Opera Naples presents
RIGALETTO – Performing Arts Hall
Gulf Coast High School
(optional) Dinner with speaker

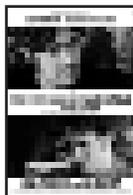
April

2nd Wine, dinner and musical entertainment
Naples Italian American Club

Other dates to be confirmed

PARLIAMO DI..

OUR ITALIAN LANGUAGE CHIACCHIERATA



Reservations Procedure

24/7 Reservation Line: 513-4123. Clearly state your full name, phone number, the number and full names of your guests and the name of the event that you are reserving. Give menu choices and seating preferences when requested by AMICI. Please make your payments for all events as early as possible and no later than five days prior to the event. Payments may be made with credit cards over the phone or by checks payable to ICS.

Separate checks are required for each event you are reserving and are mailed to:

Italian Cultural Society

PMB 104, 6017 Pine Ridge Road Naples, FL 34119-3956

Cancellation Policy: Restaurants offer refunds only up to 48 hours before the event.

Membership Information

You are reminded that in order to be included in the ICS Directory, dues must be paid by November 1 of each new season. Dues, **\$60** for couples, and **\$35** for individual membership, may be submitted at any time but must be received no later than **November 1, 2008**. Per our usual policy, dues paid after April 1, 2008 will be valid through October 31, 2009. Name tags will be mailed to all new members and it is requested that members wear the name tag to all events. For your convenience, blue membership registration forms will now be available at all of the events. Visit the website at www.italianculturalsociety.com for more information.

Italian Cultural Society

of Naples, Florida, Inc.

www.italianculturalsociety.com

Phone: (239) 513-4123 Fax: (239) 353-1842

Italian Cultural Society Officers

President: Adam Crescenzi

First Vice President: Eileen Iaizzo

Second Vice President: Fred Luconi

Secretary: Eileen Iaizzo

Treasurer: Rose Parapiglia

Directors

Anthony Abbate

Elsa Cantoni

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Anne Iuliano

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Peter Scianna

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Recording Secretary: Marilyn Romeo

Librarian: Delores Fiano