



tradizioni

NEWSLETTER OF THE ITALIAN FOLK ART FEDERATION OF AMERICA

Editor: Jackie Capurro

IFafa Website: www.ItalianFolkArtFederation.org

VOLUME 30

2011

No. 2

Letter from the President

Dear IFafa Members,

The deadline has arrived!!!

As all of you are aware, the 2011 IFafa conference is right around the corner. This year, it will take place in the beautiful city of Hartford – capital of our 5th state, Connecticut (which also happens to be birthplace to a LONG list of famous celebrities and historical figures! Who knew!). *Cuor d'Italia*, a long-time member group of IFafa, will be hosting the weekend events, which are scheduled to be held October 14th through the 16th.

I ask that you please book your hotel room ASAP, as the deadline for the IFafa price block is set to expire September 14th. DO NOT HESITATE TO SIGN UP FOR THIS CONFERENCE!!! I promise it'll be worth your while to participate! Additional information can be found on page 3 and on our IFafa website: www.ItalianFolkArtFederation.org.

Paolina Kavanagh and her group have been working tirelessly over the past year to put on a unique and wonderful experience for all participants. I encourage you to read page 4 in this copy of *Tradizioni* for information on all the fantastic workshops and events she and her group have planned.

I have strong hopes that I will see a large enough turnout for this year's event. If money is an issue, I remind you of IFafa's Scholarship Program, which provides a \$75 cash scholarship to any student under the age of 22 who takes part in the conference workshops. Make sure you take advantage of this offer!!!

Finally, if any of you out there are interested in participating further in the works of IFafa, whether through organizational or monetary contributions, please send me an email. We're always looking for new, motivated members to add to our Executive team or Board of Directors.

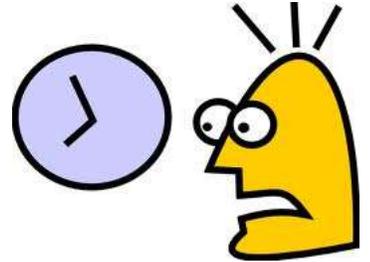
Thanks, and I look forward to seeing all of you in mid-October!

Sincerely,

Mark DeSanctis

President, Italian Folk Art Federation of America

Mark.DeSanctis@ItalianFolkArtFederation.org



Don't Miss the Deadline to Register for the 2011 IFafa Conference in Hartford, Connecticut!



We all hope that you will be attending the conference October 14-15. A registration form is on page 3 of this newsletter and is also available at:

<<http://www.italianfolkartfederation.org/EN/Events/AnnualConference.asp>>.

Remember that registration received **after the September 14th deadline adds \$15 per person**. Also, hotel rooms will no longer be held at our discounted IFafa price after September 14. So please get your registration in SOON!

In Memoriam

This year, IFAFA lost two very dear members: Joe Bentivegna and Victor Gugliuzza.

Dr. Joseph J. Bentivegna

June 8, 1928 – March 6, 2011

Joe Bentivegna was a long-time member and supporter of IFAFA. He was born in Dunmore, PA, and passed away at his home in Loretto, PA.



“Dr. Joe” earned his degrees in sociology, rehabilitation counseling and vocational rehabilitation. He worked his way through college as a chef, rising to the position of garde-manger at the Sagamore resort in upstate NY

and the Biltmore Hotel in Miami, FL.

He began his academic career in 1957 at St. Francis College where he served as an assistant dean and assistant professor of education. He became director of one of the country’s first Upward Bound programs where he helped thousands of disadvantaged high school students receive an education and attend college.

He also taught for many years at the Mercy Hospital School of Nursing in Johnstown and served as President of Bender Electric Company in Carrolltown. In later years, he was a hospital administrator and established a private practice as a vocational expert.

Joe was very proud of his Italian heritage. He was the founder and director of the Pirandello Club, the Italian Heritage Society and the Italian Musicale, and hosted a weekly Italian radio program. He was a member of the Governor’s Folklore Council and a board member of the American Italian Historical Association and of IFAFA. His wife, Patricia Bentivegna joined him in his love of Italian culture and in his support of IFAFA over the years.

“Dr. Joe” is also remembered for his operatic tenor voice and instrumental talents. He was an avid bird-watcher, cook, and gardener. He firmly believed that the measure of the worth of any civilization was found in the quality of its tomatoes!

Dr. Joe’s lively personality will be missed by all who knew him.

Victor Gugliuzza

December 22, 1921 - July 29, 2011

Victor Gugliuzza, affectionately known to many in IFAFA as one of “the Victors” along with his long-time companion Victor Peck, was born Victory Roy Gugliuzza in 1921. He grew up with two sisters and a brother, all of whom predeceased him.

During World War II, he served in the Army for four years, including two years in Saipan in the Marianas archipelago in the western Pacific, near Guam.

Returning from the Army, he attended Kansas City University where he completed his Masters Degree in Art. He worked at several advertising firms before settling in at Western Auto Supply Company where he worked for 28 years. While working at Western Auto, he travelled four times to Europe where he made contacts with people for portrait work. He now has drawings in England, Wales, Netherlands, Germany, Austria, Italy, and, outside Europe, in the Virgin Islands, Costa Rica, and the Canary Islands.

His drawing career came to a halt when doctors found cancer in his right eye, which was surgically removed to prevent the cancer from spreading. Unable to draw, he took to using the computer to create paper sculptures, which he did until the last few months of his life.

Victor also discovered an interest in International folk dancing, which he enjoyed for more than 40 years. He danced several times a week and gave instructional programs. For 15 years, he specialized in Dutch folk dance, wearing wooden shoes. Then he taught Italian folk dance for three years. Long after he was unable to dance, he and Vic Peck attended IFAFA Conferences to provide whatever support they could.



Together, “the Victors” collected international folk music from many sources, specializing in versions of *schottisches* from around the world. They were also instrumental in transferring all of the dance instruction sessions from past IFAFA conference tapes and compiling them onto DVDs.

Victor’s gentle, smiling face will be greatly missed.

Italian Folk Art Federation of America (IFAFA)
October 14-15, 2011
Hosted by the Italian Culture Center of Education and *Cuor d'Italia*
Conference Registration Form

Hotel reservations are made directly through the Hilton Hartford Hotel, 315 Trumbull Street, Hartford, CT. Reservations: 800-445-8667. Specify "IFAFA" for conference rate of \$109. Staying at the Hilton Hartford and reserving your rooms by mentioning "IFAFA" is how we are able to keep the conference fees this low. To view hotel information online: www.hartford.hilton.com. **The deadline for the hotel group discount and for early registration is September 14, 2011.**

Registration Information: Full conference fee includes all activities, workshops, and meals (excluding breakfast). Video/DVD of entire event and Group Photo will be available to order at the conference.

If you are registering for your entire group, please fill out a separate registration form for **each** person. You can send one check for the entire group and mail all the forms together. **Make check payable to IFAFA. Mail form and check to: Laura Speno, 881 Maple Street, Wethersfield, CT 06109. Questions?** Call Laura at 860-529-4626 or send an email to hartifafa@yahoo.com.

Name _____

Address _____ City, State, ZIP _____

Phone Number: _____ E-mail address _____

Group Affiliation: _____ IFAFA Member? ___yes ___no

Festa Banquet entrée choice: (Please choose one)

(Included are: Salad, Rolls & Butter, Coffee & Tea Service, and Spumoni & Biscotti)

____ Sun-Dried Tomato & Boursin Cheese Stuffed Breast of Chicken

Pinot noir reduction, fennel scented rice pilaf, glazed baby carrots, haricot verts.

____ Baked Seafood Stuffed Sole with Lobster Sherry Cream

Herbed wild rice pilaf and steamed baby vegetables.

____ Grilled Aged New York Strip

Garlic herb butter, rosemary mashed potatoes, roasted marinated asparagus, and steamed baby carrots.

Indicate number of registrations and calculate cost:

Registration received after September 14th, add \$15 per person.

Full Conference: Adult, IFAFA Member # _____ x \$120 = _____

Full Conference: Youth (18 and under) # _____ x \$80 = _____

Full Conference, Adult Non-member # _____ x \$130 = _____

Partial Registration available:

Saturday Morning Only: a.m. workshops & lunch # _____ x \$ 55 = _____

Saturday Afternoon Only: Lunch & p.m. workshops # _____ x \$ 55 = _____

Saturday All Day: Workshops & Lunch # _____ x \$ 75 = _____

Saturday Night Banquet/*Festa Folcloristica* Only # _____ x \$ 55 = _____

Total Amount of Check Enclosed: \$ _____

*** Please list all the names, addresses, phone numbers and emails for each participant and include with registration and payment.**

We are planning to have a Parade of Costumes on Saturday Night at the *Festa Folcloristica*. If you wish to participate (and we encourage this), please indicate, if possible, the city and/or region of Italy which the costume represents so that we will have this information beforehand.

Do you need a table to display or sell folk-related items? If so, please list your needs. _____

Do you have any special needs of which we should be aware? (food restrictions, allergies, etc.) _____

2011 IFAFA Conference Activities

The 2011 IFAFA Conference will include the following:

Dance workshops will be conducted by three fantastic teachers:

- Mark DeSanctis: Noted Italian folk dancer and choreographer
- Jackie Capurro: Teaching two dances from the Sud Tirolo, Alto Adige
- Doris Beckert: Teaching Italian Renaissance dances

Cantiamo Insieme: Italian Songs

- Christine Petrucci is the founder, director, and piano teacher at the Seacoast Academy of Music in North Hampton, NH. Get ready for a fun-filled music class!

Lecture: The Italian Design

- Professor Antonio Scontrino specializes in Digital and Film Photography and Graphics Technology at Central Connecticut State University.

Lecture: Food and Unification of Italy

- Professor Dario Del Puppo specializes in Language and Culture Studies at Trinity College, Hartford, CT.

Cooking Demo and Tasting

- Nina Dimascio is the founder of the Italian Culture Center of Education and *Cuor d'Italia*. She will be cooking a Sicilian dish traditionally prepared during *Carnevale*. Her love for the Italian culture is brought forth in her love of cooking.

Create Your Own Rosary Beads

- Join *Cuor d'Italia* members in the culturally- and religiously-significant pastime and create your own personal set of rosary beads to take home with you! You will even have the chance to have your beads blessed at the Saturday Night Banquet.

How Life Was and What It Became

- Jason Scappaticci--Prof. of Student Development at Manchester CC. will present an oral and illustrated history of the Italian district of Hartford and the Riverfront.

A Musical Tour of Italy

- Enzo Boscarino, born in Italy and graduate of the Istituto G. Lombardo, from Radite, Catania, with a degree in Elementary Education, will present a musical tour of Italy with songs and humor. He has an extensive background in performances in the New England area.

Festa Folcloristica Italiana

- Saturday evening's *Festa Folcloristica Italiana* includes a banquet, folk entertainment, and music provided by the sensational *New Skorpio Band*, playing traditional and contemporary dance music.



Photo: A participation dance at the 2009 IFAFA Conference in Las Vegas, Nevada.

It's Time to Celebrate the Bounty of the Harvest

Everybody is waiting for the first wine of the year, *vino novello*, which goes so well with the chestnuts that also appear in late autumn. As the days shorten and the shadows lengthen, people have always gathered to celebrate the bounty of the harvest. The most important crop in Tuscany is wine, and much is planned: in mid-September Greve will host the annual *Rassegna del Chianti Classico*, an ideal occasion to taste the most recent vintage and decide whose wines you want to stock up on. There will also be shows (including a photographic exhibition) and panel discussions.

On the last weekend of September the town of Impruneta will hold the annual *Festa dell'Uva*, a festival in which the town's four neighborhoods compete to see who can provide the best allegorical representation of the grape harvest. It's street theater at its best, and the town square will come alive with beautiful floats and fancifully costumed performers.

The last week of September, Rufina will hold *Bacco Artigiano*, a festival featuring the wines of Pomino and Rufina (little-known Tuscan gems). The wine will be bottled at the end of October, and you will be able to decide which you like best at two *sagre* scheduled for early November, one at Pontassieve and the other at Montespertoli.

Vino novello means new wine, and it would arrive even sooner if there weren't a law requiring producers to wait until November 4th to release it. Carbonic maceration, the technique used to make *vino novello*, differs substantially from that used to make most wines: the grapes are placed, whole, in CO₂-filled tanks, and the juices they contain undergo intracellular fermentation without the assistance of yeast. The resulting wine is light, lively, and has a fruity bouquet with unmistakable overtones. It is also relatively low in tannins and doesn't really keep well, which is fine because it goes best with fall specialties such as roasted chestnuts. Most of the major Tuscan wineries produce *Vino Novello*, some entirely from grapes fermented under carbonic maceration, and some by cutting wines made with carbonic maceration with wines made traditionally. The wine varies greatly from producer to producer, so taste around to determine which you like best. Pontassieve's *Sagra del Vino Novello*, in early November, is the perfect place to start!

From www.SeeTuscany.com

Rificolona in Florence --- Ona, Ona, Ona!

Ona, Ona, Ona,
O che bella Rificolona,
La mia l'è coi fiocchi,
La tua l'è coi pidocchi!

(Ona, ona, ona,
What a beautiful *Rificolona*,
Mine with bows is tied,
In yours, lice do reside!)

Florentine children sing this song as they wander through the streets of Florence the first week of September, carrying *papier-mâché* lanterns tied to the ends of sticks, called *rificolone*. There are several theories as to where the tradition originates; some think it commemorates the triumphant entry of Florentine troops into Siena on August 2, 1555, when the soldiers tied lanterns onto the ends of their pikes.

More probably, the *Festa della Rificolona* grew out of the great autumn market held on September 7, the day before the Nativity of the Virgin, in *Piazza Santissima Annunziata*. It was probably the most important market-day of the year for the farmers as it was their last chance to earn money in preparation for the coming winter: In order to arrive early the inhabitants of the outlying regions would set off long before dawn and carry lanterns, made by suspending candles within tissue-paper wind-shades, to light their way. Entire families would come, dressed in their Sunday best, but they were ignorant country folk and their attempts at elegance only made the city people laugh. In fact, Florentines still call an overdressed, over made-up woman a *rificolona*. Children would blow whistles at them and make their own lanterns with colored tissue paper to follow along, or shoot at the farmers' lanterns with blowguns, in an attempt to knock over the candles and set the tissue paper ablaze.

The market still exists today in the form of a huge fair in *Piazza Santissima Annunziata* in early September. It was the first fair held by organic producers in Italy, and remains one of the most important, with wonderful foods and performers of all kinds. Florentine children still get out their lanterns in the beginning of September, and there are parties in the squares, with street theater and music. The *Festa della Rificolona* closes with a procession on the night of the 7th, from *Piazza Santa Croce* to *Piazza Santissima Annunziata*. The procession is led by the Cardinal who addresses the crowd; then there's a final party in the streets until the early hours of the morning.

From www.AboutFlorence.com



REGIONAL ITALIAN FOLK COSTUME

We continue the series of descriptions of folk costumes taken from the book, now out of print, *Il Costume popolare in Italia*, by Emma Calderini, published by Sperling & Kupfer, Milano. In this issue, we highlight two costumes from the region of *le Marche*.



LEFT: Sposo di Loreto nel costume antico / Bridegroom from Loreto in Ancient Costume

Shirt of homespun cloth, decorated on the chest with pintucks and embroidery, with sleeves gathered at the wrist and closed with a small button. Double-breasted vest of silk with golden metal buttons. Short, fitted jacket, of black woolen cloth, decorated with ribbons, cording, and embroidery. Close-fitting woolen pants. White knit stockings, tied with red ribbons. Shoes of natural leather with appliques of colored leather and open-work embroidery.



RIGHT: Contadina di

Macerata / Peasant Woman from Macerata

Blouse of homespun cloth with wide sleeves, quilted horizontally and vertically. Above a first skirt of white cotton, she wears another of deep blue woolen cloth, bordered at the bottom with stripes of vibrant colors. Yet on top of this, another full skirt of homemade cloth or wool with vertical lines, gathered at the waist. Above this could go an apron of cotton or silk, with a lined or floral pattern. The very rigid vest, high in the front, is of embroidered silk held up with suspenders. Flowered shawl, adorned with fringe. Head scarf of printed silk.

IFAFACookbook Reminder

As mentioned in the last *Tradizioni*, we need your RECIPES and remembrances for the IFAFA Cookbook!

Please send us your family favorites -- just like *Nonna* or *Nonno* used to make!! We are especially looking for recipes with a history, and we'd like you to include that (brief) history of the recipe too. If you know a specific region where the dish originated, who first made it in your family, if there's a special holiday attached to it, tell us about it. If there's a special memory that comes to mind with a certain recipe (if you remember your great-grandmother teaching you to make it, going into the garden to pick vegetables for it, having to make certain substitutions because of hard economic times, whatever), please include that in your description. If you have a picture of the finished dish, or a picture of you or a family member making it, please include it. If you are an artist who would be willing to donate some original illustrations, we'd love to hear from you as well.

Please send all recipes by email <IFAFACookbook@gmail.com> in a Word document attachment, or just type the recipe into the message window. Photos and illustrations can be emailed as well. If you prefer to send recipes, photos, or artwork by mail, please send your contribution to Jackie Capurro, 2512 Glen Hastings Court, San Jose, CA 95148. If you send photos or artwork by snail-mail, they will be scanned and returned to you, if you request it.

All proceeds from this cookbook will go to IFAFA to support its goals.



HOW TO CONTACT US

IFAF A PRESIDENT

Mark DeSanctis

Email: MarkDeSanctis@gmail.com

3110 S. Fountain Square Blvd, Unit 6

New Berlin, WI 53151



TRADIZIONI EDITOR

Jackie Capurro

Email: viva_ifafa@hotmail.com

2512 Glen Hastings Court

San Jose, CA 95148

Founder's Fund

The Elba Farabegoli Gurzau Founder's Fund was originally established as a living memorial to the founder of the Italian Folk Art Federation of America. Contributions for any intention, i.e. birthday, anniversary, or other special occasion, as well as in memoriam, are used only for artistic endeavors.

Donations may be made payable to "IFAF A – Founder's Fund" and mailed to: IFAFA, c/o Treasurer, P.O. Box 3185, Fort Lee, NJ 07024.

When sending a donation to commemorate an event, please: Identify the occasion and give the full name of the individual to be honored. Also give the full name and address to whom the announcement is to be sent. The contributor should also provide his/her name, address, and telephone number.

A special letter, announcing the contribution and naming the contributor, will be forwarded to the honored person or family, and an acknowledgement will be sent to the contributor.

Recent Donations to the Founder's Fund

In Memory of:	Donation From:
Dr. Joseph Bentivegna	Rita Tonitto
Victor Gugliuzza	Rita Tonitto

FOLK DANCES, COSTUMES AND CUSTOMS OF ITALY

by Elba Farabegoli Gurzau

Softcover book, 128 pages, including black-and-white and color illustrations. Seventeen dances with description and notated music, information about Italy, costumes, customs, etc. Comes with recorded music to accompany the dances, your choice of CD or audiocassette.

Price: \$25.00 plus \$3.95 for handling and postage.

Be sure to specify CD or cassette.

Please make check or money order payable to IFAFA and mail to:

IFAF A Treasurer
103 Greenbrier Drive
Carnegie, PA 15106

Contributors to this Issue of Tradizioni

The editor would like to thank the following people for contributing articles and/or information for this issue:

Mark DeSanctis

Victor Peck

Rita Tonitto

Paolina Kavanagh

Laura Speno

The purpose of the ITALIAN FOLK ART FEDERATION OF AMERICA (IFAF A) is to preserve and foster interest in Italian folk art; to research Italian folklore, traditions, customs, costumes, dances, songs, instruments, etc.; to act as a center for gathering, storing and disseminating the information; and to bring together Italian folk performing groups and other interested individuals.

IFAF A is an outgrowth of the Italian Folk Art Project initiated at the Nationalities Service Center (NSC) of Philadelphia in 1977. With the assistance of NSC and the leadership and dedication of Cav. Elba Farabegoli Gurzau, IFAFA was incorporated May 7, 1979, in the Commonwealth of Pennsylvania as a non-profit cultural and educational organization.

Membership in IFAFA

You may also join online!

www.italianfolkartfederation.org

Individual and Family Membership:

Individual (19-60 years of age): \$24/year

Senior (60 and up): \$18/year

Family (not in performance troupe): \$50/year

Contributing to the work of IFAFA: \$ _____

Performance Groups:

Groups (up to 10 members): \$100/year

Groups (10+ members): \$150/year

Name: _____

Address: _____

City: _____ State/Zip: _____

Phone: _____ Email: _____

Contributions are tax-deductible. Make checks payable to IFAFA Mail to:
IFAF A Treasurer, 103 Greenbrier Drive, Carnegie, PA 15106