



tradizioni

NEWSLETTER OF THE ITALIAN FOLK ART FEDERATION OF AMERICA

Editor: Jackie Capurro
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No. 1

Letter from the President

Dear Members,

It's been quite a while since I last wrote to you – almost a full year ago in September, in fact, just a few weeks prior to the annual IFafa conference in Hartford, CT. And since I haven't had a chance to communicate with any of you [officially] until this letter, let me just convey this simple statement in summary of the Hartford conference...it was AMAZING! Amazing! From the wonderful workshops, to the beautiful scenic drives on the Connecticut coast, to the exciting and packed Saturday night Gala. And of course, being able to see all my friends, along with spending hours and hours engulfed in all my favorite topics of Italian culture. So with that, let me just take this opportunity on behalf of the entire IFafa membership, the Board of Directors, and the Executive team, to congratulate and offer a round of applause to Paolina Kavanagh, along with her incredible team of volunteers from their group *Cuor d'Italia*, for a job well done! Anyone who attended certainly benefited; and that, by itself, is something to be proud of.

On a related note, as most of you know by now, IFafa has decided not to embark on a 2012 conference. Though the results of the 2011 conference in Connecticut were phenomenal, the economy and stability of the nation in general is still such that it becomes more of a risk than potential reward for our organization to host such a large fundraising event, at least from a financial standpoint. And while I realize money isn't everything, it certainly is important, especially in the NFP world!

That being said, however, it is my absolute pleasure to announce the locations of the next two annual conferences:

First, in 2013, we're going to Boston! *Ricordi d'Italia*, a new player on the team in terms of hosting a conference, has agreed to take on the arduous, yet very rewarding task of being Masters of Ceremonies for the upcoming IFafa event. The group – which hails from Waltham, a northwestern suburb of Boston – has long been associated with IFafa, though they've never had the opportunity to host an event until now. Last year at the Hartford conference, I finally had the chance to meet and chat with the majority of their large, heavily 1st-generation Italian group, and found them to be incredibly engaging and enthusiastic! While the plans are only just getting underway, I can certainly say without a doubt this will turn out to be a spectacular conference! Please continue to visit our website – www.ItalianFolkArtFederation.org – for updates as plans become finalized. Also, if you get the chance, please check out *Ricordi d'Italia's* website by visiting www.ricordiditalia.com, where you can learn more about our future host group.

Next, in 2014, we're headed back to one of my very favorite cities Philadelphia! And I couldn't be more excited. Ron Smith, director of the *Vivaci!* folk group, has informed me that he and his group have already started the process of locking down a venue for the upcoming event. As we can all imagine, in the event-filled city of Philly, choosing a location will be the most important step in the process. Not much more information than that at this time, but we will obviously keep you apprised of any new information that comes out from the *Vivaci!* group. And likewise, please visit their webspace located at www.italianfolkartfederation.org/en/About/ViewGroupDetails.asp?Group=28, for more information about the group.

Finally, on an administrative note, we need more of you to become involved! There are so many good things that IFafa could be doing, but we simply don't have the manpower for it. What do you need to be a good candidate for the job? Here, let me break it down for you:

1. Passion for Italian arts
2. Some sense of organization
3. Self-driven
4. Computer with email

Have everything nailed down on this list? Interested in becoming active in a great organization that you can be proud of? Then please contact me at any time so we can talk about how best to engage your talents!

As always, I personally thank you for your interest in our organization, and look forward to great times ahead!

Sincerely,
Mark DeSanctis
President, Italian Folk Art Federation of America
MarkDeSanctis@ItalianFolkArtFederation.org
Cell: (414) 550-6419

2010 IFAFA Conference in Hartford, CT



Conference Hostess Paolina Kavanagh welcomes participants with the assistance of her husband Gerry.

Wow, we did it!!!! It was the first time the Italian Culture Center of Education and *Cuor d'Italia* ever even thought of hosting a national conference, but we did it!!!

The conference started unofficially on Friday night, October 14, with Board and Open Member meetings. Later, we gathered in the dance hall, where *Cuor d'Italia* dancers taught *Sbrondo*, a fast-moving dance from Emilia-Romagna. Then, off to the Hospitality Room for relaxing and a "get to know each other" evening. Lots of food, drink and merriment.

Saturday morning started with the following workshops, lectures

and entertainment:

- Cooking With Nina: Demonstration & tasting delicious *Polpette Di Riso e Patate* - Nina DiMascio
- Dance workshops: Doris Beckert, Jackie Capurro, Mark DeSanctis & Lisa DeSanctis Christiansen
- Lecture: Italian Migrations - Jason Scappaticci
- Lecture: Food & Unification of Italy - Prof. Dario DeIPuppo
- Lecture: The Italian Design - Prof. Antonio Scontrino
- Music & Singing: Travelling through Italy - Prof. Enzo Boscarino
- *Cantiamo Insieme*: Italian songs - Christine Petrucci (Remember *La Spagnola*?)
- Create Your Own Rosary Beads

All of these events were held within a close proximity to each other, which enabled participants to pass freely between the various activities. Afternoon activities were a repeat of the above, then a break for rest, picture-taking, and whatever.



The IFAFA Choir performs Verdi's *Libiamo*.

Saturday, 7:00 PM, was the start of the evening festivities and what festivities!!!



Doris Beckert of Ballarimo, Sacramento, and Harry Spino of Cuor d'Italia, CT, lead a performance of Italian Renaissance Dances.

- Delicious food, lots of wine, and much camaraderie.
- A quiet moment was held in honor of our beloved Victor Gugliuzza.
- Paolina introduced IFAFA president Mark DeSanctis, Italian Culture Center President Nina DiMascio, and Honoree Alphonso Maratta. A proclamation from the Governor of the State of CT was read.
- A parade of costumes was held, with some of the most beautiful men's and women's attire we have ever seen. (Thanks to Cheryl



Paolina, Mark, and Nina DiMascio (President of ICCE) present the Honoree's award to Alphonso Maratta.

Dorman, Alice Petta-Goldie, Doris Beckert, Hading Liberi, Linda Montgomery, Rita Tonitto, Claire and Pasquale Guerriero, Eleonora Reita, Amelia Trapella, Gerry and Elena Montillo, and Salvatore Montillo).

(continued on page 3)

2010 IFAFA Conference in Hartford, CT

(continued from page 2)

- Then came the dancers: *Tradizioni Viventi* from Milwaukee, WI; *Balliamo's* Renaissance Dancers from Sacramento, CA; an Austrian/Italian Folk Ensemble, with dancers from Keene, NH, and Chicago, IL; *Vivaci* from Philadelphia, PA; and *Gruppo Trattenimento Italiano* from Des Moines, IA. *Bravo* to all!!!



A dance performance by *Vivaci* of Philadelphia at Saturday evening's Festa Folcloristica.

- And last, but by no means least dancing to the fantastic New Skorpio Band.

The Italian Culture Center of Education and *Cuor d'Italia* wish to thank all who participated, and all the "unsung" contributors who made this a memorable success. **GRAZIE, GRAZIE, GRAZIE!**

-- Paolina Bosco Kavanagh,
Director, *Cuor d'Italia*



Larissa Chobany and Patrick Caputo begin their performance of *Waldentair* *Maslika*, a dance from the Sudtetsi, formerly part of the Austro-Hungarian Empire, which became the Alto Adige region of Italy after WWII.

The *Notte della Taranta* Festival 2012 in Salento, Italy

La Notte della Taranta is the largest music festival dedicated to the revival of *pizzica* music of Salento and its fusion with other music ranging from world music to rock, from jazz to symphonic. Born in 1998 on the initiative of the *Unione dei Comuni della Grecia Salentina* and of the *Istituto Diego Carpitella*, in recent years the festival has grown in size and cultural prestige thanks to the Province of Lecce - which since 2001 has been part of organizations that promote and organize *La Notte della Taranta* in the Puglia Region.

This year on August 25, the Convent of the Augustinians in Melpignano will serve as the backdrop for *La Notte della Taranta*. A unique event that annually attracts over 400,000 spectators, the festival is divided between the towns of Greek Salento (Calimera, Carpignano Salentino, Castrignano dei Greci, Corigliano d'Otranto, Cutrofiano, Lecce, Martignano, Melpignano, Sternatia, Soleto, Zollino) and the municipalities of Corsi, and Galatina Alessano.

From the second week of August until the end of the month, the notes of the *pizzica* light up the nights of Salento. Like every year, thanks to the Foundation, *La Notte della Taranta*, will come to life this year for the 15th edition, a festival which now appears as a major factor in the rebirth of culture and tourism in Puglia. The festival will kick off in the second week of August with the traveling Festival and will end with the *Concertone* of Melpignano on Saturday, August 25.

This original artistic endeavor grows from year to year, thanks to the musicians who, over the years, have given their unique contributions. From Stewart Copeland, drummer of The Police and now true ambassador of Taranta in the world, to Ambrose Sparagna, who gave birth to the Folk Orchestra *La Notte della Taranta*, through the extraordinary experiences provided by Joe Zawinul, Victor Costa and Mauro Pagani and more recently with the outstanding performances of Maestro Ludovico Einaudi.

On August 25, 2012, Maestro Goran Bregovic will conduct the Orchestra of the Night of Taranta onstage in Melpignano, giving life to a project, original music, in which the music of the two shores of the Adriatic will mix.

Once again, *La Notte della Taranta*, the largest music festival dedicated to the restoration and enhancement of *pizziche* of Salento, will be an important meeting place of peoples and cultures.

Italy's Accordion Industry: Tiny And Thriving

by Christopher Livesay

Paul Torna sent in this link to share with IFafa Members. The article describes the community of Castelfidardo, in the Marche region of Italy. Paul has relatives in nearby Nereto. Since *Tradizioni* doesn't have copyright permission to publish the entire article, readers are encouraged to click through to the article for more information and pictures. Please click on the link below (or copy and paste it to your browser):

<http://www.npr.org/2012/01/09/144809351/italys-accordion-industry-tiny-and-thriving>

Homemade Wine: Great Memories



My grandfather made homemade wine, and so did many Italian immigrants who came to the United States. It was a great tradition, and many people will tell you great stories about the annual fall event.

Those who sold grapes for wine would often deliver them, and they were often stacked in front of homes. The smell would fill the air, and even more so when it came time to crush the grapes. It was a painstaking process, starting with cleaning all the equipment and wooden barrels. Within a week or two, it was time to press the grapes and fill the five-gallon glass jugs with the wine. My grandfather kept his wine in barrels.

I was very young but was given a little glass, and it was no big deal. My grandparents had wine with meals, and I never saw anyone get drunk. Wine was part of the meal, and I still have a glass of wine with dinner.

Since the passing of my grandfather, no one in my extended family makes wine. The homemade wine tradition has stopped for most Italian-Americans. I have had wonderful homemade wine that was great, and some tasted like vinegar. Wine-making is an art and so much a part of our Italian heritage. Our ancestors knew the health values of wine, and we are told today that wine in moderation is good for you! Yes, homemade wine is almost gone, but not my memories!

-- Prof./Cav. Philip J. DiNovo

Internet: America's young people discover Italy through Italy4Kids

Italy told to American children and students to bring them closer to learning Italian language and culture: this is the objective of Italy4Kids, the online interactive portal created by the Embassy of Italy in Washington that makes it possible for young people from 5 to 18 to access all sorts of information about our country through videos, quiz, and games, as well as Twitter and Facebook.

Launched on the eve of the eleventh edition of Italian Language Week in the world, Italy4Kids – available at www.ambwashingtondc.esteri.it – is intended as an interactive and easy to use learning tool. Even the youngest internet navigators can play games that will allow them to explore Italy's regions, design an "Italian itinerary" in Washington DC's museums and public spaces and discover the bonds between Italy and the United States. In this way, e.g., a 6-7 year old can learn to count to ten in Italian while an older child can get information on the AP in Italian.

"New technologies and social media allow us to open the doors of our Embassy and country to thousands of students who want to know more about Italy and are growing more and more interested in learning Italian," says Ambassador of Italy to the USA Giulio Terzi, who also notes that the initiative will reach an audience of future tourists and clients of 'Made in Italy'.

-- Press & Public Affairs Office, Embassy of Italy
<http://www.ambwashingtondc.esteri.it>

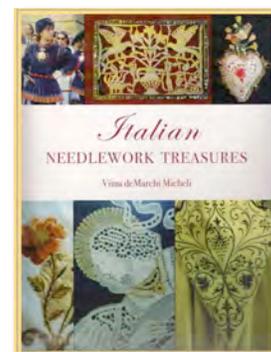
Italian Needlework Treasures

IFafa Member Vima deMarchi Micheli, who has demonstrated and exhibited her beautiful lace creations at several IFafa Conferences, has published a book entitled *Italian Needlework Treasures*. It is a guide for travelers interested in finding needlework in Italy, including embroiderers, lace-makers, collectors, antique dealers, and costume designers. The 146-page book contains over 84 colored photographs and 25 black and white photographs. The cost of the book is:

USA: \$45 (including tax) + \$5 shipping and handling.

Canada: \$45 + \$8 shipping and handling.

Europe: €30 + \$15 shipping and handling



Truffle Crazy

By Helen Donegan

<http://www.italywithus.com/index.php>

Truffles are the things, I think, that illustrate more than most how much Italians love their food. I had never really heard of them before I came to live in Italy. Then I only ate them when some one else was paying.

One day ten years ago my husband came home with enough "truffle" to do two plates of pasta (a very tiny piece). He was all pleased with himself and had paid \$40 – I nearly throttled him! I couldn't believe someone would pay so much for a plate of pasta! Now I know better – people go crazy for them! So I would just like to take you through a fact-finding tour and let you know of the various truffles festivals that are held in Italy during the Autumn/Winter.

The first thing is of course to explain what truffles are; I can't be the only person who didn't know! Basically truffles are glorified mushrooms (I am sorry, I am sorry!) that are found in certain areas in Italy (and some other countries). There are many different types, but we can divide them into white & black and then again by season.

The big divide between white and black truffles causes endless discussion here - the white truffle mainly comes from the North of Italy, especially in the Piemonte region. These are considered superior by about 75% of the experts; some even claim they have aphrodisiacal qualities!

"True truffles" have to come from certain areas and be grown in the right season – the black winter truffle is found mainly in Umbria from mid-November until mid-March. The black truffles are favored by the other 25% of the above-mentioned "experts." The white truffle is officially found in the Piedmont region of Italy from early October through late December but they can come from other areas of the North of Italy. There are other "inferior" truffles, including the summer truffles.



Attempts to produce truffles commercially have all failed; they will not grow "on demand." They grow underground, mainly at the roots of oak trees - but also chestnut, hazel, or beech trees at times. Specially trained pigs or dogs sniff them out, and it is this long slow process, which makes them so expensive. The men who collect the truffles are highly expert in their work. They are said to be able to identify the shape of a tree, which will have good truffles under the roots. If the truffle isn't ready for eating, it will be put back under the soil to be harvested later. Searching for truffles is almost religious in a way. The men and their animals are greatly revered by many. I found the many accounts which demonstrate a little of the "magic" involved in the whole process.

With the scarcity of the truffle and the difficulty in finding it in the first place, the price keeps going up. Of course this leads to shady and sometimes criminal activity. Some restaurants will go to incredible lengths to satisfy their clients. This encourages racketeering, etc. You also have to make sure that the restaurant or shop selling them is reliable. Not everything called a truffle is a truffle; there are many "fake" varieties. Personally I can't tell the difference and, if the price is right, I don't care! (I know that is sacrilege to all "foodies").

There are lots of recipes using truffles. It depends on the quality of the truffle if you cook them or not. Now a complete industry has grown up around truffles, and there are many types of oils and sauces made with them. Purists say that you can't preserve truffles – putting them in oil is supposed to ruin the truffle and the oil. They say you should eat them fresh, within two weeks of being taken from the ground. Apparently the taste diminishes even within these two weeks, so the fresher the better. However I think, if you like the taste of truffles and have no alternative, you will enjoy the various products with a truffle flavor. (See recipe for *Spaghetti with Black Truffles* on the next page.)

There are lots of special events held throughout the year where you can taste truffles and enjoy the party-type atmosphere they evoke. If you are going to be in Italy during truffle season, try phoning the hotlines below to learn of local truffle festivals:

Truffle Festival Hotlines

Alba: 0173/362-807

Asti: 0141/399-482, 399-399

Canelli: 0141/823-685, 820-111

Moncalvo: 0141/917-505

Mondovì: 0174/559-263, 559-256

Montechiaro d'Asti: 0141/999-136

Murisengo: 0141/993-041

Spaghetti with Black Truffles

2 fresh black truffles
½ cup extra virgin olive oil
1 lb. spaghetti (dry)

2 cloves garlic, minced
salt
grated Pecorino cheese

Brush truffles very gently to clean them. Using a mandoline or truffle grater, slice truffles as thinly as possible into a bowl, pour in the olive oil, and cover with plastic wrap. Allow mixture to sit at room temperature for a few hours to infuse the truffle flavor into the olive oil. (If you cannot find fresh truffles, substitute ½ c truffle oil for this step, perhaps adding some porcini or other flavorful mushroom shavings, but it won't be quite the same.)

Cook the spaghetti according to package instructions. Remove 2 tablespoons of the truffle olive oil (with no truffles) and heat it in a skillet with the garlic, gently cooking the garlic until softened. Do not burn the garlic. Remove from the heat and add the truffles with the rest of the olive oil. (*Truffles should never be "cooked," just gently warmed so that you don't destroy their delicate flavor.*)

When the spaghetti is cooked, drain and add to the truffle and olive oil along with a splash of the cooking water, and gently reheat over very low heat. Serve with grated pecorino at the table.

Serves 4

Italians in San Juan Capistrano, California

As the Ambassador of San Juan Capistrano's Sister City Program, IFAPA Member Vicky Carabini had the idea of creating a festival that celebrates the art and culture of Italy, in the city of San Juan Capistrano, CA. Out of that idea was born *Ferragosto in San Juan Capistrano*, a non-profit, volunteer-staffed, family-friendly free event. Major event partners are the Boys and Girls Club of Capistrano Valley, J. Serra Catholic High School, and the San Juan Capistrano Chamber of Commerce. The event, focusing on Italian culture, crafts, and art, will next be offered in 2013. It will include Italian Street Painting in which the street becomes the canvas and pastels, the paint. One of the accomplishments of the organization was to raise funds to have the award-winning audio tour on the website for the Historic Mission San Juan Capistrano translated into Italian. You can listen to it at:

<http://missionsjc.com/tours/audio.php>

Sister City – Capestrano, Italy

San Juan Capistrano celebrates its Italian connection with its Sister City, Capestrano, located in the Abruzzo region of Italy. The two cities became officially 'twinning' on June 13, 2000. Since then, the two cities have had cultural and educational exchanges. Some of the activities have included vendors from Capestrano, Italy, participating in the Italian Celebration of the Swallow's Return at the historic Mission San Juan Capistrano in March 2009, and, in October 2010, there was an educational exchange between the students at the Mission Parish School and the students in Capestrano. The City of San Juan Capistrano Sister City Program also coordinates a St. Joseph Day food drive for the local food bank, Fr. Serra's Pantry; enters an Italian entry in the Annual Swallow's Day Parade; and hosts Italian language classes twice a week at Vitos Restaurant located in the historic center of the city and monthly Italian movies at the newly renovated Regency Theater next to the train depot.

IFAPA Cookbook Reminder

As mentioned in recent issues of *Tradizioni*, we need your RECIPES and remembrances for the IFAPA 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.

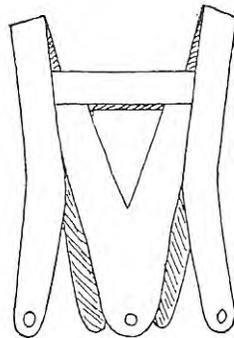
Please send all recipes by email <IFAPACookbook@gmail.com> in a Word document attachment, or just type the recipe into the message window. Photos and illustrations can be emailed as well. If you prefer to send recipes, photos, or artwork by mail, please send your contribution to Jackie Capurro, 2512 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 IFAPA to support its goals.

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 *Trentino – Alto Adige*, formerly known as *Venezia Tridentina*.



ABOVE:
Detail of man's
suspenders.

BELOW:
Man's shoe.



LEFT: Peasant from Merano. Short leather pants, with a light-colored piping. Shirt of common cloth, partially covered by suspenders of green fabric (see detail above), worn over a waistcoat of bright red wool. The short jacket is of heavy wool with wide lapels of bright red wool. Wide belt of brown leather, the embroidery for which is done with an unraveled rib of a peacock's feather. Wide-brimmed hat of green felt, edged with pleated silk ribbon. Knit stockings. Shoes of embroidered brown leather.

RIGHT: Woman of Castel Tesino in holiday costume. Linen blouse with simple collar of crocheted lace. Velvet vest with chenille embroidery of gold, silver, and other colors. Over this, a short jacket of black wool. Shawl of damask silk. Very full black wool skirt with small pleats, with a ruffle of red wool (yellow for mourning). The smooth rectangular apron is of woolen cloth, garnished and embroidered with felt appliqués, chain stitch and chenille embroidery. White knit stockings. Black leather flats. The hair, parted on the forehead, is gathered on the top of the head tied with ribbons, or in braids, which are wound at the nape of the neck and fastened with a crown of silver pins. In this case, the hair is adorned with a sort of "halo" of starched, gathered and pleated black lace, which is attached with a ribbon knotted at the nape of the neck. Gold enameled earrings. Around the neck, a delicate gold chain with a pendant similar to the earrings, and several garnet strands tied with wide brocade ribbons that fall down the back to the waist.

HOW TO CONTACT US

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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 "IFAFA – 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 Farabgeloi 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:
IFAFA 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:

Vicky Carabini	Prof./Cav. Philip J. DiNovo	Paolina Kavanagh
Mark DeSanctis	Helen Donegan	Vima deMarchi Micheli
Erminio DiMascio		Paul Torna

The purpose of the ITALIAN FOLK ART FEDERATION OF AMERICA (IFAFA) 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.

IFAFA 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

Performance Groups:

- Groups (up to 10 members): \$100/year
- Groups (10+ members): \$150/year

Contributing to the work of IFAFA: \$ _____

Name: _____

Address: _____

City: _____ State/Zip: _____

Phone: _____ Email: _____

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