

Italian Heritage



Society of Indiana

L'ITALIA

JULY/AUGUST 2016

NEWSLETTER OF THE ITALIAN HERITAGE SOCIETY OF INDIANA

Founded in 1993

Mission Statement

The Italian Heritage Society of Indiana (IHSI) seeks to preserve, promote and share the Italian values and culture which its members inherited from their ancestors: Religion, family, history, art, music, food and camaraderie. It reaches out to everyone of Italian ancestry and welcomes others who share our appreciation of the Italian culture.

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www.italianheritage.org

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PRESIDENT'S MESSAGE

RALPH TAMBASCO

Saluti a tutti,

We have now approached the half way mark of 2016 but with still so much ahead of us. This next main event on calendar is Our Lady's Chapel of the Meadow set for August 27, 2016 at Camp Atterbury in Edinburg Indiana. This year's celebration will be dedicated to the late Pietro Ferri and Sol Petrucci without whom we would not have this time honored tradition. You will be able to read more about this in the release appearing in the newsletter as submitted by board member and POW Chapel committee chair Mario Vian. It should be noted that Mario has invested a good deal of himself to make sure that this great and well respected event continues. It is hoped everyone will show their support for it by attending.

Also keep an eye open for other events this year which will include celebrating Italian Heritage Month/Columbus Day, the cultural committee IHSI lecture series. IHSI annual International Festival, book & film club activities, membership appreciation events and the annual Christmas party. Details to be found in this and future newsletters, the web and email announcements.

Along with the above I wanted touch on the areas of membership and participation. IHSI membership is important in order to not only maintain the Society's existence but it's mission and goals. This is to promote, preserve and celebrate Italian culture here in Indiana and the Italian-American experience.

The above is a very broad task which spans a time period from the arrival of Italian immigrants in the late 18th and early 20th centuries to the present. It recognizes the past traditions as well as the most recent and how they have been integrated into our daily lives as Italian-Americans. This is also appreciated by a number of others being of different heritage who recognize its value by being members of the Society. It is part of a heritage and history which is worth keeping alive and making sure that future generations do the same. It is a part of America which should not be forgotten, minimized or allowed to be overshadowed. Yet, it can only be accomplished if membership continues to grow.

At present IHSI membership is down. It is undoubtedly due to a number of factors such as busy lives, forgetfulness and in some cases apathy. I ask that each of you check on whether your membership is active or it needs to be renewed. The most efficient way to do this is to contact Gus Raggio at **gus.raggio@aol.com**. Gus will let you know what your status is and what needs to be done if anything. I also encourage you to ask others to join the Society as the support will mean so much.

Along with membership, participation is so very important. If being a member of IHSI or a board member of the Society is meaningful, then participation is an absolute must. While this helps to assure that traditions live on with various activities and events. It also allows for the introduction of fresh ideas in keeping what we do as an organization relevant for all. Being involved can mean serving on a committee which plans events, volunteering time to help at a single event/activity or making sure that you attend as a visible demonstration of support. If it is important to have, it is important to be there.

All too often I see a situation where some believe that membership itself is enough. That it is acceptable to allow the same few to do all that needs to be done and not step forward to assist even when asked. This has not been limited to the general membership but unfortunately seen on the board as well. Ours is a small volunteer organization with limited resources that depends on all its members to plan and carry out the goals of IHSI. It cannot and will not survive unless members become and remain involved. What we do as members today impacts the future of the Society. So, please after you check on the status of your membership, contact one of the committee chairs listed here in the newsletter to become involved.

The Society cannot carry out its mission successfully and remain in existence without you. If the Italian Heritage Society of Indiana is important to you, your full support is needed.

Grazie mille,

Ralph Tambasco

President 2016
Italian Heritage Society of Indiana
www.italianheritage.org

IHSI NEWS

CALENDAR OF EVENTS

AUGUST

BOOK CLUB

Tuesday, August 16, 2016
12:00 p.m.
Lunch
Jinny & Jim Koss
4643 McKinley Ct.
Westfield, In

Musical Performance

Story of Primo Levi
Wednesday, August 24, 2016
6:30 p.m.
St. Luke Catholic Church
7575 Holiday Dr. E Indianapolis

OUR LADY'S CHAPEL IN THE MEADOW

Mass & picnic

Saturday, August 27, 2016
4:00 p.m.
Camp Atterbury

SEPTEMBER

Lecture Series

Lazio

Sunday, September 25, 2016
2-4 p.m.
Lawrence Library

IHSI NEWS

OUR LADY CHAPEL IN THE MEADOW



This year we will be honoring Pete Ferri, founding father of the Italian Heritage Society of Indiana as well as Sol Petruzzi, without whom this time honored tradition would not take place.

PLEASE— COME JOIN US!

27th Annual Our Lady's Chapel in the Meadow Celebration

*Where: Our Lady Chapel in the Meadow,
Camp Atterbury-Muscatatuck**

When: Saturday, August 27th, 2016

Rosary and Mass of Anticipation begins between 4:00 pm-4:15

Honor Guard provided by the 4th Degree Knights of Columbus

*Following the end of Camp Atterbury-Muscatatuck
2nd Annual Community Day Festivities (10 to 3 pm)*

Bi-lingual (Italian and American) presentation and singing

Meal and pitch-in to follow after the ceremony and Mass

Bocce and Cornhole for adults and children

HSI NEWS

*Only one of three chapels in the world built entirely by Italian POW's
During WWII, this 11X16 feet Chapel stands silent witness of the POW
camp that one housed 5,000 Italian and German POW's during WWII.*

*Celebrate Family and Faith with fun with us this year at Our Lady's Chapel
in the Meadow.*

*Take I-65 to the Endiburg exit and follow 252 to the Hoosier Horse Park-
from there you will be directed by signs to the chapel.*

*For more information, please contact Mario Vian, cell number 317-989-
2040*

*Remember the Camp is holding their event that day as well
www.atterburmuscatatuck.in.ng.mil*



IHSI NEWS

HISTORY OF OUR LADY'S CHAPEL IN THE MEADOW

It's rather ironic that of the 145 buildings, nine guard-towers, and hundreds of thousands of feet of woven and barbed-wire which made up the Second World War Camp Atterbury prisoners of war internment camp the only structure of that era remaining today is a small chapel, built not by the captors, but by the captives.

The first prisoners of war, 767 Italian servicemen captured from North Africa, arrived at Camp Atterbury on April 30, 1943, growing to approximately 3,000 by September of that year. Eventually, several thousand German POWs were also interned by the end of World War II.

Many of the Italian prisoners were artisans, skilled in wood and stone carving, masonry, and painting. Two of the three best-known are works created by these craftsmen are the large rock, known as the "Atterbury Rock", at the top of the hill on Hospital Road east of the cantonment area, and a second rock bearing the inscription "1357th 5012-15-42 ATTERBURY INTERNMENT CAMP", at the chapel.

The third and largest of the Italian POW creations is the Our Lady's "Chapel in the Meadow." Prisoners constructed the Chapel during the summer of 1943, completed in September of that year. It was built by volunteers, during off-duty hours. The brick, cement, and wood used for construction was material left over from other post building projects.

The altar at the north end was painted to look like marble, and a painting of a crucifix with two cherubs adorn the wall above it. The eye of God was painted on the ceiling and frescos of the Virgin Mary, St. Anthony, the Dove of Peace, and Angels were painted on two other walls. These paintings are reproductions of small pictures that were donated by then Camp Atterbury Chaplain Father Maurice Imhoff. The floor was painted red to simulate a carpet. A smaller altar was also constructed outside for the celebration of Mass in nice weather.

The prisoners had limited art supplies. They mixed dyes from berries, flower petals, plants, and even their own blood to achieve desired colors for the paintings. Although other groups and organizations had made varying degrees of effort over the years to restore and preserve the chapel, it wasn't until July 1988 that the late Major General Carl G. Farrell, then the Adjutant General of Indiana, announced that non-appropriated funds were earmarked for the project. A contract for the work was awarded to H.E. Henderson, Inc. of Fairland, Indiana. The paintings were restored by Mrs. Norma King (wife of former Post Commander, Colonel Richard R. King). In 1989, under the direction and command of former Post Commander, Colonel Jorg Stachel and the Italian Heritage Society of Indiana, the chapel was rededicated. Annually since 1990, the Rosary, Mass, and Picnic have celebrated the chapel's rebirth. Since the rededication, the Camp Atterbury staff has been committed to providing continual outdoor improvement and maintenance.

IHSI NEWS

LE BELLEZZE D'ITALIA.....JULY 2016

The Cultural Page of The Italian Heritage Society of Indiana

Submitted by Susan Santore Lew, Carol Faenzi and Silvana Martini Schuster

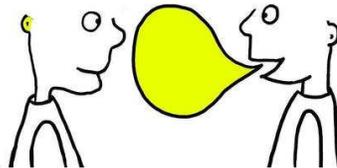
The Italian Heritage Society's Lecture Series



A lecture on the region of Lazio was given by Giancarlo DiMizio. The history and culture of Rome is a huge topic, and there was not enough time to cover it, so we hope you will join us on **PART TWO**. Originally scheduled for June, this has been rescheduled on Sunday, September 25, from 2-4 p.m. at the Lawrence Library, 7898 N. Hague Rd. Indianapolis, In 46220

As always, the lectures are free and open to the public. We introduce a different region of Italy each time. Refreshment are served. For more information contact **Susan Lew at 317-691-0139** or **susanlew27@gmail.com**

ITALIAN LANGUAGE CLASSES



Our continuing language courses will resume in the Fall. Look for details in the upcoming newsletter.

IHSI NEWS



Our August Book Club Meeting will be a pitch-in PRANZO!

Society members, Ginny and Jim Koss have kindly offered to host Book Club in their home.

When: August 16th at 12:00 noon

Where: 4643 McKinley Ct., Westfield 46062

**Home...630-654-3427, Cell...630-209-1362
ginnykoss@msn.com**

Book: Short Stories in Italian: New Penguin Parallel Texts, Edited by Nick Roberts, a collection of short stories by 20th century Italian authors.



This is a "Parallel Text" series book, containing eight pieces of contemporary fiction in the original Italian in English translation. This book presents the text in Italian on one page and in English on the facing page. Including stories by Calvino, Benni, Sciascia and one by Primo Levi, this volume gives a fascinating insight into Italian culture and literature as well as providing an invaluable education tool. Both book can be ordered from Amazon or other internet sites for nominal amount.

Contact for Book Club: **Silvana Martini Schuster**
silvam@comcast.net

Home.....317-569-9117 Cell.....317-833-0994

IHSI NEWS

Beautiful Italian Word of the Month:

PRANZO(LUNCH)

Also known as the meal of the day in Italian culture.
We hope you enjoying all the delicious abundance of the summer season.

A Musical Performance

Save the date: August 24, 2016

6:30 pm

St. Luke Catholic Church

7575 Holliday Dr. East

Indianapolis, In

The IHSI has been able to secure six musicians from the University of Notre Dame School of Music for a performance in song and music reflecting the life of Primo Levi, a Jew, was a survivor of the Holocaust and wrote eloquently about his experience.

The book club will be reading and discussing the book, *The Periodic Table*, by Primo Levi. The book is a series of biographical short stories about his life and family in Turin and includes a few stories about his experience as a member of the resistance to the Germans during WWII, his eventual capture and the year spend in Auschwitz and of his survival.

Much more information about Levi is on the internet.

For more information about the event, please email or call

Silvana Martini Schuster: silvams@comcast.net

Cell.....317-833-0994

IHSI NEWS



2016 SPRING BOCCE REPORT:

The Italian Heritage Society sponsored 2016 Spring Bocce League was underway in late April through June. The normal 6 weeks schedule was interrupted by rain throughout the Spring. So much so that the Spring schedule was extended by 2 weeks to make up lost games.

Once the schedule was completed, the 16 best teams from each of the total 64 teams were selected to compete in the Spring Tournament.

The tourney was held on June 24th at the Lacy Park bocce courts.

The top 4 finishing teams in the tourney were:

Jim Morrison & Vince DeFabis
Taylor Will & Charlie Kluesner
Jon Little (subbing for Matt Iaria) & Rob Caputo
Rick Truex & Gary McColgan

The familiar team of Jim Morrison & Vince DeFabis defeated Taylor Will & Charlie Kluesner in the final round, for the Spring League Championship.

Prizes were awarded from the Italian Heritage Society, Café' Nonna and Chilly Water Brewery.

2016 Summer/Fall Schedule

The 2016 Summer/Fall Bocce schedule will begin the week of August 8th and continue for 6 weeks until mid-September.

The 4 night-16 teams line up has been developed, and the line ups are set for each night in the coming weeks.

IHSI NEWS

**PIETRO FERRI MEMORIAL SCHOLARSHIP FUND
GOLF TOURNAMENT**

The Pietro Ferri Memorial Scholarship Fund Golf Tournament was held at Sarah Shank Golf Course on June 26, 2016.

Winners of A Flight:

David Page-Paul Page-Jack Bayt and Del Demao

Winners of B Flight:

Rocky Iaria, Ron Oaks-Jerry Jordan and Greg Jordan



**Paige Kervan
Carlo Bernocco
Vincent Casella
Sally Sevcik
Ella Vinci Patton
Andy Marino
Daniel Marchando
Marko Swanson
Joseph Mulinaro
Heather Van Dame
Ann Marie Vukas
Maria Collins
Sonia Platt
Jag Potesta
Alexandra Vanzo
Giuseppe Castagna**



**By
Mario Morone**

Tailor Anthony Mina recently mentioned how his career became the perfect fit.

"My initial interest in tailoring began one day when my father Aldo and I were taking. I didn't have a pla after high school and he asked me if I wanted to take up his trade. I said, "It's worth a try." I started to work with him at Redwood and Ross n the summer of 1983. I also worked for numerous tailors in other states as well, learning their style and trade of the business and how to run a tailoring shop," he recalled.

After starting as an apprentice working alongside with his father, he continued his work in a retail setting. "I worked at Jacobson's in Columbus, Ohio. At the age of 25, I was their head tailor and ran their shop there. I opened as a contract tailor at JoS. A. Bank at Keystone at the Crossing for seven years. I had 22 Asian men and women that worked under me. The original foreman became ill and told me one day, "Tony, it's all yours." I found myself growing up really quickly. The regional manager of their tailoring shop liked me and gave me that opportunity. I had 15 seamstresses and three pressers in Castleton working for me. I've also worked for Brooks Brothers before opening a shop at Alabama Street and Ohio Street where I worked for 14 years. When my dad retired after working at Jacobson's Fashion Mall location, he helped me out a few days a week," Mina said.

He moved to the Chase Tower at 111 Monument Circle, Suite 212 in 2003. "I knew there was a core of professional clients that enjoyed wearing the clothing that I sold. I wanted to be closer to the business traffic downtown, meaning that I could take care of all the professionals in the Chase Business Tower and longtime customers as well. I pretty much met my goal in life when I opened my own store where I evolved from owning and operating a men's tailoring shop. No matter how things have changed over the years, there is still a demand for tailored clothes."

His store specializes in fine quality men's clothing, like custom suits, shirts, formal wear and alteration. "You always try to sell what you like, but you have to keep the basic colors like blues, navy blues, charcoal and medium gray. Most of it is made to order. We don't keep a lot of it in stock. Hart Schaffner Marx and the Bespoke shirt Collection are among our best sellers, along with a couple of Italian shirt companies and Made in America Suit Companies as well," he added. Mina Tailoring is a Hart Schaffner Marx licensed retailer.

He reflected back to working with Aldo, "My dad always told me that when he got me into the tailoring business that you're never going to get rich, but you'll always have money in your pocket. What I like is

meeting all the celebrities and regular people over the years and getting them in the right apparel. It's about them having the right experience and building relationships with them. A tailor can make clothes, but we're like a full service store where we have tailoring store and men's clothing business. We want to keep seeing customers over and over again," he emphasized.

His father, Aldo, was born in St. Pietro di Cadia in the Reggio di Calabria region of Italy's southern boot. He immigrated to America at the age of 16 after learned the tailoring trade in Torino, located in the northwest part of Italy. Hi father, Salvatore, was a shoe repairman. A picture of Aldo faithfully watches over Anthony in the shop as he utilize Old World tailoring methods for his clients.

Mina Fine Clothes & Tailors combine the best of traditional Italian tailoring and fine clothing for men to look their best.

They are open Monday through Friday 9 a.m. to 6 p.m. and by appointment only on Saturday. Questions can be answered by calling 631-2702. More information is available at:

www.minawear.com



RECIPES/RICETTE

PENNE WITH CHERRY TOMATOES, BASIL AND MOZZARELLA

Penne alla Caprese in Crudo

This is one of those pasta dishes where there is no need to cook the sauce-just the best and perfectly ripened tomatoes, the freshest mozzarella and the most aromatic basil you can find. These ingredients will make the perfect dressing for pasta, especially in hot summer days, rather than weighing down the stomach, this pasta becomes a refreshing and tasty treat. Keeping good ingredients like these on hand means throwing together a great dinner at the last minute is a breeze.

Ingredients:

**1 pounds ripe and juice tomatoes,
Rinsed, dried and cut in half**
1/4 cup olive oil
4 garlic cloves, peeled
crush red pepper
1 tsp. Salt
1 pound penne pasta
10 fresh basil leaves shredded
1/2 pound bocconcini
(bite size mozzarella)
cut in half

Toss the tomatoes, oil, salt and crushed red pepper together in a large bowl. Whack the garlic with the side of a knife and toss into the bowl. Let marinate at room temperature, tossing once or twice, for 30 minute.

While the tomatoes are marinating, bring 6 quarts of salted water to a boil. Stir the penne into the boiling water. Return to a boil, stirring frequently the pasta.

Remove the garlic from the marinated tomatoes and toss in the basil. Drain the pasta, add it to the bowl and toss well to mix. Gently stir the bocconcini and serve.

Serves 6

ZUCCHINI PARMIGIANA

Zucchini is such a convenient and delicious vegetable. It is inexpensive, and you can find it year-round, although it is best in the summer. In this delicious and simple recipe, the zucchini is baked into parmigiana but does not have the traditional frying step. I like using a large baking pan and making just one layer; this way, the zucchini will dry up more in the oven, and you will have more of the crispy cheese top, which everyone loves.

Ingredients:

2 pound medium zucchini
1/2 tsp salt
1 tbs unsalted butter, room temperature
4 ounces slices whole wheat bread
4 cups marinara sauce
2 cups shredded mozzarella
1 cup grated grana padano
1/4 chopped fresh basil

Preheat oven to 400 degrees. Bring a large pot of water to boil. Add the whole zucchini, and bring back to boil. Simmer until the zucchini are almost tender throughout, about 15 minutes. Drain, cool, and slice lengthwise into 1/2 inch thick slice. Season with the salt.

Grease a 9x13 inch baking dish with the butte, and fit the bread in one layer into the bottom, trimming to fit, if necessary.

Layers as follows: Spread the bread with 2 cups of marinara sauce. Arrange half of the zucchini in an even layer. Sprinkle with half of the mozzarella and Grana Padano. Sprinkle with all the basil. Arrange the remaining zucchini in an even layer. Spread with the remaining marinara, and top with the remaining mozzarella and Grana Padano. Bake uncovered, until browned and bubbly, about 35 to 40 minutes.

Serves 6

Recipe from Linda Bastianich www.lidiasitaly.com/recipes

IHSI NEWS

LIMONCELLO

Sweet and soothing potent and relaxing *limoncellp* is a strong, bright yellow after dinner liqueur that hails from southern Italy, along the *Amalfi Coast* and the islands of *Capri* and *Ischia*, but is home-produced a bit everywhere on the Italian coast.

The ripe full flavored lemons found all along the Mediterranean are ideal for crafting this potent nectar. The resulting liqueur is very strong, very sweet and very satisfying.

HISTORY

Limoncello is a fairly recent invention. It originated from the *Isle of Capri*, where it was first crafted in the late 19th century. An innkeeper there *Vicenza Canale*, treated her patrons to her homemade liqueur as a complimentary, after-dinner "digestive." Word traveled among travelers about her delightful lemon liqueur and eventually the family began bottling it commercially. Today, the family's company, **Limoncello di Capri**, is one of the leading limoncello manufacturers and is still run by the grandchildren of Signora Canale.

HOW LIMONCELLO IS MADE

Limoncello is made using a combination of ground lemon rinds washed in water, grain alcohol, water and sugar. The best limoncello come from the big, ripe lemons of the Mediterranean, but any variety of lemons may be used. The mixture is made using approximately 15 lemons to two bottles of grain alcohol. Vodka may be substituted for the grain alcohol, if desired. Added to this combination are roughly 4 cups of sugar and 5 cups of water. After creating a syrup with the sugar and water, you combine the lemons and the syrup in a large glass jar and pour the alcohol over the top. Limoncello then steeps, or distills, for at least 80 days. Variation of this recipe include adding vanilla bean and substituting oranges for lemons.

SERVING LIMONCELLO

Limoncello is traditionally served after dinner or with the dessert course. This potent liqueur is most appropriately served chilled in slender cordial glasses. One sips limoncello slowly, not all at one time as a shot. The liqueur is delicious when paired with Italian desserts, such as *tiramisu*, a pear tarte, fresh fruit or almost any chocolate confection. Limoncello may also be served drizzled over ice cream. In the United States, limoncello is also increasingly used in cocktails, usually paired with vodka or champagne. Store your bottle of limoncello in the freezer when not in use.

IHSI NEWS

FINDING LIMONCELLO IN NORTH AMERICA

Limoncello is becoming a bar standard in major New York, Toronto, and west coast Italian restaurants, other areas, you can usually find at least one brand of limoncello in liquor stores and occasionally at restaurants. Many Americans, particularly Italian-Americans, distill their own bottle of limoncello, usually from an old family recipe. Many manufacturers of limoncello include **limoncello di Capri, Caravella Limoncello, Limoncello di Ischia, and Toschi.**



IHSI NEWS

SOME INTERESTING FACT THAT YOU MIGHT NOT KNOW ABOUT ITALY, ITS PEOPLE, AND ITS HISTORY

Rome is further North than New York City, New York City is about the same latitude as Naples Italy.

In Rome and Naples, it only snows briefly once every several years, while in New York snow is very frequent in the Winter.

The Pizza Margherita was invented in Naples in 1889 to honor Italy's Queen Margherita of Savoy that was visiting the city.

Pizza is one of the very few words which is understood all over the world.

Italy is lightly larger than Arizona.

More than 20% of Italy's population is over 65 years old-it's the highest percentage in Europe.

Italy's borders with Austria, France, Vatican City, San Marino, Slovenia and Switzerland.

The longest border is with Switzerland.

The Italian woman has in average 1,27 children. Women in Italy have 1.34 children, if included foreign women.

Everybody 18 and over can vote, however, you have to be at least 25 to vote for the Senate elections.

The Italian flag is inspired by the French, which was introduced during Napoleon 1797 invasion of the peninsula.

The average Italian makes \$26,700 a year, however those in the more prosperous north make almost \$40,000.

The thermometer is an Italian invention.

Italy's unemployment rate is around 12.4%, but it is as high as 21.7% in the impoverished south. The youth unemployment rate is even worse: 46% for those between 15 and 24 years old (data 2015),

IHSI NEWS

Italian farms produce grapes, potatoes, sugar beets, soybeans, wheat and olives. They rear cows and produce meat and dairy

The name of Electricity measurement Volt comes from Alessandro Volta, who invented the first battery in 1779.

The average life expectancy at birth for an Italian is 79.8 years for men, 84.6 for women.

The famous children's story, *Pinocchio*, was written by an Italian.

The city of Naples gave birth to *Pizza*.

The piano hails from Italy.

The longest river in Italy is the PO.

The average Italian consumes half a pound of bread a day.

Italy's contributions to science include the barometer, the electric battery, nitroglycerin, and wireless telegraphy.

Famous Italian explorers include Christopher Columbus, Marco Polo, John Cabot, and Amerigo Vespucci.

Today's modern Italian originated in the region of Tuscany.

Enrico Fermi, inventor of the nuclear reactor, was an Italian.

The automobile is one of Italy's greatest products. In addition to the Fiat brand, Fiat own the Lamborghini, Ferrari, Maserati, Alfa Romeo and Chrysler brand.

Even though the number of tourists increased between 2010 and 2013, Italy's dropped from 4th to the 5th position in the ranking of the most visited countries in the world.

The Italian peninsula is home to two microstates, *San Marino and Vatican City*.

Besides *Julius Caesar*, Shakespears also set in Italy (entirely or partially): *Romeo and Juliet*, *Othello*, *the Merchant of Venice*, *Anthony and Cleopatra*, *Corolanus*, *Cymbeline*, *Much Ado Nothing*, *The Taming of the Shrew*, *Titus, Andronicus*, *The Two Gentlemen of Verona*, *A Winter's Tale*.

LifeinItaly.com



Mail your dues to:

**Italian Heritage Society of Indiana
Membership Committee
Gus Raggio
9332 N. Bayland Dr.
McCordsville, In 46055
Gus,raggio@aol.com**

Single \$30.00

Family \$45.00

Corporate 250.00

Payable to: Italian Heritage Society of Indiana

NEWSLETTER EDITOR

Caterina "Rina" Piga

Share your news, award, birth, change of address or any articles that will be of interest to the members and also any comments you might have about the newsletter.

The newsletter published by-monthly, email any articles in MS word format to: **catpiga45@gmail.com** or mail to:

**Rina Piga
373 Woodview Dr.
Noblesville, In 46060**

Next deadline: September 12, 2016

**BUSINESS ADDRESS
PHONE LINE**

**Italian Heritage Society
of Indiana
520 Stevens St.
Indianapolis 46202**

The IHSI has a voice mail for members to call and leave any messages or questions that you might have about the Society. Let us hear from you! The phone number is:

(317)767-7686



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Michael N. Smith
Owner/ Operator

PO Box 1812
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**THANK YOU TO OUR IHSI SUPPORTERS AND
CORPORATE MEMBERS**

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