

Italian Night at Clipper Stadium
Italian-American History: Amadeo Giannini

The Newsletter of the
Lancaster Italian Cultural Society
Volume 22 & Issue 3 September 2020



L'Osservatore Lancastriano

President's Message

Buongiorno membri,

Since I spoke to you in the last newsletter, we haven't been able to get together in person.

The good news is that we are planning an event on October 7th. It will take the place of our Annual Summer Picnic. "Clipper Stadium Italian Movie Night" will have Italian food, Bocce, lawn games, and a classic Italian-American movie, "The Big Night". Check out the flyer on page 5 for all details. This should be a FUN night in the open air. Covid-19 restrictions apply.

A basket raffle will be our only fundraiser for the year. We will have a gift card prize for the winner of the Most Outstanding Mask Contest, too.

Please note the Italian American Service Award Nomination form included in this Newsletter. Nominate the person you think we should honor this year.

Board Directors have been calling LICS members regarding going GREEN with our Newsletter, which means producing our newsletter online only and no longer creating a printed paper issue. Our board members will be calling for your input, so please respond if they have left you a message.

We hope you are enjoying our new, monthly, online publication, *Bollettino Periodico*. This digital publication allows us to supplement our larger newsletter and keep news more timely.

Wishing you all good health.

Arrivederci allo stadio Clipper!

See you soon at the Clipper!

Rosemary LaFata



Member News Report

Congratulations to:

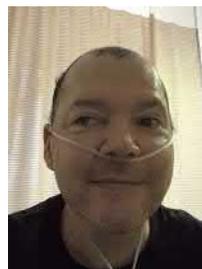
John and Dee Viscardi on the birth of a great-grandson, Carson Adams. He was born to their granddaughter, Alicia Coates, on May 27th.

Christina Handwerk and Brandon Cutler on their wedding on April 4th. Her parents are Earl and Sylvia Handwerk.

Melanie and Ryan Schmidt on the birth of a daughter, Gia Melina, on June 27th. Her grandparents are David and Francesca Ranalli and great-grandmother is Melina Roda.

Frank Ranalli and Molly Speicher on their wedding on August 28th. His parents are David and Francesca Ranalli.

In late May, John and Dee Viscardi's son, John, was critically ill with the Covid-19 virus. He was struggling for his



John

life, when Matt Wooley stepped in to literally save his life. Matt had attended Manheim Township High School with Dee's children and is a family friend. After recovering from the Covid-19 virus, Matt learned of a procedure that might help other sufferers. He came back to Lancaster from Philadelphia to donate his plasma for both John and another, also fighting for their life, at LGH.



John's friend, Matt Wooley

The treatment worked and John is alive today thanks to prayers, the dedicated health care providers at LGH, and, especially, Matt Wooley. He truly is a hero. Matt has donated his plasma three times since this first time and his generosity continues to help Covid-19 patients to recovery.

(Submitted by Dee Viscardi)



Zoom Directors Meeting. From top, left to right: Dee Viscardi, Mary Cae Williams, J.D. Roda, Tony Lombardo, Rosemary LaFata, John Day, Dolores and John Gareis, Peter Byrne and Nella Seward.

Dear LICs Members,

Your Board of Directors had its last, in-person meeting on March 12. At that time we realized that everything was changing around us. By our next scheduled meeting in April, we had switched to meeting via **Zoom**. As I write this, I feel confident that nearly everyone is familiar with Zoom in one way or another. We, too, have had our adventures in making it work, learning how to share screens from one member to the group, and just accepting the separation that we all regret in these times.

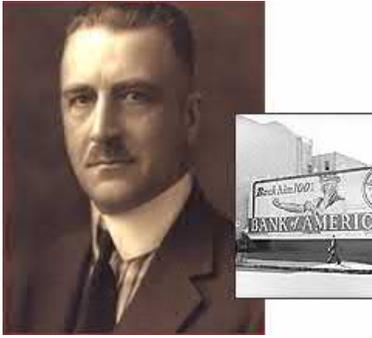
At the same time, Directors have continued to work to keep our Society alive and thriving. People talk about the delicious Italian food culture as being rooted in a cucina povera...making a delicious cuisine out of what Nature has provided when more expensive foods were simply out of reach. We are hoping to take this time of what might be called cultura povera* (poor culture...because we are not able to get together, rub elbows, and enjoy one another's company) and turn it into something warm, welcoming and supportive in spite of the challenges. As always, it will take the enthusiasm, energy, creativity, and reliance that are special trademarks of the Italian culture. It will take all of us, actively throwing ourselves into ensuring the success of our Society.

As a Board of Directors, we have discussed ways to reach out to members in this time of separation. We have been calling you and mean to do more of that to touch base, to get your input on decisions such as an all-electronic newsletter OR keeping that quarterly newsletter coming into your mailboxes, to get your ideas for how to make this all work, to get the stories of your family's journey from Italy to this place and this time. We are hoping that you will all reach out with family news and milestones so we can share them with one another. (Please email news to licsnewsletter@gmail.com). We have added the *Bollettino Periodico* as a monthly, electronic news bulletin. We have struggled with how to actually get together, safely, and the Clipper Stadium Italian Movie Night is the first result of those many discussions and suggestions. We are hoping to add more as we figure out how to be appropriately distanced and together at the same time. If anyone can make this happen it is our Lancaster Italian-Americans.

Mary Cae Williams, Secretary

*Cultura Povera, an Italian Facebook page was born during the period of forced enclosure in March 2020, caused by the Covid 19 pandemic. Themes of poor culture, of everyday life, of popular knowledge and of pleasures that unite us all. Cultura Povera wants to throw an indiscreet, curious and ingenious eye on what surrounds us in our daily life. (Translated from their Facebook page.)

Italian-American History



Amadeo Giannini

When you think of famous bankers, names like J. P. Morgan, Robert McNamara, David Rockefeller and Mayer Amschel Rothschild come to mind. But, let's go back further than our own personal memories take us and appreciate what Italy brought to the banking industry.

When praising Italy, folks usually focus on food, fashion, cars, explorers, artists, and wine among other things. Banking does not make it to the top of the list, yet the crucial historical development of a banking system was developed in medieval and Renaissance Italy, in particularly affluent cities like Florence, Venice and Genoa. The Bardi and Peruzzi families dominated banking in 14th century Florence and established branches in other parts of Europe. The famous Medici bank, established by Giovanni di Bicci de' Medici in 1397 was the most famous Italian bank and the Banca Monte dei Paschi in Siena is the oldest bank still in existence, having been in operation continuously since 1472.

Given this history, it still might come as a surprise that the son of Italian immigrants built a vast Western banking empire, fueling California's growth, and creating a national system of branch banks to serve ordinary people. Amadeo Peter Giannini has been called "America's banker." His Italian father traveled home from the California gold fields, then brought a Genoese bride back to

San Jose in mid-1869. His mother was also an adventurous soul, leaving her family and homeland with a man she'd known for only six weeks. Their son Amadeo, born in San Jose in May, 1870, would take his own risks in the world of banking.

He began his career by succeeding in the wholesale produce business. His widowed mother married Lorenzo Scatena who began L. Scatena & Co., which Giannini would eventually take over. Giannini attended Heald College but realized he could do better in business than at school. In 1885, he dropped out and took a full-time position as a produce broker for L. Scatena & Co.

He married Clorinda Cuneo (1866–1949), also the daughter of Italian immigrants from Genoa. Her father was a North Beach real estate magnate who owned a large stake in Columbus Savings & Loan. Amadeo became a director of the Columbus Savings & Loan at a time when banks were run for the benefit of the wealthy. He saw a real opportunity to service the increasing immigrant population who were without a bank. At loggerheads with the other directors who did not share his sentiment, he quit the board in frustration and started his own bank.

He looked at the banking practices of the time which really only serviced wealthy clients, not the common man trying to build a life. He founded the Bank of Italy in San Francisco in October 1904 as an institution for the "little fellows". Its first building was a former saloon. He offered those ignored customers savings accounts and loans, judging them not by how much money they already had, but by their character. Within a year, deposits were soaring above \$700,000 (\$13.5 million in 2002 dollars).

The earthquake and fires of 1906 leveled much of the city. Giannini set up a temporary bank and immediately started collecting deposits, making loans, and proclaiming to all that San Francisco would rise from the ashes. He based his business on openness and trust, making his reputation by helping the city rebuild.

Immediately after the earthquake, he moved the vault's money to his home outside the fire zone in then-rural San Matteo 18 miles away. A garbage wagon was used to haul the money, hidden beneath garbage in an effort to disguise the cargo and protect it from theft. The fires had heated the vaults of other big banks, so that the sudden temperature change from opening them risked destroying the contents. Many vaults were kept closed for weeks.

During this period, Giannini was one of the few bankers who could satisfy withdrawal requests and provide loans, operating from a plank across two barrels on the Washington Street wharf. Giannini made loans on a handshake to those interested in rebuilding. Years later, he would recount that every loan was repaid. As a reward to the garbage man whose wagon transported the bank's assets, Giannini gave the man's son his first job when he turned 14.

Then he expanded the Bank of Italy across California, breaking with an American tradition of independent local banks by providing his egalitarian banking services to the "little fellows" in the Yugoslavian, Russian, Mexican, Portuguese, Chinese, Greek, and other immigrant communities. By the mid-1920s, he owned the third largest bank in the nation. In 1928, Giannini put his banks into a giant holding company he called Transamerica Corporation, reflecting his new ambition.

(continued on the following page)

In 1930, he formed the Bank of America, which would eventually become the largest in the United States. As a measure of its success, it withstood the Great Depression funding large industrial and agricultural interests as well as California's burgeoning movie industry and even the Golden Gate Bridge. He never forgot his roots and after W.W.II he arranged for loans to

help rebuild the damaged Fiat factories in Italy. When Giannini died on June 3, 1949, at age 79, hundreds of ordinary people showed up for his funeral. Among the many obituaries there is one worth mentioning:

1949 - 3 June - The Modesto Bee - Death Calls A.P. Giannini, Bank of America Head - San Mateo, June 3 - Amadeo Peter Giannini, boy produce

peddler who fought his way up to become the world's biggest banker, died today of a heart ailment. He was 78, and had been ill with a cold for a month. For an informative video on Amadeo Giannini, please go to <https://www.youtube.com/watch?v=TxbZIRuo9MI>.

(Submitted by Marian Caroselli)

Sfogliatella



According to visitnaples.eu, the sfogliatella is a symbol of the city of Naples. Legend has it that a sister at the cloistered convent of Santa Rosa in Conca dei Marini, on Italy's Amalfi Coast, accidentally discovered one of the country's most iconic pastries some 400 years ago. She combined some leftover semolina with lemon liqueur, sugar, dried fruit and ricotta cheese.

Then she took some dough and kneaded them into two sheets, and put the semolina mixture in the center, serving as filling. Some accounts say she was trying to mold it into the shape of a monk's hood, fallen against his back. Others say her intention was to make biancomangiare (a Sicilian almond pudding), but in a fit of inspiration, she spread the sweet filling between lard-covered, sugar-coated dough. However the story goes, it ends with the birth of

the layered, sweet ricotta-filled pastry known as sfogliatella.

Santa Rosa's most influential semolina-slinging nun allegedly passed the recipe to a relative from behind the convent walls. A century after her revelation, a pastry chef from Naples acquired the recipe and began offering the pastries in his shop. Sfogliatelle quickly became fashionable in neighboring bakeries. Pastry chefs simply inverted the direction of the dough folds to resemble a then-trendy seashell, as monks' hoods were apparently not trendy.

However, sfogliatella means neither "monk's hood" nor "seashell." Rather, it's named after "layers" or "leaves," a reference to its layers of dough. The pastry features a sweet ricotta filling, scented with citrus peel and cinnamon, housed inside either frolla ("smooth") or riccia ("curly") dough. Sfogliatella frolla is dome-shaped, with a surface reminiscent of a smooth, buttery pie crust. Sfogliatella riccia, however, is a bit more complex. Bakers slice the phyllo-like dough into thin rounds, form them into a cone, and stuff them with the sweet fillings. During baking, the layers separate to form sfogliatella riccia's signature clamshell of delicate, crisp ridges. When topped with pastry cream and preserved cherries, this version is referred to as a "Santa Rosa."

It may sound decadent, but fresh sfogliatelle are a common sight on most mornings in Italy. Just pair it with a cappuccino, and by Neapolitan standards, you've made breakfast!

Italian for Thank You and You're Welcome

Grazie - Thank you **Grazie mille!** - Thank you so much!

Grazie per la squisita ospitalità. - Thank you for your exquisite hospitality.

Le porgo i miei più sentiti ringraziamenti - I offer you my most heartfelt thanks or warmest thanks

Prego - Please, not at all, comparable to "you're welcome"

Di niente - It's nothing **Non dirlo neanche** - Don't even mention it

È stato un piacere - It was a pleasure A husband's favorite: **L'onore e tutto mio!** - The honor is all mine!

Members: If you have family news, births, deaths, marriage announcements and honors that you would like to share with the membership, please email them to licsnewsletter@gmail.com. Or call Ann Marie Petrone 717-393-8271.

LICS & CLIPPER STADIUM PRESENT ITALIAN MOVIE NIGHT



Games on the Field:
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- Chicken Parmesan Sandwich, provolone cheese, marinara sauce, Italian soft roll \$7**
- Fried Cheese Ravioli, stuffed with mozzarella and ricotta, breaded and deep fried \$6**
- Baked Ziti, Bolognese sauce, ricotta, mozzarella served with garlic bread \$10**
- Cannoli: crisp shell filled with mascarpone cream \$3**

Bring lawn chairs and blankets if you want to sit on the field. For those who want to join and cannot do stairs, there is wheel chair access and an elevator down to the field. All entrance will be from front gate, where we will position our basket raffle items, and or make our choices for the **OUTSTANDING MASK CONTEST**

<https://www.lancasterbarnstormers.com/summer-movie-series/>



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Big Night Movie Synopsis

Primo and Secondo are two brothers who have emigrated from Italy to open an Italian restaurant in America. Primo is the irascible and gifted chef, brilliant in his culinary genius, but determined not to squander his talent on making the routine dishes that customers expect. Secondo is the smooth front-man, trying to keep the restaurant financially afloat, despite few patrons other than a poor artist who pays with his paintings. The owner of the nearby Pascal's restaurant, enormously successful (despite its mediocre fare), offers a solution. He will call his friend, a big-time jazz musician, to play a special benefit at their restaurant. Primo begins to prepare his masterpiece, a feast of a lifetime, for the brothers' big night.

Directors: Campbell Scott, Stanley Tucci. **Writers:** Stanley Tucci, Joseph Tropiano. **Stars:** Tony Shalhoub, Stanley Tucci, Marc Anthony.

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Sfogliatella Recipe Ingredients:

THE DOUGH

500 gr flour, 1 tbsp salt
175 ml water more if needed, 25 gr honey

THE FILLING

450 ml whole milk, 100 gr white sugar
1 pinch salt, 150 gr semolina flour
500 gr ricotta, 1 large egg
1/2 teaspoon vanilla extract
1 pinch cinnamon
50 gr candied orange peel finely chopped

FOR BRUSHING/TOPPING

150 gr unsalted butter or lard
Confectioner's sugar

Instructions: In a large bowl, combine the flour and salt. Add water and honey, and then mix to create a stiff dough. Then gradually add water.

Place the dough on the counter and knead until it's smooth and supple. Wrap in plastic wrap and refrigerate for 30 minutes.

After 30 minutes, split the dough into 4 pieces. Get one piece, then roll through a pasta machine. Roll using the widest setting, then fold in half and roll again. Do the same on each dough. Repeat this process until you create smooth sheets by gradually decreasing the width on each roll.

When the sheet is at 1mm thick, lay it on the surface and apply a thin layer of lard or butter. Create thin sheets of the other doughs as well and roll them into similar thin layers.

Roll up the first thin sheet to create a tight sausage shape.

Next, wrap the next thin dough sheet around the original sausage shape pastry dough, layering up to create one large cylinder. Cover with a saran wrap and chill for 1 to 2 hours for the pastry to firm up.

Now, to make the filling. Place the milk, sugar, and salt in a sauce pan and bring to a boil.

Add the semolina flour until it thickens and becomes smooth. After it has cooled down, transfer to a bowl. Then, add the remaining ingredients, stirring all the while to create a

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smooth, thick filling. Set aside, preferably inside the fridge. Preheat oven to 375°F.

Bring out the pastry roll and cut them into 1 cm-thick pieces. Use your fingers, greased with lard or butter, to make an impression on the center to create a cone shape.

Get the filling and scoop a spoonful into the hollow and press the edges of the pastry together to lock. Repeat these for the rest, and line up all pastries on the tray.

When you're done putting filling on all the dough pieces, bake the pastries for about 30 minutes.

When done, allow to cool for only a couple of minutes before sprinkling them with confectioner's sugar. Serve immediately.

2020 Italian-American Service Award

Nomination Form:

Name of Nominee _____ Phone _____

Name of Recommender _____ Phone _____

Email of Recommender _____

Date of Submission of this form _____ (not valid for current year if submitted after Nov. 25th.)

Reason for Nomination (see criteria below):



Timeline:

- Applications may downloaded year round from the LICS Website.
- Nominations are received by committee chair, Peter Costanzo at: **pcostanzo@janney.com, or mailed to: 503 Wellesley Court, Lititz, PA 17543**, through Nov. 25th each year.
- Judges (three board and two at large members) will review all nominations in November and make a selection at that time.
- Award will be announced/presented at the annual holiday meeting in December.

Criteria:

- Nominee may be an active member of the LICS, but also may come from the greater Lancaster community.
- Must be a resident of the Lancaster area.
- Nominee can be male or female but must be of Italian heritage.
- Nominee will be most qualified if they have been active on multiple fronts within the Society or Lancaster community.
- Successful nominees will have made a real and substantial contribution to the Society or Lancaster community through committee work, volunteering at events, recruiting, fundraising, public relations or other such significant activity.
- Current officers and board members are eligible to be candidates for the award.
- Past winners are not eligible for nominations for three years following the year in which they won.
- Annual winners will receive a plaque from the LICS and will be granted free attendance at all activities during the year of their award (example, winner is announced in Dec 2020- eligible to attend all events free for 2021). Honoree’s guest will still pay for attendance.

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Please support our sponsors!

The Lancaster Italian Cultural Society is considering moving away from printing and mailing newsletters to electronic distribution.

We are in the process of calling members to get your input into this decision. If you have not already been called, you can expect to hear from one of the Board Directors soon.

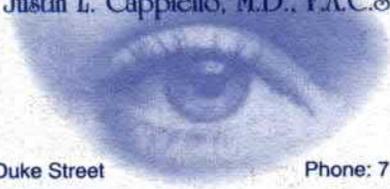
"Communication is the most important part of any relationship", Nella Seward reminds us. We want to continue to communicate with all of you in the ways that make the most sense and keep us all in contact with one another.



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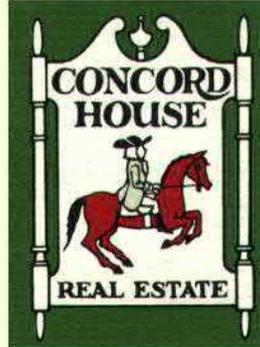
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L'OSSERVATORE LANCASTRIANO September, 2020

www.lancaster-italian-cultural-society.org

Upcoming LICS Events

**LICS Italian-American Movie Night at Clipper Stadium
October 7, 2020 - Outdoor Movie, Games, Food and Fun!**

Due to the current Covid-19 guidelines and restrictions, and our goal to keep our members safe, we have limited upcoming events at this time.

Please check the LICS Website for updates.

www.lancaster-italian-cultural-society.org