

In This Issue: Interview with Tony Lombardo; Tomatoes - Preserving the Harvest!

Find us on Facebook!

LICS Bollettino Periodico

<https://www.facebook.com/LancItalCultSociety>

The Digital Periodical of the
Lancaster Italian Cultural Society

Volume 2 Digital Issue 7, October 2021



LANCASTER
ITALIAN
CULTURAL
SOCIETY



L'Osservatore Lancastriano

Visit Us on Facebook!

Please find and share us on Facebook (click on photo below). We need your comments, likes, helpful sharing of recipes and all things Italian. Grazie mille.



Lancaster Italian Cultural Society

This org. was formed to promote/share an appreciation/awareness of the Italian culture/heritage

October is **Italian-American Heritage and Culture Month**, celebrated by proclamation of the President and Congress in the United States in 1989 to honor the achievements and contributions of Italian immigrants and their descendants living in the United States, particularly in the arts, science, and culture.

Over 26 million Americans of Italian descent currently reside in the U.S., making up America's seventh largest ethnic group. The heritage month is in October to coincide with Columbus Day, the national holiday celebrated on the second Monday of the month.



Casual Afternoon Social at The Oaks

Save the Date

Sunday, October 24th, 1- 4:00 PM

Meet new members and catch up with friends. Feel free to bring a favorite game
Coffee and tea, as well as bottled water will be provided.

Bring snacks and/or a dessert to share.

Please RSVP by Thursday, October 21st to

Dolores Biedenkapp at 717-394-3823.

Directions will be provided.

Member News

Condolences to Diane Ciro and family, on the passing of her mother Miriam Corolla.

Condolences to the family of Josephine Celia, on her passing.

Honor the millions Americans of Italian descent who have brought their vivacious, fun, and tasty culture to America. Keep your family history, traditions, and values alive. Tell stories that have been passed down, show old pictures, and cook up a big traditional Italian meal. Many Italian-American families have meaningful accounts of hardships, discovery and drive that brought them to where they are today. **Believe it or not, it's actually National Pasta Month and National Pizza Month as well!**

Throughout October and November Italy offers an abundance of food and wine festivals throughout the towns, cities and villages across the land, from thigh to toe.

One of Italy's most sacred seasonal events has to be the sagra, a festival organized by the local community to showcase regional and seasonal food. A sagra is a place where you'll eat abundantly and learn the secrets of local customs and cuisine. Italian sagre are supported by local producers selling their own homegrown goods, but there are also tastings, competitions, demonstrations and celebratory menus to enjoy. Don't be misled, it's not just about the food: ancient sagre have their roots in rural festivals that mostly take place to honor a successful harvest.



Sagra del Tordo by Marian Caroselli

In 1958, the town of Montalcino began celebrating the Sagra del Tordo or Song Thrush Festival. The last weekend of October is the time and the event seems set to take place this year as well.

This area has always been blessed by a heavy migration of birds and the hunting tradition goes back to at least the Middle Ages. When hunters and falconers returned to the village with their catch, the people threw parties that included both nobles and commoners. Tournaments or the men and preparing great banquets for the women, everyone had a share in the festivities.

Today these times are commemorated with a two-day festival that includes the whole community. Montalcino, as are many towns and cities in Tuscany, is divided into Quartieri. Each "neighborhood" has its own colors (Borghetto: white and red; Pianello: white and blue; Ruga: yellow and blue; Travaglio: yellow and red.) In the tournament, the archers from each Quartiere dress in these colors to compete for the championship.

In addition to this competition, dancers and singers dress in Medieval costumes and parade through the streets of the town. Each Quartiere is draped and decorated with its own colors adding much flair and beauty to the procession. When the performers reach the Piazza del

Popolo, the town crier announces that the Sagra del Tordo has officially begun and some previously caged thrushes are released to fly free.

Once the silver arrow has been won by the champions, the residents of each Quartiere retire to their special "clubhouses" for feasting and camaraderie. Foods that are typically served include pappardelle with wild boar ragu, pinci pasta with tomato sauce, fried polenta, tripe and many more. Of course, no feast in Montalcino would be complete without generous portions of its world famous wines.



Preserving the Harvest by Mary Cae Williams

Preparing and canning tomato sauce is a tradition that many Italians brought with them from Italy when they came to America. There are probably as many techniques and processes as there are families who have maintained the tradition. Nella Seward recently shared her process. On a day in August she, Valerio Casonato, and Eric Badaracco worked from 6:00 AM until after 8:30PM to can tomatoes fresh from the farm.

The process, using Roma tomatoes, starts with washing them, cutting out the stem end, checking them for soft or "off" spots, and cutting them into chunks. These chunks are then put into stockpots and cooked until the pulp begins to soften and the skins to peel away from the fruit (yes, the tomato is technically a fruit.) After the tomatoes are cooked until soft, the contents of these stockpots are put into a kind of sieve made of cheesecloth or even clean dish towels to drain the excess liquid. Then they are put through the machine that separates seeds and skins from the flesh of the tomatoes. The mass of seeds and skins is put through the separation process no less than three times. The resulting pulp is so thick that a wooden spoon will stand up in it. To complete this phase of the work, salt is added to each batch.

While the tomato pulp is being prepared, quart jars are cleaned and sterilized. The domed lids must also be

(Continued on the following page.)

sterilized for sealing the sauce into the jars. One or two basil leaves are added to each jar along with the sauce...just to the shoulder of the jar. These filled jars with their lids in place and the rings on are processed in a bath of boiling water for 25 minutes. After the jars are removed from the water bath and set aside, the workers are treated to the sound of lids "popping" as a vacuum is created in each one.

On this recent August day, Nella and her companions canned 26 boxes that each weighed about 25 pounds. Each one of the team was able to store about 50 jars of delicious tomato sauce to make a wide variety of meals throughout the fall, winter, and spring months. Eric confessed to having used four jars already.

To get a better picture of this process please check out the video our intrepid harvest preservers made of the day. Enjoy.

https://drive.google.com/file/d/16gWrlXl2IOC7vg0IcUm0DMAdM4LuNz7Z/view?usp=drive_web



Tony Lombardo Interview by Mary Cae Williams

(Tony is a long time member of LICS and now serves on the LICS Board of Directors.)

Naples, 1942, a son was born to Giovanna Gavitone and Pasquale Salvi. They named him Antonio Gennaro Salvi. Giovanna's family owned a shoe factory and Pasquale was a naval officer. They both came from families that were financially successful. When Antonio was six months old, Pasquale was killed in combat.

As the Seconda Guerra Mondiale (WW II) continued, Antonio grew from an infant to a youngster. Sometime in 1944, the Americans arrived in Naples. Giovanna met and fell in love with an American GI, Nick Lombardo. Antonio, who was a very cute little boy, found lots of friends among the GIs. At one point, they decided he needed a uniform of his own. They found a tailor who was able to cut one down to his size; Antonio was delighted to wear his own uniform. Giovanna and Nick were married and in April 1946, Antonio and his mother came to America.

They sailed on the Vulcania to Ellis Island and then took a train to Lancaster, PA. Giovanna became friends with Theresa, who had also married a GI, Roy Herr, and was coming to Lancaster. They traveled together and were life-long friends.

At age 6, Antonio was enrolled in St. Mary's Parochial School. By then he had learned to speak English quite well. The sisters at St. Mary's "helped" Antonio to become more American by changing his name to

Anthony Jannaro Lombardo, although Nick Lombardo had not yet officially adopted him. In 1949, alongside his mother, Anthony became a naturalized, American citizen.

Anthony, nicknamed Tony, attended his first dance as an 8th grader at St. Joseph's Parochial School. He discovered that he loved dancing and noticed that many of the other guys did not dance. He regularly watched American Bandstand and learned all the latest dances. Dancing was fun and a good way to make a hit with the girls. In his teen years, he remembers becoming a member of The Sons of Italy as part of the Italian American Citizens Club, here in Lancaster. Tony remembers his main reason for being a member was to meet girls at the dances often held there, and he dated many of the girls that he met at those dances.

For many years, Tony had to go to the Consulate General's office in Philadelphia each month. His father, Pasquale, as a former naval officer, was owed a pension from the Italian government. Tony, his son, received this money only if he came each month to prove that Anthony Jannaro Lombardo was the same person as Antonio Gennaro Salvi. Years later, after his mother's passing, Tony discovered several savings bonds from Italy. They were cited as collecting 4% per annum and they had been "there" since the war. By the time Tony got around to researching them, Italy had changed currency from the Lira to the Euro and none of the banks he contacted responded to his inquiries. He has decided to keep those certificates as mementos and have them framed for display.

Tony served in the American military where he learned how to maintain and repair the decoder machines used in Intelligence. He was awarded clearance at the top-secret level so he could perform his duties. He confessed he had some concern in those days about being stationed in Italy, in case they tried to draft him for military service there. He spent 90 days in Vietnam setting up a communications center for the forces there. However, when the chance came to spend more time in the military or attend Millersville University, he opted for the civilian life.

Tony met a wonderful, Italian-Hungarian girl named Terri. In 1970, they were married. They made their lives in Lancaster. They had three children, two girls and a boy. In 2019, Terri passed away. Today, Tony's children remain close by. His daughter, Lisa, lives in Lancaster and is the mother of three boys. Christina lives in Allentown and is the mother of two girls. Tony Jr. is unmarried and lives near his father in Lancaster.

(Continued on the following page.)

Tony mused, "I am an American who was Italian by birth and by heritage. Italian Americans have earned their keep." Examination of the history of Italian immigrants and their descendants would certainly prove the truth of Tony's comments.



Italian Americans and the US Civil War

by Marian Caroselli

It is estimated that between 7,000 and 9,000 men born in Italy served in units that took part in the American Civil War. Of that number between 5,000 and 7,000 fought on the Union side. Most of the Italians who joined the Union Army were recruited from New York City. These men served at all levels within the military as well as all branches of service. Between six and twelve Italian born individuals received the Congressional Medal of Honor during the conflict. Most who served enlisted and were integrated into predominately non-Italian units. Precise statistics are difficult to acquire as many individuals anglicized their names and war records are incomplete especially on the southern side. Most fought on the side of the Union for both demographic and ideological reasons but a contingent of soldiers from the former Kingdom of the Two Sicilies fought on the Confederate side. Most of these Confederate soldiers were former prisoners of war who had fought against Giuseppe Garibaldi during his invasion of the Two Sicilies. Many people are surprised to learn that President Lincoln offered Garibaldi a generalship in the Union Army, if he would raise a brigade of Italian "volunteers". Garibaldi, who at the time had temporarily retired from the fight for unification, declined Lincoln's offer. Those familiar with the offer and declination attribute two reasons given by Garibaldi.



Garibaldi and the American Civil War

First, he could not participate nor could he ask his fellow Italians to participate unless the War made the freedom of all slaves in the U.S. a priority and the abolishment of slavery its goal. In addition, Garibaldi felt that many of his Italian "volunteers" would be needed later in Italy to continue the struggle for complete unification of the Italian Peninsula. Garibaldi continued to view the elimination of the Papal State and the elimination of Papal secular authority as vital to a strong and unified nation of Italy. Garibaldi's belief that many Italians living in the U.S. at the time would return to Italy to support unification is consistent with the U.S. characterization of Italian immigrants of the period as "political refugees". Refugees are not immigrants looking to necessarily settle permanently in a country. Refugees seek temporary sanctuary often with the hope of returning to their homelands with the passing of whatever danger they are escaping.

When considering their military ranks, keep in mind that bestowing the rank of General was pretty much standard for any individual that could raise a brigade strength unit of volunteers during the Civil War. Thus Lincoln's offer was not unusual in that regard. In fact two Italian born Americans, although the number is sometimes reported as four or five, did raise and equip units of volunteers, usually of mixed nationalities, for service in the Union cause and were rewarded with the rank of General. The five that are usually listed as "generals" in the Union army are Edward Ferrero, Francis Barretto Spinola, Luigi Palma di Cesnola, Luigi Tinelli, and Enrico Fardella. Fardella, Ferrero, and Spinola rose to the rank of brigadier general. You will learn more about them in the coming months.

Member News: Members, please send us any news about member accomplishments, awards, graduations, engagements, marriage, births, and deaths. Please email member news to:

LICSnewsletter@gmail.com

**PYFER REESE STRAUB
GRAY & FARHAT PC**

Sandra Edwards Gray - Attorney
sgray@pyferreese.com

AMERICAN ACADEMY
AAML
OF MATRIMONIAL LAWYERS

128 North Lime Street Lancaster, PA 17602 Tel: 717.299.7342	2801 Willow Street Pike Willow Street, PA 17584 Tel: 717.464.5900
---	---

www.pyferreese.com

Please support our sponsors. To become a sponsor, contact Pete Costanzo: PCostanzo@janney.com



MANHEIM TOWNSHIP MILLERSVILLE
 3110 Lititz Pike 441 N. George St.
 717.560.5100 717.872.5041

LANCASTER CITY STRASBURG
 414 E. King St. 7 South Decatur St.
 717.393.9661 717.687.7644

LITITZ - SPACHT-SNYDER
 127 S. Broad St.
 717.626.2317



Chad & Chip Snyder

SnyderFuneralHome.com

Enhancing & Maintaining Properties since 1992

Three expert divisions, one simple solution...



JANITORIAL DIVISION

- Covid-19 sanitizations • Daily office cleaning
- Paper & soap supplies • Expert floor care

LAWN/TREE/SHRUB DIVISION

- Fertilizations/weed & Insect/disease control

LANDSCAPE DIVISION

- Unique landscape designs & renovations
- Custom walls/walks/patios • Spring/fall clean-up
- Fiberglass Pool Installation & Water features

WWW.CLEANNRG.NET 717.355.9618



CONTACT US TO DISCUSS HOW WE CAN HELP YOU CONNECT YOUR LIFE AND FINANCES.

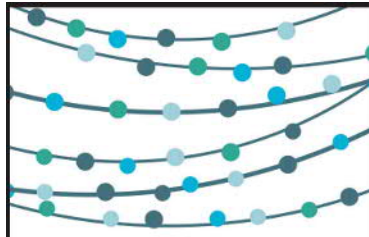


PETER L. COSTANZO, JR., CFP®, CRPC®, AWMA®, AAMS®
 Executive Vice President / Wealth Management, Financial Advisor
 1650 Crooked Oak Drive, Suite 100, Lancaster, PA 17601
 T 717.519.4188 | TF 800.548.2104 | F 717.581.1272
 CostanzoWM@janney.com | www.CostanzoWM.com

© JANNEY MONTGOMERY SCOTT LLC • MEMBER: NYSE, FINRA, SIPC • REF: 174832-1220

Bollettino/Newsletter Committee:

Mary Cae Williams
 Marian Caroselli
 John Day, Nella Seward
 Rudy DeLaurentis, editor
LICSNEWSLETTER@GMAIL.COM



LIVE MUSIC
that will make your event the most memorable it can be!

Mastro Music will connect you with a professional & experienced party & dance band for your reception

Weddings, Parties & Reunions:
 All your music needs from one source

Party Band • Big Band • Latin Acoustic • Classical • Rock

Peter Mastropietro

MASTRO MUSIC

pmastrmusic@gmail.com
 pmastrmusic.com • Lancaster, PA

Two Cousins
Pizza
ITALIAN FAMILY RESTAURANT
 TAKE-OUT • DINE-IN • CATERING
717-581-1111
FAX 717-581-1369
 5313 Main Street, East Petersburg, PA 17520
PICK-UP WINDOW

610-898-7877
 www.russofoodmarket.com

Russo
 Distributing To Restaurants, Pizzerias, & Specialty Stores.
 Come Visit Our Retail Store: 830-898-1818
 For Imported Italian Products!
 1150 Bern Rd, Wyomissing 19610



ROSEMARY LA FATA
 REALTOR®, RRC, CMRS
Charles & ASSOCIATES
REAL ESTATE, Inc.
 145 Oakridge Dr, Mountville, PA 17554

(717) 299-2100
 (717) 299-0988 Fax
 (717) 575-4254 Cell
 rosemarylafata@comcast.net
 www.charles-associates.com



RE/MAX
SmartHub
 REALTY

Don Spica
 Realtor, Associate Broker
 ABR, CRS, CSP, GRI, SRES
 Cell: (717) 575-4603
 Office: (717) 208-4444
 DonSpica@gmail.com