

This Issue: Ricette di Famiglia

LICS Bollettino Periodico

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LANCASTER
ITALIAN
CULTURAL
SOCIETY



L'Osservatore Lancastriano

Gentili amici,

It looks as if summer has finally arrived. As the pandemic seems to affect our country less, please continue to be careful with your lives and the lives of others. Enjoy all the summer activities you are planning. Drive safely and do not forget to attend all the events that LICS is offering, mark your calendar and make your reservations accordingly. If a ride is needed, please call me a few days ahead and I will do what I can to help you arrange that.

Here is an update on the 2022 programs.

May 29th - At The Oaks with Jim Lombardo

June 1st - Wednesday, "Ladies Lunch" at the Mountville Family Restaurant

September 11th - One World Festival at F&M

September 18th - Summer Picnic

October 8th - Spaghetti Dinner, St. Anthony Church
4 to 7 PM (details to follow)

November - Matinee Movie at The Oaks
(date and time to be announced)

December 17th - Christmas Party at The Conestoga
Country Club (details to follow)

Look for all the details regarding our activities in the Bollettino, the Newsletter, the Eblast, and on the LICS' Website.

Be good, be well and arrivederci on May 29th at The Oaks,

Nella Seward

Our deepest sympathies to Francesca Ranalli (daughter) and Ann Marie Petrone (niece), and the Roda family on the passing of Melina Roda.

Melina was a very dear person and special friend to LICS. She warmly welcomed us to The Italian Villa East for our meetings and events. The Villa was our "clubhouse" and helped us to grow our membership to 276 families, when she wrote the story in the next column for LICS' Newsletter in 2001. Thank you for your kindness and generosity, dear Melina!

Italian Villa East by Melina Roda (July 2001)

It all started in 1956. I was offered a fourth grade teaching position at the Overseas School of Rome, Italy.

During my Easter holiday, my friend Myra and I drove south from Rome in an old Fiat to Reggio Calabria, from where my parents came to America.

While there, I met a very nice Italian, named Franco Roda. Well, as the song says, "The moon hit my eye like a big pizza pie!" After a year, we were married in Reggio in the same church of Saints Peter and Paul, where both our parents were wed.

We left Italy in 1958 and arrived in the United States on the Fourth of July. Our daughter, Francesca, was born in September.

Franco enrolled in English classes and met his first friend, Sal Lucidonio, who found him work in a steak shop. A few months later, Franco and I started our own small shop on Chestnut St. called Roda's. After three years, we opened a luncheonette at Lime and James Streets (the present Mamma Mia's).

In 1967, the "original" Italian Villa, located at Mulberry and James Streets, was our next venture. Subsequently, we sold it to my niece, Ann Marie Petrone.

Franco's vision of having a large Italian restaurant happened when he saw an old abandoned mansion on the Lincoln Highway East. We purchased the property in 1975 and added motel rooms to the restaurant. The doors of the Italian Villa East officially opened on the Fourth of July, 1976. We just celebrated our 20th anniversary that year.

My husband, Franco, passed away ten years ago, but my son-in-law, David, is continuing the business. He has been a blessing to me and to Franco's memory. My daughter and grandchildren are also involved in the restaurant. Perhaps they will continue the dream that Franco and I began.

(Editor's note: I fondly remember the wonderful, authentic Italian dining experience at the Italian Villa. *Grazie per il buon cibo!* RD)

A Tale of Two Pages by *Mary Cae Williams*

In the first couple of weeks of May, I was talking to Rudy about what articles we wanted to see in the June Newsletter. He suggested that I do a little piece about the LICS Facebook page and remind people to follow it so we can all have one more way to stay in touch.

I said, "Sure, but I just wish I could figure out how to make it open to followers to post and share their own ideas and news."

Rudy said, "Well, it's really simple. You just go to your own Facebook page. Look at the Groups (left-hand side of the page) you belong to and then Share whatever you've got to the Group Page."

"Wow! It's that easy?" I replied.

"Yes," he said, "I post things all the time."

And then I began to wonder, because I had never seen any posts from him. And, I have to confess, I watch that page like a mother hen with a bunch of little chicks.

Well, to shorten this tale, I came home; tried it out for myself; failed and shot Rudy an email with some version of "what gives?"

Ah ha, though, a little more poking around in the Facebook Universe allowed me to stumble onto a Lancaster Italian Cultural Society GROUP page. And the world opened up...this is where the choir should chime in.

It turns out that the Facebook page I have been working on to give us all another way to stay in touch is not the only one. "My" page is set up like a

business, which is really different from a page that is set up as a group. The group page is open to all who join it. I found that page, joined, as myself, IMMEDIATELY. Then, I realized I could also join as the LICS Facebook page, too. So, two new members in just a couple of clicks by the same person. It's almost scary it's so simple.

And, that group page is absolutely wonderful. People in our society post recipes, news about family concerns and celebrations, news about the bocce schedule; the only limit is what people in the group choose to share. It truly is "THE place to be."

My current project is to talk with the administrator of the group page and see if we can bring whatever she wants over from the page I've been working on. Then, I think it will be time to "retire" one page and just enjoy the other.

Please consider going to Facebook, searching for Lancaster Italian Cultural Society, clicking on the choice that has "group" below the name, and joining old friends and new for a wonderful experience in an online "piazza." A presto, amici.

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Article #3: The Famous Via della Conciliazione by Marian Caroselli

Via della Conciliazione (Road/Way of Conciliation) is a broad thoroughfare that leads to St. Peter's Basilica. It was built between 1936 and 1950. The road was begun by Mussolini to celebrate the accord reached in 1929 between his government and the papacy, which settled the so-called Roman Question. On February 11th, 1929, the world's smallest sovereign state came into being with the signing of the Lateran Treaty.

The Via della Conciliazione celebrated the "Reconciliation," which put an end to sixty years of hostilities between the Vatican and the Italian state. Despite its name, the Via della Conciliazione embodies conflicts between church and state, conservation and demolition, tradition and modernity.

Looking back over several centuries, we can see how this situation unfolded. Gian Lorenzo Bernini was commissioned to redesign the terrace in front of the Basilica in 1656. He decided to create a colossal open space in the shape of an ellipse. Bernini saw a way to make use of the warren of poorly maintained medieval buildings that clustered in front of the space. Left in place, they would obscure the view of the Vatican structures from any significant distance. In this way, pilgrims emerged from the relative darkness of the city into the vast open space and grandeur of the Square and its surrounding buildings.

Spina di Borgo, this area of narrow streets and centuries old buildings, was occupied by the Kingdom of Italy during the Italian unification in the 19th Century. This led to Pope Pius IX's declaration that he had become a prisoner in the Vatican, which created the "stand off" named the

Roman Question. During the following sixty years of tension between the Vatican and the Italian state, the Spina di Borgo became a buffer between secular and religious Rome.

The signing of the Lateran Accords by Mussolini (on behalf of the Italian state) and Cardinal Pietro Gasparri (on behalf of the Holy See) on February 11, 1929, marked the end of these hostilities. The pope agreed to maintain neutrality in international relations and to refrain from intervening in Italian internal affairs. Italy, in turn, recognized Catholicism as its official religion and agreed to follow church views on marriage and divorce. The Holy See received an economic indemnity for the loss of its territories, now restricted to the Vatican City State, an enclave of just 121 acres, and to some extraterritorial properties with tax privileges.

In order to create Via della Conciliazione, the Spina di Borgo was completely destroyed. The Via was to be a tangible manifestation of the mutual recognition of sovereignty and territorial demarcations between the Vatican and the Italian state. It also reshaped the role of St. Peter's Square as a signifier of papal power: no longer an anticlerical space, it now would be exclusively reserved for religious celebrations. Yet by making St. Peter's visible from afar and no longer enclosed by the Spina di Borgo, the thoroughfare merged the Vatican with the rest of the city of Rome, removing the visible reminder of the separation of powers that the Lateran Accords had established.

There may be lessons to learn or, at least, observations to be made when reviewing this major example of "urban renewal." Change is inevitable and change brings with it both intended outcomes and unintended consequences.

If you find yourself on this Via, you can now better picture the centuries of political contests that preceded the construction of its broad, magnificent path through the heart of Rome.

Get well wishes to Valerie Faiola

Please send us member news to include in the Bollettino and Newsletter. We miss hearing about you. Email us at: LICSnewsletter@gmail.com.

Stuffed Artichokes

Ingredients:

- 6 whole artichokes
- 2 cups Italian bread crumbs
- 1/2 cup parmesan cheese grated
- 1/4 cup parsley minced
- 4 cloves garlic minced
- salt and pepper to taste
- 1/4 cup lemon juice
- 6 tablespoons extra virgin olive oil

Cut off stems and save for later

Cut off top pointy part of leaf

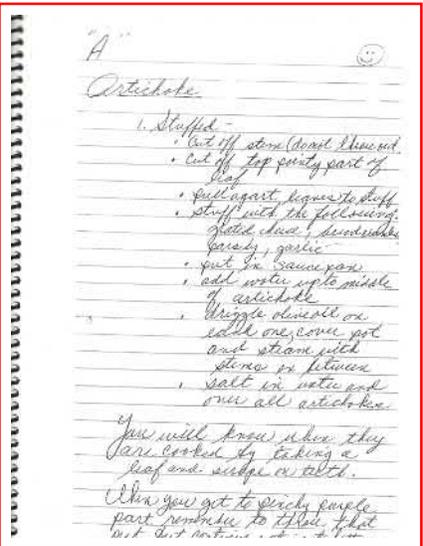
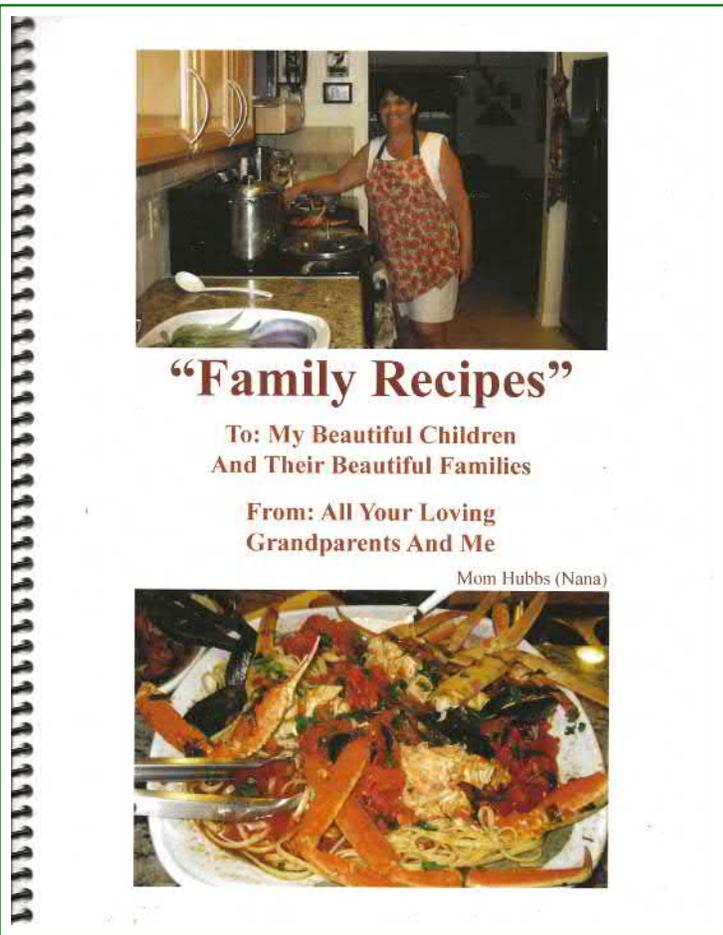
Pull apart leaves to stuff

Stuff with the following: grated cheese, bread crumbs, parsley, garlic

Put artichokes, with stems in between, standing up into a wide pot large enough to hold the artichokes. Add enough water to cover just to the top of the bottom row of leaves of the artichokes. Sprinkle salt over artichokes, then drizzle olive oil on each one.

Add 1 tablespoon of salt to the pot water. Cover and let the water come to a boil. Lower the heat and let the artichokes simmer for 45 minutes or until leaves are tender. You know when they are cooked, when you scrape a leaf on your teeth. When you get to prickly purple part, remember to throw that away, then continue eating to bottom. Serve warm.

Jeannie Hubbs - Ricette Di Famiglia
 Michele Consylman, Jeannie's daughter, sent Helen Ebersole "the cover to my mom's cookbook and her stuffed artichoke recipe. This recipe was always a holiday staple, and everyone loved it (even if they don't like vegetables). She titled the book **Family Recipes**, so I thought **Ricette Di Famiglia** would be a good suggested for the title of the segment."



Our thanks to Michele for sharing her mom's cookbook with LICS members. The hand written recipe is shown on the left. Some measures and times were added to help make this tasty dish for six. Rest in Peace, dear Jeannie!

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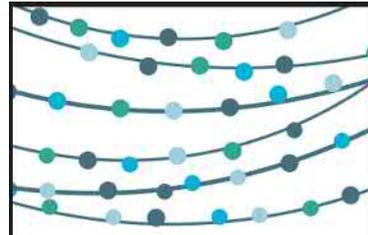
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