



Founded in 1984, NBICF brings people of all ancestries together to share all things Italian.

Messaggio del Presidente - George Golfieri

Cari Amici,

I am pleased to announce the winners of the Trip to Italy raffle: **Mike and Lisa Boland**, of Novato, California. They will enjoy a **10-day trip to Tuscany, Italy** this fall. The trip includes airfare, lodging, and transportation. Both Mike and Lisa are excited about winning the trip and visiting Italy for the first time. Lisa is of Italian descent, and can't wait to visit the land where her family immigrated from. I will invite Mike and Lisa to a NBICF dinner after their return so they can share their trip with us.

Also, **Mike Keefer** and **Terri Elliot** each won a wonderful second prize of a \$100 gift certificate to the **Riviera Restaurant**.

Just as the United States celebrates Independence Day on July 4, Italians will celebrate **“La Festa della Repubblica”** on June 2. On June 2nd and 3rd, 1946, an institutional referendum was held. The Italians were called to the polls to decide which form of state, monarchy or republic, to give to the country. The referendum was announced at the end of World War II, a few years after the fall of the Fascist regime in Italy, the dictatorial regime that had been supported by the Italian royal family, the House of Savoy, for more than 20 years.

The vote resulted in 54.3 % of Italians voting for a republic. To mark this occasion, festivities include a grand military parade in Rome, presided over by the president of the republic. Today, the festivities start with a wreath being placed on the Tomb of the Unknown Soldier at the **Vittoriano** monument. Later, a military parade takes place. The festivities end with the **Frecce Tricolori** (Tricolor Arrows), similar to our Blue Angels. All across Italy, concerts, public gatherings, and local events take place while the Italian flags flutter from balconies all over.



An Italian proverb: “Chi si volta, e chi si gira, sempre a casa va finire”. No matter where you go or turn, you will always end up home.

Felice festa della mamma e del papà!

Happy Mother’s Day / Happy Father’s Day - May 12 / June 16



To our Parents, wherever in the universe they may be.

Mille Grazie

To all of our members:

Individual, Family, Patron and Business

NBICF deeply appreciates the renewals of your membership. To all those that made donations to NBICF, we are grateful to you too.

The **Coro** will soon start practices with both **new and returning members**. If anyone would like to join in, please let me know.

Les Villanyi

coroallegro.nbicf@gmail.com

Upcoming Event: See Insert

Winemaker Pranzo

D’Argenzio Winery

June 2, 1pm - 4pm

Wine, food, and music

Sundays at the Center with Diane McCurdy

Doors open **1:30pm**, screening at **2:00pm**.

For information: 707-546-9654

Free - Snacks - No reservations required.

Donations are kindly accepted.

Showing Sunday, May 26, 2024

Ciao, Professore (1992) 1h 40m Comedy (R)

This is the story of an upper class teacher from conservative Northern Italy who, due to a computer



error, finds himself teaching third grade in a ramshackle school in the south. Along the way he learns some valuable lessons when he begins to see life through the fresh, vibrant eyes of his scrappy young students..... A rambunctious comedy ...brimming with life. (In Italian with nice YELLOW subtitles that are easy to read.)

Showing Sunday, June 30, 2024

The Mafia Kills Only in Summer (2013) 1h 30m

Dark/Quirky/Comedy

Inspired by real events, this is a **black comedy** about 20 years of history of Sicily from 1970s to 1990s, mocking Mafia Bosses and restoring the generosity of the heroes of Antimafia. It's focused on Arturo, a young boy who grows up in Palermo and tries to conquer his beloved Flora.

Italian/Sicilian with subtitles.



Movies may vary due to availability.

CARE HOPE GOOD SPIRITS HEAL RECOVER

to members and their families who are not feeling well

For Information:

Coro Allegro: 707-484-4992 Les Villanyi

Library/Office: 707-573-7185 Virginia Wilburn

Italian Classes: 707-874-2512 Emily Evans

Membership: 707-843-3176 George Golfieri

Reservations: 707-573-7185 Virginia Wilburn

Scholarships: 707-981-8252 Gino Muzzatti

Volunteer Coordinator and Sunshine Cards:

707-586-1167 JoAnn Piantanida

NBICF BOARD OF DIRECTORS:

George Golfieri (President 707-843-3176)

Sonia Badalamenti, Allen Barbieri, Rene Berardi, Susan Cole, Gina Fortino Dickson, Susan Macaluso, Don Raimondi, Virginia Smith, Carole Stewart, Christl Unglaub, Les Villanyi (VP), and Virginia Wilburn

Director Emeritus: Angelo Catelani

Please visit NBICF.org About Us / Directors, for a short biography of each Board member.

Welcome

Membership News

Benvenuti

Welcome to our newest members of NBICF!

Individual

Angela Dionne

Sam Guerrero

Rose Hayes

Kaye Henderson

Dante Macchia

New Family Member

Donna Buchignani

New Business

Culinarian Bookshop, Emely Hernandez

Thank you to our Continuing Business Members

Apri La Creative Consulting

Buttitta Design

Cibo Rustico Pizza

D'Argenzio Winery

Ecostruction - Mitchel Slade

Faloni Ranch

Italian Citizenship Assistance (ICA)

NorCal & Wine Country Real Estate LLC

Servico Building Maintenance Inc.

Le parole del giorno (the words of the day)

inverno, primavera, estate, autunno - (winter, spring, summer, fall)

The Best Italian Cheeses, according to a Bella Cosa review!

Italy is a country known for its great variety of cheeses. How many have you had of Italy's most loved cheeses?

Mozzarella

It actually refers to a couple of different types of cheese, but it specifically refers to cheese which has usually been made from Italian buffalo milk and made using a spinning and cutting technique. This white, semi-soft cheese has a high moisture content and is most often used for pizza, lasagna or in a Caprese salad with tomato and basil.

Gorgonzola

This veined, blue cheese comes from unskimmed cow's milk and is generally split into two varieties: Dolce (which is sweet) and the sharper Piccante (also known as Naturale, Montagna or Mountain). Gorgonzola is often melted into risotto in the final stages of cooking but it is also popular with short pasta like penne or rigatoni.

Parmigiano-Reggiano

Better known as 'Parmesan', which is the name given to the same cheese which has been made outside of a defined area in Northern Italy. Parmigiano-Reggiano is the real deal, produced in Parma, Reggio Emilia, Modena and parts of Bologna and Mantua and is known for its flaky texture and rich flavor and it's also been referred to as the 'King of Cheeses'!

Pecorino

Pecorino actually refers to a whole family of cheeses, which are all made from sheep's milk. The best known is pecorino romano, which is a hard, salty cheese, and one of the country's oldest too. It is most commonly used grated over pasta, soup, and salad as a slightly sharper tasting alternative to Parmesan.

Mascarpone

A very rich-tasting cream cheese, which is made by draining the moisture from the cream of cow's milk through a finely woven cloth. It's a milky-white creamy cheese which is easy to spread as well as being used in tiramisu, or as a substitute for butter or Parmesan cheese to help thicken and enrich risotto dishes.

Ricotta

A highly perishable cheese made from the whey left over from production of various other cheeses. The finished product is creamy white in appearance with a slightly sweet taste, although the exact texture depends on the type of milk used.

Taleggio

Named after the Alpine valley of Val Taleggio in Lombardy where it is produced. It's definitely one of the smellier of the Italian cheeses, although it has a surprisingly mild flavor with a fruity tang flavor. It can be eaten with radicchio salads, spices, and tomato on bruschetta, or melted into risotto or on polenta.

Stracchino

Also known as *crescenza*, this rich and creamy cheese is most comparable to Gorgonzola, although at room temperature it is much softer. Produced from cow's milk in the northern parts of Italy, it is usually eaten on its own but is also used as a filling in some breads.

Bel Paese

This semi-soft cow's milk cheese has a mild and buttery taste and is most comparable to mozzarella. With a pale and creamy yellow color, is mainly used as a snack or dessert cheese, although it is also melted for use with pizzas.

Asiago

The texture of this cow's milk cheese varies, depending on how long it has been aged, starting out very smooth and ending up with a crumbly texture once it has fully aged. Crumbly Asiago is often grated into a variety of meals such as salads, soups, pasta, while the creamy variety is used on panini and sandwiches. There are many similar varieties produced around the world, but as a protected product, only that which is produced around the Asiago Plateau can truly be considered Asiago.



North Bay Italian Cultural Foundation
 64 Brookwood Ave Santa Rosa, CA 95404-
 tel: 707-591-9696 email: nbicf@sonic.net
 www.nbicf.org

PLEASE
 PLACE
 STAMP
 HERE

Upcoming Events

May 26, 2024 - Sunday, 1:30pm: **Sundays at the Center** with Diane McCurdy, film: **Ciao, Professore**

June 2, 2024 - Sunday, 1pm - 4pm: **Winemaker Pranzo at D'Argenzio Winery**, 1301 Cleveland Avenue, Santa Rosa

June 30, 2024 - Sunday, 1:30pm: **Sundays at the Center** with Diane McCurdy, film: **The Mafia Kills Only In Summer**

October 20, 2024 - Save the date **October 20** as the Board is planning a **mini-festa at D'Argenzio Winery!**

DELIVER TO ADDRESSEE OR OCCUPANT



Giuseppe Mazzini was born June 22, 1805 in Genova, Italy. Mazzini was an Italian politician, journalist, and activist for the unification of Italy (**Risorgimento**) and spearheaded the Italian revolutionary movement. His efforts helped bring about the independent and unified Italy in place of several independent states, dominated by foreign powers that existed until the 19th century.

May 27, Memorial Day * June 14, flag day *
 June 19, Juneteeth (federal 2021) * June
 20, 1st day of Summer, longest day of the
 year.



Buon Compleanno

To all members with birthdays in: *gennaio, febbraio, marzo, aprile, maggio and giugno*

Mosaico Culturale is published six times a year. It is the newsletter of the North Bay Italian Cultural Foundation, a California nonprofit membership corporation. NBICF Statement of Purpose: A nonprofit, open membership organization dedicated to the study, preservation, and enjoyment of Italian Culture. Founded in 1984, NBICF brings people of all ancestries together to share all things Italian. NBICF activities foster cultural awareness, celebrate traditions, and support education via scholarships, classes, and programs.

Mosaico Culturale Editorial Staff: Les Villanyi (editing and proofreading), George Golfieri, Marie Maggi-Wilson (editor) . Website: Don Raimondi

Members are encouraged to submit articles or items for publication. Submit your articles two weeks prior to the bi-monthly Mosaico publication date. Please submit articles as Word documents. Editors reserve the right to select and edit as space allows.

APPLICATION FOR NEW MEMBERSHIP

___ INDIVIDUAL: \$35 ___ HOUSEHOLD: \$50 ___ PATRON: \$100 ___ BUSINESS: \$150

___ STUDENT: \$10 (Please provide a copy of your valid student I.D.)

Please indicate your areas of interest below; mark all that apply.

___ Fundraisers ___ History ___ Italian Classes ___ Music ___ Scholarships ___ Volunteer ___ Other

NAME _____

ADDRESS _____ PHONE _____

EMAIL _____

Please make your checks payable to NBICF. Mail to 64 Brookwood Avenue, Santa Rosa, CA 95404.

Applications can also be done via our website, www.NBICF.org.

For more Information, call: 707-591-9696.

THANK YOU

to those who have made donations to NBICF!

Your donations will help us maintain our goals of the study, preservation, and enjoyment of Italian Culture.

You can specify where your donation goes, such as the building fund, scholarships, in memoriam, or for any other reason, by indicating it on your check.

Mail your checks payable to **NBICF**, 64 Brookwood Avenue, Santa Rosa, CA 95404.

Donations can also be made via our website, www.NBICF.org.



North Bay Italian Cultural Foundation

Invites you to the Winemaker Pranzo

Featuring D'Argenzio Fine Wines

D'Argenzio Winery, 1301 Cleveland Avenue, Santa Rosa

Sunday, June 2, 2024 1:00pm - 4:00pm

Limited to 80 people



Menu

Four Course Meal prepared by **CIBO Rustico** includes:

Antipasti platter

Panzanella salad

Choice of entrée:

Rack of Lamb, or Lobster Tail with lemon garlic butter, or Eggplant Parmesan

Nonna Zeppole and Lemon Squares

Wine pairing with each course presented by **winemaker Sandro Tamburin**

Prepaid reservations must be made by May 28, 2024

Winemaker Pranzo, featuring D'Argenzio Fine Wines

Sunday, June 2, 2024 1:00pm - 4:00pm

D'Argenzio Winery, 1301 Cleveland Avenue, Santa Rosa

Name _____

Telephone Number _____ # _____ places at \$100.00

Please chose one (1) entrée per person

_____ Rack of Lamb # _____ Lobster Tail # _____ Eggplant Parmesan

Make **checks payable to NBICF**. Mail to 64 Brookwood Avenue, Santa Rosa, CA 95404. Or, **make reservations online at: www.nbicf.org**

A portion of the net proceeds support SRJC Scholarship Fund and NBICF Cultural Activities.

In celebration of **Mother's Day** and **Father's Day**, please **bring a photo of your parents**.

Share stories while enjoying wine, food, and music!

