



# IL POSTINO

VOLUME 2, NUMBER 5 ~ FEBRUARY 2002



## The Village - Little Italy Preston Street 1865-1970 Corso Italia



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# IL POSTINO

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# CHINRADIO <sup>FM 97.9</sup> Ottawa

multicultural-multilingual

## Looking for talent

The new CHIN Radio Station is looking for talent.

At 97.9fm on the Ottawa dial, Chin Radio Ottawa will be the first full-service multicultural/multilingual radio station to broadcast in Ottawa/Hull. Chin is looking to hire associate program producers and announcers to create programming for the station.

Chin is looking for people who are actively involved in local events and have an extensive knowledge and interest in their cultural community.

As the programming will be in 20 different languages, serving 37 different ethnic groups, Chin hopes to be receiving plenty of applications to fill in their work force. The cultures they are serving include Italian, Hungarian, Iranian, Cantonese, Somali, Russian, Arabic, Polish, and many more.

Programming will encompass talk, news, community events and music.

Chin Radio Ottawa plans to spend a minimum of \$55,000 a

year for Canadian talent development. This includes \$17,000 to Canadian Music Week, \$10,000 for a Chin Ottawa Multicultural Music and Song competition and \$5,000 in Journalism and Music Scholarships.

Chin Radio Ottawa will also provide \$2,500 a year to CKCU-FM and CHUO-FM, local university ethnic radio, to assist in ethnic program development and training of ethnic broadcasters.

In Toronto, CHIN Radio/TV International broadcasts on AM1540 and FM 100.7 to over 30 cultural and linguistic groups. Chin also broadcasts 10 hours per week of multicultural television programming on Citytv serving 12 cultural and linguistic groups.

Resumés should be sent to the Chin Radio Head Office, at 622 College Street in Toronto. For more information you can visit their website: [www.chinradio.com](http://www.chinradio.com) and click on CHINRADIOttawa.



On the set of Chin's popular Italian TV program

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Centro Culturale Italiano dell'Ontario dell'Est:

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**U** write in English, Italian or French

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Community / Comunità

# Chappie's Lunch

## The first Italian restaurant in the Village

### 438 1/2 Preston St.

by Al Carmanico (Butchie)

In the early 1900s Europeans were emigrating to North America searching for a better life. Two of these people, from the Reggio Calabria in southern Italy were my grandparents; Vincenzo Cianci and Catarina Barbaro. They ended up in Ottawa to start their new life together. They had two children, Joe and Mary (my mom).

In a little town in the Abruzzo mountains called Repa Teatina, where Rocky Marciano's father was born, a man named Antonio Caramanico and his wife Maria Napolitano decided to take their six-month-old son and move to the US. In 1905 they settled in Camden, New Jersey and had more children. Among them was my dad named Albert (Chappy) Caramanico. After several years, the Caramanico family moved to Ottawa where Chappy, now in his late teens, partnered up with Harry Menchini to form the Preston Athletic club. Their goal was to train young boys to box and wrestle.

In 1939 the Second World War broke out Chappy was now working as a labourer for Frank Licari's plastering company. By 1940 the war was intensifying and Chappy became a Canadian citizen so he could join the army. With his past experience as a boxer, wrestler and knowledge of Ju jitsu he was channelled into assisting in the training of new recruits. He was eventually transferred to the Provost Corp where he supervised the moving of German prisoners from Italy to various camps in eastern Canada. Near the end of the war Chappy and a lieutenant were in a jeep

chasing a deserter. There was heavy rain and when they went around a curve, the jeep slid off a small cliff and rolled over him crushing his groin area.

In 1945 when the Second World War ended, Albert (Chappy) Carmanico was lying in the veterans hospital. He didn't have much in the way of education or marketable skills, but his wife, Mary (Cianci) Carmanico, liked to cook and was good at it. She was now pregnant with their seventh child.

Their family lived in a large building at 438 1/2 Preston Street, with a large mortgage and a store on the main floor that wasn't bringing in much revenue. They decided to take a chance that people would like a place to eat out.

They knew they would have good food and large portions for a reasonable price. In 1945 eating out was not very fashionable for the average person but their location was a good one being close to the various government buildings on Booth, Rochester, Carling Avenue and HMCS Carleton navy barracks. They opened Chappies Lunch.

It was an exciting day in July of 1945 when the restaurant opened. The Orange Order were holding their parade and they always gathered in their fancy bright outfits close by Commissioners Park to get ready for the march. The Catholics and the Jews were just as excited as the Protestants to see them marching with their loud bands. Before, during and after the parade a lot of people came to the newly opened restaurant.

Chappy and Mary, their children Mary, Tony, Kay and Theresa were all busy cooking and serving.

Neither Chappy or Mary had completed grade school, but they were now on their way to realizing the American dream. This would not have happened without the help and sacrifices of their four older children.

The oldest Mary, still a teenager, was up bright and early to bake pies, apple, cherry, and raisin but as a three-year-old my favourite was the lemon meringue. When I

grew older, no matter where I went, people would ask about Mary who was always smiling and friendly with the



Chappie's Lunch circa 1945-1955

PHOTO COURTESY OF AL CARMANICO CUSTOMERS.

Tony was in high school and could often be seen at the end of the counter studying between customers he had to serve. As the oldest son in a family of European descent a lot was expected of him with not much gratitude or rewards shown. It must have been difficult to see his friends playing ball or hockey when he had to stay home to work and study.

Cathleen, or Kay as people call her now, and Theresa seemed to always be together. Whether it was arguing with Mary about the work or flirting with the young sailors you had better not try to come between them two. From a young child's perspective they seemed to float between cooking, serving and cleaning and giving dad ulcers with their carrying on.

Chappy was the manager of sort. He was in charge of ordering supplies, banking, maintenance talking to his old army buddies, a lot of them who had become police officers. I remember Det. Lester Routtcliffe coming in and sitting on two stools to eat his spaghetti and meatballs, placing one cheek on each stool.

When I grew up and worked in the old Ottawa Magistrate's court I got re-acquainted with Lester and another old army buddy of dad's Rene Lacroix, the godfather of Lower Town. Another one of Chappy's important duties was being the part time bouncer.

People would drink at the Prescott Hotel down the street and after it closed would wander down to Chappies Lunch for a meal. Sometimes they came to challenge the top gun former boxer and wrestler to a little sidewalk cleaning as dad used to refer to it.

Now the real force behind the whole operation was Mary (Cianci) Carmanico. Mom was the main cook and seemed to always be there

making sauce, rolling meatballs, frying eggs and even took time to feed the three young ones, Al (aka Butchie), Joe, and Ann who was the baby born during the restaurant years. The story goes that mom took about 1 1/2 to 2 hours of work for the birth.

When the restaurant opened they were serving a variety of regular meals that other restaurants served.

The thing that made Chappies different from other restaurants in the area was my mom's delicious recipe for Italian spaghetti and meat balls.

The restaurant operated from 1945 until about 1956. In about 1950 some major interior renovations took place to change it from the old hard-board horseshoe shaped counter and stools to a more modern black and white glass "L" shaped counter and four tables and chairs for a little more comfort while eating.

Mom and Dad deserve a lot of credit for undertaking such an adventure with so little training and resources, and the four older children Mary Ricci, Tony Carmanico, Kay McCormick, and Theresa Hansen certainly contributed in a very big way.

I hope you found this little bit of Village history enjoyable, it was great for me to turn my mind to some of these past events and growing up in the village. We learned about different cultures like Jewish traditions from Jerry Pearl or Ukrainian traditions from Mike Chinkiwisky, through attending St. Gerard's French catholic school or the youth group at the Baptist Church. Watching the Orange Lodge parade one day and St. Anthony's procession another causes one to wonder why cultures and religions go to war.

I loved growing up on Preston St., and am very proud to have contributed in a small way to Chappies restaurant.

Hot dogs	10 cents
Hamburgers	15 cents
Fish & chips	40 cents
(the chips were home made fries)	
Weiners & beans	40 cents
Ham or bacon and eggs	35 cents
A variety of Sandwiches	15 cents each
Spaghetti with Meat balls	50 cents
(included bread and beverage)	
Coffee, Tea,	5 cents
Milk or Pop	

## Front Cover

- 1 Carpentri House, Louisa Street, approx. 1935
- 2 Tiezzi family store
- 3 Original street signs, photo courtesy of Capone's Restaurant
- 4 Village boys, taken near 240 Preston, 1930
- 5 Tollo Locatelli, 270 Preston, 1946
- 6 Locatelli house on Preston, mid-1950s
- 7 Frank Galla Sr. and Frank Jr. at Galla's Bakery
- 8 Preston Hardware
- 9 The Preston Hotel
- 10 Sunday procession at Preston and Beech
- 11 246 Preston, where the Senior Residence now stands, 1954
- 12 Taken at the corner of Preston and Beech, 1950



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Community / Comunità

# The success story of a small street named Preston

by Oliviana Mingarelli

For the last hundred years, Preston Street has been at the heart of the Italian community.

The city of Ottawa officially recognized the community's contributions in 1983 by honouring Preston Street with the name Corso Italia, and Gladstone Avenue the name Via Marconi. However, by 1908 the Italian community had already been firmly established.

Preston Street was the home for hundreds of Italian immigrants in the early twentieth century and underwent a dramatic increase with the second wave of immigration after the end of World War 2.

Even though most of the Italian populace has dispersed in recent years, the memories of earlier years are still alive in the hearts of people such as Jenny Prosperine.

Prosperine fondly remembers growing up on Preston Street with some of Ottawa's oldest and most respected Italian families. When asked how Preston St. has changed since her youth, she

responds that the street. (until approximately 30 years ago), has never had so many restaurants. She explains that during the 1930's and 40's there were only one or two restaurants on Preston.

One of these restaurants, Chappie's Fish and Chips, situated on the corner of Preston and Pamilla, belonged to one of Preston's oldest families. Other stores such as Pantalone, Guzzo & Adamo, and Defalco's were all popular corner stores of the time.

Preston's oldest establishment is still owned by the Disipio family. Together with a few partners in 1934, Antonio Disipio opened what was then known as The Preston Hotel. Learning his trade from cooking at the Chateau Laurier Hotel, The Preston started as a corner store with a small café up front. At the time, three 12-ounce glasses of beer went for 25 cents.

After a period of time his son Dominic took over who then, in the 80's, gave the restaurant to his son Tony. Even though the name of the establishment has undergone a small change (seeing as how the Preston Hotel stopped renting rooms in 1978) it remains one of Preston Street longest running businesses.

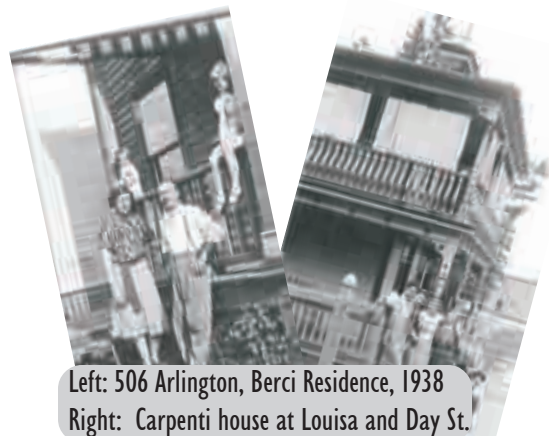
Another cornerstone of Preston Street is the Trattoria Caffé Italia. Originally known as simply Caffé Italia, it first opened in 1950 at Balsam and Preston but served only as a billiard and card playing social club. After taking ownership, Joe and Gina Zacconi (current owners of Sala San Marco) added a small dining lounge and renamed the establishment, Trattoria Caffé Italia.

Though the restaurant has undergone a few changes, its success has also increased throughout the years. Its current owners, Dominic and Pasquale Carrozza, moved the Trattoria to Gladstone and Preston and have headed renovations in order to increase



Top: inside Preston Hardware

Bottom: Locatelli's and friends at 270 Preston, 1948



Left: 506 Arlington, Berci Residence, 1938

Right: Carpentieri house at Louisa and Day St.

## La grande storia di una piccola strada Preston

Durante tutto il secolo scorso, Preston St. ha rappresentato il cuore della comunità italiana. Nel 1983 il comune di Ottawa ha ufficialmente riconosciuto la collaborazione della comunità italiana allo sviluppo della città rinominando Preston St. come Corso Italia e Gladstone Ave. come Via Marconi, anche se la nostra comunità si era già largamente stabilita ad Ottawa sin dal 1908.

Preston St. fu la dimora di centinaia di italiani emigrati in Canada all'inizio del ventesimo secolo e poi, in maggior numero, dopo la Seconda Guerra Mondiale. Anche se ai giorni d'oggi la maggior parte degli italiani si è sparpagliata un po' in tutta Ottawa, i ricordi dei primi anni sono ancora vivi nei cuori della gente come per Jenny Prosperine.

La Signora Prosperine si ricorda ancora molto appassionatamente gli anni della sua infanzia e giovinezza, trascorsi a Preston St., in compagnia di alcune delle più vecchie e rispettate famiglie italiane. Domandandole quanto Preston St. sia cambiata dai tempi della sua giovinezza, la Signora Prosperine risponde che negli ultimi trent'anni si sono aperti moltissimi ristoranti italiani, mentre durante gli anni trenta e quaranta ce n'erano solo un paio su Corso Italia.

Uno di questi ristoranti, Chappie's Fish and Chips, situato all'angolo di Preston e Pamilla, apparteneva a una delle famiglie più vecchie di italiani. Altri negozi come Pantalone Guzzo & Adamo, e Falco erano ai quei tempi famosi negozi di generi alimentari.

L'edificio più antico su Preston St. appartiene ancora alla famiglia Disipio. Insieme ad altri soci, nel 1934 Antonio Disipio aprì il Prescott Hotel. Avendo imparato il mestiere di cuoco lavorando al Chateau Laurier Hotel, il signor Disipio aprì The Prescott come negozio di generi alimentari con un bar all'entrata. A quei tempi un bicchiere di 12 onces costava .25\$.

Dopo qualche tempo, il negozio passò a suo figlio Domenic che a sua volta, negli anni ottanta, lo cedette al figlio Tony. Nonostante il nome del negozio sia leggermente cambiato con il tempo (Prescott Hotel non affitta più camere dal 1978), rimane tuttavia uno dei

negozi più antichi ancora aperti su Preston St.

Un'altra pietra miliare di Preston St. è la Trattoria Caffé Italia. Originariamente conosciuta semplicemente come Caffé Italia, aprì nel 1950 ma era solo un centro sociale dove si giocava a carte e a biliardo. Con la nuova gestione, Joe e Gina Zacconi (attuali proprietari della Sala San Marco) aggiunsero una sala da pranzo rinominando il nuovo negozio Trattoria Caffé Italia. Nonostante il ristorante abbia subito qualche cambiamento, il suo successo è aumentato notevolmente durante questi ultimi anni.

I suoi attuali proprietari, Domenic e Pasquale Carrozza, lo hanno rinnovato, aggiungendo al secondo piano una sala per banchetti, offrendo così un servizio superiore anche in qualità, assicurandosi in tal modo un grande successo.

Anche se Preston St. è cambiata sin dai primi tempi, il suo avvenire è garantito dalla dedizione della comunità italiana che ha sempre dimostrato un grande amore per questa strada, dimora dei primi emigranti italiani, prestandole tanta cura e un continuo sviluppo.

Con la sua reputazione in costante crescita, Preston St. rimarrà sempre una delle strade più famose di Ottawa dove lo spettacolo e il divertimento si amalgamano con la cultura italiana.



The Preston Hotel, now the Prescott

the dining space, recently adding a banquet hall upstairs.

Even though Preston St. has changed from the way it once was, its future is ensured by the dedication the Italian community has demonstrated to its upkeep and development.

With its reputation constantly growing, Preston St. will surely remain one of Ottawa's foremost popular areas of entertainment through culture.

## EVENTI COMMUNITARI

16 Febbraio

*Festa di San Valentino*  
Villa Marconi, 727-6201

28 Febbraio

*Villa Marconi pranzo Mensile*  
Villa Marconi, 727-6201

2 Marzo

*CIPBA Mardi Gras, Serata di Beneficenza per Borse di Scuola*  
West Block, Parliament Hill

2 Marzo

*Associazione Sicula pranzo Annuale*  
Sala San Marco

2 Marzo

*Serata di beneficenza per Kidney Foundation*  
St. Anthony Soccer Club

16 &amp; 17 Marzo

*Festa di San Giuseppe*  
Chiesa di San Antonio, 567-4532

24 Marzo

*Serata di beneficenza per Opera Lyra*  
Opera at the Villa  
567-4532

27 Aprile

*Serata di beneficenza per St. Anthony's School*  
567-4532

Interview / Intervista

# The last Italian immigrants

## a profile of Orazio Rizzi

by Colin Donelle

Orazio Rizzi's story is one of compassion and honour - a man who sacrificed everything he ever knew for the betterment of those around him.

He left the only life he ever knew in order to become a Canadian citizen.

"I just want my family to stay together... it's as simple as that."

Born in 1946 in Bari, Italy he grew up as a normal Italian child: attending school, playing soccer with friends, and helping his family. Yet he gave all this up when he joined the Italian military at the age of 19. Although he had no family or relatives in the military he had this incredible desire to fly.

"Flying is one of the most beautiful activities, it's just you and the world," says Rizzi.

During his basic training he found everything he had hoped for: new friends and learning to push himself mentally and physically.

"You really learn a lot about yourself and what your capable of (when faced with such challenges)."

After completion of his basic training Rizzi came to Ottawa for his first lengthy period. He continued his pilot training in the Air Force Academy in Moose Jaw, Saskatchewan and Gimli, Alberta. He remarks of the fond memories he has of Canada from that time.

"It really made me want to experience more of the country afterwards."

During the next 20 years he progressed up the ranks in the Italian Air Force. At age 23 he married his wife Franca

Rizzi enjoyed this advancement because he learned the skills of international corporation- the shift from an air force that stands alone to a number of air forces that join together.

Orazio also noted that this is where the future of the military lies. With the movement towards transnational organizations (i.e. NATO, NAFTA, EU), the need for a focused military force becomes more and more important.

"You can't have everybody pulling in different directions... you need one main objective for everybody to work towards," he says.

In 1999 the Rizzi's moved to Canada when Orazio took the position of attaché on behalf of the Italian government. It is a job that he loved while it lasted, but recently he retired from the position. The reason for this was the constant pressure that the job was putting on his family life.

**"We will always be Italian. Period."**

His daughter Barbara, now 29, has established herself in the Ottawa community

their parent wanted to break up their existing family.

With the decision to stay in Canada the Rizzi's must make the transition from being Italians in Canada to becoming Italian-Canadians.

"We will always be Italian. Period."

Although Barbara has Canadian citizenship, the other three members of the family do not. Thus they find themselves trying to become one of the last Italian immigrant families, forced to become Canadian out of their desire to stay together.

This is what Orazio represents to me. An individual who is willing to make all the sacrifices needed in order for the betterment of his family. He has had to redefine his lifestyle and future in regards to those around him.

"We don't want our daughters to experience the same lifestyle of always moving around," says Rizzi, "and we can't afford to lose that connection with them."

So the family has applied for Canadian citizenship. Until this is granted they are not able to work. Orazio has determined to fill his time by giving back to the Ottawa Italian community.

He was recently elected the President of Italian Week, and he has large goals to bring his own Italian experiences to this celebration.

"My number one priority is youth involvement..."

that has been the compliant in the past and I believe this needs to be addressed now rather than later."

Orazio has attempted to accomplish this by bringing in two youths as part of the 15-member committee, and giving them the opportunity to express and implement their ideas.

He would also like to see synergy between all the Italian organizations so their goals can be met together, not on a case-by-case basis. He believes the COMITES is one way to accomplish this.

**"My number one priority is youth involvement..."**

Until the Rizzi's receive their Permanent Residential Status they wait. The longer they stay, the more intertwined they become with the ideals of the community they are now part of. As much as they want to remain distinctively Italian, they are slowly adopting the ideologies of our Canadian culture: honour, family, politeness.

Orazio even jokes that he now watches hockey games. And thus slowly they are becoming the last Italian immigrants.



Orazio Rizzi and his wife Franca



Rizzi with colleagues

and later had two children, Barbara and Alessandra.

Yet this time period also marked constant struggles in his life.

"I survived, many of my friends did not," he says as his eyes glaze over. The military lifestyle was also very hard on the family, having to move six times in 20 years.

"It's asking a lot of your family to expect them to follow you everywhere," he remarks.

Orazio also mentions the number of friends that all family members have left behind and the number of different schools the daughters have attend. A constant movement towards the logistic branch of the military marked these promotions, where he finally held the prestige's position of Personal Assistance to the Chief of Staff.

while his other daughter Alessandra, 25, is attending Algonquin College. Both daughters also have met very important people in their lives including co-workers, schoolmates and friends.

With the family becoming more and more settled in the Canadian community, Orazio and Franca decided it was in the best interests of the entire family to stay in Canada. They felt it would be too hard to pick up and move again to another part of Canada, and although they wanted to be with their remaining family in Italy, nei-



Rizzi will be taking over the leadership of Italian week



Monumento di Sante Sabite

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Chi, provenendo da Castions di Strada, giunga in Sant'Andrat trova davanti a sé, sulla facciata di un grande edificio una lapide sulla quale, ormai con difficoltà per l'usura del tempo, si possono leggere queste parole:

IL 28 APRILE 1945 A QUESTO MURO 35 PERSONE VENNERO ALLINEATE DAVANTI AL PLOTONE DI ESECUZIONE COSACCO. I VOTATI ALLA MORTE MIRAColosAMENTE SALVATI QUESTO MARMO COLLOCARONO, PERCHÉ NEI FIGLI VIVA IL RICORDO DELLA TRAGICA GIORNATA.

È la testimonianza visibile di quel che accadde in questo piccolo paese di pianura negli ultimi giorni della seconda guerra mondiale, ove protagonista fu la gente comune, coloro che allora si chiamavano civili, gente inerme, vittime di un conflitto feroce ove non vi era soltanto il naturale contrapporsi all'invasore nazista ed ai cosacchi suoi alleati, ma anche un confronto decisivo fra le formazioni partigiane sul futuro di questa terra e dell'Italia tutta.

Come per il tristemente famoso eccidio delle Fosse Ardeatine in Roma la rappresaglia non ci sarebbe stata senza un attacco dei garibaldini nei confronti dei cosacchi, ormai rassegnati al loro infelice destino. Fortunatamente per la gente di Sant'Andrat ci fu soltanto una memorabile paura, ma avrebbe potuto esserci un eccidio.

Il diario di don Enrico D'Ambrosio narra con molti particolari quel che accadde nella mattinata del 28 aprile, sotto un cielo gonfio di nubi primaverili, foriere di pioggia.

Da qualche giorno in paese i partigiani dell'Osoppo hanno portato, proprio nella

canonica, il comando dei loro reparti di pianura. C'è tutto un via vai di resistenti senza eccessive prudenze poiché nonostante tutto la pace appare vicina, anche se non mancano timori di rappresaglie.

E proprio in quel giorno di primavera c'è un matrimonio: una giovane di Sant'Andrat, Pittaro Solidea va in sposa al mugnaio di Morteghiano, Vittorio D'Olivo. È una festa che rispecchia ancora la tradizione e la gente accorre numerosa in chiesa. Ecco la testimonianza di pre Rico: "Celebrato il matrimonio, inizio la S. Messa. A metà rito si ode una scarica di mitra vicinissima. E poi un'altra e un'altra ancora. Ma cosa succede? Cosacchi... Tedeschi... Partigiani? La battaglia infuria proprio davanti alla chiesa. Panico, terrore fra i fedeli... Qualcuno mi informa che ci sono dei morti. Il mio dovere è preciso: correre dove si muore. Le vie sono ormai deserte, non si vede un'anima viva. Lungo la strada cadaveri, pozze di sangue, lontano si ode qualche raffica ancora. Mi accosto ai cadaveri. Sono cosacchi. Tutti hanno il viso orrendamente sfigurato. Ma chi ha sparato? Lo seppi poi. Un gruppo di appartenenti alle formazioni garibaldine in agguato proprio di fronte alla chiesa, fece macello di quanti cosacchi passavano a tiro. Una

campeficina!"



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cameficina!"

Dopo questo atto irresponsabile quanto inutile di terrorismo ci si deve attendere la rappresaglia. Per questo gli osovani lasciano la canonica e molti uomini del paese fuggono in campagna.

Don Enrico resta: "Sono le 14. Una donna agitatissima si presenta a casa mia: Signor Parroco corra in piazza: i cosacchi stanno per fucilare gli uomini. Non ho un attimo di indecisione: vado a morire anch'io. In piazza realmente si stava preparando la tragedia. Un gruppo di uomini e di giovani, compresi gli sposi della mattina, venivano allineati a ridosso di un muro. Davanti un forte nerbo di armati. Facce patibolari, livide di odio e di ferocia. Li riconobbi immediatamente: le SS casacche. Mi presento al comandante: Cosa volete fare di questi uomini? - Sono partigiani. Moriranno tutti... Il cosacco ed il prete si scambiano alcune battute, ma non c'è niente da fare: è la vendetta."

Don Enrico è sospinto fra coloro che attendono di morire: "E noi lì in attesa che il rastrellamento terminasse e che una scarica di mitra stroncasse la nostra vita. Quanto durò quell'agonia? Un minuto o un secolo? Io intanto cerco la miei figli parole

incoraggiamento. Parlo loro dell'anima, del cielo. I cosacchi ritrovano in paese un altro corpo dei loro e sono decisi a farla finita: Allineati a ridosso del muro aspettiamo l'ordine fatale. Scena che non si descrive. Qualcuno, spezzato dall'emozione non si regge in piedi. A questo punto il sacerdote si offre di morire per tutti, ma il suo sacrificio non viene accettato, anzi viene allontanato. Tutto è pronto per l'esecuzione.

"Mi allontanano per qualche decina di metri - nota pre Rico - ed ecco una coraggiosa signorina giunta da chissà mai dove, tutta trafelata mi viene incontro e con voce spezzata dall'emozione mi grida: È la pace! Si è la pace: la radio in questo momento la sta annunciando! In quel momento un'onda di suono riempiva l'atmosfera. Erano le campane di Castions che suonavano a distesa per un provvidenziale equivoco. Un'armonia travolgente, portata da chissà qual vento di miracolo riempiva la piazza: Sentite - ripetevo io - è la pace! In nome di Dio non sparate! Si è la pace - conclude il comandante."

Tutti furono portati a Talmassons ove vi era il comando cosacco. Il comandante ascoltò la preghiera del parroco e due ore dopo fecero ritorno a casa, a sera inoltrata, sani e salvi, tra gli abbracci dei loro cari. La terribile giornata era terminata. Di lì a poco lo sarebbe stata anche la guerra.

Il 1° maggio, infatti, arrivarono le prime autoblindo inglesi e fu, fra la gioia di tutti, la liberazione.

Le testimonianze rese dagli altri protagonisti della giornata concordano con quanto illustrato dal parroco nel suo Diario e traducono tutte le apprensioni del passare dal clima di festa suscitato dalle nozze al terrore di una condanna senza appello.

Il racconto dei tragici fatti è quanto si tramanda oggi alle nuove generazioni di Sant'Andrat e costituisce un patrimonio molto importante di memorie per consolidare l'identità paesana.



Chiesa di S. Andrat del Cormor

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## PART 2 IN A 3 PART SERIES

# The life, trial and conviction of *Alfonse "Scarface" Capone*

by Marcus Cibischino

Marcus Cibischino is a law student at Carleton University. He presented this paper as a requirement for one of his courses. Capone had undoubtedly attained celebrity status.

He was given invitations to exclusive social gatherings that were theoretically expected to prohibit criminals. In reality his power and wealth far exceeded that of any person in the room, or city for that matter. By showing sympathy for the underprivileged and oppressed citizens of Chicago by opening soup kitchens, he was given a "vigilante" like image. He was a celebrity becoming a legend.

This made many authorities very embarrassed since it was blatantly obvious that Capone's organization was the root of bloodshed and corruption that was taking over the city. For the Chicago Police Department and federal law enforcement agents, indicting Capone had been an exhausting and maddening nightmare. Through the use of violence, intimidation, and the bribing of police and politicians, there was little anybody could do to stop the swell of his organization. Let alone testify against him.

Regardless of how close they thought they came, they could never collect enough evidence to bring the big guy to trial. Many criminal operations accredited to Capone's mob were not infringements of Federal law within the FBI's authority.<sup>1</sup> The investigative jurisdiction of the Bureau during the era of Capone was much more restricted than it is today, therefore the gang warfare and havoc of the time were not within their control.

Even if it was, no witness or public official had the courage to cross Capone.<sup>2</sup>

Law enforcement agencies and authorities were beginning to get fed up. Authorities needed to find a new weapon that could put pressure on Capone's organization. Their dreams had finally come true.

A law had recently been approved stating that illegally earned income was in fact taxable. Illegal proceeds of crime could be taxed through a precedent that was set in the Sullivan case a short time ago. This precedent was to prove an effective weapon for the IRS to combat Al and the Mafia in general.<sup>3</sup>

According to Capone, "The income tax law is a lot of bunk. The government can't collect legal taxes from illegal money."<sup>4</sup>

By 1929, President Herbert Hoover was fed up and decided to make incarcerating Capone his main concern. His treasury secretary Andrew Mellon was given the wearisome job of sealing the deal. In addition, the Chicago Crime Commission had announced its first Public Enemies List.

Of the 28 people in the list, Al was first. He became the focal point and motivation of IRS operations, until finally they had their first breakthrough when one of Capone's men decided to break the code of secrecy and strike a deal. Even more detrimental to Capone was a set of accounts that had previously been taken into custody during a raid. The document contained a list of all monetary transactions that went through one of his illegal outfits. Al's bookkeeper was consequently found and given protection in exchange for his testimony. The accounts were hard evidence that Capone did in fact have an income.

Treasury agent Elliot Ness and his crew of "Untouchables" were charged with the mission of accumulat-

ing evidence of bootlegging against Capone. They closed his breweries and tapped his phone lines in a confident and sometimes arrogant manner. They refused to feel fear or be corrupted. Secret spies were used to penetrate deep within the Capone organization. They intermingled with the entire group, and through a combination of drinks and smugness, Capone's men leaked one secret after another.<sup>5</sup>

Finally after ten years of Capone's rule, through a meticulous analysis of his money trail, secret agents, informers and treasury agents finally assembled enough evidence to indict Capone on more than 22 counts of tax evasion.<sup>6</sup> Capone was subsequently arrested and the city prepared itself for the highly publicized trial of America's most recognized



www3.gratisweb.com/alcapone/ fotos.html

Right: Al Capone  
Left: his wife, Mae

www.fishinabarrel.com/ greenhat/content.html

criminal.

Capone did not seem overly concerned with the odds of being convicted and sentenced to a maximum of 34 years behind bars. As he was so accustomed, he would simply bribe and intimidate anyone who stood in the way of

his freedom. He originally plead guilty, expecting a light sentence. Interestingly, the judge declared that he would not accept a guilty plea knowing that it would not be effective in the long run. Hence, the plea was rescinded and a trial set.

In reaction to the Judge's declaration, Capone's associates felt it necessary to get their hands on the list of possible jurors. At Capone's request, his goons used money and the threat of aggression to manipulate the views of the people on the list. Capone confidently walked into courtroom having faith that a tampered jury would never cross him. In actual fact, it became known to Judge James Wilkerson that some of the jurors had been corrupted with threats and bribes.

He ordered that jury leave the room and a fresh jury from another case come in. This Judge was firm of his objective: to incarcerate Capone for a long time. There was no way out for Capone now. This untarnished jury was confined every night to avoid any possibility of tampering. There was no possibility for Al's men to intimidate them. With such a compilation of evidence against him, he new he was in for trouble.<sup>7</sup>

Al had a total of twenty-three counts against him covering the years 1925 to 1929. The portion of his profits for the years

which the Internal Revenue

Service were able to calculate totalled \$1,038,655.84, with a tax assessment of \$219,250.12, and penalties of \$164,445.09. Furthermore, through the evidence collected by Elliot Ness and his crew, they were able to charge Capone and sixty-eight of his men with conspiring to breach the Volstead Act. Five thousand offences were cited, with four thousand of them relating to alcohol truck deliveries. They even went as far as 1922, when Al purchased an old truck for his boss Torrio.

Above all though, the income-tax charges took priority.<sup>8</sup>

Throughout the trial, government attorney's revealed Capone's extravagant expenditures, which proved to be an indication of his enormous income. In addition, the prosecution presented evidence that Capone was, in fact, fully conscious of his duty to pay federal income tax.<sup>9</sup>

It took eight hours for the jury to finalize their decision. Judge Wilkerson began to read the verdict, "It is the judgment of this court on count 1 that the defendant shall go to the penitentiary for five years, pay a fine of \$10,000 and pay the cost of prosecution." On counts 5 and 9 the same sentence was imposed; with respect to counts 13 and 18, he was given a year for each. The judge continued state that, "the sentence on counts 1 and 5 will run concurrently, the sentence on count 13 will run concurrently with numbers 1 and 5, and count 18 will run consecutively."

Interestingly, they did not even attempt to pursue the indictment for infringement of the liquor laws.<sup>10</sup> Three of the counts he was found guilty of were felonies and two were misdemeanors. All of which related to either his failure to pay or failure to file income taxes between 1925 and 1929. He was sentenced to a total of eleven years and \$80,000 in fines and court costs.

After the trial, Capone was held in the Cook County Jail while he appealed his sentence. His appeal was rejected and he was sent to a penitentiary in Atlanta until he was subsequently transferred Alcatraz. He wanted to be a good inmate but became caught up numerous skirmishes.

On November 16, 1939, he was released after serving only seven years of his sentence and paying all fines and back taxes. Suffering from symptoms of syphilis, his brain deteriorated to the point of having the mental capacity of a 12 year old child.

Upon release he was admitted to hospital for treatment, then to his home in Florida. He never openly visited Chicago again, and died in his home on January 25, 1947.<sup>11</sup>

## NEXT ISSUE: PART 3, WAS JUSTICE SERVED?

- 1 FBI Press Room - Press Release - 2000 - 2/25/2000 - FOIA Files. "Gangster Era" www.fbi.gov/pressrel/pressrel00/foia022500.htm
- 2 M. Marsh, Cigar Aficionado - Yesterday & Today, at 2.
- www.cigaraficionado.com/Cigar/Aficionado/people/ix1294.html
- 3 Al Capone: gangster, at 2. vj.essortment.com/alcaponegangst\_rwd.htm
- 4 A. Capone, National Archives and Records Administration, at 1.
- www.nara.gov/exhall/originals/capone.html
- 5 Supra. Note 5 at 4.
- 6 Ibid. At 1
- 7 Supra. Note 9 at 2.
- 8 J. Kobler, Capone: The Life and World of Al Capone (New York: G.P. Putnam's Sons, 1971) at 322.
- 9 Supra. Note 12 at 1.
- 10 Supra. Note 16 at 341.
- 11 Supra. Note 4 at 3.



www.inetours.com/images/Snglimgs/AlcatrazBay.jpg

# A Muslim Italy: Rumour or Reality?

by Fiona Story

When the Italian ambassador to Saudi Arabia announced his conversion to Islam last year, the Italian government was speechless.

Torquato Cardilli's conversion from the staunch Roman Catholic faith of most Italians follows that of former Italian ambassador to Saudi Arabia, Mario Scialoja, who converted while holding the office in 1994-1995. Scialoja has since become head of Italy's Muslim League.

Like fine cuisine, Catholicism has long been associated with Italian culture. Yet a growing pattern among Italians is emerging, and pulling the rug out from under the feet of the Roman Catholic church.

According to the International Herald Tribune, in 2000 roughly 50,000 Italians converted to Islam in a population of 58 million. Italy has more than a half million legal Muslim immigrants and an unspecified number of illegal ones, making Islam Italy's second largest and fastest-growing religion in a nation that remains 94 per cent Catholic.

The number of mosques on Italian soil has jumped from 12 to 400 in the past 16 years.

Imam Gamal Solaiman of the Ottawa Mosque isn't surprised. He says Roman Catholicism is



www.rcm.napoli.it

The Islamic community centre in Rome

morally very close to the principles of Islam due to their respective religious hierarchy, the emphasis on piety and the purity of morals which are encouraged.

The two communities respect and readily communicate with one another.

"Italy is [geographically] quite close to Islamic countries," Solaiman observes. "There has always been a cultural cross-fertilization."

But conversion the other way does not seem to be as strong. Iran, the center of Shi'a Islam, had roughly 10,000 converts to Christianity in 1996 in a population of 66 million. Nor has there ever been a case of a Saudi ambassador to Italy converting to Catholicism.

Rev. Father Paul McKeown of St. Anthony's Church which serves the Ottawa Italian community, says conversion is entirely personal. He described the apparent trend in Italy as a rumour.

"You can have so many reasons to do that, it can never be seen as anything but an individual choice," Father McKeown main-

tains. "In the end, God is the only judge."

In Canada, almost nothing appears to be known of the increased conversion to Islam by Roman Catholic Italians.

Tony Carella, president of the National Congress of Italian Canadians, Toronto Chapter, says the phenomenon has yet to manifest itself among Italian-Canadians.

"Italy is different today," he admits. "But many Italians who emigrated here 30 or 40 years ago are still trying to preserve the Italy of 30 or 40 years ago."

Meanwhile, Italy is rapidly changing. Among the many Italian conversion stories appearing on Italian and Muslim web sites is the account of Giuseppina, now known as Fatima, and her entry into Islam.

Fatima is a former Roman Catholic nun who developed an interest in Islamic theology. She read the Qu'ran and paid frequent visits to the Islamic Center in Milan. She eventually renounced her vows and converted. She is now married to a fellow Muslim.

Other former Roman Catholics like "Iman", who chose not to give her real name in the web publication, married into the faith.

Khalifa Ihsanullah, a Gloucester resident, is authorized to perform Muslim marriages and has married several interfaith couples. A friend of Ihsanullah's is a former Christian who accepted Islam several years ago.

"He was not happy with the Christian faith he had. He couldn't accept Jesus being called the son of God," says Ihsanullah, whose friend accepted Islam one year before marrying a Muslim woman.

The man refused to be interviewed and Ihsanullah has requested his friend's anonymity.

Marriage also seems to have been a common method of conversion to Islam, particularly in Italy. Government statistics indicate there

were nearly 12,000 mixed marriages in 2000, twice as many as ten years earlier.

The Roman Catholic church, concerned by this phenomenon,

issued a request to priests in Italy two years ago asking

them to discourage marriage between Catholics and Muslims and urging

them to convert Muslims to Christianity instead.

ing to an article in The newspaper, the Italian church called this type of

interfaith marriage "less than

ideal".

Even conversion through marriage is almost unheard of among Italian-Canadians. Josephine Palumbo, president of the Ottawa Chapter of the NCIC, adds that

switching faiths is a big step and requires a revolutionary frame of mind that does not fit the Canadian persona.

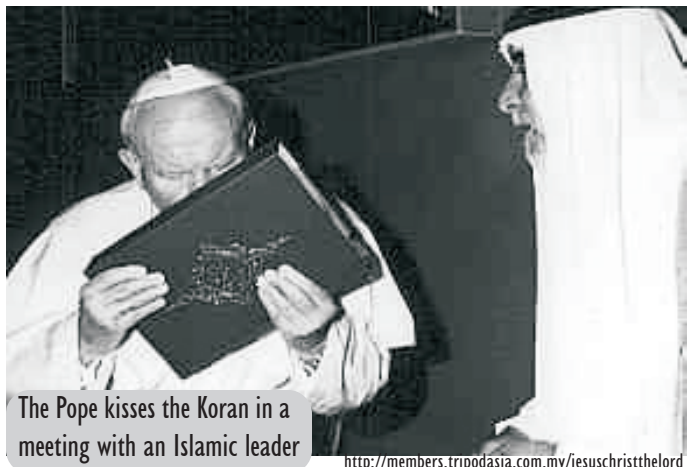
"In Italy there is more openness. They tend to be more radical in their approach to things. Here, we're more conservative in our lifestyle," she says.

Palumbo says she doesn't feel even the multicultural Canadian society will lead to an increase in conversions of Italian-Canadians to Islam.

"We're satisfied with our faith and dissatisfaction with the faith is necessary for change."

Roman Catholicism has long been associated with Italy and the two melt together with the presence of the Vatican in Rome.

But Carella says societies are increasingly multicultural and multifaith. "Italy, like every country, is changing. It's a global world now."



The Pope kisses the Koran in a meeting with an Islamic leader

http://members.tripodasia.com.my/jesuschristhelord

## Play RRSP catch-up to win big returns now and later

by Franco Caminiti and Domenico Cellucci

OH, OH — IT'S REGISTERED RETIREMENT SAVINGS PLAN (RRSP) crunch time already and your cash flow has slowed to a cash drip. Looks like you won't be able to make your maximum RRSP contribution this tax year.

Just like last year... and the year before... and the... — well, you know the drill. But, you should do everything in your power to maximize that contribution, and there are ways you can do that even if your pocketbook is currently the repository of more ancient lottery tickets than dollars.

First of all, here's why it's vital to your bright financial future that you make your maximum RRSP contribution: You'll enjoy the Miracle of Compound Growth. Put simply, that means the more you invest now, the more you'll likely have for your retirement later. Here's an example:

- You begin investing \$250 a month in your RRSP investment at age 25. At an annual return of 8 per cent, you'll have an investment amount of \$577,294 at age 60. But wait until you're 30 to begin investing your \$250 a month and you'll have only \$375,074 when you're 60. That five-year wait cost you \$200,000.

- Your \$250 a month RRSP investment amounts to \$3,000 a year. For tax purposes, your RRSP contribution limit is based on your income. Let's say yours allows you to top-up your monthly contributions by an additional \$1,500. Do that for 35 years and, at an 8 per cent annual return, you'll add another \$288,000 to your

retirement nest egg. Plus you'll gain a tax deduction for each \$1,500 of top-up money you invest. That's a double win for you.

Suppose you weren't able to make that \$1,500 contribution top-up last year or even the year before... or ever, for that matter. Do you lose it? The good news is no. Canadians are allowed to carry-forward their unused contribution room into a later tax year — and there are no restrictions on how long you have to make up for missed contributions.

If your maximum allowable RRSP contributions for the last ten years add up to \$20,000 and you were able to contribute only \$10,000 over that time, you still have a \$10,000 tax-deferral opportunity available to you for this or any future tax year. But, the sooner you make up for lost time, the better because you'll have more money growing faster under the tax-shelter of your RRSP.

Even if you're a little short at tax time, you can get the money you need to make your maximum RRSP contribution (and some or all of your carry-forward amount) by taking out an RRSP loan. Say you borrow \$10,000 at 7 per cent over two years and make monthly payments of \$448. Your total interest on the loan is \$750 — but, in the meantime, your RRSP contribution is busily churning out tax-deferred returns.

Assuming you have 20 years left till retirement, at an annual rate of return of 8 per cent, your \$10,000 has grown to \$46,600. Reduce that amount by your lending costs and you're \$45,850

ahead of the game at retirement.

It always makes sense to pay-off a loan as quickly as possible, and this applies equally in the case of an RRSP loan, particularly if your RRSP investment is subject to variable returns. In fact, you may want to consider using any income tax refund that may have been generated or increased by the RRSP contribution to help pay-off the RRSP loan.

Many financial institutions offer RRSP loans that defer payments so you can use your extra tax savings to pay them off — but is borrowing right for you? Being sure to stay within your marginal tax bracket, the length and cost of the loan, the size of your monthly payment and your cash position are all factors you should consider. A professional financial advisor can help you structure an RRSP loan for your maximum benefit now and in the future.

This column is provided by Franco Caminiti and Domenico Cellucci of Investors Group, as a general source of information only and is not intended as a solicitation to buy or sell investments, nor is it intended to provide legal advice. For more information on this topic or on any other investment or financial matters, please contact your financial advisor. Franco and Domenico may be contacted at 742-8018 or by email: franco.caminiti@investorsgroup.com and domenico.cellucci@investorsgroup.com respectively.



Food/Cibo

# Cuisine and Wines of Italy

## la scelta del menu e dei vini

by Mario Novati

Questo mese parliamo di una questione molto importante e nello stesso tempo molto semplice: la scelta del vino rispetto al menu.

È oggi semplificata al massimo, secondo il criterio moderno di un'alimentazione gustosa, variata, ma non eccessivamente impegnativa. Vi sono però alcune regole che, anche nella più ampia libertà di scelta, devono essere rispettate quando si compila la lista delle vivande:

1) nella preparazione di un menu evitare le ripetizioni (esempio: pollo lesso e pollo arrosto; carne di vitello in umido e bistecche, ecc.);

2) non presentare mai più di un piatto freddo; sarà bene anche non chiudere il pasto con una pietanza fredda;

3) evitare due contorni composti dagli stessi elementi, anche se cucinati in modo diverso;

4) il formaggio è adatto particolarmente al pasto di mezzogiorno e si serve prima della frutta e del dolce.

5) servire l'insalata dopo il piatto principale e prima del formaggio (mai servire l'insalata prima del piatto principale perché potrebbe fermarvi la digestione).

VINI

La scelta dei vini è molto importante. Anche in questo campo vi sono alcune semplici regole da seguire:

1) con gli antipasti e con le minestre è consigliabile un vino bianco leggermente secco; con

il pesce, vino bianco superiore, possibilmente invecchiato; le carni in genere e gli arrostiti o cacciagione in particolare, richiedono vino rosso generoso;

2) nei pranzi di un certo tono servire con i formaggi del buon vino dolce; vini passiti o vin santo con il dolce; spumanti con la frutta.

Da ricordare poi che ogni vino deve avere una propria temperatura:

1) i vini bianchi vanno serviti freschi

2) i vini rossi a temperatura ambiente;

3) i vini dolci così come sono;

4) gli spumanti moderatamente ghiacciati.

Per ottenere la giusta temperatura dello spumante mettere la bottiglia dritta nell'apposito secchio, circondata con strati alternati di ghiaccio finemente pestato e sale grosso, e farla roteare a intervalli fra le mani. Al momento di stappare, togliere la gabbietta di ferro, inclinare leggermente la bottiglia e togliere pian piano il tappo, lasciando uscire il gas; evitando che il turacciolo salti.

NOTE/NOTA:

Per le vostre informazioni culinarie potete scrivere al seguente indirizzo elettronico e vi risponderemo al prossimo mese nel Postino.

For all you food and wines information, please send us an e-mail to the following address and we will answer in the next month's Postino: novatimar@canada.com

## PORK RAGOUT SAUCE (pork sauce)

Ingredients for 4:

1 large onion, chopped  
6 Tb. of butter  
2 lb./250 gr. pork loin, diced  
1 lb./500 gr. tomatoes chopped (fresh or canned)  
3 cup/85 ml. meat broth  
3 cup/85 ml. dry red wine  
1 bay leaf  
1 garlic clove, minced  
rosemary (if dry a pinch, if fresh 1 Tb.)  
A small pinch of nutmeg, freshly grated  
sea salt and freshly ground black pepper



[www.thunder-island.com/banquets/ownbuffet.htm](http://www.thunder-island.com/banquets/ownbuffet.htm)

Preparation:

Sauté onion in butter until transparent (do not brown). Add diced pork, and sauté over medium heat until well browned. Strain tomatoes through a food mill or sieve, then add to sauce, together with wine and broth, bay leaf, and minced garlic. Season with rosemary and nutmeg, and add salt and pepper to taste. Simmer sauce for about 30/45 minutes.

## ROTOLO AL FORMAGGIO (cheese rolled)

Ingredienti per 4:

200 gr./7 onces di farina bianca  
un uovo fresco  
vino secco bianco  
4 mele renette  
200 gr./7 onces di provolone semi-piccante  
burro alla temperatura della stanza  
salvia  
40 gr./1 onca di pane grattato (fino)  
2 limoni  
sale di mare  
pepe verde e rosa in grani  
Preparazione:

Preparate la pasta, impastando la farina con una presa di sale, le uova e con qualche cucchiaino di vino. Formate un panetto e fatelo riposare per un'ora circa al fresco. Sbucciate e affettate le mele e spruzzatele con il succo dei limoni. Aggiungete il formaggio tagliato a dadini, insaporite con qualche grano dei due tipi di pepe e con qualche foglia di salvia lavata. Mescolate e lasciate riposare per mezz'ora. Dopodiché stendete la pasta in una sfoglia rotonda molto sottile, imburrate, cospargetela di pane grattato, poi mettete al centro le mele, il formaggio e la buccia grattugiata dei limoni. Formate un rotolo, chiudete bene le estremità, spennellate con burro e cuocete al forno caldo (180 c./350 f.) per 40 minuti. Servite caldo

## BASIC ITALIAN TOMATO SAUCE (Apummarola)

Ingredients for 4 servings:

2 lb./1 kg. Fresh plum tomatoes very ripe  
1 medium size onion, sliced thin  
extra virgin olive oil, as needed  
few leaves fresh basil, shredded  
sea salt and freshly ground black pepper



[www.ia.msu.edu/absp/tomatoes.jpg](http://www.ia.msu.edu/absp/tomatoes.jpg)

Preparation:

Core and seed (but do not peel) tomatoes, and chop coarse. Sauté onion in oil over moderate heat until golden (do not let the onion brown). Add tomatoes and basil. Season to taste with salt and pepper, bring to a boil, reduce heat, then simmer over low heat until thickened, or about 20 to 30 minutes. Garnish pasta and sauce with a little more shredded fresh basil just before serving.

# La cultura del pane raffermo

di Luciano Pradal

Durante il picnic organizzato l'estate scorsa dai Vicentini, la signora Gemma Pagotto mi offrì un dolce che ho trovato decisamente prelibato e dal sapore originale tant'è vero che non potei fare a meno di chiederle quali fossero gli ingredienti di una tal delizia, e Gemma pronta ad elencarli: pane raffermo, farina, latte, uova, cacao, scorze di limone o d'arancia, ecc.

Il pane raffermo! Oggi nelle società dei consumi il pane raffermo si getta mentre in altri paesi intere popolazioni muoiono di fame, ma questo è un altro discorso.

Ritornando ad altri tempi, il pane raffermo, si adoperava e si rappresentava in tavola sotto altri formati, come appunto il dolce preparato da Gemma Pagotto; le massaie allora facevano miracoli con i pochi ingredienti a loro disposizione ed il pane raffermo era uno degli ingredienti che a volte era loro disponibile ed esse con amore ed inventiva lo trasformavano in piatti e dolci prelibati.

Un'altro esempio di come utilizzare il pane raffermo ci viene dalle famiglie di Giorgio e Lino Zanetti che impiegano il pane vecchio, questa volta grattugiato, per fare gli "Anolini", "Anvein" in dialetto piacentino, la tradizionale pasta in brodo.

Qui troviamo ancora una volta: pane vecchio grattugiato, farina, uova, formaggio, carne di manzo macinata, burro, aglio, cipolla e sedano tritati, ecc. Si adopera l'impasto per farcire gli anolini che vengono confezionati in piccole mezze-lune, gli anolini poi vengono fatti bollire in un

buon brodo e serviti come minestra.

Un'altro piatto, facile da preparare, è la "Pappa al pomodoro" che consiste in pane raffermo rammollito nell'acqua ed appena strizzato che va messo in una teglia. Sopra si mette pomodoro fresco tagliato a cubetti e condito con l'olio extra vergine d'oliva, parmigiano, basilico, aglio ed altre spezie a volontà, si passa poi al forno come una pizza.

Desideriamo infine proporvi la ricetta della "Sopa coada" piatto tipico della Città di Treviso, gli ingredienti? Brodo e carne di piccione, pane raffermo, formaggio ed altri condimenti.

Per preparare questo delizioso piatto il processo è un po' lungo ma molto semplice: Pulire e far bollire i piccioni con carote, sedano, cipolla e foglie d'alloro, disossarli, far bollire le carcasse, filtrare il brodo ottenuto.

In una teglia che va al forno, si alternano, come si farebbe una lasagna, differenti strati di pane raffermo, carne di piccione ed un po' di formaggio, quando la teglia è piena si bagna sino a coprire tutto con il brodo dei piccioni e si passa al forno per qualche ora.

Ma, come in tutti i casi, gli ingredienti essenziali delle ricette sono: L'amore per la cucina, l'inventiva ed in questi casi.....il pane raffermo!

Invitiamo i nostri lettori a partecipare a questa rubrica del "Pane raffermo" con le loro ricette scrivendo oppure telefonando alla redazione de Il Postino.....

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**Valentine's Day Dinner Dance**  
Saturday February 16, 2001

Entertainment by Ritmo  
Tickets: \$35.00 per person  
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Music and Dancing at 9:30 p.m.

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## Save St. Anthony School

Fundraising Dinner Dance Saturday April 27th, 2002



**Tickets \$50 per person**

Reception 6:00 p.m.  
Dinner 7:00 p.m.  
Music Europa 9:00 p.m.

(A Charitable Receipt of \$40 for tax purposes shall be issued if requested.) All Funds are to be used for renovations of the St. Anthony's School.

For Reservations Please Contact:  
Italian Canadian Community Centre  
865 Gladstone Ave. Suite 101  
Ottawa, Ontario, K1R 7T4  
Phone: 567-4532 Fax: 236-6545  
Via E-Mail: [ItalianCommunity@hotmail.com](mailto:ItalianCommunity@hotmail.com)



## Villa Marconi Long Term Care Centre

### Brick Wall Dedication in Marconi Centre Entrance

#### Brick by Brick™ Fundraising Capital Campaign

The Fundraising Campaign - *Affrettatevi a comprare il vostro mattone*

The Brick Wall in the Marconi Centre has been made available to prospective donors who want to have their names permanently engraved on each brick of the wall. This effort will demonstrate the commitment and support that the community is giving to the Villa Marconi project and the elderly.

The "Brick by Brick" project is proving to be very successful and the bricks are selling fast. Please select your brick as soon as possible and inform the administration accordingly by calling Villa Marconi at 613-727-6201.

Italo Tiezzi lends his support to the Brick by Brick Campaign

#### Thanks to those who have supported us so far! - Grazie del vostro aiuto!

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BUON COMPLEANNO, L'ETA D'ORO



# Birthday wishes at Villa Marconi

