

Villa Marconi 1995-2001



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We welcome submissions, letters, articles, story ideas and photos. All materials for editorial consideration must be double spaced, include a word count, and your full name, address and phone number. The editorial staff reserves the right to edit all submissions for length, clarity and style.

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Community / Communità

Message from St. Anthony's Church Messagio della chiesa di Sant' Antonio

St. Antony's Feast

Father Paul, Superior and Pastor of St. Anthony's Church's extends special thanks to priests of St. Anthony's, Parish Council, Ushers, Ladies Aid, Sisters of Addolorata Servants of Mary, Servite Sisters, Parish Choir, Youth Choir and Parochial Organizations for the success of St. Anthony's Feast.

Also, special thanks to all Federal, Provincial, City of Ottawa and the Ottawa Police Ventures under the direction of J. Charbonneau who organized the barricades, parishioners and friends, Italian community and Embassy.

As our feast was a great success this year, let us pray to St. Anthony to deepen our faith, bless our sick, families and children. St. Anthony, hear our prayers from all our parishioners, friends and everybody who has a devotion to you.

Festa di Sant'Antonio

Padre Paolo, il superiore e pastore della chiesa di Sant'Antonio, desiderano esprimere un grazie sentito ai Padri di Sant'Antonio, al Consiglio Parrocchiale, agli Uscieri, alle "Ladies Aid", alle Suore dell'Addolorata Serve di Maria, ai Cori Parrocchiale e Arcobaleno e alle organizzazioni parrocchiali per il successo della festa del nostro Patrono.

Un grazie speciale va pure alle Autorità Federali e Provinciali della città di Ottawa, a "Ottawa Police Ventures" sulla direzione di J. Charbonneau per organizzare le barricate e ai membri dell'Ambasciata d'Italia, come pure ai parrocchiani e amici.

Ringraziamo Sant'Antonio per il successo di questa sua festa e preghiamolo affinché accresca la nostra fede, benedica i nostri malati, le nostre famiglie e i nostri bambini.

Vacation Time

This is the time of vacations for a great many people. The schools have closed their door, the social activities will soon slow down. Your vacation, like everything else in

From the cover

I. The riobbon-cutting ceremony from the official opening of Villa Marconi, attending by past president Lucio Appolini (left), currect president Luigi Mion (centre), and Mayor Bob Chiarelli

- 2. Custruction begins on the new wing to house 64 beds.
- 3. Ontario Premier Mike Harris visits Villa Marconi.
- 4. Villa Marconi today.
- 5. Former Italian Ambassador meets with Villa Marconi officials

life, can be made more enjoyable by some preliminary preparation and forethought .:

1. Make up your mind to enjoy vacation to the full.

2. Decide beforehand on some things you wish to see and do each day, but do not crowd your schedule.

3. Remember, God is always close to you however far you may travel. It was He who first put man in a garden of pleasure, and intended him to remain there...to enjoy as well to preside over His creation. May this vacation prove most refreshing and enjoyable, and may your home look even more precious on your return.

Tempo di Vacanze

Le scuole hanno chiuso i battenti, le attività sociali si faranno meno intense. É tempo di vacanze, di prendersi qualche spasso all'aria aperta, d'intraprendere qualche escursione. Le vacanze, come tutte le altre cose nella vita, riusciranno meglio se pianificate in anticipo, prendendo cura di non sovraccaricare il programma della giornata.

Ricordiamoci che Dio é sempre vicino a noi, in gualsiasi luogo ci troviamo. É Lui che inizialmente mise l'uomo nel paradiso terrestre perché vi rimanga...e possa godere e regnare sovrano su tutto il creato. Possano le vostre vacanze essere piacevoli e rigeneratrici di forze fisiche e spirituali.

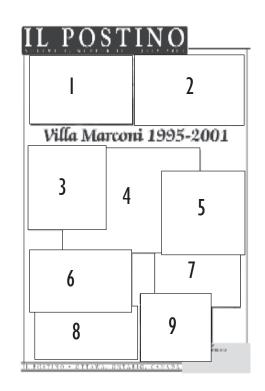
Notice / Avviso

No mass at 8:00am in July and August (Monday to Saturday). It will resume again starting Sept. 4. Masses already requested for 8.00 am will be said at 7:30am.

Pilgrimage - Montréal, Cap-de-la Madeleine, Ste-Anne di Buaupré - August 4, 5, and 6. For further information call 236-2304.

Non ci sara messa alle 8.00 durante la settimana nei mesi di luglio e agosto. Le intenzioni già scritte saranno alla messa delle 7:30am.

Pellegrinaggio - Montréal, Cap-de-la Madeleine, Ste-Anne di Buaupré - Il 4, 5, e 6 agosto. Riservate i biglietti se volete buoni posti. Per ulteriore informazione chiamare l'ufficio parrocchiale: 236-2304.



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6. Residents and organizers of Villa Marconi.

7. Officials stand at attention for the opening of the Marconi Centre entrance.

8. Volunteers help out in the Villa Marconi kitchen

9. Supporters of the arts and Villa Marconi attend a function at its Banquet Hall.

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Community / Communità

A week when everybody is Italian

by Colin Donelle

Between June 7 and 17 the annual Italian Week festival was held throughout Ottawa. This celebration if Italian ethnicity featured music, dancing, beautiful cars and, of course, wine and pasta. During this time it allows everyone to be Italian, if only for a while.

Some of the highlights of the "Settimana Italiana" included a gala dinner, a procession and concert by St. Anthony's Church, a car parade, the celebration of the accomplishments of Giuseppe Verdi and the conclusion which closed Preston St. to allow for dancing, music and arts.

The first weekend was witness to a gathering of the community for a celebration of culture and faith at St. Anthony's Church. With a stage set up on the steps of the church, an audience gathered for an outdoor mass and concert.

The car parade - which initially left Preston St. with a gathering of nearly 40 Fetas, Alfa Romeos and other Italian cars - continued to grow as it progressed en route

to the Parliament Buildings. A short stop on Sparks St. allowed the general public the opportunity to see first hand theses mechanical masterpieces, which even featured a Lamborghini. The parade later continued back to its starting point, to the honks and cheers of onlookers and car enthusiasts.

The collection of works of Verdi at City Hall celebrated his accomplishments and told the history of his life and time captured in his work. One of the only focused Italian educational pieces, the exhibit was well-attended throughout the week.

Finally the week concluded with a final bash which closed Preston St. to al-

low people the opportunity to walk down the street and enjoy the festivities. The entertainment was marked not only by the restaurant patios spilling onto the pavement, but a main stage which featured Luigi Scanga and Echi d'Italia exciting the crowds by performing clas-



Left: Entertainers sponsored by Chin Radio/TV International entertain the crowd. Below left: Ethnic dancers were a highlight of the week. Below right: The official opening of the Marconi Centre.



sic Italian music. The Ottawa Firefighters Marching Band and various street performers completed the realism of the European setting.

Mario Gianetti, part of the BIA which helps finance Italian Week, declared the week a success. "Italian Week was able to capture the spirit of Italo-Canadians and the

> people at large," which he attributes to not only the splendid weather, but also to the better publicity of the events. Gianetti describes it simply as "a success, a complete success."

Left: A procession at St. Anthony's Church. Right: Mayor Chiarelli raises the Italian flag at City Hall to open Italian





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PHUIU: ANGELU FILUSU



Week. Below left: The car parade travels down Preston Street. Below right: Volunteer Angelo Filoso receives recognition for his work during Friday's gala.

PHOTO: AMIT PATEL



Community / Communità

Madonna Della Risurrezione's feast on Fisher

by Chiara Mingarelli and Giovanna Mingarelli

Sun sets on Fisher Avenue as the streets close for Madonna della Risurrezione's annual festival. The avenue is alive with children young and old, as the baking, cooking, singing, and eating are about to commence. The smell of sausages and melodies of classic Italian music fill the air as we make our way down the flagged path leading to the main stage.

There one discovers hand made goods for sale, as well as a wealth of mouth watering Italian foods, lovingly made by the women of the parish. As one looks closer to the carefully laid out tables, it is hard not to stare in amazement at the time and effort put into every single napkin and oven mitt.

We asked Giulia Imperiale, the main organizer of the craft tables, how she does it. She replied: "We are all like sisters – and we've been doing it for eleven years." They sell their wares at Westgate Shopping Centre in the off-season to raise money for the parish. She also recalls that at first, only Italians would come to the festival, and now everyone comes.

As we continue down the decorated pathway to the stage, we are welcomed by a mass of gleefully swaying quilts from the highland dancers, from the Katharin Robinson School of Highland Dancing. Following this beautiful display are the Pop Showstoppers: very talented performers from the Ottawa Conservatory of Music. The youngest, Jenna Taggard, sang with so much soul and passion, you would never know that she was only eight!

Heading back towards the street, we pass the barbeques sizzling with sausages, hamburgers and hotdogs. There, we meet a lively bunch of teenagers clad from head to toe in either Kappa or SPX wear, all starving for sausages. Amongst these young men were Fabio Marrelo, Steven Mazzuca and Tony Colasante who all expressed a great joy for being at the festival, and having fun with their friends.

Finally, we caught up with Antonio Pannunzi, *O.M.I.* As the parish priest for nine years at MDR, he has full

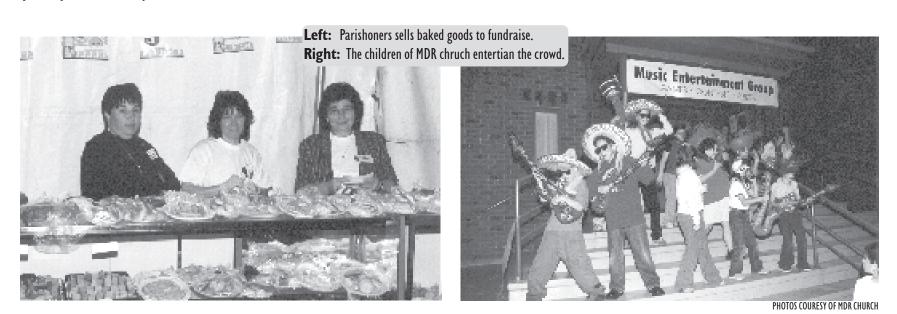


Left: Attendees gather under a tent to enjoy live entertainment. Right: Volunteers barbeque food to help in fundraising efforts.

responsibility over the well being of the festival. In speaking with Padre Pannunzi, we discover that the festival has come a long way within the time that he has been

possible without the effort and dedication of the community and would like to thank them for their support. As the night comes to an end, families slowly head home with smiles on their faces and full bellies awaiting another night of exciting and fun filled festivities.

Not even the rain could dampen the spirit of the festival. What a wonderful evening of festivities. One couldn't ask for more. It was well worth the trip and we'll definitely return next year.



In the beginning, the festival was only held on the

Sunday and was limited to the front of the church. Now,

the celebration lasts for three days and three nights ac-

companied by a large variety of performers such as, ma-

gicians, dancers and singers. Cotton candy stands, giant

jumping mattresses and a small variety of organized

games also line the closed off streets of Fisher avenue,

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Tutti d'accordo a Stoccolma

with the parish.

Certe sostanze chimiche sono pericolosissime. Gli scienziati le chiamano sostanze tossiche persistenti e nel linguaggio quotidiano, la sporca dozzina. Parliamo qui del DDT, del PCB, della diossina, dell'aldrin, del dieldrin, dell'endrin, del mirex, dell'esaclorobenene, tutte sostanze usate nella produzione di pesticidi.

Per cui, attenzione ai pesticidi!

Quello che gli scienziati hanno scoperto recentemente è il fatto che queste sostanze sono capaci di spostarsi per lunghe distanze, sia attraverso il mare che l'aria. Quando queste sostanze, poniamo, inquinano l'aria in Cina, possono poi essere rintracciate in Canada. Sono dodici queste brutte sostanze, che col passare degli anni, vengono poi ritrovate nel sangue umano, con gravi conseguenze per la salute. Infatti, un'altra caratteristica di queste sostanze è che sono persistenti, cioè durano a lungo. Inoltre si depositano e si concentrano nei luoghi dove il clima è freddo.

Agli Inuit, cioè gli eschimesi, piace mangiare la carne delle balene. Le balene e gli altri animali che vivono nelle zone artiche contengono ora una percentuale crescente di queste sostanze nocive, che una volta ingerite, passano dalla madre al neonato tramite al placenta ed il latte materno.

Merita notare un'altra scoperta degli scienziati, cioè l'effetto "a cavalletta," vale a dire l'abilita di queste sostanze di depositarsi sulla superficie delle acque oceaniche e poi di evaporare lasciandosi trasportare ancora per migliaia di chilometri. Grazie a queste scoperte degli scienziati, i governi hanno preparato un

di Carletto Caccia

accordo internazionale per la riduzione e poi l'eliminazione delle dodici sostanze sporche.

Le discussioni cominciarono a Montreal due anni fa e si conclusero - dopo quattro incontri - a Johannesburg nel Sud Africa. La presidenze di questi incontri venne assegnata ad uno scienziato canadese di nome John Buccini, cui va il merito de aver portato in porto un accordo alquanto difficile. Pertanto qualche giorno fa a Stoccolma in Svezia l'accordo è stato firmato da diverse nazioni, e prima tra queste il Canada. Quando 50 nazioni avranno posto la firma, il trattato sulla riduzione e l'eliminazione di queste sostanze nocive entrerà in vigore. Ogniqualvolta i governi decidono di dare precedenza alla salute pubblica, sono buone notizie anche se le grosse società chimiche restano silenziose.

One man's "piece of junk" becomes a museum display

by Luciano Pradal translation by Francesco Loriggio

Dr. Mauro Peressini, an ethnologist at the Canadian Museum of Civilization in Hull, Quebec, is preparing an exhibition on Italian traditions in Canada. For some time now, he has been identifying and cataloguing objects, documents, personal histories which will be part of the exhibit. The exhibition, due to open in 2003, will focus on four basic themes: work, social relations, religion and eating habits.

Collaborating with Peressini on the project are a number of individuals in Vancouver, Winnipeg, Toronto and Montreal. Here in Ottawa, Peressini's assistants will be Luciano Pradal and Ariella Hostetter. Meetings with some Ottawa residents of Italian origin have already taken place, allowing Peressini an opportunity to familiarize Luciano and Ariella with interviewing techniques.

One of these meetings involved Joe Amendola and Luigi Dal Grande. Joe has a passion for older model cars. He owns and maintains, a four-door Model A 1930 Ford and another 1931 Ford of the same type – fourdoor, Model A – but a convertible this time. He is particularly proud of his Fiat 500, famously known as the Topolino.

He remembers with some emotion how he managed to obtain this precious "piece of junk", as he calls it affectionately, and explains to Dr. Peressini the many hours he spent to put it in functioning order. Now, during the summer months, Joe drives his Topolino with great pleasure, knowing he will attract the curious gaze of all passers-by.

He has restored the car to its original mouse-grey color. He insists on the relevance of this detail. It reminds him not only of the history of the Fiat 500 but of his own past. He started working when he was twelve years old, at a garage in Cosenza, the largest city near Mendicino, the village where he was born. As it happened, in those years the Topolino was the most popular car in Italy.



Dr. Mauro Peressini discusses Italian culture with Joe Amendola and his "piece of junk".

Luigi Dal Grande has fashioned some scenes of life in the Veneto region of the fifties, very interesting both from an artistic and from a cultural perspective. The Dal Grandes also have assembled an excellent collection of kitchen utensils and other tools from earlier periods.

After emigrating to Canada, Luigi and Joe were been able to stay in the trade they trained for and practiseded in Italy, although, of course, not without making the adjustments the new place and the new times required. Joe is still a mechanic. Luigi, who has retired, has continued to dabble in carpentry, with which used to make his living.

It was Delia, his wife, who encouraged him to create objects, and from the love they shared for art came the idea to create the scenes of life from the Veneto region, as they knew it when they were there. Their collection thus fits perfectly with the themes of the exhibition.

We urge all Italian Canadians to participate in this important endeavor of the Canadian Museum of Civilization. For further information please contact Dr. Mauro Peressini (776-8214), Ariella Hofstter (737-3804) or Luciano Pradal (729-3080).

Italian folk dance believed to cure sickness

by Fiona Story

The dance has been described by the author Goethe as "three girls, one with a tambourine and castanets are used by the other two. The two girls with the castanets execute the steps. The girls steps are not distinctive or even graceful basically they step in time and spin around in place using the castanets, when one tires, she trades places with the tambourine girl."

In the Italian culture, the Tarantella evokes images of a frenzied spinning dance traditionally played at weddings but it has a history and myth spanning several centuries. Tarantella alone so it is often danced by couples or two females.

The earliest mention of the Tarantella is the St. Vitus Dance in 1374, after which it vanishes until the ballet, "La Tarentule", produced by Jean Coaralli in 1839. In 1844, the dance was introduced to the public by Madame Michau.

Three sources of origin for the dance are given. The first originates with the bite of the Tarantula, Arania, or Apulcian Spider. The dance itself was used to cure the poison from the bite of the spider. Town folks would play music and the afflicted person would dance non-stop to avoid succumbing to the poison. The second origin is in the religious story of the St. Vitus Dance which is commonly referred to as the outbreak of dancing in the Middle Ages. The myth begins with the young people of Saxony dancing in the churchyard of St. Magnus. Fifteen youths and four girls were dancing and singing so loudly they disturbed the priest. Angered, he prayed to God and St. Magnus to make the youth dance for a whole year. Apparently, the outbreak of dancing went unexplained until the realization that the dancers had been bitten by the Tarantula Spider.

Another source for the dance is said to be in the towns, Toranto and Tarantum. Women who worked in the fields would use frenetic dancing when they were bitten by spiders in order to sweat the venom out through the pores.

The Tarantella-type of dancing is not limited to just Italy. In Buzabatt, Persia, there is a Tarantella dance which is similar to the one found in Sicily. The Furlana or Fourlane found in Venice is also similar to the Tarantella although it is more irregular and brusque and danced mainly among gondoliers. The music is played in molto-allegretto style. The Saltarello in Rome and Venice also bear some semblance to the Tarantella.

Other variant spellings include Tarentule, Tarantel and Tarentella.

It is a popular native dance of Southern Italy, set in abbastanza mosso tempo.

The dance, originally an Italian folk dance of the lower and middle classes, has been labeled as a dance to cure sickness and a dance of courtship.

In the version of courtship, the dance has the woman using rapidity and liveliness to excite the love of her partner. In turn, the man tries to charm her with his agility, elegance and demonstrations of tenderness. The dance is one of unity, separation which sees dancers flying into each other's arms only to bound away again.

It is considered unlucky to dance the

Dancers with the group Corale Abruzzes e perform a Tarantella at the Venetian Ball in February.



PHOTO: ANGELO FILOSO

IL POSTINO

Villa Marconi An Italian-Canadian Landmark

by Laura D'Amelio

Down on Baseline Road, the sounds of construction and a steady flow of visitors are making life more exciting for workers, volunteers and residents at Villa Marconi. there is a lot going on at this building which has become an Italian-Canadian landmark.

In late 1989 and early 1990, a group of local Italian professionals began to show concern for the seniors in their community and discussed the necessity of a facility that would address their needs. At the same time, the Ontario government announced the creation of 600 additional nursing home beds to be distributed only to non-profit multicultural organizations.

Volunteers were quick to react, assessing the need and support for a nursing home project for the Italian community, incorporating the project under the name Villa Marconi and submitting a 300-page application to the Ontario Ministry of Health. By August of 1990 Villa Marconi Inc. was awarded a licence for 60 nursing home beds.

But where to put them? A site had to be chosen, design and construction had to take place and a financial plan established before the project was to progress. Volunteers held fundraising events to be able to afford office space and tackle all that had to be done. It would be five years before the initial work was completed.

The Convent of the Holy Cross, a simple building made of yellow brick, was purchased in 1995 for \$3.45 million. The convent, which has a chapel, large kitchen and large community hall, was built in 1956 on eight acres of land. Facing the experimental farm, and having an apple orchard on its grounds, the building sitting at 1026 Baseline was a peaceful and a modest start for the early organizers of Villa Marconi.

In March of 1995 Villa Marconi put a down payment of \$250,000 on the building and a waiting list was started. A major campaign was started to raise the \$500,00 dollars needed to take possession of the building in September of the same year and the group was successful. A ribbon-cutting ceremony and open house took place on Sept. 17.

Fundraising continued and Villa Marconi was used as a social and recreation facility at first to help raise the money needed to update the building. While the large spaces of the building were in good condition, renovation had to take place to meet nursing home regulations.

Campaigns reached totals in the millions soon. In 1997, Villa Marconi got a visit from Premier Mike Harris and an infusion of money from the province to the tune of \$2.4 million. Later, the region of Ottawa-Carleton gave \$1 million towards the project.

With the money in place, there was still more to be done.

Building a Home

With a number of committees set up to take care of the various aspects of Villa Marconi, the construction committee had the largest job by far. To meet the regulations set out by the province, Villa Marconi needed to be renovated. Rooms and halls must have certain dimensions and facilities for cleaning and other functions had to be added.

Tony Varriano was approached by Luigi Mion and the Villa Marconi board to add his expertise to the table a couple of years ago. Varriano owns his own construction business Right Forming Ltd. which typically works on high rise buildings.

In his first look at Villa Marconi, Varriano noted that "the building is unique and stands out because of its high ceilings and large corridors." However, the work was clearly laid out for him.

Varriano's goal was to create "something that could work financially and efficiently." To date, he is proud of his work. In weekly construction meetings it is clear that his work is far from over as well.

Men in business suits and those with hardhats next to their folders bounce ideas off each other and address problems every Tuesday in the Construction Committee meetings that Varriano heads.

Though meetings are time consuming, Varriano says that the fact that everyone



"My goal is to create a place where people feel welcome and cared for. Like they were going to their little square in the village and meeting friends," says Walter Cibischino, co-chair of Villa Marconi's Long Term Care Committee.

has a different opinion creates a strong board and a strong organizational structure. Villa Marconi is headed by Luigi Mion, whom Varriano calls a "tough man that keeps the group together." Varriano says that together construction and other aspects of Villa Marconi fall into place fairly smoothly.

By June of 1999 Villa Marconi, a 60-bed long-term care facility, recreation and social facility, gathering place and community centre, was officially opened. The public came to see the building, including its 36 private and 24 standard rooms, dining and recreation rooms, lounges, gardens, bocce ball courts and residents quickly filled the rooms.

Since then, Villa Marconi has been functioning happily but work was far from done. A 64 bed extension was ordered for the back of the building to answer to the demands of families in the community.

One set back occurred in the construction of the newest addition of Villa Marconi. "Construction started at the end of last summer, but it should have started a couple of months earlier," explains Varriano, "Then we ran into a terrible winter which also cost us a couple of months sity in the design of Villa Marconi in the skeleton of what is to become a thriving new wing.

Colizza, an architect by trade, was approached in 1995 to renovate the banquet hall of the original building. From there his work was extended to planning studies to "utilize the property and land and to expand to accommodate a long-term care facility."

Colizza's first designs had to follow the guidelines of the Ministry of Housing which included the sizes of rooms, be able to plan for the future of Villa Marconi, accommodate recreation facilities and create an atmosphere of home.

For example, the kitchen was built slightly over-sized in phase one of construction to accommodate the new wing that was to come later, the ground floor of the original building was designated as common space, and the windows were lowered so residents could see outside even if they were sitting. It was also important to get the indoor surroundings of the residents to feel like home, in the case of Villa Marconi, to have a certain "Italian" feel to it.

"It's important to a sense of community and respects the cultural characteristics of the Italian-Canadians," says Colizza about the interior design, "We had to think about furniture, colour, fabrics and even the wood trim to try and get a European touch."



to reach completion."

Though workers were expectant to place the finishing touches on this second phase by the end of June, completion is now aimed for the end of August, with ribbon-cutting ceremonies already scheduled for September.

"The Italian community should be proud," concludes Varriano whose main pride is in creating a building that has a comfortable and home-like atmosphere. To create such a feel was another job completely.

Designing for Necessity

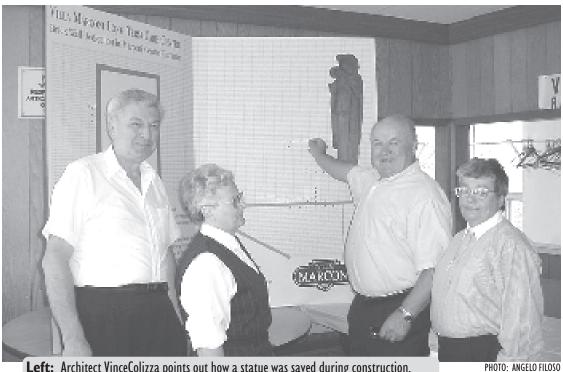
As Vince Colizza tours the work being done on the 64-bed extension during a spring heat wave, he explains each wall and design with loving detail and expertise. He points out the utility and necesThe challenge says Colizza was to achieve a delicate balance between residential characteristics and institutional ones. "It has to be durable but friendly," says Colizza pointing out the bistro feel of the main floor.

Outside, a courtyard and garden were created to be wheelchair accessible and barrier free so residents could enjoy plant containers over flowing with flowers and tomato plants.

With the initial work completed, planning began on the 64-bed extension. Now, the outlines can be seen in the two-story

Continued on next page





building of accommodations for patients with various needs, especially those with alzheimers who require room to walk around without any obstructions.

In this new addition, every room has a good view of gardens or bocce courts and there are quiet rooms at the end of each hall. "We try to accommodate as many different types of personalities," says Colizza.

Colizza has also added private dining areas in addition to the group dining rooms to accommodate residents who prefer a quieter meal or residents who may have family come for dinner.

"The beauty of the Italian culture is that it is founded in family values. There is support and the families come out to help and visit residents, so we provided extra space," says Colizza who has done the same in common areas and balconies.

In a few months the project will come together and Colizza can see what is now concrete and metal be filled with comfortable residents. With the physical necessities in place, the nursing stations and rooms just need to be occupied.

Making it Work

Walter Cibischino, who is part of both the publicity committee and long-term care, has to talk over the sounds of construction happening outside the office window to explain how these offices get filled. Working at Villa Marconi from almost the beginning, Cibischino has seen the management of the facility evolve.

The building is separated in two parts: the long term care facility and the Marconi Centre, used for social gatherings and community events. Villa Marconi employs a company called MetCap based in Toronto, that comes in about three or four times a week to help run the long-term care facilities. "My goal is to create a place where people feel welcome and cared for. Like they were going to their little square in the village and meeting friends," says Cibischino who knows that the job is done well when the "list of residents waiting to come in here is never-ending long," "Villa Marconi is operated on the funding of the Ontario government, by the local municipalities and the income we get from families for having their loved ones here," explains Cibischino, "But that is not enough and we need to make up the gap." "There are two different objectives here: one is the renting and the mortgages to construct and the other is to tackle the PHOTO: AMIT PATEL

on-going gap that we are faced with - a shortage of funding."

Cibischino says the challenges of running such a facility, including overseeing construction, the Marconi Centre and the long-term care facility, are "not a joke." But he recognizes that perhaps the hardest job goes to the fundraising committee

"They have to come up with new ideas for fundraising," says Cibischino, "like the new brick by brick campaign. These people are not just a formal committee, they are hard working people."

With such shortages though, Villa Marconi continues to grow. Cibischino explains that it is more cost efficient for Villa Marconi to administer 124 beds, rather than just the original 60 beds. Much like the amalgamation of the City of Ottawa, says Cibishcino, Villa Marconi can look over more beds with one central organizing group.

But there is another part to this equation of money and facilities. "If we don't take care of these 124 people, mostly of Italian origin, who would have done it?" The main cause of Villa Marconi Cibischino proclaims is the well-being of our seniors and to service the public.

"The province gives us enough money to hire two nurses, but families tell us that we need four nurses. Where do we get the money for that?," asks Cibischino, "What people need to know is that if they help us [through donations] we will give the money back to them."

In the future, Cibischino sees plans to revamp the Marconi Centre and the garden area. There is so much potential on this land says Cibischino but it depends

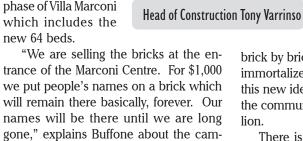
Left: Architect VinceColizza points out how a statue was saved during construction. **Right:** Gino Buffone and President Luigi Mion show sisters of the Addolorata their bricks.

money to Villa Marconi," says Buffone, "We received a positive response for the most part."

"Some people didn't think it was possible, that it was never going to be built," says Buffone but now the negative remarks are small and less frequent.

In addition to the money raised through events at the Marconi Centre, the fundraising committee has established a new campaign to help fund this second phase of Villa Marconi which includes the new 64 beds.

paign.



The most challenging thing about fundraising is to explain to the community that the donations are benefiting the facility but also provide a tax write-off to the donor.

"There are three things about donations: one, they help Villa Marconi, two, they get a tax benefit, and three, with the



brick by brick campaign, their names are immortalized," says Buffone who hopes this new idea will stimulate the charity of the community to raise the need \$2.5 mil-

PHOTO: ANGELO FILOSO

There is some support from corporations but Buffone believes that the fundraising account are filled by 50 per cent corporate donations and 50 percent personal donations.

"The Italians have a corporation now run by Italians, managed by Italians that will continue for the future. So we should all be proud and come on board and try to help."

on if they can get the help they need.

"We are trying to maximize every cent, for the betterment of today and for the future."

Brick by Brick

"About six years ago, Lucio Appolloni called me for a meeting on Preston Street at the rented office," says Gino Buffone of his start with Villa Marconi. A number of other people were called upon for their services as well, including now president of Villa Marconi, Luigi Mion.

In the first phase of fundraising for Villa Marconi, volunteers such as Buffone went door-to-door to solicit donations from neighbours and "paesans." Eight months later, they had raised \$60,000 from just this simple method. "Every family offered



PHOTO: ANGELO FILOSO

IL POSTINO

Arts / Arti

WANTED: Joe Avati

Joe Avati is a wanted man. Across this country and around the globe, Avati is being called on by Italian communities to tell them more about themselves.

Avati is an Australian comedian who picks out the hilarity of his Italian ancestry and lifestyle, giving him the nickname of the "Italian Seinfeld."

"I'm an Australian so I love buttering my bread," Avati says. "I got to my grandmother's house, get a bit of bread, open the fridge and there's a tub of butter. 'You little beauty!' I open it up. Olives!"

From bringing home a "mangiacake" girlfriend to making tomato sauce, Avati's jokes are delivered in a thick Australian accent peppered with Italian. Audiences familiar with the language and even those who aren't are finding themselves falling off their chairs in laughter.

Though he has only been performing his one man show Livin' La Dole-Cheque Vita for just over two years, Avati has won the hearts of displaced Italians all over the world.

Avati credits his popularity in Canada to a combination of Napster, his website and e-mails. Avati put his material on Napster as an experiment to see what the response was and by now more CDs of his act have been burned than anyone can count.

"What Napster has done for me is made me a household name in a few months all over Canada. Wherever there is Italians I've gotten e-mails from them saying the same things."

And what are they saying? Italian-Canadians want to know when is Avati coming to Canada to perform and where, how to get a hold of his CDs and how Italians in Australia can be so similar to Italians in Canada.

"Italians are exactly the same, everywhere you go. It's uncanny how similar they are," says Avati whose promotional tours have taken him as far as Scotland. "In my material there's a few adaptations but nothing major. Due patate is due patate all over the world."

Avati's family is from Calabria, Italy, though Avati himself was born and raised in Sydney, Australia. As a child Avati was a quiet and shy boy but by high school his musical talent on the piano and guitar gave him the dream of being a pop star. In his university career, Avati

took a different route and studied food science, graduating at the top of the class with honours.

It was in his last year at University that Avati realized the potential of his family's idiosyncrasies. At an Italian fundraising event in Sydney Avati told a nonna joke and the crowd respond in hysterics. He started getting calls to perform at Italian functions and the rest "took off like a rocket." Avati soon found out that his own family's characteristics out were the same for every Italian family across Australia, and in fact, the world. His one man show La Dole-Cheque Vita has drawn in 60,000 fans in just over six months, making it the most successful Italo-Australian show in Australia's history. His skits and jokes have been complied into two CDs: Livin' La Dole-Cheque Vita and his newest, Live and Unpluggato.

In Australia Avati has been credited with bringing together the Italian generations and communities like nothing before. "Like most other Italian communities all over the world, with the younger generation especially, it tended to be that they were moving apart," says Avati. "They didn't want to become Italian, didn't want to know about being Italian."

"Through your adolescence you're growing up thinking I'm not entirely Italian but I'm not entirely Canadian or Australian or American. So, you try and find that middle ground. What the CD has done is define that middle ground," says Avati. He goes on to explain that the beauty of this CD is that people see that other people were going through the same thing and that they weren't alone.

With everyone laughing at their similarities "all of a sudden you forget about the middle ground and it's cool to be Italian," says Avati with a smile, "It's all right to talk about nonno and nonna."

Avati's show is also clean and non-offensive, appealing to every generation in the Italian community. "For the first time ever, this can be a show where the nonni, the parents and the grandchildren can come and have fun and laugh without being embarrassed."

"We have fans that are this big," says Avati holding his hand out to indicate the average height of a six or seven year old and laughing at his shear amazement of his drawing power.

From the beginning Avati has easily sold out shows across Australia, selling out shows within hours or with little or no promotion.

Avati describes the fame as surreal. "I never thought I would be performing outside of Sydney, let alone becoming famous in Australia, let alone becoming famous globally."

And fame has brought a number of surprises. Avati has had people copy or impostor him in Australia and even Toronto. "In Toronto someone was selling tickets based on me being at some sort of a night club I wasn't even at, I wasn't even in the country."

It was also in Toronto that Avati was selected to be the "Sunshine Boy" for the Toronto Sun newspaper last April.

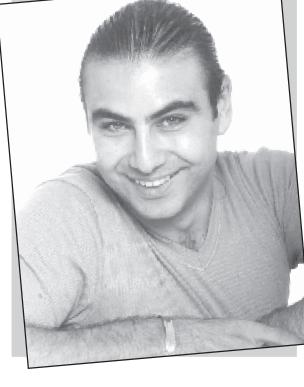
Currently Avati is working on making it easier for Canadian fans to get real copies of his CDs. By bugging local music stores enough, Avati suggests, they may have his CD brought in.

After his stay in Ottawa, Avati is visiting Toronto and various cities in Southern Ontario to complete his promotional tour before heading back to Australia. There he will do a mini-tour, one of his last in a long while, before he heads back to North America around September to satisfy the appetites of his fans here.

Vancouver, Calgary, Edmonton, Sault Ste Marie, Ottawa, Montreal, Toronto, London, Windsor, Hamilton and

Niagara Falls are the markets Avati plans to tackle first. "But our motto is, wherever there are Italians and there is enough to do a show, we're going," says Avati.

"A lot of e-mails from Ottawa said, if you are going to do a show in Montreal, we'll go, if you're going to Toronto, we'll go. But no, we are coming to you, we are coming to your town. 30,000 is enough." Look for Avati to arrive in the fall but until then, satisfy your funny bone by visiting www.joeavati.com.au for more information about this Italo-Aussie and to hear some of this material.



This Italian Aussie is bringing laughter wherever he goes, he just can't get there fast enough by Laura D'Amelio

Page 8



AURUN

Joe Avati: un comico italo-australiano alla conquista del Nord America e l'Inghilterra

Lo spettacolo di Joe Avati "La Dole-Cheque Vita" è uno degli spettacoli italoaustraliani di maggiore successo: 6 mesi di programmazione e circa 60.000 spettatori. In Australia, nessun artista di origine italiana , del passato o del presente, è stato capace di dare nuova vita alla " passione di essere italiani" come ha fatto Joe Avati.

La sua storia è quella di un ragazzo

pieno di talento, che è passato dall'essere un autore di canzoni, durante le scuole superiori, allo studiare scienze dell' alimentazione all'università, laureandosi con il massimo dei voti: poi, la "conversione" alla commedia, che gli ha permesso e gli permette tutt'ora di far ridere gli italiani per tutta l'Australia.

Quello che rende unico Joe Avati è la sua grande abilità di sottolineare le cose

ovvie, senza necessariamente puntare sull'ovvio': combinando questa abilità particolare con pungenti osservazioni sullo stile di vita degli italiani in Australia, Joe Avati ha conquistato tutti, dai bimbi di 7 anni agli anziani che amano chiamarlo "The Italian Seinfeld".

Anche qui a Ottawa in tournée dal 13 a 16 giugno, Joe Avati ha riscosso un ottimo successo, promuovendo il suo nuovo CD "Livin La Dolce Vita". Per questo caso ha programmato un tour per il 2001 nel autunno, che lo vedrà esibirsi in città come Toronto, Windsor, Sault St. Marie ed Ottawa anche per il 2002 in New York o San Francisco in quella che si preannuncia come una vera e propria "conquista del Nord America."

> - Angelo Filoso with files from Il Cittadino Canadese

Community / Communità

Italian Relay Team races across Canada

by Giorgio Zanetti

On the 14th day of their journey across Canada, the Italian Relay Team for Peace, Friendship and Solidarity arrived in Ottawa during the afternoon of June 4.

The team, comprised 25 marathon runners followed by 10 support peoples with seven campers, started the run in Vancouver on May 22. The run finished in Montreal on June 5 after 4,855 kilometres.

The Relay Team for Peace initiated their activities ten years ago with a 2,900 kilometre run from Piacenza, Italy to Moscow. Since then the runs have turned into annual events taking the team across the globe.

In 1992 they accomplished a 5,185 kilometre run from Los Angeles to New York, in 1999 they went to Australia for a grueling 5,555 kilometre Darwin to Sydney run and in 2000 they completed the 3,340 kilometre run from Santiago di Compostela, Spain to S. Giovanni Rotondo, Italy.

The newspaper Libertà, originating from the team's hometown of Piacenza, Italy, described the Canadian

journey "like diving into an incredible nature, ...with visions of moose, brown bears... and beavers "

The main goal of these runs is to promote peace, friendship and solidarity amongst people and countries. In addition, during the Canadian run, they were promoting the use of defibrillators, a compact device used to "restart" the heart after a cardiac arrest.

On June 4 the convoy of runners and their support arrived at Lincoln Heights Galleria, escorted by the OPP. With the 25 runners leading the way, and with an additional escort from the Ottawa Police and RCMP, the group continued along the Western Parkway to Parliament Hill.

Gathered around the Centennial Flame, with the Peace Tower in the background, the group was officially welcomed to Ottawa by Mario Cospito from the Italian Embassy, MP for Ottawa Centre Mac Harb, Larry Bertuzzi president of the Associazione Emiliana di Ottawa, and by a small but enthusiastic group from the Italian community.

A dinner held in honour of the Relay Team was hosted at Ottawa St. Anthony's Italia Soccer Club the same night. Opened by opera performer Nadia Villani singing both the Canadian and Italian anthems, the audience was witness to an exchange of national flags between Larry Bertuzzi and Giuseppe Spiaggi, organizer and promoter of the relay run. This same Canadian flag will be officially presented to the mayor of Piacenza on June the 27.

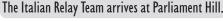
Throughout dinner, in addition to the warm words of welcome delivered in Italian by MP Mac Harb, and entertainment by the Duo Oz, there were various exchanges of commemorative plaques, letters and memorabilia from the City of Ottawa, Italian Embassy, National Congress of Italian-Canadian (Ottawa District), Associazione Emiliana di Ottawa and the Italian Relay Team.

Highlights of the evening included performances of Maestro Corrado Casati and tenor Gianni Zucca, both members of the Relay Team, who entertained the numerous people present at the evening with versions of operatic pieces and popular Italian songs.

Early on Tuesday morning, before the Relay Team left for Montreal, some members of the organizing committee and supporters went to say goodbye to them over coffee and donuts at a local café.

Thanks to the efforts and good co-ordination of the members of the organizing committee and the support from the members of the Associazione Emiliana di Ot-

> tawa, chaired by its president Larry Bertuzzi, the events for welcoming the Relay Team to Ottawa were without any doubt a great success. The Associazione Emiliana di Ottawa acknowledges and offers a heartfelt thank you to the many sponsors that helped make the evening a success.





Recentemente, un coro della città di Carpineto Romano è venuto alla nella nostra capitale per cantare e per condividere le loro esperienze con la comunità italiana del Canada. Visitando Villa Marconi, al coro, il cui nome ufficiale è: "Associazione Culturale Coro Polifonico D. Stella" è stato presentato una targa come ricordo del loro viaggio e delle loro esperienze canadesi esperienze in Canada. Segue una breve storia del coro.

Il complesso vocale, fondato il 1 giugno 1984 dall'attuale Direttore e costituito in associazione il dicembre 1988, opera con un organico di 20 elementi, suddivisi nelle canoniche 4 voci: soprani, contralti, tenori e bassi. Creato come centro di formazione e promozione culturale, svolge una intensa attività concertistica partecipando a rassegne canore.

L'associazione persegue una duplice attività musicale

volta da un lato alla ricerca artistica settore del canto corale classico e moderno, dall'altro alla valorizzazione e rivalutazione del repertorio della tradizione carpinetana.

Particolare cura, inoltre, è stata messa nello studio delle partiture del migliore folklore regionale e nazionale. E presente alle più importanti festività liturgiche con l'esecuzione del repertorio di polifonica classica, ed ai momenti più alti di vita associativa con musiche rinascimentali e moderne.

Si è esibito il 10 settembre 1991 davanti a Giovanni Paolo II, in occasione delle celebrazioni del centenario dell'Enciclica "Rerum Novarum" di Leone XIII, di origine carpinetana.

Visita in Canada con il patrocinio della regione Lazio composizione della delegazione ufficiale del comune di Carpineto Romano.

CALENDAR OF EVENTS

July 8, Sunday Annual Picnic at Upper Canada Village Associazione Emiliana di Ottawa

July 8 - 22

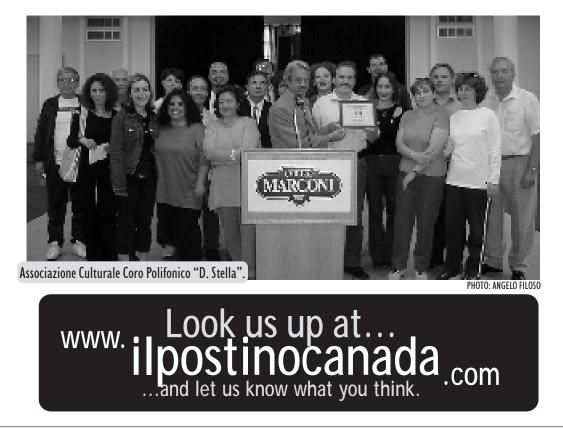
A retrospective of the Italian Director Valerio Zurlini Presented by the Embassy of Italy Auditorium of the National Archives of Canada For more information call 232-6727

> July 29, Sunday **Picnic at Vincent Massey Park** Club Vicentini di Ottawa

July 29, Sunday Pilgrimage to Ste-Anne in Cormac, Ont. For information call Rita Parisi at 226-3865 or Caterina Zacconi at 225-6652

July 29, Sunday Annual Picnic at Vincent Massey Park





Associazione kapinesi

August 4, 5, and 6 Pilgrimage to Montreal, Cap-de-la Madeleine, Ste-Anne di Buaupre St. Anthony's Church For further information call 236-2304

September 7, Friday Villa Marconi Annual Golf Tournament Call 727-6201 for more information

September 8, Saturday Villa Marconi Anniversary Gala Call 727-6201 for tickets

September 9, Sunday Ribbon-cutting ceremony for Villa Marconi's ne w 64-bed extension Call 727-6201 for details.

Food / Cibo

"Parma Ravioli is 'Pasta Fresca' and 'Pasta Fresca' is Parma Ravioli."

by Oliviana Mingarelli

In true Italian tradition, brothers Giuliano and Carlo Zucconi accompanied by their partner Richard Righi, have dedicated themselves the manufacturing of fine fresh pasta and quality sauces.

Giuliano has dedicated over 20 years of his life to the culinary arts. He has owned his own restaurant and worked in some very distinguished restaurants, however five or six years ago he decided to take a risk.

With the help of Carlo and Richard they would try to run an already successful pasta company: Parma Ravioli. Originally established in 1980 by the Chiappa family, the three men undertook the honor of continuing the old Italian tradition of making pasta.

Since taking over Parma Ravioli each of the men have been able to contribute the continued growth of the company. Parma Ravioli now supplies pasta to many of Ottawa's finest hotels but has remained accessible to the public by selling pasta directly from their location on Wellington St. It is here that orders can be placed by anyone for almost any kind of pasta.

The staff at Parma Ravioli can custom make pasta for everyone's needs and tastes. Not only can they customize the ingredients of the pasta such as lemon flavored angel hair pasta or egg-less pasta but they can also customize the thickness and size of it.

One of the nicest things about these pasta makers is that they use all natural ingredients. You know when you buy their pasta that there are no preservatives in it therefore you can sit down and have a healthy effortless meal. Giuliano was kind enough to send me home with some of his freshly prepared lasagna and garlic bread.

In all sincerity, I did not think that any type of oven ready lasagna could possibly impress me. One of the first things I learnt as a child was how to make excellent lasagna. However, after having a bite my friend (who is also Italian) and I both agreed that it was excellent. It was one of the few excellent lasagnas I have eaten that my grandmother or I did not make.

In fact, Parma Ravioli has recently made tasting their fresh pasta even easier. Approximately four weeks ago they opened a lunch counter that daily serves lasagna, a straight pasta (such as linguini), a filled pasta (such as cannelloni), and a meat product. Through almost entirely word-of-mouth advertising, Parma Ravioli has become increasingly popular as a luncheon spot.

At the end of my meeting with Giuliano, and a brief conversation about making gnocchi, he gave me a tip which I have decided to share. For anyone who has wondered why gnocchi have a tendency to become mushy and stick together after freezing, here is a way to store them and keep them perfectly separated. Before putting them in the freezer sprinkle some semolina on them. It's simple, but effective.



Il sugo dei Mingarelli

Once you've gotten your fresh pasta from Parma Ravioli, why not try out one of my favourite sauces which has actually been passed down in my family. Originally from Bologna, my family remains true to their Italian roots and are especially close to the foods of the region, as any good Italian is.

For the best results, make sure your ingredients are fresh and prepare enough to satisfy hungry friends and family.

6 hot Italian sausages cut to 2" pieces 4 tbsp olive oil 1/2 minced onion 2 garlic cloves 2 cans diced tomatoes I can tomato paste 2 tbsp fresh basil 2 tbsp fresh parsley I bay leaf I tbsp pepper 1/2 tsp hot red pepper ¹/₂ cup red wine salt to taste

Fry the Italian sausages in the olive oil until golden brown then add onions and garlic. When sausages are cooked add diced tomatoes and tomato paste. Fill the diced tomatoes can with water and add to mixture. Stir.





Add basil, parsley, bay leaf, salt, and both peppers. Bring the sauce to a hard boil until the oil rises to the surface (about 5-10 min) after which reduce heat to med-high for approximately 15 minutes while stirring frequently. Once the sauce has begun to boil down reduce temperature to med-low. Allow sauce to simmer for at least 4 hours. The longer it has to simmer the better the sauce will taste. Add the wine approximately 15 minutes before serving.

Serve with your favorite pasta!

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..and let us know what you think.

POSTINO ΙL

Health / Salute

Cupping therapy

by Theodore Zombolas, C.Ac.

Cupping as it is known, is the use of glass cups to create suction on the skin of the patient. This treatment has been practiced for thousands of years in China. Fire is ignited and placed inside the cup to expel the air, thereby creating a negative pressure when placed on the skin.

The earliest records of cupping date back to the Han Dynasty, with historical records showing the Egyptians and Greeks using this healing art. Although cupping has been used throughout the world at one time or another, it is still used today in many cultures.

In ancient times of China, cupping method was called the horn method, because horns were used to hold the suction. Today there are various types of cups used which vary from ceramic, bamboo, plastic and glass cups including jars if necessary.

The many benefits of cupping include the regulation of Qi and blood in the context of traditional Chinese medicine. The effect of this therapy can be classified into two categories: the general improvement of circulatory functions, and local functions (removal of pain, relaxation of stiff muscles, etc.). Chronic joint rheumatism is one of the conditions for which cupping therapy is effective.

On muscles, it has a remarkable effect by removing congested blood, resulting in decreased stiffness in the muscles. Cupping therapy is generally used to treat common cold, pain of the back or lumbar region,

rheumatics, abdominal pain, gastralgia, dyspepsia, headache, hypertension, cough, pain caused by menstruation, venomous snake and insect bites and dermatosis, just to name a few conditions.

Cupping is used by acupuncturists as a treatment in combination to needle therapy or it can be used in needle-less treatments if the patient is not tolerant of acupuncture needles, if the treatment warrants it's use.

Dr. Theodore Zombolas performs

cupping therapy on a patient.

The cups are left on the area for 5-15 minutes. If the cup is big or with a strong suction, the time of retaining is reduced. Likewise, if the method is applied to the area where the muscle is thin or when it is in summer time, the duration of retaining is also shortened.

A single cup is applied when the affected area is small or the tenderness point is relatively confined. Several cups can be applied where the affected area is

broad. For example, the back, lumbar and buttock region and shoulder. When several cups are applied, you may notice that the cups are lined in an orderly and moderate distance from each other.

What will be noticed once the cups are removed, are red-blue marks where the cups created suction on the skin. This local discoloration is normal and is the result of the suction produced by the cups, and will soon disappear in a few days.

The benefits of cupping are multifold. Cupping regulates the flow of Qi (energy) and blood. It helps to draw out and eliminate pathogenic factors such as wind, cold, damp and heat. Cupping also moves Qi and blood and opens the pores of the skin, thus precipitating the removal of pathogens through the skin itself.

For more information in cupping, and acupuncture, please call (613) 838-3065 to see if this treatment is right for you, or book your appointment at the Ottawa Neck, Shoulder & Back Pain Clinic.



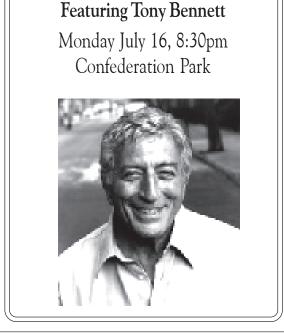
Embassy of Italy

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Classi di Educazione Fisica per Anziani



Contatto: Chiamare Jennifer Filoso al numero (613) 727-6201.

Postal Code Information: 1 900 565- 2633 Villa Marconi Long Term Care Centre: 1026 Baseline Road 727-6201 • (fax) 727-9352 WEBSITES / SITI WEB **II Postino** www.ilpostinocanada.com St. Anthony's Church www.stanthonyschurch.com Villa Marconi www.villamarconi.com The Preston Street BIA www. prestonstreet.com The Embassy of Italy www.italyincanada.com Add your listing to our directory for only \$10.00, and get 2 lines for 2 months. Call 567-4532 for details.

OC Transpo: 741- 4390



Villa Marconi Long Term Care Centre

Brick Wall Dedication in Marconi Centre Entrance

"Brick by Brick" Fundraising Capital Campaign

A Brief History of Villa Marconi

Villa Marconi Long Term Care Centre is a non-profit charitable organization which operates under the direction of a voluntary Board of Directors elected by the membership-at-large. Its primary objective is to develop services which address the health and social service needs of Italian-Canadian seniors living in Ottawa.

Villa Marconi was founded in 1989 by a group of citizens whose concern led to the formation of a Board of Directors and the submission of an application to the Ontario Ministry of Health for a Nursing Home license. The license was approved in 1990. In the following five years, the Board of Directors focused on consolidating community support, raising funds, and locating suitable property.

In September 1995, the Villa Marconi Corporation took possession of a former convent situated on an eight-acre parcel of land just east of Baseline Road. The site is close to neighborhoods where many retired Italian-Canadians live. At the end of May 1999, our 60bed nursing home began operating in a renovated and expanded portion of the original three-story building which was erected in 1957.

In May of 2000, the Province of Ontario awarded an additional 64 spaces to the Villa Marconi Centre. The Board began construction in November of 2000 and the official opening of the new 64 bed wing shall be in September of 2001.

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. Each brick costs \$1,000 and purchasing one will help us reach our \$2.5 million goal. Please select your brick as soon as possible and inform the administration accordingly by calling Villa Marconi at 613-727-6201.

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

Gabriele & Gabriella Giamberardino Giovanni & Annina Imbrogno Giovanni Saracino Delio & Anna D'Angelo Mario Giannetti Lucio Appolloni Pina Giorgio Lena & Gino Buffone Ernesto & Angelina Dinardo Bambino Silvaroli Angelo & Rina Filoso Preston Hardware Victor Brunoni Lidonio & Gina Ricci Filippo & Carmela Prosperine Giovanni Saracino Pasquale Petti Jean-Louis Saracino

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For information and for request forms contact - Per informazioni e formulari: Villa Marconi

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