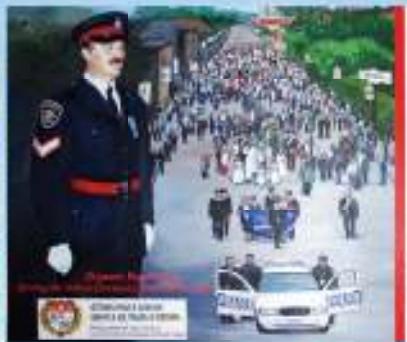


# IL POSTINO

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Italian Week  
2007  
“A Great Success”  
“Un Successone”



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#### Submissions

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.

#### Next Deadline

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## Dedication of the Father Jerome Ferraro Centre La comunità honore Padre Jerome Ferraro

Quest'anno la tradizionale Festa di San'Antonio, ha una nota addizionale di solennità. Tra qualche minuto la sala nel sottosuolo della chiesa, recentemente rinnovata, sarà dedicata alla memoria di un pioniere nella storia della Parrocchia, una figura di grande rilievo nella storia della comunità italo-canadese di Ottawa. Padre Jerome Ferraro, che fu per un lungo periodo parroco della Chiesa di San'Antonio, dedicò la sua esistenza all'aiuto degli altri. Un aiuto comune con una straordinaria missione, particolarmente nel periodo di intensa immigrazione del dopoguerra. Padre Ferraro assicurò a tantissimi italiani, nuovi arrivati, i mezzi di sopravvivenza, spesso trovando loro un lavoro soltanto dopo pochi giorni dal loro arrivo qui ad Ottawa. Padre Ferraro, con il suo entusiasmo ed il suo vero altruismo cristiano agì da catalista organizzando e motivando tanti che erano già stabiliti a prodigare per l'inserimento dei nuovi arrivati nella comunità italiana di Ottawa.

Sotto la sua costante direzione la chiesa di San'Antonio divenne un punto focale per i membri della comunità alla ricerca di una soluzione o di un sostegno per problemi linguistici, sociali, economici e burocratici. Padre Ferraro un uomo profondamente religioso dotato di un atteggiamento allegro e carismatico che motivava così gli altri ad affacciarsi a lui nella sua opera di assistenza spirituale e sociale.



Father Jerome Ferraro

## The community honours Father Jerome Ferraro

This year the traditional St Anthony celebration has an additional note of solemnity. In a few moments, the newly renovated hall in the church basement, will be dedicated to the memory of a pioneer in the history of the Parish, a figure of great influence in the history of the Italian Community of Ottawa. Father Jerome Ferraro, who was for a long period Parish Pastor at St. Anthony, dedicated his existence to helping others. A common mission with a wonderful mission, particularly in a period of intense immigration after the war, Father Ferraro secured the means of survival for the many Italians newly arrived, often finding them a job only a few days after their arrival in Ottawa. Father Ferraro, with his enthusiasm and his true Christian altruism, acted as a catalyst, organizing and motivating many already established to assist in the settling of the new arrivals in the local Italian Community.

Under his constant direction St. Anthony Church became a focal point for the members of the Community in search of a solution or support for linguistic, social, economic and bureaucratic problems. Father Jerome Ferraro, a deeply religious man gifted with a light-hearted and charismatic attitude who motivated others to help him in his life-long commitment to social and spiritual assistance.

## A Note of Thanks to Father Jerome's Family

Et maintenant, au nom de la Paroisse et de la Communauté Italienne d'Ottawa, je voudrai remercier les membres de la famille de père Ferraro qui ont accepté gracieusement notre invitation de participer à cette cérémonie de commémoration. Leur présence parmi nous aujourd'hui, a certainement ajouté une note de grande solennité à cette cérémonie. Je voudrai dire, nous vous considérons comme une partie de notre famille Italienne d'Ottawa. Vraiment merci.

And now on behalf of the Parish and of the Italian Community of Ottawa I would like to thank the members of Father Ferraro's Family for the enthusiastic response to our invitation to participate to this commemoration ceremony. Their presence here today, among us, has without a doubt added a note of great solemnity to this function. I want to tell them that we consider them as part of our Italian Family of Ottawa. Our heartfelt thank you!

Ed ora, a nome della Parrocchia ed a nome della Comunità Italiana di Ottawa, vorrei ringraziare i membri della famiglia di Padre Ferraro che hanno accettato con vero entusiasmo il nostro invito a partecipare a questa cerimonia di commemorazione. La loro presenza tra di noi, quest'oggi, ha indubbiamente aggiunto una nota di grande solennità a questa funzione. Vorrei dire loro che li consideriamo come parte della nostra Famiglia Italiana di Ottawa. Grazie di cuore!

## Letters Received

Una lettera all'Editore;  
Giugno 28, 2007

Congratulazioni alla Signora Raffaella Platino e ai membri del Comitato organizzatore dei festeggiamenti dell'edizione 2007 della Settimana Italiana per l'ottimo lavoro svolto.

Le attività sono state intelligentemente studiate per soddisfare i gusti e le esigenze di tutti, a prescindere della loro età e dalla loro estrazione sociale, varando da quelle sportive a quelle artistiche, culturali, musicali, gastronomiche, sociali.

Il successo della manifestazione è un dato di fatto, visto le centinaia di migliaia di persone che durante la settimana hanno presenziato alle varie manifestazioni, riempendo Preston Street e le vie adiacenti, registrando il pienone nei ristoranti, nei bar, nei negozi e nelle altre attività commerciale del luogo con grande affluenza di persone di ogni origine, cultura e religione, non solo locali, ma venuti anche da altre nazioni per questo bellissimo evento che da oltre un trentennio allegra gli Italo-Canadesi e raffigura i legami con la loro "Madre Patria".

Ma, come tutte le manifestazioni che si rispettano, c'è sempre qualcuno che si sente autorizzato a spargere cimeli e fango sul lavoro e i sacrifici altri.

Queste carenze sono state soppiantate dalle manifestazioni di stima e sostegno da parte del Governatore Generale, del Primo Ministro, dal Sindaco di Ottawa e da tante altre Personalità che, guarda caso, sono Canadesi, non Italiani.

La Presidentessa e tutti i membri del Comitato organizzatore si sono prodigiati con tutte le loro forze per l'ottima riuscita di questa manifestazione. Se eventuali inefficienze, imperfezioni o problemi si evidenzieranno in seno all'organizzazione, potrebbero infine essere risolti con unanime soddisfazione della comunità.

Grade,  
Rina Hart  
(Revisor dei conti)

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# City-Wide

## Father Jerome Ferraro Centre

By Anna Gora

He is remembered as the 'soul of the Italian community' and now his memory will live on in the Father Jerome Ferraro Centre that was dedicated to him during last month's St. Anthony's Day mass.

Father Jerome's family including his brother's wife, his niece and her daughter came to Ottawa from Montreal to celebrate the erection of the plaque by the entrance of the community centre. The centre which now carries his name is located beneath St. Anthony's Church.

"There is such a thing as eternal life in the fact that he is remembered," says Louise Allard, his niece. The ceremony took place outdoors under a clear blue sky followed by the St. Anthony's Day procession around the neighborhood.

Following the mass Angelo Filoso, the editor of *Il Postino*, presented each family member with a plaque of the cover of last month's issue dedicated to father Jerome, as well as a copy of the plaque next to the centre's entrance.

The marble plaque at the entrance to the centre was sponsored by *Il Postino* and Classic Tile and Marble. Allard smiled as she looked at the plaques and then lifted them up from the Alter for everyone in the community to see. "There was a love connection between his biological family and the community," she says. "We felt love."

The community in turn greeted father Jerome's family warmly, inviting them to a welcoming, cheerful and delicious Italian lunch, following the procession. There the family had a

chance to talk to many of the people who had known and even been helped by father Jerome. The former parish priest at St. Anthony's, Father Jerome is remembered most for his work with Italian immigrants following the Second World War.

He would give his time, money, shelter, food and literally his 'soul' to thousands of Italian immigrants. In total, Father Jerome helped bring over 2,000 new immigrants to Canada. "He was a very special type of priest," says Allard. "He was somebody that we could count on." Father Jerome devoted his life to helping others while still remaining close to his family in Montreal.

Although he was strictly religious, Father Jerome is said to have been more liberal than his predecessor, which made him more approachable, especially to youth and children. He was actively involved with the local boy scouts and the Ottawa sea cadets, among other things packing them boxed lunches. He was even known to give up gifts and money people gave him to buy very much needed items, in order that the boy scouts could save up for summer camp. Father Jerome was also a central figure in the creation of the Ladies Aid Society, Credit Union, St. Anthony's Guard and the St. Anthony's Soccer Club.

The Father Jerome Ferraro Centre, in the basement of his former parish, will keep alive the memory of this man's years of dedication to shaping the community.



"The Father Jerome Ferraro Family with Guests"



"Angelo Filoso presenting copies of the plaque and *Il Postino* cover to the Father Jerome family"



"Pier Scott, Father Jerome Ferraro Family"



"Father Jerome's Nieces, Louise Allard, holding up the plaques"



"The Father Jerome family with guests after the St. Anthony's Day mass"



# International

## Being Italian is a Full-Time Job Where cars are an extension of the womb

The Hindu By D. Murali

Being Italian is a full-time job, begins Beppe Severgnini in 'La Bella Figura' ([www.landmarkonthenet.com](http://www.landmarkonthenet.com)). The book, 'an insider's guide to the Italian mind', is a 10-day tour of 30 places, including Malpensa, Milan, Rome, Naples and Sardinia. 'Don't trust the quick smiles, bright eyes and elegance of many Italians. Be wary of everyone's poise,' cautions the author, a columnist for Italy's daily 'Confine della Sera'.

He describes his country as 'an offbeat purgatory, full of proud, tormented souls - each of whom is convinced he or she has a hotline to the boss.' Italians are prepared to give up a lot for the sake of beauty, even when it doesn't come in a miniskirt, frets Severgnini.

"We judge books by their covers, politicians by their smiles, professionals by their offices, secretaries by their posture, table lamps by their design, cars by their styling and people by their title," he writes. No different, closer home.

Do you know why Italy's "superb conderves, military police - the excellent carabinieri - exceptional traders and mediocre scam merchants" are in demand all over the globe? Because of the trademark warm welcome. "Lukewarm is the average temperature of Italian social relations," explains the author. "The thermostat is sensitive and the mechanism kicks in to connect hotel guest and porter, seller and buyer, candidate and voter, inspector and inspected."

The courtesy is not as superficial as in other countries, nor passionate as some non-Italians believe it to be. "It's a combination of intuition (this is what the customer wants), professionalism (this is what I'm supposed to do), kindness (you shall coddle thy neighbour as thyself), shrewdness (a happy customer is a less demanding customer), and good sense (it takes just as much effort to be rude as it does to be polite)." Useful lessons.

Severgnini is eloquent about the cars on Italy's roads. They "don't just talk. They make comments, insults, protests, insinuations, and lectures." For instance, "a short, sharp beep means 'I saw parking space first'" or "Wake up! The light's just changed!" Similarly, they can chirp, 'Here I am' to a child coming out of school; wail disconsolately, 'Who left this car in front of my garage door?'

Italy has 72 cars for every 100 residents, one-leams. In January 2005, births registered were about 45,000; vehicle registrations were nearly five times as many. "Cars aren't used for transport... They are an extension of the womb that comes after the stroller and before the easy-chair."

The alternative uses of the car are growing, informs Severgnini. "In our cars, we telephone, argue, deal, wait, drink, confess our sins, warm our hands, slake our thirsts, listen to music, catch up on the news and fiddle with the instruments... Cars are still where people woo and seduce." So much so, to some, "performance in a car is more important than the performance of a car."

The book wraps with 4 "G"s in the Italian mind that can confuse intelligence ("overused to the point of exasperation"), intuition ("almost uncanny"), intentions ("not always accompanied by good groundwork"), and intimacy ("admirable, but sometimes you don't know when to stop").

And there are 4 "G"s that are enviable: genius ("in everyday behaviour"), gusto ("keen enjoyment... good taste"), guts (the way they "tackle life's complications"), and generosity ("a foreigner is never an outsider in Italy").

Helpful insights, you'd agree.

## Tremaglia: Referendum elettorale al di là del sì e del no. gli Italiani all'estero votino scheda bianca per raggiungere il quorum.

Questo è un appello che io faccio agli italiani all'estero con estrema chiarezza.

La legge, che è oggetto del voto referendario, viene sottoscritta da diverse parti di maggioranza e di opposizione. E' una proposta che si riferisce esclusivamente alle votazioni che si svolgono in Italia. Infatti, ed è necessario chiarirlo, le elezioni che si tengono all'estero ed alle quali partecipano gli italiani nel mondo sono regolate dalla legge Tremaglia, n. 459 del 27 dicembre 2001, che è di attuazione della Costituzione nella Circoscrizione Estero e tale rimane. Questa proposta referendaria non ha nulla a che vedere con le elezioni all'estero.

Nella verità, pertanto, non ha senso votare SI o NO perché una decisione di questo tipo non interessa e non muta la nostra legge per gli italiani all'estero che rimane comune nella sua validità.

Votare SCHEDA BIANCA significa prendere la scheda, così com'è, senza alcun segno, e spedirla al Consiglio. Solo così si può raggiungere il quorum indispensabile. Cioè questo significa determinare la maggioranza dei votanti e la validità del referendum. In questo modo si dimostra che gli italiani all'estero possono essere decisivi, cioè determinanti, per la validità del referendum.

Questa è la mia tesi che non esprime posizioni di un Partito o di un altro, ma che dovrebbe essere condivisa dalla maggior parte dei votanti all'estero, ripeto ancora una volta al di fuori e al di sopra delle posizioni di parte. Una decisione di questo tipo è di grande rilievo perché dimostra che gli italiani all'estero sono decisivi per raggiungere la validità del referendum che si svolge in Italia.

Roma, 20 giugno 2007

## Italy Opens First Women-Only Beach

Telegraph.co.uk, United Kingdom

Felix Lowe

Italy's long-standing tradition of male chauvinism has been delivered a bitter blow with the opening of the country's first women-only beach.

Visitors to Beach no 134 on the 30-mile stretch of coastline linking Rimini to Riccione on the Adriatic coast are welcomed with a large sign of a macho man covered with a pink cross saying "No Men".

The sandy beach, which is also closed to children, has been dubbed the "Pink Beach".

Its opening was attended by the newly-anointed Lora Croft model Katrina Adelisse, promoting the Tomb Raider Anniversary for Eidos Interactive, the video games publisher.

The man ban is accompanied by a restriction on loud disco music and traditional beach food such as deep-fried squid and chips.

Healthy salads and fresh fish make up the beach club menus, while lessons in deportment, manicures, pedicures, keep-fit classes and cookery lessons from a well-known chef are the order of the day.

While fitness instructors and the beach liffs are all women, the rules have been broken for one lucky male specimen - in the lifeguard chair.

Fausto Rovagliola, the owner of the beach and the businessman behind the idea to ban men, said: "The lifeguard must be a man. You clearly need a man to save women in the sea. It's a question of muscles."

Calling it a "beach harem", Italian newspaper La Stampa said the woman-only beach reflected a growing demand for female rights in Italy.

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# International

## Italy could be Saudi of Renewables

Rifkin urges govt to use 'treasure trove' of sun, wind, snow

With its wealth of natural resources, Italy could become the world's leading producer of renewable energy, top US economist Jeremy Rifkin said Tuesday. "Italy is the Saudi Arabia of renewable energy," Rifkin told a conference organized at the Lower House for World Environment Day. "You are sitting on a treasure trove. I'm talking about your sun, your wind and the snow of the Alps."

The environmental activist said climate change was accelerating the end of the age of oil. He said Italy could lead the way towards a world based on non-polluting power sources like solar, wind, hydroelectric and hydrogen energy. "The Renaissance of industrial capitalism came from you. Thanks to your creativity, the technological era developed, with inventions such as the radio and the telephone," said Rifkin, referring to radio-inventor Guglielmo Marconi and Antonio Meucci, who is widely recognized to have invented the telephone before Alexander Graham Bell patented it.

"Today Italy could become the portal of energy flows between Europe and Africa because of its special geographic position," Rifkin, author of the 2002 book *The Hydrogen Economy*, is the founder and president of the Foundation on Economic Trends. He has written 17 books – many of them best-sellers – on the impact of scientific and technological change on the world. Like many scientists, Rifkin sees hydrogen as the answer to the problem of how to keep energy flowing when the sun is not shining and the wind is not blowing. He argues that when these sources are available, some of the energy they provide should be used to obtain hydrogen from water. This could be stored in energy cells and used when required. "The third industrial revolution, the hydrogen revolution, will bring great political changes with it," said Rifkin. "Up to now we have exploited oil, coal and uranium, resources that are present in just a few countries, which call elite energy sources. But with hydrogen we will create personal combustion fuel cells available to everyone. It really will be power to the people, a radical transformation of the human conscience". He claimed atomic energy was a poor alternative to oil, even though it is greenhouse-gas free, because of the risks and the cost of dismantling nuclear plants when they are obsolete.

Tuesday's conference was chaired by former House speaker Pier Ferdinando Casini, chair of the centrist opposition UDC party. Casini called on all sides of the political spectrum to come to agreement on how to revolutionize energy policies in order to combat climate change. "Rifkin has sounded the political alarm clock," Casini said. "Italy must make up for lost time and lead Europe on this issue. There is no left-wing or right-wing when the lives of our children are at stake". The American expert agreed: "We cannot afford to disagree on certain subjects if we want to save the human race. All scientists, even the most optimistic ones, now say we have no more than 30 years to change course". After the conference Rifkin took Casini for a spin around Rome in a hydrogen-powered car.

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Nella verità, pertanto, non ha senso votare SÌ o NO perché una decisione di questo tipo non interessa e non riguarda la nostra legge per gli italiani all'estero che rimane comunque nella sua validità.

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Roma, 20 giugno 2007

## How Italians Rekindle L'amore

Independent Online - Cape Town, South Africa

Rome - So you thought oysters and champagne were considered the best aphrodisiacs? Think again. According to recent poll, Italians have found more prosaic ways of spicing up their love life.

The Daily Telegraph reports that a poll has revealed that spicy sausages and nutty cheeses hold the secrets to good sex. A quarter of Italian women who participated in the survey said salami was their favorite aphrodisiac, while 21 percent voted for cheese. Other culinary treats that arouse Italian libido include risotto alla Milanese, flavoured with saffron, and plates of sautéed vegetables, which both garnered 12 percent of the vote.

The survey, done by Telecom Italia, showed that risotto, which are considered to be aphrodisiacs but are quite rare in Italy, do not feature at all. Italian food is not often lauded for its ability to make the heart flutter, but the director of the Artes Centre for Assistant Production, Alessandro Di Gregorio, believes that the "benefits of the Mediterranean diet on libido are clear." He has associated the eating of Nduja, a fiery hot salami from Calabria, with an increased blood flow. Saxy Di Gregorio: "Chilli helps release a peptide in the gut which is like natural Viagra."

Another expert who specializes in male impotence, Bruno Giannuzzo, is of the opinion that Italian delicacies "can undoubtedly produce an advantageous effect." Says Semenza Solomoni, an Italian sexologist: "Food and sex are a magical alchemy of elements. But it is important, with cuisine, to down all the senses." She has encouraged women to focus on how they fit food to their mouths and to chew "discreetly", to create an intimate atmosphere. However, in spite of the daring claims of Italian scientists, the commonly held view is that aphrodisiacs have little medical value.

## Book Rips Cover Off Corruption in Italy

Chicago Tribune

Alessandra Rizzo

ROME — Lawmakers pocketing wads of state money. A presidential palace whose upkeep costs four times more than Buckingham Palace's. A justice minister who hires his friend, a fish trader, as a consultant on prison construction.

In Italy — a country never reputed for the probity of its political class — abuse of office is rampant, according to a best seller portraying an overpaid, power-hungry elite swilling taxpayers' money like Chianti.

"The Caste," which has sold a remarkable 465,000 copies since its publication in May, is stoking an atmosphere that some compare to the eve of the "Clean Hands" scandal of the 1990s, which wiped out much of the ruling class.

"You know what really, really makes me mad? Having to work to support these parasites," said Beppe Grillo, a comedian known for his sharp anti-establishment criticism.

"Calling them the 'caste' is a compliment," he wrote on his Web site. "Their name is scum." The book came out just as the government was asking Italians to tighten their belts for the good of the country. Many citizens already were deeply disillusioned by scandals and acrimony between the center-left bloc of Premier Romano Prodi and the opposition led by conservative Silvio Berlusconi.

"They are a caste that feels above the society they claim to serve," writes the authors, Gian Antonio Stella and Sergio Rizzo, political reporters for Italy's top daily, Corriere della Sera. The book claims government ministers regularly award lucrative consultant jobs to cronies regardless of their expertise. It notes that as justice minister, Roberto Castelli awarded a consultancy contract worth \$267,000 to oversee jail construction to his friend, a fish trader. Castelli argued that the friend brought "a new mentality to the job." A court ordered him to refund half the money.

Since the book appeared, other instances of alleged misbehavior have added to the outrage. This month, a senator came under heavy criticism and offered to resign for using an ambulance as a taxi to beat traffic jams caused by President Bush's visit to Rome.

"The Caste" and the many debates it has provoked have stung Prodi's government into action. It has appointed a panel of Cabinet ministers and other officials to write legislation to eliminate unnecessary state bodies, cut salaries, curb the number of consultants and be more transparent about public salaries. Abuses by the numbers Among the waste and abuses alleged in "The Caste":

\* In 2004, the governor of the Campania region spent \$1.2 million in entertainment expenses, 12 times what was spent for entertainment in 2003 by Germany's president.

\* The Quirinal presidential palace has more than 1,000 employees and its upkeep is four times that of Buckingham Palace.

\* Italian lawmakers each receive more than \$5,300 a month in state funds to pay aides but often pay out a quarter of that and pocket the rest.

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# General Interest

Ottawa Catholic School Board

## Boardroom Spotlight

*A summary of major Board decisions*

### Board Passes Planned Budget

The Ottawa Catholic School Board has approved a balanced budget for the 2007-2008 school year totalling \$357.3 million. "We are proud of this budget," said Chairperson Kathy Ablett. "It is balanced and compliant with all Ministry of Education guidelines. It does not include any budget cuts or service reductions. Moreover, our reserves for Working Funds have not only been maintained but, in fact, will grow this year."

This budget incorporates the following new initiatives that directly benefit students and further enhance student success:

- 3 additional Student Success Teachers to support intermediate and high schools
- 4 additional Student Success Teachers and Attendance Coaches to support inner city high schools
- 4 additional Achievement Centre and Focus Program Teachers to support high schools offering these programs
- 4 additional Resource Teachers to support elementary schools
- \$200,000 additional funds to support Special Education projects including contingency staffing, professional development for staff and extra - special equipment
- \$150,000 additional funding to support the Arts and Health Education professional development resources

With enrollment growth of 2.3% at the secondary level and a decrease of 3% for the elementary level, the budget provides educational programming for approximately 38,400 students.

### Peace Conference Banner

The focus of the Board annual Secondary Peace Conference is to continually raise awareness and develop strategies towards creating peace in our schools. Using the spiritual theme "Who is my Neighbour?" over 300 students and staff, facilitated by the Peer Support Team from Notre Dame High School, personalized cut-out figures by writing their name, school and cultural background on the paper figures. The figures were placed hand-in-hand and attached to a large banner encircling a globe, painted at the banner's centre. The dramatic visual illustration represents unity and the connection to our neighbours around the world. The banner was presented to the Board of Trustees who were impressed by the ingenuity of the students. Congratulations to Notre Dame students Julie Desjardins and Meg Skinner, and Christine Khan-Taylor, Student Services Department Head at Notre Dame High School on their strong conception of the Board's spiritual theme.



**Who is my Neighbour?** — Holding the colourful Peace Banner are (left to right) — Christine Khan-Taylor, Chairperson Kathy Ablett, Superintendent Brent Wilson, Julie Desjardins, Trustee Betsy Ann Kealey, Director of Education James McCracken, Vice-Chairperson Gordon Butler, and Notre Dame High School Principal André Poulin.

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97.9 FM

### Board of Trustees receive gift of appreciation from OECTA

The Board of Trustees was honoured to receive a limited edition print from the Ontario English Catholic Teachers' Association (OECTA) - Ottawa Unit. The print, by Ottawa artist Katerina Metfissas, is entitled "After School Pickup." The gift was given in appreciation of the spirit that characterizes the relationship between the Board and OECTA, and a reminder of what can be accomplished when partners work together toward a common goal. Chairperson Kathy Ablett thanked the representatives from OECTA for the gift and for the fine collaboration that has been built and continues to build over the course of their association.



**Limited edition print warmly received** — (left to right) Director of Education James McCracken, Chairperson Kathy Ablett, OECTA representatives Elaine McMahon, Mary Major, Unit President Bob McGahey, Anne Lamont and Vice-Chairperson Gordon Butler.

### Alternate Riverside South High School Location

Fred Chrysal, Superintendent of Planning and Facilities informed the Board of Trustees that the proposed Riverside South High School may require an alternate site due to environmental concerns. It is the Board's intent to open a new high school in Riverside South at the earliest opportunity once consultations have taken place with the City of Ottawa and local developers to locate an appropriate alternate site.

#### For More Information

Please Contact: Lauren Rocque,  
Acting Communications Officer at 613-224-4455,  
ext. 2330.

[www.ottawacatholicschools.ca](http://www.ottawacatholicschools.ca)

#### Chin Radio 97.9 FM Service Area



## General Interest



# Palladium Auto Park Unveiled

Five car dealerships at grand opening, three more expected by 2009.

By Anna Gora

Shopping for cars in Ottawa will be more efficient for both consumers and dealers following the grand opening of the city's first auto park last month.

The Palladium Auto Park in Kanata is the realization of a 20-year old dream of a group of local car dealers.

"I am excited not only to be in this new facility, but also to be part of this auto park. It will revolutionize automobile sales here in the capital," said Jim Durrell, owner of the park's Capital Dodge Dealership, in an interview with the Ottawa Citizen.

The 100-acre park brings together a number of Ottawa's largest car dealerships to one site. The concept is to draw in more customers than each dealer could individually, while forcing dealers to compete more on pricing.

Customers can simply walk from one dealer to another on paths which weave through the park. The goal according to Durrell, is to make the park a shopping destination rather than simply another car lot.

Auto parks have seen a recent trend, popping up in many cities across Canada. Toronto, Vancouver and Regina all have at least one park, or auto mall, already and another is in the plans for Halifax.

Jean-Yves Laberge, vice-president and general manager of Palladium Auto Park, told the Citizen that the dealerships have all agreed to create an atmosphere more reminiscent

of a park than a car dealership.

In addition to pathways, the park will also have landscape work done as well as picnic tables for shoppers to take rests. The park will also host events and promotions.

"We have more cars than anyone else can offer. You can walk and you can visit one dealer after another," Laberge told the Citizen.

A handful of dealerships were already operating on the park at the June 14 grand opening, including: Turpin Pontiac Buick GMC, Konata Mazda, Turpin Saturn Ssob, Konata Toyota, and Capital Dodge Chrysler Jeep. A Honda dealership is scheduled to open within a year, and a Chevrolet dealership is also in the plans.

With far more space to spare than in their previous locations, some of these dealers have been taking it up a notch and using this extra space to further please their customers.

Durrell's dealership, in addition to auto galleries, will also have a fireplace, espresso bar and an internet cafe.

Located just off Highway 417, near Scotiabank Place, the auto park occupies 100 acres.

The vision was first put into action when Tony Onsham, John Mieras and Fern Turpin formed a group and purchased the land in 1990. They have since held onto that land until conditions became favorable for them to build the park.

Seventeen years and \$60 million of investment later, the park employs 250 people.



## Italians in Ottawa

[www.ottawaitalians.com](http://www.ottawaitalians.com)

# Festa di San Antonio



St. Anthony's Church Choir



Association Canadienne



Parishioners Walking in Procession



Association Piemontese



Ottawa Fire Fighters Band



Gruppo Limpido



Ottawa Police Pipe Band



Father Jerome family Receiving Plaque, Father Paul and R.E. Luigi Vittori



Association Roccamonfina



Ottawa Fire Fighter's Band Saluting St. Anthony



Father Paul With Parishioners

# Italian Week



Angela and Maria Bore, Marlene Armstrong, Riccardo and Angela Fazio

New Parade on Preston Street



Councilor Alaini and Mrs. Alaini

Mr. and Mrs. Fratino

Grand Alt Associazione Canadina



Italian Week Executive Committee

M&amp;M Masonry Table

H.E. Sardo, Mrs. Iavitti, Councilor Alaini



Angela Puccella reading Il Postino

Ambassador Sardo with Ruccello Limpide Dance Group



Winners of Bicycle Race with Joe Catrino



# Entertainment & Food

## Made in Italy

Courier Mail, Australia

Natascha Mirosh

THERE are two things in life that incite the greatest passion in Italians: football (soccer) and food.

Every region and small town has its own football team and regional dish, no matter how modest. Some are the subject of controversy over ownership but most Italians acknowledge that the best beef comes from the famous chiana cattle in Tuscany, as a T-bone steak, braised with olive oil and rosemary and cooked over an open flame; that there is no better pizza than that found in its birthplace, Naples; and the best, saffron-flecked risotto alla Milanese comes, naturally, from Milan.

One reason for such rich regional diversity is Italy's late unification. Until 1861, the different regions were not only autonomous with their own dialects (of which still in use today), but they also produced their own cuisine based on ingredients grown or sourced locally. Climate and geography played a large part in creating difference, of isolating regions from even their closest neighbours.

"The flatlands, coastline, the Dolomites and pre-Alps are concentrated in a land that can fit almost seven times into Queensland, [But] until trucks and transport started delivering Imoncino to the north or parmesan in the south, these products were known only in the region of origin," says Mirko Grillini, chef and cookbook writer.

"For example, balsamic vinegar was always a specialty of Modena/Bergamo Emilia. In Bologna (40km away) balsamic vinegar was never used."

In the mountainous north where the pastures could support dairy herds, cream, butter and cheese were used in cooking, while in the south, olive groves could be relied upon to fruit in a much poorer earth. Proximity to Austria, France and Switzerland meant the northerners' culinary influences were more middle European, while in the south, the Arabic, Greek and Spanish influences predominated.

The northern part of Italy was wealthier, too, its citizens able to afford to grow and eat polenta and rice, dried salamis and prosciutto, and rich meaty soups. The south eked out a harder living, relying on staples such as pasta, bread and vegetables for survival.

Today regional Italian cuisine is still based on tradition and geography. "Traditionally people ate what the land was offering. Still today, you can offer to an Italian [born in Italy] a gourmet dish with whatever here we may think is 'in' and he would turn it down for a simple, down-to-earth, peasant dish," Grillini says.

While it's one of the world's most popular cuisines, Italian food has been sadly debased overseas. We more often than not submerge our pasta in sugar overload pizza with toppings, some of which have never even made acquaintance with Italy.

"Adding a few ingredients and creating your own style of lasagne or bolognese sauce can be a magnificent exercise, but whatever the result, it will never be lasagne or bolognese again."

"Traditional food that has been the same for hundreds of years is losing identity because the people who started changing things did not call the revised dishes with an appropriate name. Why else would we be seeing menus with carbonara made with cream - the ultimate offence to this beautiful Roman dish?" Grillini says. (Carbonara traditionally is made with eggs, smoked pig's cheek, pecorino and parmesano and black pepper.)

His own city, Bologna, hasn't escaped, either. Traditionally home of plentiful and rich food, coming it the nickname "Bologna il grasso" (Bologna the fat), it is home to the ragù we have adopted and adapted for the eponymous "spag bol" that appears on "Italian" menus all over the country. While we blithely throw all kinds of ingredients into it: dried herbs, garlic, mushrooms and vegetables, according to Grillini, the traditional ragù from Bologna is made one of two ways.

"Both start with a sofrito, a mix of finely diced celery, carrot and onion, cooked down, then for one, you add minced chicken livers and pancetta, a splash of wine and some tomato passata. In the old days it was made with horse meat because it was the most lean, but now it's made with mince for convenience. You simmer for 2-3 hours," he says.

"With the other, there is no red wine or chicken livers and you add milk, which gives it a smooth and delicate taste."

As much as the citizens of Bologna would be offended by some of the dishes we pass off as their regional sauce, so our interpretation of pizza would probably make the average Neapolitan apoplectic.

Cordell Boulou, of Beccafico in Tenesife, says that: "Real Italian pizza rarely has more than four toppings. It should never flop under the weight of them but stay crisp and not be soggy."

For pizza purists there are only two true pizzas, the original being the marinara. Despite its name, the marinara contained no seafood, rather it was so called because it was what the bakers served to fishermen returning home from sea. The true marinara has a topping of tomato, oregano, garlic, extra-virgin olive oil and basil.

The Margherita was the first pizza to have cheese. It was created in 1889, for the visit of King Umberto I and Queen Margherita of Savoia, and was meant to evoke the Italian flag: green (basil leaves), white (mozzarella) and red (tomatoes). How this has transformed into the studded crust meatball-topped horrors of many takeaways/pizza places is hard to comprehend.

It's not all bad, though. As more of us travel and start to appreciate the less-is-more, quality-over-quantity philosophy, we are wanting more authentic Italian food like we had on holiday in Italy. This education means we are starting to learn what al dente means, how to coat our pasta in sauce rather than piling it up on top, the simple beauty of a fig wrapped in a piece of Parma ham, the slightly smoky crust of a good wood-fired pizza.

Sam Musa of Costi Ristorante in Clayfield says that he has also noticed a change in our attitude to Italian food, and is hopeful about the growing interest in regional Italian food and desire to try the unfamiliar: "Before, whenever I put Sardinian dishes on the menu it was hard to sell, people were reluctant to try them. Now they are more educated, they are travelling more and understanding more about regionality and are willing to try."

Musa says he can't take his malloreddus, a typical Sardinian pasta dish with sausage sauce, off the menu now.

At Via Dope, at the Windsor Hotel, a strong contingent keeps chef Angelo Morillo cooking the dishes handed down to him by his mother. "I think that over the last 10-15 years people are coming to know and understand more about Italian food and its complexities. I have special customers, regulars who ask for tipa (tripe) and other things they may have grown up with in Italy or had when travelling there."

We are also experimenting more at home, inspired by TV chefs, cookbooks and cooking classes and, as the world becomes smaller, the possibility of tasting true Italian products such as San Daniele prosciutto, truffles and fresh buffalo mozzarella. It's a sign of the times that we are willing to pay up to \$60 for a bottle of 10-year-old balsamic or \$80-plus per kilo for imported prosciutto di Parma. No longer do we automatically reach for the spaghetti, either, as we are familiarising ourselves with a whole catalogue of different shapes.

"When pasta was first introduced to Australia many years ago, there was basically spaghetti and macaroni. In the past 10 years or so, many different pastas have been introduced and there are many that now outstrip spaghetti," says Ross Strannan of Strannan's Fine Foods. "We stock orecchiette, trofie, fusilli and farfalle as well as squid ink pasta."

While the public may be willing to experiment with traditional regional Italian, however, chefs such as Morillo and Musa still struggle to reproduce the kind of dishes they grew up on. Climate, processing and tradition all play a part in recreating the true cuisine of their homeland.

"Porcetta is very famous in Sardinia," says Musa. "I tried to get it here, but it's impossible - they are very hard to find. You can't really compare piglet that you cook here with the pig you can get them."

Nor is it possible to get the same sort of soft fresh cheese that goes into the typical Sardinian pastries, he says.

The compromise dish which results is often termed "modern Italian", a sensitive reworking of classics that take the basic of Italian dishes but use our own fresh local ingredients.

Nicola Robertello, from Delf Ugo at New Farm, says: "Really, we have to adapt here because you can't get the ingredients and the Italians will say that if you change the recipe it automatically becomes modern Italian."

"It's also about presentation - you can keep it traditional but the look on the plate will be more modern."

Whether we choose to adopt or adapt - the ethos of Italian cuisine: keep it simple, fresh, regional and seasonal is one that all modern foodies aspire to.

Festivals 2007, a celebration of all things Italian is on at the RNA Showgrounds on July 1; [www.festivals.com.au](http://www.festivals.com.au). Go to [couriermail.com.au](http://couriermail.com.au) for more on Italian regional and authentic Italian recipes.



**Jim Watson, MPP**  
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*"Posso aiutare?"*



IL POSTINO • OTTAWA, ONTARIO, CANADA

## Entertainment & Food

# That's Amore

Respect for tradition and passion for fresh food are the hallmarks of the Italian chef - not to mention the odd tantrum.

The Age.com

Australia

Brigitte Hahne

THERE are many things I love about cooking with Italians. Their devotion to flavour and insistence on using the freshest and best ingredients is one reason; another is their ability to cook something so simple but so amazing that it sings with flavour - like a just-fried egg paired with tender asparagus and smothered with nutty browned butter, pepper and shavings of parmesan cheese.

A natural sense of taste often comes from growing up with really good food cooked in the home by mothers and aunts. But mostly I love cooking with Italians for the charisma they exude. It's rare to find Italians creating meals without flair and character, a little comedy and show. An Italian cooking in the kitchen wears his heart on his sleeve. You can find yourself on a great emotional roller-coaster ride.

I remember my time in the kitchen at Florentino, when Guy Grossi might break into operatic song at the top of his voice, or send a torrent of abuse at some new apprentice, or break out in a scat of all the things he had tasted that day. Sometimes, Guy would glance up from his work and say, "Ah, la Tedesco!" an announcement; the German girl arrives - as if to say, "There is a German here among us Italians," and pondering what might come from such a mix. A little "oder" perhaps among our boisterous banter and chaos? Well yes, actually.

Another time, a box of red capsicum arrived in the kitchen of Stefano de Pieri. He went to inspect them, turning them over in his plump hands. Soon he was on the phone to the supplier, waving his free arm about and shaking his head as he exclaimed how bad they were. "Too much water, they've been pumped full of water. They're no good!" And he was right, because even though they looked good, as soon as they were roasted, underneath their blistered skin was nothing but a mere membrane and plenty of water - there was no sweet flesh and nothing of the capsicum left.

What infuriated Stefano was the grower's lack of respect and understanding about growing something that was famous about flavour and texture. Ultimately, for an Italian this is at the heart of their love of food. But it doesn't take much to excite or anger an Italian.

Once, I noticed a big pot of colecchini sausages simmering on the stove. Surprisingly, they were individually wrapped in foil and pierced with toothpicks - letting out all that precious flavour and juice. My goodness, I thought, I'd never seen colecchini cooked this way! When I inquired among the junior cooks why it was done this way, they just looked at me and shrugged: "I don't know, because we've always done it this way." Indeed.

The next time we cooked colecchini I showed them my way - how I'd been taught and had always done, gently simmering in a pot of mirepoix and with no foil or toothpicks. When Stefano saw these colecchini - made - he put one arm out and the other to his heart ... "Ahh! My God - what is this? They'll burst!" He quickly and gently scooped them out, promptly wrapping them in their foil jackets and pricking them with toothpicks. It was very funny.

He was all agitated and red when he turned to me, a little out of breath, and challenged: "Who taught you how to cook colecchini anyway?" What could I say? I'm not Italian but I have always cooked colecchini this way and they have never burst. "Guy Grossi," I replied. "Blah," was his response. Which says more about an Italian's defence of their own method of cooking than what Stefano thinks about Guy (as I knew they genuinely hold each other in high regard). How often have I asked an Italian why they do something this way and the answer clearly lies with their respect for tradition and cooking with passion and love.

## The Miraculously Magnificent Tomato Garden

By Renzo Rizatti

Spring time in Ottawa was a special time for Nonno Tomaso. This is when he started to prepare his beloved tomato garden. It was a real relief to enjoy the spring weather after such a long cold winter.

It was a fine spring morning when Nonno Tomaso ventured out to the back yard with a nice steaming cup of espresso coffee in his hand. The birds were chirping what seemed to be Italian songs and the sun was shining down in a brilliant golden stream of light. Nonno Tommasina came out to the backyard to give Nonno Tomaso his jacket. Nonno Tomaso said, "Non ho bisogno di un vestimento perché il sole sta scalando il mio cuore e tiengo come ho ancora venti cinque anni!" This translates as "I don't need a jacket because the sunshine is warming my heart and I feel like I'm twenty five years old again!" Nonno Tommasina was delighted with his response and let out a joyous laugh!

Now it was time to get to work. As they used to say in the old country, "È tempo di cominciare a pappare." This means, "It's time to start sowing." Nonno Tommaso still had a great physique from all the years he worked as a bricklayer. Soon his hands were dripping with perspiration but Nonno Tomaso felt great! Nonno Tommaso enjoyed his "garden workout" and left invigorated. He went in the house to take a well deserved shower.

The next day was "planting day." Nonno had made a sort of mini-greenhouse to start the tomato seedlings. He had built a shallow box in which he had planted the tomato seeds from last year. Nonno had then covered the seedlings with a sheet of glass. This kept the heat in and amplified the sunshine. Nonno carefully took out each seedling and gently planted them in his freshly tilled garden. He also planted some onions that would go nicely with the tomatoes in his tomato salad. Nonno also planted his prize-winning zucchini. Nonno had won a cup the previous year for having the biggest zucchini in the "CHIN Great Zucchini Contest." Nonno's enormous zucchini was four feet and ten inches long! Nonno had taken the bus to Toronto and ended up driving back to Ottawa in a brand new car! This gave Nonno Tommasina bragging rights. She used to tell the neighbours, "Tommaso a la cucina più grande nella provincia!" This translates as "Tommaso has the biggest zucchini in the province!"

That evening, Nonno had his usual warm glass of milk before going up to bed. When he got to the bedroom, Nonno Tommasina was already fast asleep. He kissed her softly on the cheek and then turned over to his side of the bed. Then Nonno Tommaso started counting tomatoes instead of counting sheep. One tomato, two tomatoes, three tomatoes... Nonno found himself in a red tomato shaped "Smart Car" that he was driving. He drove down a country road that was lined with tall zucchini plants the size of trees! Then he passed a patch of onions that were the size of basketballs! Soon Nonno found himself parked in front of a large red tomato-shaped building. The sign on the building read, "Pomodoro Products." Nonno then went through the tomato seed door and was greeted by quite a sight. There were bushels and bushels of different kinds of tomatoes. There were hot house tomatoes, tomatoes on the vine, plum tomatoes, beefsteak tomatoes, grape tomatoes, cherry tomatoes, and a few hundred other varieties of

tomatoes. Then there was a huge display of huge bottles of tomato ketchup. Nonno then came across two hundred jars of tomato sauce for pasta. Next was three hundred bottles of tomato juice. Then he came across two hundred cans of tomato soup. At the end of the aisle was a beautiful woman with tomato red hair and tomato red cheeks. She was dressed in a gown made out of tomato skins. She introduced herself as Pina Pomodoro and gave out free samples of a freshly made tomato salad and then she kissed Nonno and then...

The next day, Nonno Tommaso decided to email his cousin Mario in Italy. Mario always had the best looking tomato garden in the region. Perhaps Mario could offer some gardening tips for Tommaso. Tommaso wrote, "Caro Cugino Mario, avete dei suggerimenti per migliorare il mio giardino dei pomodori?" This translates as, "Dear Cousin Mario, do you have any suggestions to help my tomato garden to grow better?" When he was finished he said a prayer hoping that Mario could help him out and then he clicked on "send." Later on that day, Nonno Tommaso received a response from Cousin Mario which read, "Nonni prego tu, io ti farò una qualche cosa di speciale nella posta che arriverà al vostro giardino per aiutarvi." The translation is, "Don't worry, I will send you something special in the mail to help your garden grow." Tommaso was very pleased with Cousin Mario's response and he was curious about what Cousin Mario was going to send him.

About a week later there was a knock on Nonno Tommaso's front door. When he opened the door he was greeted by the mailman who had a package for him which was marked "Consegna Speciale" or "Special Delivery." Tommaso excitedly opened the package and took out a cookie tin. When he opened the tin, a strong strange odour came whiffing out. The tin was filled with black coloured dirt. Nonno Tommaso read the note that Cousin Mario had included. Cousin Mario informed Tommaso that the "dirt" was in fact, sheep manure that had been aged for ten years. Cousin Mario promised him that if this was used on his tomatoes, they would grow to the size of "palle di calcio" or "soccer balls!" Tommaso hurried out to the garden and carefully spread the manure around his tomato plants. He then sat down with a glass of wine and watched "Telefuturo."

The next morning Nonno Tommaso went out to check on his garden. The tomatoes had grown to the size of golf balls overnight. Tommaso watered the garden and spread a little more manure on the tomatoes. The next morning the tomatoes had grown to the size of tennis balls. Again, Tommaso watered the garden and spread some more manure. The next morning, to Tommaso's utter amazement, the tomatoes had miraculously grown to the size of regulation soccer balls! Nonno Tommaso was so elated that he danced the tarantella in the garden!

Nonno Tommaso decided to throw a theme party. The theme was tomatoes of course! He invited his daughter's family and his son's family. This made for a total of eight grandchildren. Nonno served spaghetti and tomato sauce, tomato salad and bruschetta bread. They all laughed and ate and had a good time. At the end of the evening they made a toast thanking Nonno Tommaso. They toasted with tomato juice of course! Salute!

## Lifestyles

### Book Italia Un Grande Successo

By Luciano Pradal

Sabato 16 giugno, nel foyer del S. Anthony Soccer Club in Ottawa, nell'ambito della 37<sup>a</sup> edizione della Settimana Italiana, si è tenuta la prima fiera del libro-mercato "BOOK ITALIA" che ha avuto un grande successo di partecipanti e di pubblico.

Tra i partecipanti c'erano scrittori, autori ed editori che pubblicano in Canada, in italiano ed anche in inglese e francese.

Al programma, durante tutta la giornata, c'erano conferenze, letture dei vari partecipanti al Book Italia, il tutto era stato reso più completo con diversi video di alta qualità didattica.

Rosario pesce esultante che Book Italia è stata un grande successo poiché sono stato presente, con la mia nipotina Beatrice, per quasi tutta la giornata e credetemi c'è stata una giornata molto ben riempita al Book Italia!

Ho offerto al comitato organizzativo di esporre qualche libro della mia biblioteca personale ed alcuni libri, in italiano, della biblioteca personale di Beatrice, che gentilmente si è prestata questo bellissimo progetto durante il quale ci siamo sentiti molto a nostro agio.

Ebbene, altrimenti avranno stati molto fermi accolti dai membri del comitato organizzativo, dagli autori, e dagli espositori. C'era aria di festa e subito ci hanno aiutato ad organizzare il nostro tavolo nella quale c'erano anche l'autore e giornalista Errmanno La Rocca di Montreal.

Estate, per me e Beatrice un'esperienza molto valorizzante di vedere il numeroso pubblico avvicinarsi al tavolo per fare delle domande, sempre molto pertinenti, e così iniziare un dialogo, sempre in italiano, con noi o con Errmanno. È stato interessante di vedere Errmanno autografare i suoi libri che poi indigestamente li consegnava alle persone che li avevano acquistati.

Molto interessanti sono state le reazioni del pubblico all'esposizione di Beatrice, sono state parecchie le famiglie con bambini che hanno visitato Book Italia, alcune erano anche da fuori d'Ottawa. Il messaggio che abbiamo

### Super Fantastico 2007

#### IL CONCORSO CANORO PER NUOVI TALENTI

Superfantastico è una manifestazione musicale nata nel 1995, dedicata agli amanti della canzone italiana. Ogni anno numerosi giovani s'iscrivono a questo concorso canoro, ma soltanto 18 vengono scelti per la gran serata finale.

Davanti al pubblico di Place Des Arts, il tempio artistico montrealese, in un teatro di 1400 posti, i finalisti si esibiscono dal vivo con canzoni italiane edite, mentre un'apposita giuria d'esperti sceglie i vincitori. Vai a partecipa alla prossima edizione di Superfantastico! Che aspetti? Poi fa subito. Hai una età compresa tra i 10 e i 18 anni.



potuto percepire da questo "pubblico famiglio" è stato quello che "Non si impara tutto a scuola" la vita e la famiglia sono i nostri migliori insegnanti e che purtroppo qui in Ottawa non c'è un negozio dove si possono comprare libri per insegnare la lingua italiana ai bambini, Beatrice infatti ha prestato alcuni dei suoi libri alle famiglie che hanno



Nick and Lisa Baglioni with Montreal Radio Host.



Rita Villani, Jessica Laro, Priscilla Zaitz and Enrica D'Alessio Ottawa Candidates For Superfantastico 2007

visitato Book Italia perché queste famiglie hanno sentito il bisogno di leggere in italiano ai bambini di prima età".

I libri della mia collezione che hanno suscitato più interesse sono stati quelli sulle opere di Leonardo Da Vinci, quello sulle vetrine di Guido Nincheri della Cattedrale di Troia Rihers, e Le memorie di Lorenzo Da

Ponte il famoso librettista di Mozart.

Ringraziamo i membri del comitato per questa bellissima iniziativa ed auguriamo loro di tutto cuore un caloroso arrivederci all'anno prossimo per un'altra edizione di Book Italia.

### Italian Car Parade 2007



# Announcements

## Jennie Prosperine: A life dedicated to the community

By Anna Gora with files from Laura D'Amelio

Growing up in the 1920s and 1930s in Ottawa, she witnessed the growth of the local Italian-Canadian Community from its roots. As a dedicated volunteer, she also played a big part in shaping its history. Jennie Prosperine (née Nasso), who devoted her life to "The Village" and continued volunteering up until just a few weeks ago, passed away on July 17<sup>th</sup> at the age of 88.

Jennie will be remembered fondly for her motto:

"You never know until you try," and how her life so appropriately reflected that.

"Well try, Jennie did, in everything that challenged her," said her youngest brother, James Nasso, during her funeral mass. "She inspired many people to do the right thing."

He continued to say that as youth, Jennie was one of the few people whose advice he was convinced to follow. She was almost like a mother and on one mother's day, he recalls, he even gave her a mother's day card.

She said, "I'm not your mother" but she still took the card. Nasso reminisced before Jennie's family and friends who gathered at St. Anthony's Church.

Even after Jennie was forced to retire in 1970 due to health reasons, she continued to devote hours of her time to volunteer work in order to remain close to the community she loved.

"She was just a great woman," says Gaetana Pennella who knew Jennie through many of her community activities. "Everywhere you went when there was any event, she was always a volunteer."

With a bit of encouragement from her sister Theresa, she joined the St. Anthony's Ladies Aid where she was voted president for about seven years. With the women from the Ladies Aid, she assisted with numerous fundraisers such as bingo, collecting proceeds to help St. Anthony's church, the community, the food bank, Villa Marconi, the boy scouts and numerous others. She even managed to once get 300 new chairs donated to the church.

Pennella describes her as very gentle, lovely and soft spoken.

"She was a short person," says Pennella, "but when she was there, you knew she was in the

room." It was perhaps this tremendous presence, despite her soft words and petite stature, which made Jennie so successful at everything she did.

Jennie grew up in Ottawa, graduating from Immaculata High School after which she worked in the civil service for 12 years. She then married Louis Prosperine in 1950. The 1950s were rough if one wanted to make a living, but Jennie pushed forward and opened a boys' and ladies' wear store in a property belonging to her parents on the corner of Norman and Preston Street. She called the store the Jen-Lou shop after its two proprietors.

Now if making a living was hard for locals, it was even more difficult for new immigrants. However, Jennie's kind heart was there to reach out to them.

Because she spoke Italian, new immigrants from Italy who did not yet speak English would come into her shop for help in purchasing groceries.

"Fortunately, because I knew Italian, I was pleased to assist them and would telephone the real estate office about the properties that were for sale," she told IL Postino's Laura D'Amelio in 2002.

Because she was helping so many people and was so successful at this, Jennie later shifted her professional interests to real estate and later even opened her own practice.

"If you needed her, she would be there for you," says Raffaella Plastino who knew Jennie through volunteer work. They organized pasta dinners together during St. Anthony's Feast.

These dinners were started during Jennie's time on the Parish Council and supported by the Ladies Aid. Jennie was proud that the idea has continued on and become a tradition for the parish.

"Volunteering was her life, the community was what inspired her and hope she could make it better," says Nasso. That is the person everyone will remember, and hopefully, some will also choose follow her path.



Jennie (far right) with some friends in 2002.

## Remembering A Fallen Firefighter



**AIELLO,**  
Dante Ottawa Fire  
Department, B-Group Sta-  
tion 22 Thursday, June 14, 2007.  
Dante Aiello age 48. Beloved husband  
and best friend of Nancy Aiello. Loving son of  
Vicki and Guy Aiello. Dear son-in-law of  
Gino (Gina), Carlo (Lynn), George (Lorraine) and Verna  
(Bettina). Beloved son of Leonard and Jake Blackburn. Brother-in-law of  
Kathy and Jamie (Lynn). Proud uncle of Daniel, Victoria, William, Lindsay,  
David, Evan, Jessica, Thomas, Gianluca, Marcus, Crystalyn, Kristine, Melanie and Ashlee.  
Dante also touched the lives of his many dear friends. A special thank you to the Ottawa  
Fire Department, the Ottawa Police Department, the Perth OSP and the Point Edward OSP.

## Jennie Prosperine Remembered



**PROSPERINE,** Jennie (née Nasso) peacefully in hospital on Sunday, June 17, 2007, Jennie Prosperine, age 88. Beloved wife of the late Louis Joseph Prosperine. Loving mother of Nancy-Lou Prosperine. Cherished sister of Joseph Nasso (Cornelia), James D. Nasso (Jackie), Theresa Michel and the late Frank D. Nasso and Kay Altoni (Victor) and sister-in-law of Phyllis Edwards (Norman), Angelina McGrath (Michael), Charles Prosperine (Betty) and the late Frank Prosperine and Donald Prosperine (Joy). Treasured aunt of Michel (Yadira), Patrick (Diane), Lisa (Kelli), Lori (Jerry), Liana (Dan), Nancy, Dennis (Julie), Louise (Barry), Robert, Frank (Judy), Donna (Joe), Ann (Terry), Patty (Ross) and Carla. Sadly missed by many cousins and dear friends.

**La Nostra Voce Chin 97.9 fm**

# Announcements

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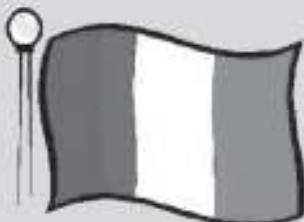
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# Community Calendar/Eventi Comunitari

## Ottawa Italians

[www.ottawaitalians.com](http://www.ottawaitalians.com)

## La Nostra Voce

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Italian Cultural Centre Invites you to a film

The President of the Italian Cultural centre of Ottawa invites you to an evening of Italian Film with two excellent films "La Miseria Eredità di Gerdiglio Angeloni and "La Leggenda della Majella". A lecture on the making of these films will be presented by La Dottoressa Grazia Angeloni of the University Gabriele D'Annunzio Chieti-Pescara.

This evening of Italian Film will take place at Villa Marconi 1026 Baseline Road on Thursday July 12, 2007 at 7 pm. The cost of the ticket is five dollars per person and the net proceeds will be donated to Villa Marconi.

For More Information please contact:  
Angelo Filoso, 613-567-4532.



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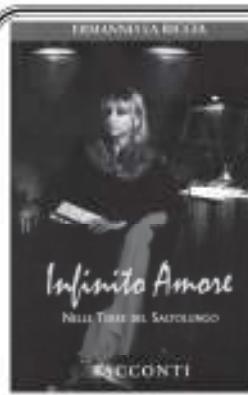
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Mayor O'Brien with Ambassador Sardo



Photos By Giovanni



## La Settimana Italiana Una Magnifica Settimana



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