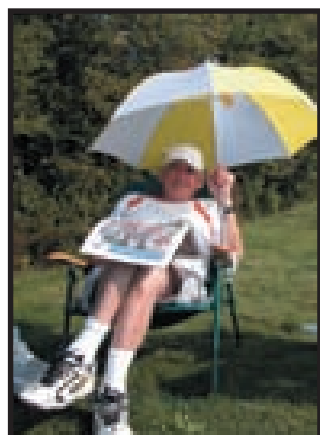
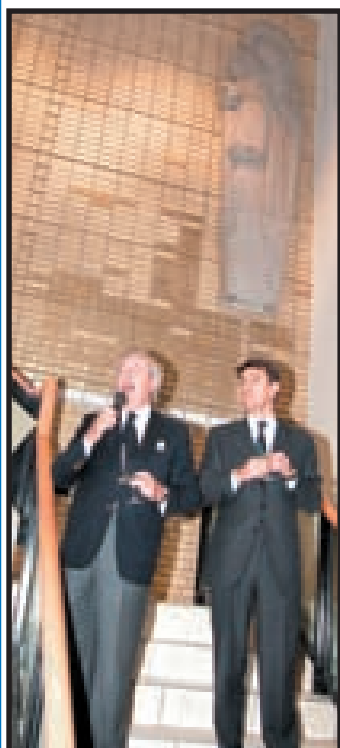


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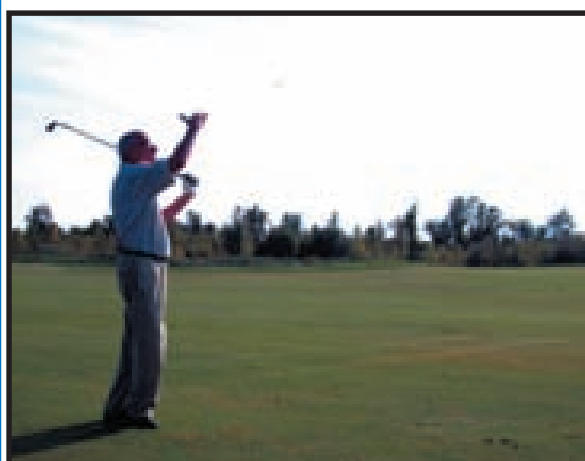
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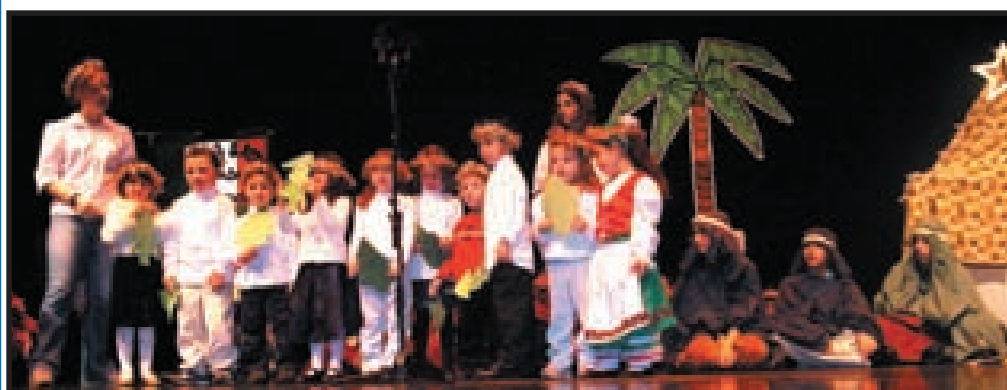
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City-wide

Ottawa Firefighters band makes memorable trip to Italy

by Angelo Filoso

After much preparation the Ottawa Firefighters Band left for their Italian Cultural exchange. Landing in Rome at the Leonardo Da Vinci Airport and going to the Abruzzo Region of Ortona hosted by Angelo Filoso, Rapino hosted by Lorenzo Micucci, Roccamontepiano hosted by Gino Buffone, Chieti hosted by the Chieti Fire Department and Ripa Teatina hosted by Gino Nicolini, the Ottawa Band enjoyed traveling and meeting Italian Firefighters by exchanging information and learning how the Canadian Fire Departments operate differently from the Italian Fire Department.

The Band Master, Paul Casagrande, with his 30 piece marching band enjoyed

performing for the enthusiastic and receptive crowds. "Keeping everyone organized and on time for each event was a lot of fun" laughs Rina Filoso who accompanied the Band to Italy as a translator. "To top it all off we were in many different hotels so we never stayed in one hotel too long. That was little hectic for fifty seven people but we managed.

We had good people around us so everyone helped. Everyone did what they could to help each other."

Filoso also traveled with the band to the Northern part of Italy; more specifically, Belluno and Cortina D'Ampezzo hosted by Nicola ..., Treviso hosted by Carlo Palu of the Fisorchestra di Treviso and coordinated by Luciano



photo by Angelo Filoso

Rina Filoso is reunited with her cousin Enza Disclafani, in Sicily.

Pradal, Venice hosted by Renato Bonacin, Verona hosted by Father Luigi Casagrande and Novara organized by Alberto Malvisi.

L'Età d'Oro di Villa Marconi Attività Estive

di Lucio Appoloni

Anche nell'estate 2004 noi soci dell'Età d'Oro di Villa Marconi abbiamo continuato le nostre attività sociali. Come potete vedere dalle foto, Domenica 18 Luglio c'è stato il solito "picnic annuale" che ha visto la partecipazione di grandi e piccini e che è stato allietato dalla musica di "Vittorino One Man Band" e di Ugo Sivaroli.

I partecipanti hanno giocato a bocce, a carte, hanno goduto una giornata piena di sole e hanno gustato una cena a base di bistecca al BBQ.

Quel giorno del picnic siamo stati fortunati, ma il tempo non è stato clemente la Domenica in cui abbiamo deciso di organizzare una "Gara di Bocce". Ha piovuto talmente che non si è potuto giocare sul campo di bocce di Villa Marconi. Ma non ci siamo perduti di coraggio e un gruppo di brave donne hanno pensato di preparare ugualmente un bel pranzetto con pasta, salsiccie ed insalata. Dopo abbiamo giocato a carte e quella trentina d'intervenuti non si sono nemmeno accorti che fuori pioveva. Il torneo di Bocce, poi, è stato riorganizzato per Domenica 12 Settembre.

I vincitori sono stati i seguenti : Paolo Doro e Elio Pagotto per gli uomini ; Angela Di Nardo e Antonietta Variano per la squadra donne.

Sono continuate anche le Gite al Casinò, le sessioni di ginnastica tre volte alla settimana e il gioco giornaliero delle carte e delle bocce nonché le celebrazioni dei compleanni mensili anche se l'organizzazione di tali festeggiamenti è stata resa un po' più difficile dai lavori per la ristrutturazione della Cappella che è divenuta ormai un Centro Asilo Nido permanente (Day Care) della Città di Ottawa. Dopo la pausa di Agosto riprendiamo tale attività Venerdì 24 Settembre, celebrando contemporaneamente i compleanni dei nostri soci nati nei mesi di Agosto e di Settembre.

Fino a Dicembre, continueremo a festeggiare mensilmente i compleanni di Venerdì e queste sono le date future: Venerdì 29 Ottobre ; Venerdì 26 Novembre e Venerdì 17 Dicembre. Naturalmente prima del pranzo sarà celebrata la Santa Messa.

Come vedete anche durante una piovigginosa estate e con molti soci in vacanza, l'entusiasmo tra di noi anziani dell'Età d'Oro di Villa Marconi non è mancato, anzi ha rafforzato l'intenzione di fare ancora di più e di attrarre nuovi soci nel futuro.



Domenica 12 Settembre I Vincitori Del Torneo di Bocce: Angela di Nardo e Atonietta Variano (Squadra Donne)
Paolo Doro e Elio Pagotto (Squadra Vomini) Al Centro: Nunziata Barbera che ha presentato i premi



Domenica 29 Agosto gara di bocce rimandata per la pioggia ... quindi un bel pranzetto e una partita a briscola!

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City-wide

La Vendemmia's 8th Annual Grape Stomp

photos and article by Giovanni with files from Louise Daniels

Mayor Bob Chiarelli climbed aboard Bacchus' horse and wagon to lead La Vendemmia's promenade to the grape stomp. The enthusiastic revellers began at Pub Italia and wound their way to the grape stomp at Sala San Marco. Behind Chiarelli was an entourage of the famous Italian scooter, the Vespa.

Upon arriving at his destination, Chiarelli did the "honorary first press of the grapes", and declared the grape stomp open! Teams of two competed to see who could squeeze the most juice from the grapes in two minutes. There was one catch however, it had to be done the old fashioned way, barefoot! Children were able to stomp the grapes after the competition finished.

This year's festival was different this year, in that it was held only on one day, rather than an entire weekend. "We thought we'd like to get everything happening on one day, close the street, and create a real village festival," said Lori Mellor, director of the Preston Street Business Improvement Association. "What we've done this year, is invited farmers and pickle producers, and garlic producers and herb producers to come down and set up a market on our street. We already have great offerings of Italian deli food, we have pasta, we have a fish store, and bakeries. All we needed was the produce to complete the mix," she said. Preston Street was closed to traffic to create a true "village market" feel to the entire day.

Many other exciting events were scheduled including a local artist's market.

"We have a really dynamic artists' community burgeoning in this area, and we wanted to get the message out. We have 15 artists who are living, or have studios in our neighbourhood," Mellor said. "And so we wanted to give them a chance to reach you and let you see what they're up to."

There was also Meadow's Children's Fun Area, a place with food and events just for kids. Preston Hardware had wine making demos and there was wine tasting from around the world at Trattoria Caffè Italia.

The Ottawa Senators' very own Spartacat stopped to sign autographs while Il Primo and Il Piccolino featured Australian wines along with their harvest menus. Both La Pergola and Leonardo's launched their new in house made wines and La Vecchia featured a special table d'hôte harvest menu with matching Italian wines. Giovanni's restaurant offered food and wine sampling. Junkyard Jonnie's Symphony was also there to entertain people on the street.

"This is La Vendemmia's eighth year, and each year we have a beneficiary. This year, we're working with the Ottawa Botanical Garden Society," said Mellor. "We're quite excited about the botanical garden, this is a hard working group that's trying to make a beautiful, viable botanical garden in the Experimental Farm."

Mellor and the BIA are working with Allan Higdon and the rest of the Ottawa Botanical Garden Society to create a new garden at the end of Preston Street, near Dow's Lake.

"In so many major cities of the world, botanical gardens are one of the principal features of the city, so that's one thing we lack here in the national capital. We've now progressed to the point where we are working with our partners, jointly developing a proposal for a botanic garden," Higdon said. "It will be a place of beauty, relaxation, and also a place that we hope visitors will want to come to. Not just from this city, but other cities as well. I'm sure that the members of the community here on Preston Street are willing to enthusiastically welcome these visitors when they do come" he said.

La Vendemmia provided a portion of their proceeds to the society. "It was something that was in the plans long ago, but never happened," Higdon said. "We are trying to make it a reality."



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City-wide

Cappuccino Competition 2004

article and photos by Louise Daniels

By the time you read this, fall will be in full force, and winter will be well on its way. In our opinion, there is no better way to warm up on these chilly nights, than with an authentic Italian cappuccino. So Marcus Filoso and I decided to take the legwork out of finding the best cappuccino on Preston Street for you. We set aside one day last month to travel from café to café sampling the best liquid gold that Little Italy has to offer.

Teaming up with 106.9 The Bear's morning show crew, we prepared our palates (and bladders) for what turned into a very enjoyable afternoon.

We started at Pasticceria Gelateria Italia, and the waitress presented us with what looked like very large cappuccinos. Though the presentation was impressive - PGI had the largest mound of foam on top, and the best smelling place on the street - once the foam was stirred however, the actual coffee was a little bitter.

Next was Paesani's. We bellied up to the bar for another cappuccino. This time we were presented with those small almond cookies and some cinnamon on top.

"Ohhhh, the cookies on the side," Brad Dryden exclaimed. "You're getting 10 out of five for presentation!"

Stuntman Stu noticed that Angelo went the extra distance, "We didn't get sprinkles at the last place," he muttered.

Alas, it would only be fair to allow for a perfect score for presentation here.

While waiting for Angelo to create his masterpiece, Stephanie Egan demonstrated her scientific method of stirring the cappuccino.

"I push my foam to the side, and then pour the sugar in, leaving it intact," she says.

Everyone stirs their cappuccino differently, I guess.

Marcus pours the sugar on top, and watches it sink in. After that he stirs it all together.

"The messier the better!" he said.

Time is money, so we had to be on our way. Next up was La Vecchia Trattoria. Gina Zacconi greeted us and made us cappuccinos herself, in

little cups adorned with scenes from Italy. She has been using the same coffee for years, and offers this tip if you are drinking along at home: "It's gotta be homomilk and it's gotta be nice and cold," she says. Zacconi also says that chocolate shavings on top are the only way to go if you want authentic Italian

taste because "cinnamon is a North American thing. You won't find that in Italy."

Our next stop on the agenda was Trattoria Caffè Italia. This time, Dominic Carrozza presented us with fresh-from-the-oven biscotti and oversized mugs. Stu hid his face and moaned: "Ohhhhh more biscotti!" while Stephanie marvelled at the sheer size of the coffee. "It's the cappuccino that ate New York!"

Giovanni's, however, won by a whole point, probably for their unique presentation. Their cappuccinos come in a wine glass with a cloth napkin wrapped around them to keep them warm. It is criminally creamy and goes down like a dream. Brad agrees, "The froth is just wonderful," he commented.

After all this, the morning crew had to take off, and made sure to remind us to call them if we ever need judges for pizza or pasta in the

future.

So Marcus and I were off to finish the rest of the cappuccinos. L'Angolo's was good, especially if enjoyed within the ambiance of the patio on a crisp fall afternoon. At La Roma, Maria will make her famous cappuccinos right in front of you at the bar, scoring her a five out of five for presentation.

Of course, being the scientifically minded judges that we are, we had to compare all of Preston Street's cappuccinos with one that was not made in the area. We chose to go to Vittoria Trattoria in the market to compare, and their cappuccinos didn't even come close. Although there is a nice atmosphere in the restaurant, the cappuccino comes out of a machine, and is decidedly bland.

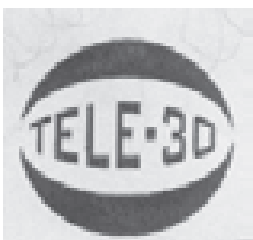
This brings us to the conclusion that the cappuccinos on Preston Street are authentic, tasty, and also beautiful; an alternative to the bland and sugary offerings that you will find at all of those franchise cafes all over town.



Above: Angelo, of Paesani's presents us with one of his coffee masterpieces.



Left: Dominic Carrozza with Brad Dryden, Stuntman Stu, Stephanie Egan and Marcus Filoso at Trattoria Caffè Italia.



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CIBPA to award more scholarships



by Robert De Toni

In 2002, the Canadian-Italian Business and Professional Association Ottawa created a scholarship program. Its purpose was to promote and assist access to post-secondary studies for members of the Italian-Canadian community in Ontario. Recipients are awarded for academic merit and community involvement.

This year's awards ceremony is being held on November 9, 2004, at Villa Marconi. The theme for the awards ceremony is "Castagne Night" and features a traditional Italian dinner, roasted chestnuts and traditional Italian music.

For 2004, CIBPA Ottawa intends to again award three scholarships of \$1,500 each. In its first year, three scholarships of \$900 each were awarded. Building upon the success of its first year, three scholarships of \$1,500 each were awarded in 2003. Donors for both years included individuals and corporations. During the awards ceremony, each donor was recognized and presented the scholarships to the students.

Those interested in applying for a scholarship can visit CIBPA Ottawa's website at www.cipba-ottawa.com or contact Robert De Toni at either (613) 563-7544 or detoni@merovitzpotechin.com. Those interested in making a donation, can contact Robert De Toni at the above telephone number or e-mail address.

City-wide

THE Prescott 70 years of change

by Matthew Perry



The Prescott in 1934, (above) and today (below). Phil Coates, (middle) is manager of the Prescott. He says that this is the restaurant that “made Preston street”.

Any great chef or food lover knows that occasionally a great recipe must change or evolve to become the perfect dish. This is exactly what The Prescott has done in order to perfect its recipe for its success.

“As much as we have stayed the same over the years we have also changed that much as well,” says Prescott Owner Tony Disipio. “As much as The Prescott in the 1930’s wouldn’t have survived in the 1970’s, The Prescott of the 1970’s wouldn’t survive today.”

The Prescott was one of the first licensed establishments in Ottawa. It has been a popular haunt for all types of customers since Mr. Disipio’s Grandfather, Antonio Disipio — who was at the time a chef at the Chateau Laurier — opened it in 1934. The original concept for the Prescott Hotel included eight rooms, with a small dining room and kitchen on the ground floor with eight tables. In 1975 it evolved into a tavern restaurant and ceased operation as a hotel. When the Prescott opened Preston Street was a more residential area than it is today. Its original conception was a hotel and eatery. However, in 1978 management ceased renting rooms and focused on the restaurant aspect of the business.

“I have always been aware of what is going on around us,” says Mr. Disipio owner since the 1980’s. “We have stayed abreast to changes in the industry — for example the low carb trend — but we try to bring in those things without messing with the history of the building.

“We try to do this of course without messing with the food that has helped make us famous.”

One of the major trends that Mr. Disipio has had to deal with is the commercialization of the Preston Street area.

“In the early 1980’s there was a mass exodus of residents to the suburbs and now every other place has become a restaurant or café or store,” he says. “So we have had to become more of a lunch or after work kind of spot and a place for sports fans to meet.”

The evolution has included a different type of room for different customer moods. Mr. Disipio says there is a different type of crowd for the sports bar area and the Antonio’s restaurant and the take-out food area.

“We are becoming family restaurant, especially since the smoking by-law was passed, we have more young people, seniors and families in our restaurant,” he says. “We are seeing more and more young families coming here for dinner or couples meeting here after work for a glass of wine and veal parmigiana.”

Another aspect that adds to the allure of The Prescott is its extensive list of famous customers it has had in its history including; Margaret Trudeau, boxer Rocky Marciano, Wayne Gretzky, Gordie Howe and once the entire Montreal Expo baseball team.

“Being in Ottawa we have had our share of famous politicians and athletes visit our restaurant,” Mr. Disipio says. “We even had one of the first fundraisers here to help bring the Ottawa Senators to town before their inaugural year.

“One of the reasons famous clientele like to come here is because they never seem to get mobbed or bothered and that makes a big difference to them.”

However, what has kept customers coming back for 70 years may be something a little different.

“While a lot of people comment on the atmosphere being great, we are really known for our authentic Italian cuisine,” Disipio continued. “The pizza and the meatballs were really popular back when we opened and that hasn’t changed at all.”

It seems that the Prescott’s recipe for their success has many ingredients, but unlike most places Mr. Disipio feels it would be hard to recreate. “With everything that makes The Prescott what it is, either the restaurant the sports bar or the take-out aspect of it,” he reflects. “Regardless it would be hard to clone or copy it.”

Sending off St. Rita’s exchange students

by Ariella Hostetter

Generosity combined with fun is a winning combination and when it’s a party to give a happy send off to some of St. Rita’s teenagers off to Italy for an exchange trip, there’s a whiff of excitement too.

On Saturday, September 25 the hall at the Gruppo Anziani on Balsam Street was filled to capacity with children, men and women of all ages. This was a gift to the teenagers off, with spending money, for what many of them, is their first trip overseas.

For the students, all of a sudden it is exciting to have a passport, new clothes — and hairstyles — wondering what it’s like to cross the Atlantic on a jet and what it will be like to get together with the friends they made when students from Sulmona, Italy visited Ottawa last June.

Suitcases are being packed with essentials like hair gel, shampoo, new clothes and comfy, well worn jeans and running shoes. There are also Canadian gifts for host families that will say thank you and give them a taste of Canada. Dream catchers, maple syrup candy, native carvings in stone and wood, and lots and lots of sports T-shirts, especially for basketball.

It’s a bit easier this time because the students will be staying with the families of those who visited and with whom they have been in contact all through the summer. They found that they had much in common, sports, music, school and just hanging out together.

The warmth and openness of the Italian students were an invitation on their own.

Should this have been a surprise? Not really, because they experience it within our own community, through family and friends, some of whom come from Sulmona. The first generation immigrant men and women who generously prepared and served the authentic meal of penne al sugo di pomodoro, pollo e patate al forno e insalata mista made sure that it had an authentic taste.

Fatto all Italiana, al nostro gusto. All delicious and plenty of it too, especially for the young people.

Maintaining the Italian culture is a key concern within our community. Exchanges have proven to be absolutely the best way to interest young people and maintain much needed contact. Now, those places that nonno and nonna told them about are real — the mountains, the buildings, the food and all those yummy candies. But Italy has not stayed still; it is modern and thriving adding even more layers of excitement to the trip.

As one grandmother said: “They will see many parts of Italy, not just the hometown. Venice, Rome, Naples. I know that it’s just a little bit. There is so much to see.”

“It’s probably every student’s dream to have two weeks off at the beginning of the school term but well worth it,” said one mom. Two weeks off shouldn’t affect them. There’s so much more that they will experience and learn on their trip.

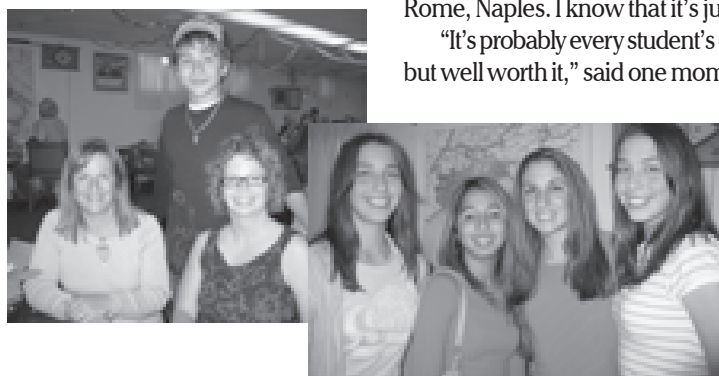
Students will be attending classes at the Scuola Media Ovidio Sulmona, visiting the city’s fine monuments and churches, meeting with the Canadian consul and the mayor in Sulmona, visiting Rome, Naples, Pescara and the temple to Hercules and attending soccer tournaments. Time will be spent with host families and shopping, of course.

While walking through the 2,000 plus year old streets in Sulmona, I hope that they will be able to feel the spirit of the famous poet Ovid, its native son born there in 43BC. Could they

imagine him as a bright teenager growing up there? And they will know that he was a real person and more than a famous, nebulous name from antiquity. Italian culture, eh? Some of it is darn old and it’s all ours.

Best wishes for a good trip to Gabriela Lahaie, Dario Micucci, Claudio Micucci, Nina Vigile, Dana Minichilli, Jesse Minichilli, Nicola Cambarelli, Silvio Vallati, David Wilcox and Natalie Thibault.

A special thank you goes to the Gruppo Anziani Italo Canadesi for a fine evening that brought many generations together.



Trans-Atlantic

Italian pensioner seeks adoption

BBC News; Lifesitenews.com

A widowed 80-year-old teacher in Italy has taken a novel step to stop being lonely - advertising for a family willing to adopt him as a grandfather.

Giorgio Angelozzi, whose wife died 14 years ago, placed his appeal in an Italian newspaper and has been inundated with replies.

"Families have called me from all over Italy," said Mr Angelozzi, who offered to pay 500 euros (\$337) a month.

Italy has seen an increase in older people living alone in recent years.

"Elderly retired school teacher seeks family willing to adopt grandfather. Will pay," read Mr Angelozzi's advertisement in the *Corriere della Sera* newspaper.

The classics teacher, who has lived near Rome with seven cats for company since his wife died in 1992, said he was lonely after spending his life teaching Latin and Greek to young people.

The advertisement obviously struck a chord with dozens of families.

"So many families answered my appeal, and want me to teach their children and grandchil-

dren Horace and Catullus," said Mr Angelozzi.

He was not expecting so much warmth and interest in his story, Mr Angelozzi said.

"But remember that my problem is one that affects so many elderly people in Italy."

He has one child, a daughter, whom he believes is working as a medical volunteer in Afghanistan. "The last time she phoned me was at Easter," he said sadly. "But I don't blame her, she's following her interests, she didn't want to have children of her own so she could work full time as a doctor." Mr. Angelozzi has, he believes, much yet to offer to others. "Literature is my drug," he said. "I studied with the Jesuits for eight years, and by my third year of high school I had read 3,000 books."

Despite the traditional importance of the family in Italy, changing family structures mean more elderly relatives are left on their own.

Angelozzi lives alone as do three million Italian pensioners.

10.5 million Italians are above the age of 65 - nearly 20 per cent of the population and that number is expected to rise to 15 million in the next 20 years.

Italians prefer Kerry

Centre for Public Opinion and Democracy



Many Italians support John Kerry, according to a poll by GlobeScan and Eurisko SpA for the Program on International Policy Attitudes.

Fifty-eight per cent of respondents would like the Democratic nominee to win the 2004 United States presidential election, while 14 per cent would keep Republican incumbent George W. Bush.

The American electoral race makes no difference for five per cent of re-

spondents, while 13 per cent are undecided. The U.S. presidential ballot is scheduled for Nov. 2.

Prime minister Silvio Berlusconi committed more than 2,000 soldiers to the U.S. led-coalition effort. Italian troops—the third largest contingent in Iraq—are currently participating in peacekeeping duties.

A car bomb killed 18 soldiers in Nasirya on Nov. 12, 2003, in what is considered the biggest loss of life for Italy's armed forces since World War II.

This question was asked of 1,007 Italian adults:

In the upcoming United States presidential election, which candidate would you prefer to see win? Would that be George W. Bush of the Republican Party or John Kerry of the Democratic Party?

John Kerry (D)	58%
George W. Bush (R)	14%
No difference	3%
Don't know	13%

Methodology: Telephone interviews conducted from Jul. 8 to Jul. 21, 2004. Margins of error range from 2 to 5.5 per cent

What's in a name? For this Mussolini, it's everything

Los Angeles Times
By Tracy Wilkinson
Times Staff Writer
August 23, 2004

ROME - If your last name is Mussolini, do you really want to inflict it on your children? Yes, says Alessandra Mussolini, granddaughter of the fascist dictator who was executed by Italian partisans at the end of World War II.

The problem, however, is that women in Italy cannot hand down their last names to their children - not, at least, without an enormous battle.

Mussolini wants to remove political and legal hurdles and make it as easy for mothers as it is for fathers to bestow their surnames on their offspring.

"We are the ones who go through labour," she said. "Why can't we give our names?"

Her grandfather is Benito Mussolini, "Il Duce," ... She is a lawmaker for an offshoot of the political party considered heir to Italian fascism.

She said she had to fight for a year, wrestling with red tape from the local to the national level, to make her three children Mussolinis, not because of any opprobrium attached to the name but because she is a woman. Her husband supported the decision, she said, and so the kids use compound last names.

Under the Italian Constitution, a newborn gets his or her mother's surname only if the father is unknown. Normally, the child is automatically given the father's name; to do otherwise requires a series of judicial hearings, permission from city hall and two ministerial decrees. By contrast, in Germany, the parents are asked whose name the child takes; in Spain, the child is given both parents' names.

Mussolini is backed by the government's minister for equal opportunities and other lawmakers, and their cause got a boost last month when the Italian Supreme Court ruled that the name regulations were antiquated and discriminatory.

The court, which does not have the power to change the Constitution, was ruling on a lawsuit brought by a Milanese husband and wife after two lower courts upheld their city hall's refusal to allow the maternal surname. It remains unclear whether City Hall registrars will relent for the couple, but advocates said the ruling gave them an important political weapon.

One of the lower courts said that permitting maternal surnames "could have a damaging impact on children, who might be regarded as illegitimate."

Resistance to the change reflects the dominant position men and fathers have in Italian society, a tradition that is only slowly changing, experts say.

Like much of the Mediterranean region, Italy lags behind northern Europe in incorporating women into the workplace and in social policies that support working mothers. Although the dy-

namic is changing for younger Italians, a man is generally seen as the breadwinner, secure in a job he will have for life, like his father before him (often it's the same job).

European Union statistics bear this out, says sociologist Yuri Kazepov of Italy's University of Urbino. For example, 72 per cent of working-age women in Denmark were employed in 2000, compared with 41 per cent in Italy.

At the same time, the traditional family unit remains stronger in Italy than in other parts of Europe. Denmark has an out-of-wedlock birthrate of about 50 per cent, whereas the figure is less than 10 per cent in Italy. In Britain, 20 per cent of families are single-mother households; in Italy, 4 per cent are.

"The family in Italy has the role of protecting its members, which impedes the family from breaking down - but also slows change," Kazepov said.

Evolving attitudes and pressure for Italy to conform to EU standards will force the relaxation of the most conservative rules, Mussolini and others say.

"Italy is becoming increasingly European and therefore attentive to the rights and beliefs of all its citizens," Stefania Prestigiacomo, the equal opportunities minister, told the Italian news agency ANSA after the high court's ruling.

Mussolini sees nothing wrong with her family name, and is quite proud of it. She once told supporters that she would name her son Benito.



Allesandra Mussolini is crusading for Italian children to have the choice between adopting their mother's last name or their father's. Right now, it is against the law for children to use their mother's last name.

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Trans-Atlantic

Rome mourns Beslan victims

MosNews
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150,000 people took part in a rally in Rome dedicated to the memory of hostages killed in the South Russian town of Beslan. The participants held candles as they marched from Capitol Hill to the Colosseum in silence.

Italy was the first country to send planes with medical equipment to Beslan after the hostage tragedy. Mayor of Rome, Walter Veltroni, sent a letter to the Russian ambassador to Italy, Yuri Meshkov, saying many Italians are ready to welcome Beslan children on vacation. On Sunday, candles were placed in the windows of thousands of homes throughout Italy to remember Beslan's hostages.

Naples lowered its flags on Monday in memory of the Beslan victims. The church of Pietà dei Turchini held a service to commemorate the victims.



Italians debate bridge over troubled waters

Los Angeles Times
By Tracy Wilkinson

TORRE FARO, Italy — Since the times of their grandfathers' grandfathers, the people here on the tip of Sicily have entertained mankind's desire to tame the Strait of Messina.

The treacherous waterway that separates this island from Italy's boot toe daunted Ulysses and Hannibal. Mythical monsters menaced its shores, and invading armadas braved the crossing at great peril.

Now, Silvio Berlusconi is taking his turn.

The billionaire prime minister wants to build the world's longest suspension bridge across the strait, the most ambitious component of an enormous, and lucrative, public works project aimed at modernizing his country's infrastructure while winning votes.

After more than three decades of debate, plans have been drawn, contractors are bidding and construction is scheduled to begin at the end of next year. The \$7.5-billion project is to be completed in 2012, if all goes to form.

Spanning 2.06 miles, the bridge would for the first time link Sicily to the mainland — a connection Berlusconi and supporters say would finally take the picturesque but tradition-bound island “into the heart of Europe.”

The project is fraught with risks: The area is seismic, the price tag is huge, the possibility of Mafia infiltration is ever-present. But proponents say the bridge is the key to economic and social revival of impoverished southern Italy.

In seaside villages such as Torre Faro on the Sicilian shore, and Villa San Giovanni on the mainland, opposition to the bridge runs deep. Deeper still is scepticism that the bridge would be completed.

The arguments sound familiar to anyone well versed in the controversies of coastal development.

Opponents say the bridge would ruin habitats of sea creatures and plants, displace hundreds of people, throw others out of work and destroy a cherished, laid-back way of life. They argue the bridge is unnecessary — people can

cross the strait on ferries — and an expensive boondoggle when southern Italy has greater needs, such as good roads.

“They want to ruin the most beautiful part of Sicily,” Nicola Mancuso, 47, said as he plucked mussels from one of the deep freshwater lagoons that dot the island's northeast corner.

The mistrust that courses through southern Italy, especially its islands, makes it difficult for people here to believe they stand to benefit. Sicilians feel isolated and largely abandoned by

construction sites, destroy the houses, then never finish. Only the ruins will remain, and we'll end up like Troy.”

Sebastian Deodado, a mortuary driver, was more hopeful. Making it easier to cross to “the continent” could open up new worlds, he said.

“And more tourists will come to see this famous bridge that everyone is talking about,” said Deodado, 24, who makes it across the water only once or twice a year.

To make way for the powerful pylons that would support the bridge, about 800 homes would be destroyed in villages on both sides of the strait and several hundred families displaced. Support cables would stretch above Torre Faro's cemetery and an access ramp would nip at its edge. At least 1,200 ferryboat pilots would lose their jobs.

But the company in charge of designing the bridge, Stretto di Messina, says that it would keep the disruption to a minimum, and that the fresh investment, new employment and boost to the economy would more than compensate for any sacrifice by residents.



The proposed suspension bridge over the Strait of Messina would be the longest in the world.

any central Italian government; geographically, Sicily is closer to Tunisia than to Rome.

They've seen too many projects start only to be abandoned, in part because of Mafia corruption. Mobbed-up companies get contracts, pour the concrete, take the money and run.

Residents who oppose the bridge and the disruption they believe it would bring envision their idyllic corner converted into a huge, dust-choked construction pit. They fear being reduced to living in ghettos in the shadow of a mighty steel bridge, like the underpass-dwelling homeless they see on American TV programs.

Father Mario Aiello, the parish priest here in Torre Faro, says politicians on both the left and right have been promising to build a bridge over the Strait of Messina for as long as anyone can remember.

“We are sure it will never be built,” Aiello, 59, said in a small office at his 200-year-old church. “But our fear is they will begin, dig the

Pietro Ciucci, chief executive of the company, said he was confident the bridge would be built according to schedule, and not become a white elephant like so many projects in Sicily and the south. He said the company was committed to “full transparency” and had worked from the beginning with law enforcement officials to prevent Mafia infiltration.

“We know about the local feelings, that there are fears about the impact of the construction sites, the roads and the traffic,” Ciucci said at the corporation's sleek headquarters in Rome. “I understand their fears, but it is based on wrong information, on the negative experiences of the past. We must change that past.”

Every year, millions of cars, trucks and people take ferries across the strait between Calabria and Sicily, the waters churning with strong currents, whirlpools and blustery winds. The trip is normally about 20 minutes and can be quite pleasant, but during the busiest times, the wait can grow to an hour or more. Trains have to be dismantled, loaded onto the boats and reassembled on the other side, a process that takes 2½ hours and makes the journey impossible for high-speed trains.

Proponents of the bridge say it would drastically reduce travel time. A motorist would zip across in three minutes, the company literature says (officials acknowledge that's a bit of an exaggeration); the bridge would have “theoretical capacity” of 6,000 vehicles an hour and 200 trains a day, thanks to six traffic lanes and two rail tracks.

Its central span would stretch nearly 11,000 feet. Currently, the longest suspension bridge is the Akashi Kaikyo, which opened in Japan in 1998 and has a central span of more than 6,500 feet.

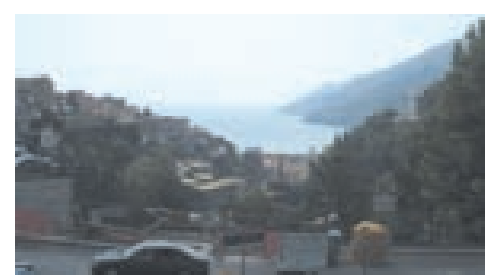
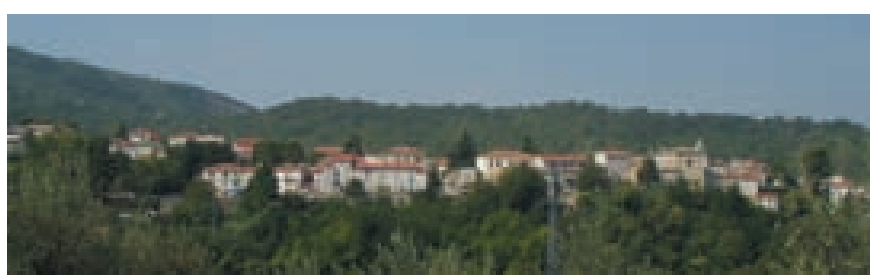
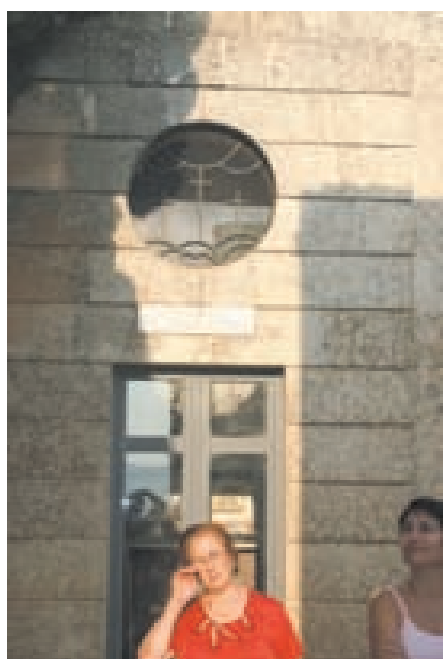
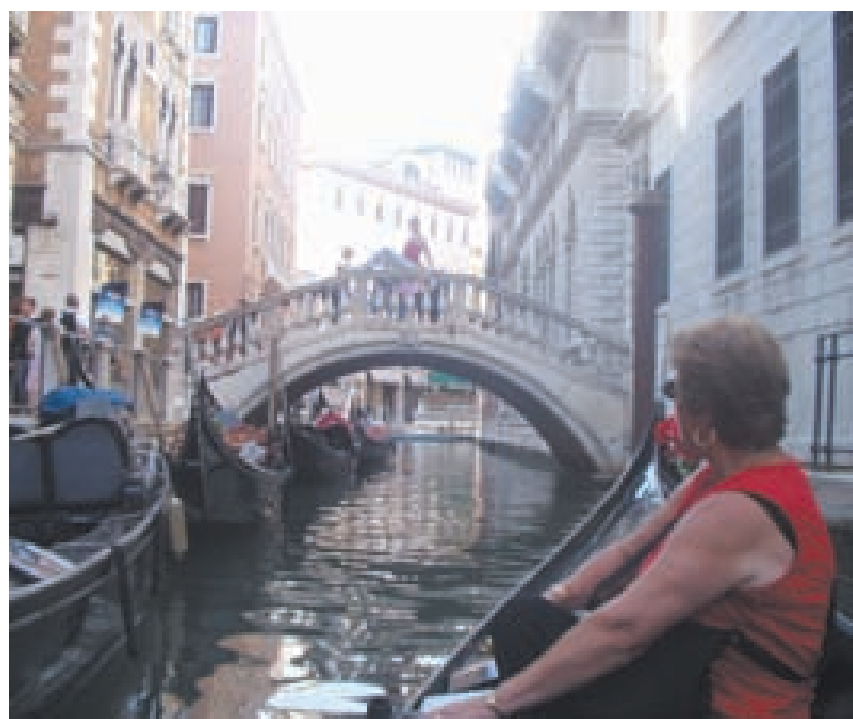
Two steel towers the height of the Empire State Building and weighing 56,000 tons each would anchor the structure at each end, planted near Villa San Giovanni in Calabria and Torre Faro in Sicily, just north of the area's main city, Messina. Some Italians suggest the bridge is nothing but a flamboyant project for a flamboyant prime minister. To be sure, Berlusconi has slipped in the polls and faces political battles on a number of fronts. Big infrastructure is often a big vote-getter, and Berlusconi often campaigns on claims that his public works projects have brought huge improvements to the country.

The longest suspension bridges in the world

- Akashi Kaikyo Bridge, Japan — 2,002.5m
- Izmit Bay Bridge, Turkey — 1,687.9m
- Great Belt East Bridge, Denmark — 1,623.9m
- Humber Bridge, Britain — 1,410m
- Jiangyin Yangtze River Bridge, China — 1,385m

Photo Essay

A glimpse of Italy



Photos by Angelo Filoso

There are so many beautiful things to see in Italy, here is a selection of some of them. (In order, from left to right and top to bottom.) A cathedral in Rome. Maria Dorego, Denise Micucci, Lorenzo Micucci, Rina Filoso and Angelo Fiore pose in front of some striking architecture in Messina, Sicily. Denise on the canal in Venice. Rina, and relatives soaking up the sights. St. Peter's Basilica is silhouetted at sunset from the harbour in Venice. Maria, a local, sweeps her front porch on a quaint residential street in Alia. Centre: Maria and Rina find some colourful clay creations at a shop in Cefalu, Sicily. Bottom left: Maria and Rina pay a visit to their family's cemetery in Villa Rosa, Sicily. The village of Alia, Sicily is seen from across a valley. A view from the top in Messina, Sicily. Signs point the way for visitors in Rocca Montepiano, Abruzzo.



Photo Essay

Music: the international language



Music truly is the international language, and Ottawa Firefighters Band spread their message of fire safety and friendship all across Italy. (From left to right and top to bottom.) Ottawa Firefighters visit the Chieti firefighters' headquarters. Paul Casagrande, and deputy chief Smith together with the mayor of Pieve di Soligo, Conegliano show off the City of Ottawa flag. Rina Filoso is reunited with relatives, Frango, Dario, and Enza. Paul Casagrande in Treviso with Angelo, the director of the Fiso Orchestra and soprano Francesca of Treviso. Firefighters visit the gondola factory with Luciano Pradal and Renato Bonacin. Ottawa firefighters in Belluno with the locals. Gino Nicolini and Gino Buffone visit Ripa Teatina in Abruzzo Italy with firefighters. Paul Casagrande with father Luigi Casagrande and friend receive firefighters in Verona. Paul and Bob visit city hall of Cortino D'ampezzo. David Smith, deputy chief with the Canadian consulate, at firefighters headquarters in Novarra. Lorenzo Micucci, and mayor Rocco Micucci of Rapino receive firefighters. The Canadian entourage poses for a picture in front of Belluno city hall. Belluno's firefighters along with Ottawa's visit officials in Belluno city hall.

Arts & Entertainment

Opera Lyra Ottawa's Madama Butterfly

Italian Ambassador's Garden Party a hit

Simple stage, complex characters

Article and photos by Giovanni

More than 300 people showed up to celebrate the garden party and Madama Butterfly overture hosted by the ambassador of Italy, Mrs. Marco Colombo. The event was well attended by Opera Lyra Ottawa board members, OLO President Pat Griffith, OLO board members Patti Blute, Terry Guilbault, Malcolm McCulloch and Italo Tiezzi. A group of diplomats also attended the event. Among them were Maria Teresa di Madera from Mexico, Veronica Stabej, the ambassador of Slovenia and Sigute Jaketonyte, the ambassador of Lithuania. The event raised more than \$18,000 this year. The evening previewed Marc Heller (Pinkerton) Allyson Hardy (Suzuki), Gregory Dahl (Sharpless), Gregory Atkinson (the Bonze), and Melissa De Cloet, recipient of the Vivian-Asfar Memorial Award for Vocal Excellence and member of Opera Lyra Young Artist Programme.



CBC's Don Newman and his wife, Shannon Day-Newman.



Italian Ambassador Marco Colombo and wife, Gregory Dahl, Melissa, De Cloet, Marc Heller, Gregory Atkinson and Melissa De Cloet (recipient of Vivian Asfar Memorial Award for Vocal Excellence).



Pat Adamo interviews Earlene Hoben, owner of Earlene's House of Fashion with two of the models presenting clothing by Sunny Choi.



Nina la Chapelle, Patti Blute, Joanna Paterson, and husband Tyrone Paterson, Barbara Martindale, Ralph Hollands, Julita Pirozynska.

Article and photo by Louise Daniels

The simple stage setting was the perfect accompaniment to the intense complexities of Puccini's most popular opera, Madama Butterfly at the NAC last month. Two massive cherry blossom trees seemingly growing out of a paper-walled house was all Opera Lyra needed to put on a spectacular show.

The intricacies of the characters by themselves are what makes the production so successful. The story is timeless. A Japanese geisha is sold to an American naval officer named B.F. Pinkerton.



Liping Zhang and Marc Heller are wonderful together playing Madama Butterfly and Pinkerton in Opera Lyra's latest production.

Regardless of her status as a lowly geisha, she falls hopelessly in love with him. He loves her as well, of course, but doesn't consider his marriage authentic unless he is married to a proper American woman.

After their short fling, Pinkerton leaves and doesn't come back for three years. Butterfly is devastated but remains strong and convinced that her husband will come back, even though others urge her to marry a rich bachelor, Prince Yamadori.

When Pinkerton finally returns with his "real" wife, Butterfly has run out of money, and is desperate for someone to take care of the child she has raised in her husband's absence. She gives up her child to Pinkerton's young bride and finally realizes that her happiness was never meant to be. The dramatic ending comes when Butterfly kills herself as her son is playing in the foreground.

Madama Butterfly, played by Liping Zhang was amazing. Her voice was very powerful, emotionally and physically, even though she does not have the traditional frame of a soprano opera singer. She plays a 15 year old bride, and she looks the part. Zhang has said that she was born for this part, and after a performance like that, I believe her.

As the opera unfolds, Butterfly makes the transition from naïve child, to fatally troubled adult seamlessly. The audience is entranced knowing Butterfly's destiny while listening to the famous hopeful aria, "One Fine Day/Un bel di vedremo". Zhang pulls it off beautifully.

Marc Heller plays Pinkerton and adds dimension to the usual bad guy role. By the end of the production, no one is booing; instead they are sympathizing with the man that grew up in a twisted culture of temporary love and temporary commitment. He shows genuine remorse for his actions once he sees the pitiful situation that he has left Butterfly living within, and it simply breaks the heart of the viewer to know that Butterfly is the one who takes the fall for such a dramatic culture clash.

The rest of the cast was great as well. Pinkerton's American wife Kate, sounded a bit subdued though, and was often overpowered by the music. Making her character stand out a little more, could have added another interesting angle to explore in this production.

There could have been a little bit more action, perhaps more exciting posturing and drama, by putting more of a modern twist on Puccini's eternal tale.

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Arts & Entertainment

Italian materialism?

by Renato Rizzuti

It is simply not true that all Italians are emphatically and neurotically obsessed with materialism!

First of all, let us define the term “materialism.” In the study of philosophy, materialism means the belief that everything in the world is material or composed of physical matter. In every day conversation, materialism usually means stressing the importance of the acquisition of material wealth.

Let’s start with the philosophical definition of materialism. The average Italian does not hold the view that everything in the world is material. By virtue of the fact that the vast majority of the Italian population in any country is usually Roman Catholic, this negates a belief in materialism. “Spiritualism” is the direct opposing view of materialism.

Basically, spiritualism means the belief that the universe is also composed of nonmaterial elements such as “spirit.” The “invisible” spiritual world is definitely an extremely important component of the Roman Catholic faith. It is a Catholic aspiration to enter “the Kingdom of heaven” when one leaves the earth plane. This also precludes the belief that the “soul” is composed of spirit and not physical matter and that the soul survives beyond physical death. A belief in God as a “Supreme Spiritual Being” also disqualifies Catholics from having a true following of philosophical materialism. We can safely say that Italians are definitely not obsessed with this type of materialism.

When it comes to analyzing materialism in relation to the acquisition of material wealth, things are not that immediately clear cut. The supposed obvious answer is that yes indeed, Italians are obsessed with this type of materialism. This answer is based on a series of clichés about Italians. The following is a presentation of a few of these clichés and an examination of the truths or falsehoods behind them:

Cliché number one: “Italians spend too much

on their homes and especially their kitchens. They often have two kitchens and both have expensive ceramic floors in them.” It may be true that Italians like nice homes but I cannot think of any ethnic group that would not like nice homes. The Italian immigrant came to Canada to make a better life for himself and his

to it as well. On an important occasion like Christmas, it is not unusual for the host to prepare fairly large meals for a large number of relatives. It just makes practical sense to have a large, nicely decorated and functional kitchen. During tomato canning season, it is sure convenient to have two kitchens so that the regular kitchen is not



Madonna is commonly cited as an example of the typical Italian “material girl” but Italians aren’t the only ones with materialistic ideals. It is a perfectly normal mindset in our society.

family. It is no wonder that he would want better accommodations than what he had in Italy. It is also a question of priorities because the immigrant puts more priority on making mortgage payments instead of taking lavish Caribbean vacations. Perhaps it is a question of Italians spending more on their homes and less on lower priority things that may give this distorted illusion about being “house crazy.” Priority is also the key word when addressing the silly “kitchen cliché.” The heart of any Italian home is the kitchen. This is because Italians are concerned with eating fresh, healthy, home prepared meals. Cooking also has an important social aspect

flooded with a “sea of tomatoes!” This is for the uninformed: the ceramic floor is a European tradition and is just plain practical. Any splashes and spills can be easily mopped up and this saves on money needed to keep replacing a kitchen floor that is not very practical such as a carpeted floor. You will notice that even the Canadian home decorating shows feature ceramic tiles in the kitchen as a fashionable trend. Well, we Italians thought of it first!

Cliché number two: Yell out, “Hey Gino, your TransAm is on fire!” That was the punch line of a joke circulating during the disco days. The line preceding it was, “How do you get all the Italian

guys to clear out of the disco?” The TransAm was a hot sports car made by Pontiac. This is still true today with the notion, “All Italian men buy expensive sports cars.” It is certainly true that Italy has a history of producing some of the best sports cars in the world such as the Lamborghini and the Ferrari. It is not just Italian men that would love to own a Ferrari. In fact, the whole sports car thing is really a universal “guy thing.” Regardless of age, many men would love to own a “hot” sports car if they had the money to spend on it. It is more a question of being full of testosterone than being Italian.

Cliché number three: all young Italian ladies are “material girls.” It was the Italian singer Madonna, whose real name is Madonna Louise Veron Ciccone, that was famous for one of her hit songs from her younger days called “Material Girl.” The lyrics relevant to this discussion are: “Cause the boy with the cold hard cash/Is always Mister Right, ‘cause we are/Living in a material world/And I am a material girl.” We have to ask ourselves if it is perfectly normal for all young ladies to spend money on clothes and accessories and the answer is “yes.” What young lady dreams of marrying a loser? Ironically, the present day Madonna’s personal belief system involves a study of the Kabbalah which is a form of Jewish spirituality. Madonna now believes that we are living in much more than a “material world.”

Cliché number four: “All Italian parents put pressure on their children to get a university degree so that they will end up in a high paying career.” My short explanation and defence of that is, “What the heck is wrong with that?” Obviously all parents want their children to do well in the world and this hope is simply not just confined to Italian parents!

It is clear that by exploring the two definitions of materialism, we can conclude that Italians are not emphatically and neurotically obsessed with either type of materialism.

Intervista con Robert De Niro Interview with Robert De Niro

di Rita Celi
Repubblica

VENEZIA - Robert De Niro sembra infastidito da tanto clamore intorno a un personaggio cui presta solo la voce. Ma don Lino, lo squalo bianco che in “Shark Tale” è il boss mafioso in testa alla catena alimentare del reef, ha qualcosa in più di De Niro, oltre alla voce e al neo sulla guancia. “E’ la prima volta che interpreto uno squalo. Ho accettato perché ho pensato ai miei figli, e mi divertiva l’idea di lavorare in un cartone animato. E’ stato un lavoro lungo, nuovo per me, perché hanno costruito il personaggio abbinandolo alla voce. Il risultato non era male”.

L’attore - che incontra i giornalisti nella stessa sala dell’Excelsior dove fu girata la famosa scena di “C’era una volta in America” - si anima quando si parla delle accuse di razzismo riportate dal New York Times mosse ai personaggi italo-americani di “Shark Tale” ritratti come criminali mafiosi. De Niro si limita a definirle “delle stupidaggini, nessuno di loro ha visto il film” e aggiunge, in italiano, “Sono stronzi”.

De Niro è stato inoltre accusato dalle associazioni italo-americane per aver interpretato ruoli di mafiosi e quindi definito indegno di ricevere la cittadinanza onoraria italiana. “Non me l’hanno ancora consegnata” dice l’attore. “Attendo con trepidazione questo momento. Riceverla sarà un vero piacere. In realtà mi sento italiano solo in parte” precisa. “Ho il cognome italiano, ma sono anche olandese, tedesco, irlandese”. Per quanto riguarda le accuse di aver interpretato italoamericani stereotipati nei suoi film, risponde che “invece si tratta di personaggi molto reali. Molti italo-americani sono proprio così”.

In “Shark Tale” De Niro è tornato a lavorare con Martin Scorsese, che dà la voce a un simpatico pesce palla che reagisce alle minacce dello squalo boss. “Mi sono divertito a lavorare con Martin. Avremmo dovuto recitare insieme in una scena di ‘Taxi Driver’, ma poi ebbe un incidente e non se ne fece nulla. E’ un attore straordinario. In questo film abbiamo potuto lavorare insieme ed è stato fantastico, perché ha reso le cose più spontanee. Abbiamo lavorato faccia a faccia, e dopo sulle nostre voci hanno realizzato l’animazione, ed è stata un’esperienza molto divertente”.

VENICE – Robert De Niro seems annoyed by the considerable uproar surrounding a character to whom he has only lent his voice. But don Lino, the white shark that in “Shark Tale” is the mafia boss at the head of the food chain of the reef, has something more of De Niro, besides the voice and to the mole on his cheek. “It is the first time that I interpret [the role of] a shark.

I accepted because I thought about my sons, and the idea of working in a cartoon amused me. It has been a long job, a novelty for me, because they built the character combining it with the voice. The result is not bad”.

The actor - who meets the journalists in the same room of the Excelsior where the famous scene from “Once upon a Time in America” was shot - becomes animated when the conversation turns to the accusations of racism reported in the New York Times about the depictions of Italian-Americans in “Shark Tale” as criminal mafia members. De Niro limits himself to defining them as “idiotic, none of them have seen the film” and adds, in Italian, “Sono stronzi” (they are turds).

De Niro has also been defined by Italian-American associations as unworthy of receiving the honorary Italian citizenship. “They still haven’t delivered it to me,” says the actor. “I await this moment with trepidation. To receive it will be it a true pleasure”.

“In reality, to be precise, I feel myself only Italian in part.”

“I have an Italian surname, but I am also Dutch, German, Irish”. As for the accusations of having interpreted stereotyped Italian-Americans in his film, he answers that “instead they are very real characters. A lot of Italian Americans are exactly that way.”

In “Shark Tale” De Niro returned to work with Martin Scorsese, who lends his voice to a likeable puff fish [pesce palla??] who reacts to the threats of the shark boss. “I had fun working with Martin. In this film we were able to work together and it was fantastic, because it made things more spontaneous. We worked face to face, and then they created the animation based on our voices; it was a very amusing experience”.



Features

Wine Making: Still a Passion at 70

by Frank Nicastro



Ugo Nicastro has been making wine for decades. He recently purchased this expensive grape press from Preston Importing to make his hard work easier.

The beginning of September usually marks the beginning of wine harvest season here in Ottawa. During this time, the local wine makers are excited and wait for the arrival of convoys of wine grapes from California.

One of these wine makers is 70 year old Ugo Nicastro, (My Dad). Ugo enjoys wine making, it's one of his biggest passions, and a tradition he enjoys carrying on. Around this time of year Ugo is very busy, you'll find him hibernating in his custom made wine cellar for about four days. He'll be hard at work crushing, pressing and filling up his empty oak barrels with fresh grape juice.

This year, Ugo is especially excited because he treated himself with a \$1,000 hydraulic wine press that he purchased from Preston Importing. Being 70 years old, he figured it would aid him while he passionately makes his wine. For this year's batch, Ugo chose Merlot and Cabernet Sauvignon; for his red wine and Chardonnay for his white.

He boasts that the doctor says a glass of wine a day is good for his health, and that his wine doesn't contain the preservatives that store bought wine has. Ugo also loves to share

his wine with family and friends, especially after all of his hard work. His wine is always the topic of conversation with friends, expressing their opinion on the taste and colour of the wine. I could tell you from first hand experience that the opinions are always positive. It's an inspiration to see that at 70 years old, Ugo is still so passionate about wine making.

A sandwich designed with style



photos by Giovanni

Frank Nicastro, owner of Casa Nicastro and Richard Robertson, internationally renowned designer takes time out to style his sandwich. A portion of the profits from sales of his sandwich will go to cancer research. Robertson's fashions can be found on Sussex Drive.

Revolutionary ideas hatched in the Outback

by Louise Daniels

Powering small cars without local emissions is now possible in Melbourne's city parks thanks to an Italian-Australian who patented an innovative engine.

Angelo Di Pietro has designed a virtually frictionless engine which is powered only by compressed air.

It's called a rotary air engine, and it works like this: Air is compressed to at least 1 PSI. (By the way, the tires in your car are usually pumped up to about 40 PSI.) This air is then pushed through a rotor, which rotates within an almost frictionless chamber. The engine can then be hooked up to many different kinds of machines, including those that were previously powered by battery or internal combustion.

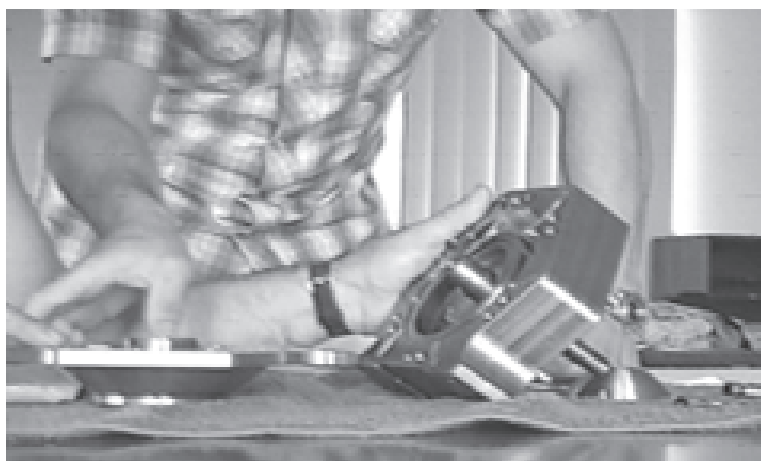
For example, Di Pietro's engine could be used to turn gears in machines, or vehicles like golf carts, and eventually passenger cars in the future. By increasing the pressure of the air, the engine operator can increase the speed of the rotation of the rotor, which makes the gears attached to it turn faster as well.

In this way, any emissions are created solely where the air is compressed, not where the actual machine is, making the machine or vehicle emission free.

Even the air compression process can be made more environmentally friendly, according to Di Pietro. "There is some pollution done because you're going to compress the air with electricity at this time. That will change in the future," he says. "It will be done by windmill or solar power or whatever. But even if you use electricity, the pollution will be much less than

if you use an internal combustion engine or batteries."

This is not only because the engine uses compressed air for power. It's also because the engine itself is so light. "This engine is compact, it's more efficient, it's elegant. It eliminates so



much weight of the vehicle, because you are taking so much out of the car, you require less energy to move it," Di Pietro says. "We don't want to be driving the cars of today, they are too heavy. There's no need for a car to be one and a half tonnes. You look at the push bike, it's only a few kilograms and it carries one person. Now we don't need the car one and a half tonnes, most of the time inside the car, you see only one person. It just doesn't make sense."

In addition to being so clean, and lightweight, Di Pietro says that the engine can even minimize damage in the event of an accident because it automatically regulates the air pressure going into the engine.

"Any obstacle in its way will put the vehicle to a halt. That obstacle might be a person. So what happens? We actually regulate the flow and pressure of air, just enough for the work that you need to do."

There seems to be no end to the benefits of Di Pietro's rotary air engine. It's simple to fix and maintain not only because there are only two moving parts, but also because the lack of friction decreases wear and tear on these parts. "So far, from the testing that we've done, we take them apart and analyze the insides, it

was showing no wearing at all."

One downside however, is that a passenger vehicle must be refuelled every 10 kilometres, but the three 18 litre diving tanks that power the engine take just two minutes to refill.

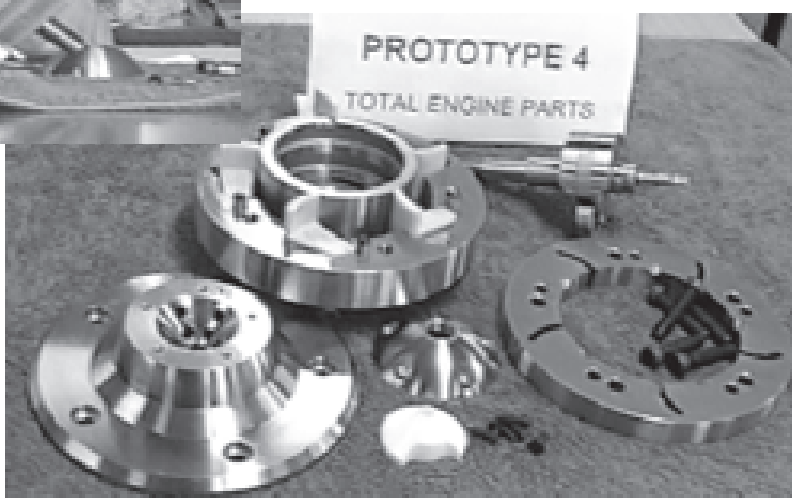
Di Pietro's invention is currently being tested for one year in Melbourne's Fitzroy Gardens by maintenance crews. He manufactured a small car with a price tag of about \$26,600 Cdn for Melbourne's City-Wide, a private company that takes care of the city parks now uses it to pick up grass and transport tools around Fitzroy Gardens. "They are very very happy with it," Di Pietro says, "They're not going very far and it only takes a couple minutes to refill anyway."

Di Pietro is currently looking for more funding to start manufacturing engines on a larger scale.

But, he says he is worried that a large car company may buy him out in order to squash competition.

"If someone comes to me and says you know, I'll give you a billion dollars, but we cannot use the model, but then somebody else

says that I'll give you half a billion, but we're going to go ahead and build them, I think I would take the half billion and go ahead and build them," Di Pietro says. "It's not just the money, it's the satisfaction of doing something right also."



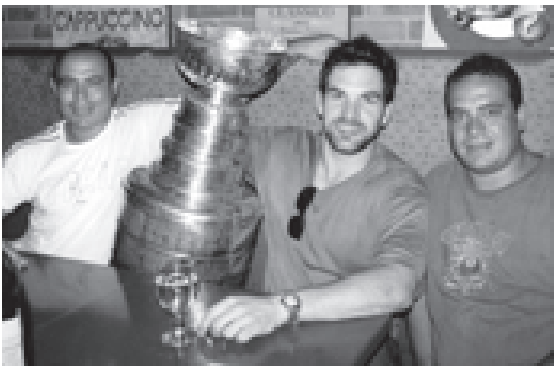
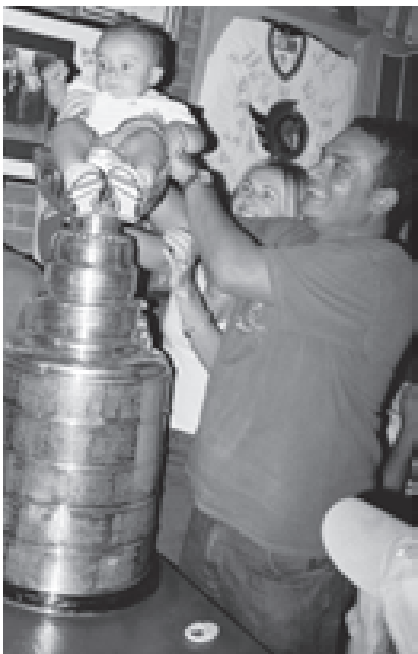
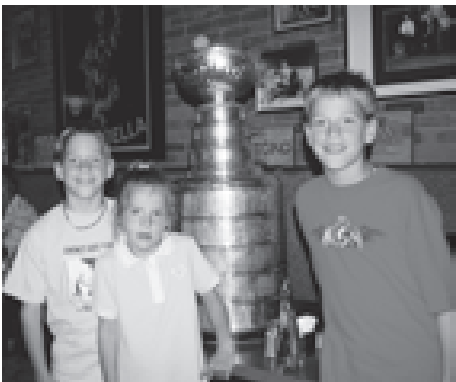
The relatively simple machinery that operates Angelo Di Pietro's engine only has two moving parts. It can transport a golf cart for about 10 kilometres per tank of pressurized air, without any hazardous emissions.

Features

Stanley Cup visits Fratelli's restaurant

Article and photos by Giovanni

Ottawa native Dan Boyle helped the Tampa Bay Lightning win the Stanley Cup in June. Since each player on the winning team gets to bring the cup to his hometown for 24 hours each, Boyle brought it to Ottawa for a day. A limo escorted the silver trophy to the front door of Fratelli's Restaurant both in the Glebe and in Kanata. Fans got a chance to pose for photos with the Floridian defenceman and take home some autographs.



Clockwise from above: The Boyle family: Marc, brother Dan, mom Diane, and dad Roger smile with the Stanley Cup. Brock, sister McKenna, and brother Brady visiting from Winnipeg. Top right: Baby Jack with mom Nicola and dad, Richard Valente clown around. Not every young boy gets to be in the Stanley Cup! Grandmother Louise with baby Jack after being in the Stanley Cup. Robert and Richard Valente share the fun with Dan Boyle at Fratelli's restaurant.

Una serata speciale in onore
del giudice
Frank Iacobucci

Si terrà a Villa Marconi, giovedì 28 ottobre, 2004

Il giudice Frank Iacobucci è nato a Vancouver, da genitori di origine italiana. Ha conseguito la Laurea in Economia e Commercio e Giurisprudenza.

La sua brillante carriera lo ha visto impegnato come Professore, Preside, Vice Presidente e Rettore presso l'Università di Toronto. Prima di essere nominato Chief Justice della Corte Federale del Canada nel 1988 e Giudice della Corte Suprema nel 1991 ha servito presso il Governo Federale come Vice Ministro nel Ministero della Giustizia.

Durante la sua lunga carriera ha ricevuto tantissimi riconoscimenti, tra questi: the Italo-Canadian of the Year Award della Confratellanza Italo-Canadese (Vancouver); the Canadian-Italian Business and Professional Association of Toronto's Man of the Year Award; il titolo di Ordine al Merito del Congresso Nazionale degli Italo-Canadesi (Toronto); il titolo di Commendatore dell'Ordine al Merito della Repubblica Italiana; Medaglia d'Argento del Presidente della Repubblica Italiana, 2000; the Lion d'Or Award of the Ordre des Fils d'Italie au Canada (Montreal); il titolo di



"Cosentino dell'Anno" della Federazione dei Clubs Cosentini dell' Ontario e il titolo di Cittadino Onorario del Comune di Mangone, Cosenza, Italia.

Frank Iacobucci si è ritirato. E' un privilegio per noi a Villa Marconi festeggiarlo assieme a tutti i suoi amici. Se siete interessati a prender parte a questa serata, per ulteriori informazioni potete contattarci ai seguenti numeri: tel: (613) 727-6201 o via fax al (613) 727-9352.

I biglietti costano \$150.00 l'uno e si possono acquistare presso Villa Marconi.



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On Behalf Of Il Postino we would like to thank our committed readers of these past four years and we hope we can continue for many more!

Il Postino ringrazia i nostri fedeli lettori degli ultimi quattro anni con la speranza di poter servirli ancora per molti anni!

~ Il Postino



Un Nuovo Libro di Ermanno La Riccia

“La Padrona” un libro appassionante, ove si raccolta una bella storia d’amore e la lotta di due giovani per conquistarsi la libertà di volersi bene.

Dopo i successi dei due libri di racconti “Terra Mia” e “Viaggio in Paradiso”, Ermanno La Riccia torna nelle librerie con un romanzo, “La Padrona”, una drammatica storia d’amore, piena di colpi di scena, scritta con un linguaggio

Si possono acquistare copie de “La Padrona” nella redazione del Postino oppure chiamate 567-4532

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When he takes time out from making cappuccinos at L'angolo Caffè, Mike likes to read Il Postino.

- write about your community, memories, opinions or tell us a story

-write in English, Italian or French

-send your articles and ideas to

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www.ilpostinocanada.com



Working With The Community Lavoro Per La Comunità

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Addio a Romano Battel

Fondatore e Primo Presidente dell'Associazione Alpini di Ottawa



Il 25 Agosto 2004 a Vedronzo (Lusevera) Provincia di Udine l'Artigliere Alpino Romano Battel e "..." ANDATO AVANTI".

Appena due settimane prima avevo avuto una conversazione con Lui al telefono, come accadeva di tanto in tanto, mai pensando che fosse l'ultima. Mi aveva sì accennato di essere stato in ospedale, per delle cure, ma niente di grave; la sua voce era normale come sempre ... e invece il 25 Agosto alle 7 del mattino il telefono squillarispondo... una voce mi dice... "sono Miriam"all'istante intuì la macabra notizia che mi stava per dare la figlia del mio Amico. Immediatamente dopo il congedo telefonico la "pellicola della memoria" scatto', si mise in moto ed i fotogrammi, chiari e limpidi, mi riportarono indietro di molti anni, a quando Romano ed io c'incontrammo la prima volta.

Come del resto quasi tutti noi nuovi emigranti degl'anni '50, qui ad Ottawa, l'incontro avveniva al Bar, ed anche noi lì c'incontrammo.

Ci si vedeva quasi giornalmente per il caffè' e si stava bene insieme. Un giorno, se non erro intorno al Natale del 1971, il nostro discorso cadde sugli Alpini;..."io sono Alpino"....."io pure"....."dove l'hai fatto?"..."nella TAURINENSE"....."io pure"..., e così il discorso si prolungo' e l'amicizia si consolido'

Alpinisticamente.

Durante il prossimo incontro, mi disse del suo intento di cercare di rintracciare eventuali Alpini qui ad Ottawa per costituire un' associazione. Seguendo tale idea mise un'annuncio sul giornale l'Ora di Ottawa, invitando appunto eventuali Alpini a farsi vivi. A questo primo annuncio solo 9 si presentarono all'appello... Al secondo annuncio del mese successivo, guarda caso, esattamente altri 9 risposero; totale quindi 18 piu' nei due 20. A questo punto Romano mi disse in modo decississimo; "...facciamo una riunione e fondiamo l'Associazione Alpini" (consiglio che il suo sogno si stava avverando)..."e tu "(quasi ordinandomi)..." ti occuperai di scrivere i verbali..."

Quindi Romano organizzo' l'incontro dal quale scaturì la nascita dell'Associazione Alpini di Ottawa, 3 Maggio 1972, e Lui, Romano Battel fu' votato Presidente all'unanimità, e gli Alpini fondatori nei mesi successive tovarono altri Alpini, cosicche' alla fine di quell'Anno l'Associazione già' contava piu' di 70 Soci, molti dei quali Reduci delle Campagne di : Albania, Grecia, Jugoslavia e Russia.

Piu' tardi l'Associazione si integrò con l'ANA e quindi diventò quella che è ancora oggi : SEZIONE di OTTAWA dell' ASSOCIAZIONE NAZIONALE ALPINI e Romano la dedico' alla memoria della Medaglia d'Oro Ten. Cel. Italo Lunelli e nomino' la Signora Luisa Vedova Lunelli, allora residente qui' ad Ottawa, Madrina della Sezione. Tra le tante cose belle scaturite dalla Sua totale dedizione alla Sezione e' doveroso ricordarne alcune in particolare. La prima iniziativa assunta fu' la celebrazione di una Messa in suffragio dei CADUTI di tutte le

guerre, che poi negl'anni successivi venne celebrata in concomitanza con la celebrazione del 4 Novembre, la quale divenne una tradizione della Comunità Italiana di Ottawa, con la partecipazione di una rappresentanza dell'Ambasciata d'Italia e delle altre Associazioni d'Arma che nel frattempo si formarono seguendo l'esempio degli Alpini. E poi la nascita del CORO ALPINO e l'indimenticabile straordinaria organizzazione per i festeggiamenti del 10 Anniversario della SEZIONE, 1982.

E'oltresì doveroso e piacevole ricordare che durante il 1° Congresso Intersezionale del Canada 27-28-29 Marzo 1981, Romano Battel, per il grande lavoro svolto, per quel Suo immenso attaccamento alla Sezione, per quella Sua..Alpinità'.. fu' eletto Primo Presidente della Commissione Intersezionale del Canada. Onore certamente meritato.

Nel 1986 Romano Battel decise di ritornare a trascorrere..."l'età d'oro.." nella Sua Terra natia : il FRIULI.

Da allora una sola volta lo rividi, quando nel 1997 ritorno' ad Ottawa per i festeggiamenti del 25° Anniversario di fondazione della Sezione, ma ci sentivamo sovente per telefono.

Il suo pensiero era sempre per tutti i Componenti del Direttivo e per tutti i Soci; raccomandava sempre di stare uniti e nell'ultimo Suo scritto datato 21-6-2004 in chiusura scriveva testualmente; "...vi penso sempre, cercate di stare uniti in seno alla Sezione, solidali con spirito Alpino che guida i nostri affetti e le nostre idee""al Presidente, a tutto l'Esecutivo, alla Madrina e a tutti i Soci un caro ed affettuoso saluto." vestro fedele Alpino, Romano Battel."

Come si vede, la lettera, come tutte del resto, anche se inviata a mio nome, e' di fatto rivolta a

TUTTI i SOCI Alpini della Sezione ... poiche' QUESTA Sezione l'ha creata LUI, Romano Battel, Artigliere Alpino, 1° Reggimento, Gruppo Aosta, Divisione Taurinense, che con mente e cuore era sempre qui'.

Ora e' "Andato Avanti" ... ma per tutti noi EGLI e' sempre con noi nella SUA SEZIONE.

Ciao Presidente,

.. Grazie di tutto.

Albino Pescatore, A nome del Direttivo e di tutti i Soci.

La Messa 25 Sett, 2004



Albino Pescatore legge la toccante "PREGHIERA dell' ALPINO"



La messa officiata dal cappellano della Sezione Padre Fiore.



L'addetto militare dell' Ambasciata, Generale Orazio de Minicis e Signora ed il gruppo "Alpini della Sezione".

La rappresentanza dell' Associazione Carabinieri di Ottawa ed il Gruppo "Donne della Sezione Alpini".

Community Calendar / Eventi Comunitari

October/Ottobre

- 6: Mayor Bob Chiarelli and Councillor Gord Hunter invite you to attend the official opening of the Fisher Heights Child Care and Recreation Facility
7:00pm - 9:00pm
1026 Baseline Rd.
Info: 724-4199 x23918
- 16: Serata raccolta fondi a favore di Tele-30.
Pat Adamo 729-9518
- 16: World Food Day in the Byward Market. There will be panelists, films, booths.
www.spcottawa.on.ca/ofsc
Ottawa Food Security Council.
- 23: Incontro Autunnale alle ore 18.00
St. Anthony S.C.
838-5785
Associazione Giuliano-Dalmati
Associazione Pratola Peligna

- 28: An Evening with the Honourable Frank Iacobucci
Villa Marconi
727-6201
- 30: Festa dei membri alla Sala San Marco
Aurelio Burri 521-5422
Club Carpineto Romano
- 30: Festa d'autunno con il club Friulani al St. Anthony S.C.
729-9790
Club Vincentini di Ottawa

November/Novembre

- 6: Autunno Trevisano 12ma edizione a Villa Marconi con mostra del radicchio
Associazione Trevisani Nel Mondo
- 9: CIBPA Scholarship Awards
Villa Marconi
Robert De Toni 563-7544

- 13: Festa dei membri a Villa Marconi
Associazione Roccamontepiano
San Rocco
- 20: Cena natalizia Sala S. Marco
Giuseppe Agnello 224-9274
Rosario Aiello 224-6086
Società Sicula
- 20: Cena Sociale
Associazione Alpini di Ottawa
- 20: Villa Marconi Festa delle Castagne 727-6201

December/Dicembre

- 4: Festa Natalizia
Santina Di Rienzo 728-9757
Associazione Colle D'anchise
- 31: New Year's Party
Villa Marconi
1026 Baseline Rd.
727-6201

Festa di San Rocco



Festa di San Gabriele

