

# IL POSTINO

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**Filò Celebrates  
7th Anniversary**

**Buona Pasqua!  
Happy Easter!**

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**Submissions**

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Letters to the Editor



Government of Canada Announces Italian-Canadian Advisory Committee  
Members for Historical Recognition Projects

TORONTO, ONTARIO--(Marketwire - March 19, 2009) - Three members of the Italian community were named today to the newly formed Italian-Canadian Advisory Committee for the Community Historical Recognition Program (CHRP), which commemorates wartime measures and immigration restrictions in Canada's past.

Senator Consiglio Di Nino made the announcement on behalf of Citizenship, Immigration and Multiculturalism Minister Jason Kenney.

The committee members will include Palmacchio (Pal) Di Iulio as chair, Roberto Perin as vice-chair and Joe Papa. Mr. Di Iulio, from Toronto, is president and chief executive officer of Villa Charities, the largest Italian-Canadian organization in Canada serving seniors and developmentally challenged adults. Dr. Perin, also from Toronto, is a professor of history at York University and author or co-author of several books. Mr. Papa, from Montreal, is a photographer/journalist for Corriere Italiano, a major Italian newspaper.

"These three individuals are leaders in the Italian community and have contributed greatly to their communities," said Senator Di Nino. "The advice they will be providing on the merit of eligible Italian-Canadian Community Historical Recognition Program projects will no doubt be extremely valuable to Minister Kenney."

The CHRP, created by Prime Minister Stephen Harper and his government in 2006, is a grants and contributions program for community-based commemorative and educational projects related to historical wartime measures and immigration restrictions applied in Canada. A total of \$5 million is available to the Italian-Canadian community for projects such as monuments, commemorative plaques, educational material and exhibits.

"This Government believes it is important for all Canadians to understand our history, including those unfortunate events that are inconsistent with the values of Canadians today. These important projects enable the communities affected to undertake meaningful commemorative and educational activities to ensure that their experiences are shared with others," said Minister Kenney.

Projects that meet the program criteria will be reviewed by the Italian-Canadian Advisory Committee, which will provide recommendations to the Minister through Citizenship and Immigration Canada program officials. Members are appointed for a two-year term with the option of an additional two-year term.

Il Postino is Looking For Writers!

As a leader in the Ottawa Community, Il Postino provides local news, stories, and insight every month in print and online. Be part of an exciting team and show our community what you have to say! Contact Il Postino to become a writer by phone or email.

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to / *intestato a:* Preston Street Community Foundation Inc., Suite 101 Gladstone Avenue 865, Ottawa, Ontario K1R 7T4

Local Announcements

Villa Marconi Volunteer Builders 1989-1999



Lucio Appolloni and Luigi Mion present award to Ms. Cristina Begliomini



Lucio Appolloni and Luigi Mion present award to Mrs. Carmela Buda



Lucio Appolloni and Luigi Mion present award to Salvatore and Annunziata Barbera



Lucio Appolloni and Luigi Mion present award to Lina Scollì



Lucio Appolloni and Luigi Mion present award to Rosa Risi



Lucio Appolloni and Luigi Mion present award to John Saracino



# General Interest

## PERSEVERANDO NEL SOGNO

Lucia Petosa, una Italiana di Ottawa, madre di tre figli e tra poco nonna! E' la vincitrice del prestigioso " Student Achievement Award" , un concorso messo in palio dalla Ontario Secondary School Teachers Federation.

Di Luciano Pradal

Il 14 marzo nella gran sala dell' Albergo Sheraton a Toronto gremita da piu' di 600 persone, la gran parte professori appartenenti alla Ontario Secondary School Teachers' Federation (OSSTF), l' On. Katthlee Wynne, Ministro dell' Educazione dell' Ontario e Ken Coran Presidente della OSSTF hanno conferito il prestigioso "Student Achievement Award" a Lucia Petosa che lo ha ricevuto con umilta' e fierezza, Lucia ha detto che sara' per sempre grata per questa bellissima esperienza.

Questo ambizioso premio viene dato in riconoscimanto allo(a) studente(ssa) che vince il concorso di prosa/ poesia indetto dalla OSSTF. Quest' anno il tema era, cosa vedi "Beyond The Screen". Lucia ha sviluppato il suo tema con il titolo "A Young Girls' Dream" ed ha sviluppato questa storia in maniera efficace, concisa ed umana, una storia che potrebbe essere la nostra, una storia nella quale ci si sente pienamente partecipi delle vicende, delle angoscie e dei sentimenti di una bambina che poi diventa ragazza e donna. Quella di Lucia e' una breve e ben scritta storia di vita, forse la sua che puo' benissimo anche essere la nostra, nella quale mentre la leggiamo ci possiamo identificare.

A "Young Girls' Dream" e' nato con Lucia a Marina di Minturno (Pr. Di Latina). Nel '62 Lucia viene a Montreal con la mamma per visitare la sorella, nel '65 si sposa e nel '66 diventa mamma. Lucia e Berardino hanno avuto 3 figli Aldo, Carlo e Olga. La famiglia Petosa e molto interessata alla musica ed alla cultura, tutti in famiglia sono ottimi suonatori di piano.

Malgrado gli impegni famigliari e di lavoro, Lucia ha sempre avuto un grande desiderio di continuare gli studi per completare le Scuole Superiori (High School) per conseguirne l' ambito diploma, nel frattempo, ancora non senza tanti sacrifici! Lucia ha frequentato corsi serali di lingue Spagnolo, Francese "public speaking" ed un corso in Letteratura Italiana all' Universita' Carleton!

Nel 2008, Lucia decide di ritornare a scuola a tempo pieno per altri corsi tra i quali uno per imparare "la dimestichezza di scrivere in Inglese" e da qui la sua pertecipazione al concorso di prosa/poesia che l' ha portata (permesso?) a vincere lo "Student Achivment Award" della OSSTF.

### OSSTF: Lucia Petosa, a Student From Adult HS, Wins Provincial Education Award

TORONTO, ONTARIO--(Marketwire - March 16, 2009) -

Lucia Petosa, a student at Adult HS, is the recipient of the highest honour that the Ontario Secondary School Teachers' Federation (OSSTF/FEESO) can bestow upon a student-the Student Achievement Award.

Lucia won the Senior, 11-12 college/workplace division in the prose or poetry category of this prestigious award for her entry entitled, A Young Girl's Dream. She was sponsored by her teacher Mike Fingland.

The Federation honoured Lucia with the Student Achievement Award by presenting a cash prize of \$300 and framed certificate at the OSSTF/ FEESO annual meeting, March 14, 2009.

**In the Photo:**

Adult HS student, Lucia Petosa, is the winner of a 2009 Student Achievement Award. Presenting Lucia with her award are the Honourable Kathleen Wynne, Minister of Education and Ken Coran, President of the Ontario Secondary School Teachers' Federation



"Many peoples, like herself, came from other countries. Some of them were mothers of young children, struggling to manage family education. Others were alone with little money and no support. This daily contact and friendship with them had a tremendous impact on her life. These were great people, each with a story to tell and a colorful background."

Associazione Rapinese Festa della Madonna di Carpineto  
**Saturday May.9.2009**  
Chiesa di Sant 'Antonio 427 Booth Street, Ottawa

Event	Time
Children assemble in church basement	3:30 pm
Procession in church	4:00pm
Chelebration of Mass	4:10pm
Music in church	4:30pm
Closing of streets and procession to St. Anthony Soccer Club with Firefighters band	5:00pm
St. Anthony Soccer Club Dinner Dance	6:00pm

**Contact:** President Lorenzo Micucci 613.731.3805  
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**Come see Alfonso Cocciaglia directly from Italy, Friday, April.17.2009**  
**Tickets \$15 including porchetta.Cash Bar.**  
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# General Interest

## Furniture moving, two kitchens, and Easter Sunday - a recipe for a sore back

By Dosi Cotroneo

By the time this column goes to press, Easter will be but a faint memory to most, but for this reporter, the twinges of pain in my lower lumbar region are keeping the memories of this past Easter vivid and clear.

The Easter Egg Hunt – a wonderful civilized tradition shared by families across the globe on Easter Sunday morning. The rattled nerves, sore low back, and prolonged indigestion – a not so wonderful and not so civilized tradition shared by Italian families across the globe on Easter Sunday evening. I ask you, where does one draw the line on attendance to large-scale family gatherings? Did I not learn from the stress and strain of spending Christmas with the Italians clan? At what age does an adult truly begin to behave like an adult and have the courage to say, “We respectfully appreciate your invite, but unfortunately, are not available to attend the family gathering this Easter”.

I could have sworn that one of my New Year’s resolutions for 2009 was to “turn down invitations to large-scale family gatherings that only result in making one feel large on the scale afterwards”.

I knew I was in trouble when I heard the cracking voice of an elderly Italian woman on the answering machine inviting my family to what may very well be “the last Easter Sunday we spend together”. The woman left no name but by the sounds of the guilt-ridden message, I knew it had to be my mother. Not surprisingly, she used the same theme for her Easter invite last year.

At the risk of sounding ungrateful, an explanation is in order. I am overflowing with gratitude for being born into an over-loving, over-

nurturing, and occasionally, an overbearing Italian family. I am not, however, overflowing with gratitude for having parents who manage to have two kitchens but not one driver’s license. Three solid days of driving, shopping among the masses, and moving furniture and appliances in order to prepare for these family gatherings - the likes of which resemble pagan feasts where even the children dive in piercing at a multitude of meat with forks the size of spears. What has become of us? I ask you, what does over-indulging like gluttons have to do with the celebration of a religious occasion? To add insult to injury, the sad irony on this most holiest of days is that in all of the rushing around to prepare for this tremendous religious celebration, there was absolutely no time to be found to fit in a trip to the nearest church!



And where does a sore lower lumbar region come into the equation? Perhaps it had to do with the moving of three heavy, over-sized solid oak tables and some twenty or so chairs up and down stairs so as to accommodate the entire clan, countless trips up and down stairs retrieving items from kitchen number one urgently required in kitchen number two, the prep work, the serving, the cleanup and last, but not least, the dreaded moving up and down stairs of all the furniture and appliances back to their respective locations. Isn’t it interesting how over twenty people were invited to celebrate this holy occasion and I, once again found myself alone with two eighty year olds trying to hoist around more than 1000 pounds of furniture to prepare for their arrival?

Next year, things are going to be different. I’ll host the whole thing at my house.

Look for Dosi's  
New Book at  
[www.ItalianGirlPress.com](http://www.ItalianGirlPress.com)

*Dear Reader:*  
If you have picked up this book accidentally, or just because the delicious bubble-gum-pink siletto on the front cover captured your eye, then may I warn you, this book is not for the faint of heart.  
If you are a fan of mystery, intrigue, and international espionage, please put this book down immediately and walk three miles over to the Mystery, Intrigue and International Espionage section.  
If you find yourself trapped in the roles of career woman and traditional wife and mother all at the same time; then please, do read on.  
If you find yourself trapped in the conflicting role of mother to your mother, or if your daughter is acting like she is your mother, or if your husband is acting like a wife, or if your son is acting like your daughter, then by all means, do not hesitate a second longer. This book will help you regain your sanity.  
If you have a penchant for fashion—the pencil skirt, the tapered blouse, the form-fitting T-shirt, the waist-cinching skinny belt, the classic siletto pump, the essential clutch purse, and fine Italian leathers—I urge you to, please, read on.  
Or if you are just a poor, lost soul, roaming forlornly through your day in search of a lift, a smile, a chuckle, or at the very least, a giggle, then please, do not waste one more second. This book is for you!

*Yours in fashion,  
Dorinda Sophia Lucia Cotroneo (Dosi)*



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# International

## David Beckham Gets His Way, To Play for AC Milan and Los Angeles Galaxy

For the next three months, Beckham will play for AC Milan until May 31. He will then be available for England’s two World Cup qualifying games in early June before taking a couple of weeks off. On July 1, he rejoins the Galaxy for the rest of the Major League Soccer season.

Milan had to agree to play the Galaxy in Carson on July 19 in what will be Beckham’s homecoming game, that will be a fan favorite Milan already had a three-game East Coast tour scheduled this summer and initially balked at adding a fourth stop 3,000 miles away.

AEG, Leiweke Stand Firm in David Beckham Deal Los Angeles Times, By Grahame L. Jones, March 8, 2009 Chief executive wasn’t about to let the midfielder leave for next to nothing. AC Milan will play in Los Angeles this summer and Landon Donovan will take on a larger leadership role for the Galaxy.

Tim Leiweke flew to Europe on Saturday night, and once he had settled back into his first-class seat and was nursing a decent drink, the chief executive of AEG could relax, knowing that the trip had absolutely nothing whatsoever to do with David Robert Joseph Beckham.

The long-drawn-out saga that has been the tussle between AEG and AC Milan over the services of soccer’s well-traveled English midfielder is finally at an end, and not a moment too soon.

For the next three months, Beckham is a Serie A player, confined to the red and black vertical stripes of the Rossoneri, for whom he will play against Atalanta on Sunday (noon on Fox Soccer Channel) in Milan.

Not until July 1 does he again become the Galaxy’s problem.

Leiweke said getting the Italian team to understand that the Galaxy was serious about not simply giving Beckham away -- it was asking \$10 million to \$15 million for him -- was partly to blame for the time it took to get a deal done.

Getting Milan to agree to play the Galaxy in Carson on July 19 in what will be Beckham’s homecoming game, as it were, was another sticking point.

“I’m sorry that it had to go on so long, for him and for us and particularly for our fans,” Leiweke said on Saturday afternoon, indicating that AC Milan had perhaps underestimated Galaxy owner AEG’s resolve.

“Milan thought, ‘Hey, David wants to do this, so we don’t need to do anything,’” Leiweke said, without mentioning the low-ball \$3-million offer AC Milan had made. “We had to get to a point where they understood that David doesn’t own this contract, the Galaxy does, and this isn’t going to be just about ‘Let’s make David happy.’”

“That was where the complication was. Milan needed to understand we weren’t just going to turn around and say, ‘Oh, yeah, no problem, keep him for a couple more months.’”

Getting Beckham to see the MLS light was also important.

“I think after some conversations between us and David and his folks, David began to understand that he didn’t want to leave the league either,” Leiweke said. “So this is a good solution. It allows him to finish the season with Milan. We will see him in July. I’m very excited about the Milan game.”

Beckham will stay in Italy until May 31. He will then be available for England’s two World Cup qualifying games in early June before taking a couple of weeks off. On July 1, he rejoins the Galaxy for the rest of the Major League Soccer season.

And when he does arrive, he could be answering to Landon Donovan, assuming the U.S. national team forward accepts the team leadership role being thrust upon him by AEG.

When Beckham first arrived, Donovan handed him the captain’s armband that had been Donovan’s. Now, AEG wants him to take it back.

“Landon’s the man,” Leiweke said. “We clearly believe that long-term this team is built around Landon Donovan. He’s the best American player by far. This is obviously a crucial couple of years for him and for us, with the World Cup [in South Africa in 2010] and with the Galaxy trying to get back to where

we used to be.

“So there is no question. And David agrees with that, by the way.

David believes this team should be Landon’s team.”

Leiweke hopes that Galaxy fans, frustrated by the entire Beckham affair, will be soothed by a rollback of ticket prices that averages 10% across the board to make up for Beckham’s 17-game absence in 2009.

“There’s a rollback on every single ticket,” Tom Payne, the Galaxy’s president of business operations, said on Saturday.

“The truth is, we’ve been talking about this for quite a while. It’s the right thing to do based on the fact that the player [Beckham] is coming back in mid-year, but it’s also the right thing to do based on where we are with the economy.”

The prospect of seeing such AC Milan’s star-studded team in person on July 19 might also improve the fans’ mood.

Milan already had a three-game East Coast tour scheduled this summer and balked at adding a fourth stop 3,000 miles away.

“They didn’t want to do the game,” Leiweke said, “and we told them we’re not making this deal without the game.”

Leiweke said the Galaxy also is arranging another high-profile friendly match during the coming MLS season, which begins on March 19.

By playing hardball, AEG and the Galaxy prevailed, at least in their eyes.

“There was no way we were going to let David just leave, that wouldn’t have been good for our team,” Leiweke said. “And we weren’t going to let David opt out at the end of the year and show nothing for it.

“The resolution here is a good one, where there is a cash payment for the loan and for the extension of the loan, and there are some cash consequences if David opts out at the end of the year as well.”

Beckham with or without AC Milan’s help, can buy out the last two years of his five-year contract once the MLS season ends on Nov. 22.

Already, according to AC Milan executive Adriano Galliani, Beckham has shown the willingness to do so.

“All players express their affection for a club,” Galliani said Saturday on the team’s in-house television channel, “but few have shown it in such a tangible manner by renouncing a mountain of money.

Beckham is one of these.”

Leiweke pointed to a different motivation.

“He’s looking forward to coming back, but he knows that his only shot with the national team in England is if he continues to play in Milan over the next few months,” he said.

As for the Galaxy and MLS having their reputation tarnished by the whole Beckham affair, the AEG chief said that Saturday’s agreement should put that idea to rest.

“David’s happy that it worked out the way it has and he’s excited,” he said. “His wife and kids weren’t going anywhere. They were staying here. So when people were saying he loathed coming back here and he didn’t want to do it and he thought he’d made a mistake coming, that was [nonsense].

“It’ll be interesting to see if he buys his way out at the end of the year. I think a lot of it has to do with us. If we’re good and competitive and he has fun, then I would not be shocked if David tries to convince [England Coach Fabio] Capello that he can do what he did last year, which is stay with the Galaxy and still play for the national team.”

The final chapter, it seems, still lies ahead.





# General Interest

## The 15th Annual Max Keeping Bowlathon Raises a Whopping \$100,000 for Charity

Article / Photos By Giovanni

Once again, the Max Keeping Bowlathon took center stage in Ottawa this year, raising an astounding \$100,000 for the Max Keeping Foundation. The popular event was honoured to have the support of some major local sponsors, including the Canadian Tire Jump Start, the Ottawa Senators Foundation, Argos Carpets & Olympia Homes, the Bayshore Shopping Centre, and RBC. This day was more than just funny shoes and wacky bowling techniques, however, as more than 730 bowlers in various costumes participated in a fun filled afternoon at the Merivale Bowling Centre.

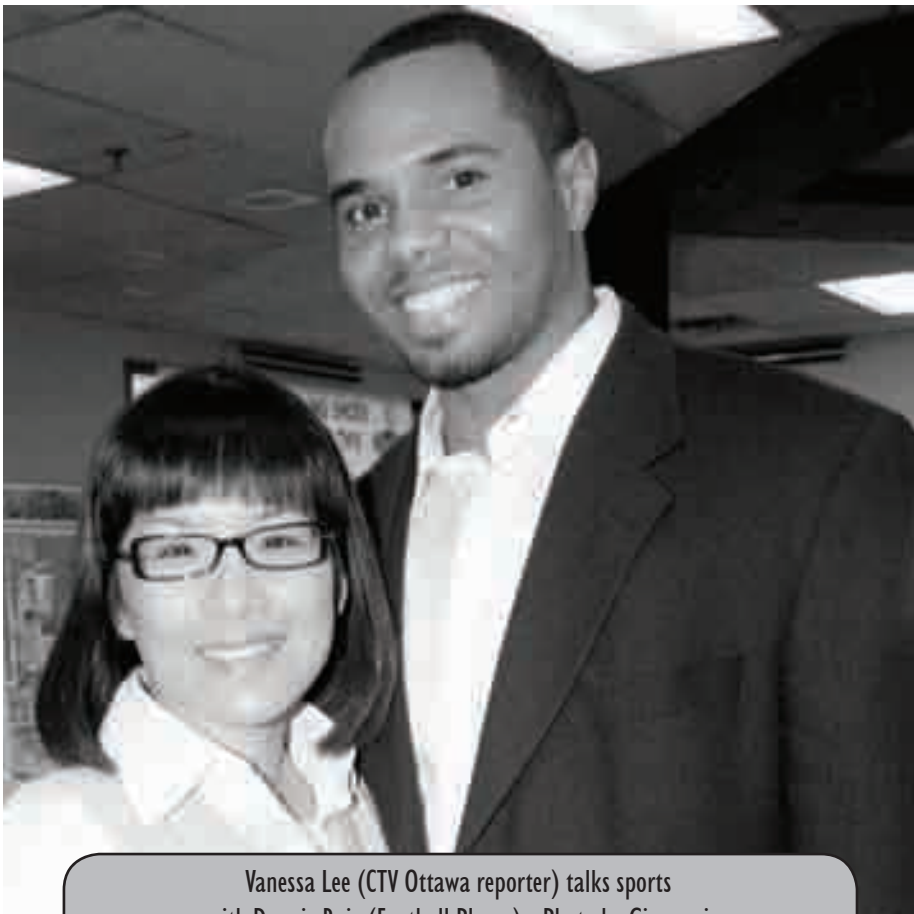
The funds raised will be used by the Max Keeping Foundation to assist and to help economically disadvantaged children and families to take part in recreation and the arts, to attend summer camps, and to also provide scholarships to children who are in care, or whose mothers are in high school. Furthermore, additional scholarships and bursaries are made possible to help youth complete high school and to access post-secondary education.

A pillar in our community for years, Max and the outstanding work accomplished by his foundation have proved to be one of the jewels in the crown of this beloved city of Ottawa. “Poor kids dream too; our promise to is provide every child the opportunity to soar; economic circumstances should Never stop them from having the chance to succeed in life” says Max, the precious namesake of this successful foundation. Not one to stay idle for too long, though, Max is already preparing and gearing up for the upcoming CHEO Telethon which will air on CTV Ottawa from Saturday May 30th until Sunday May 31st. Please be sure to tune in and lend your support!

Contact GioVanni at [giovannipublicist@yahoo.ca](mailto:giovannipublicist@yahoo.ca) for up coming Events !!!

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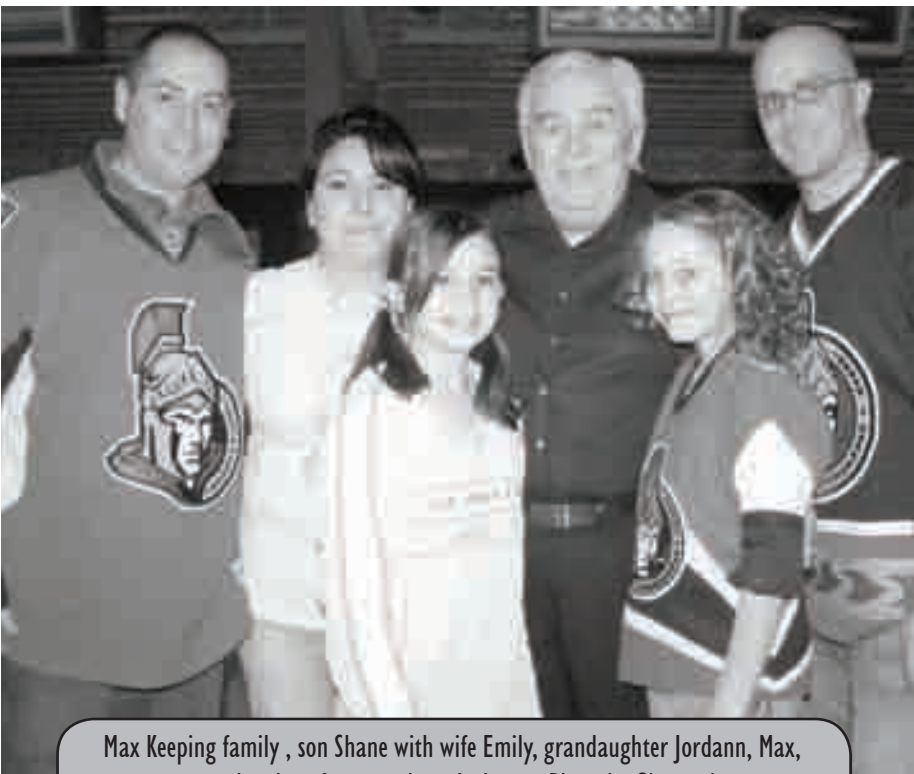
Have a great day!



Vanessa Lee (CTV Ottawa reporter) talks sports with Donnie Ruiz (Football Player) - Photo by Giovanni



Sparky gets weather tips from CTV./ CJOH Tv weekdays weather presenter JJ Clarke, - Photo by Giovanni



Max Keeping family , son Shane with wife Emily, granddaughter Jordann, Max, granddaughter Avery, and son Joshaua - Photo by Giovanni



Jim Watson and Tv producer Kaaveh - Photo by Giovanni





# Community SnapShots

## Ladies Aid 60th Anniversary - March.2009



Mamie and Ray Zuccala, Jackie and Pat Adamo, Catherine and Malta Fiorin, Angela Pella



Sharon and Ron Menchini, Antoinetta Menchini, Edith Buccino, Dolly Gibson, Betty and Charlie Prosperine, Nancy Lou Prosperine



Maria and Domenic D'Angelo, Rosemary Boyd, Carmel Amyotte, Liz Cleroux and Barbara Amyotte



Mary and Domenic Disipio, Donna Marie Disipio, Jennie Kozak, Noni Anthony, Father Brian Burke, Betty and Mike Leclair, Father Brian Burke, Betty and Mike Leclair



Theresa Michel, Rosa Rossanesse, Antoinetta Catana, Natalia DeMarco, Giuseppa Caccioto and daughter, Theresa Crupi, Silvia Ierullo



Tina and Carmine Mariani, Father Paul, Trina Costantini-Powell and John Powell, Doris Costantini



# Community SnapShots



Max keeping Celebrates his Birthday in Style - March.2009



Marcus Filoso and Max Keeping



Marcus Filoso, Jennifer Filoso, Mila Cavar and a bunch of clowns



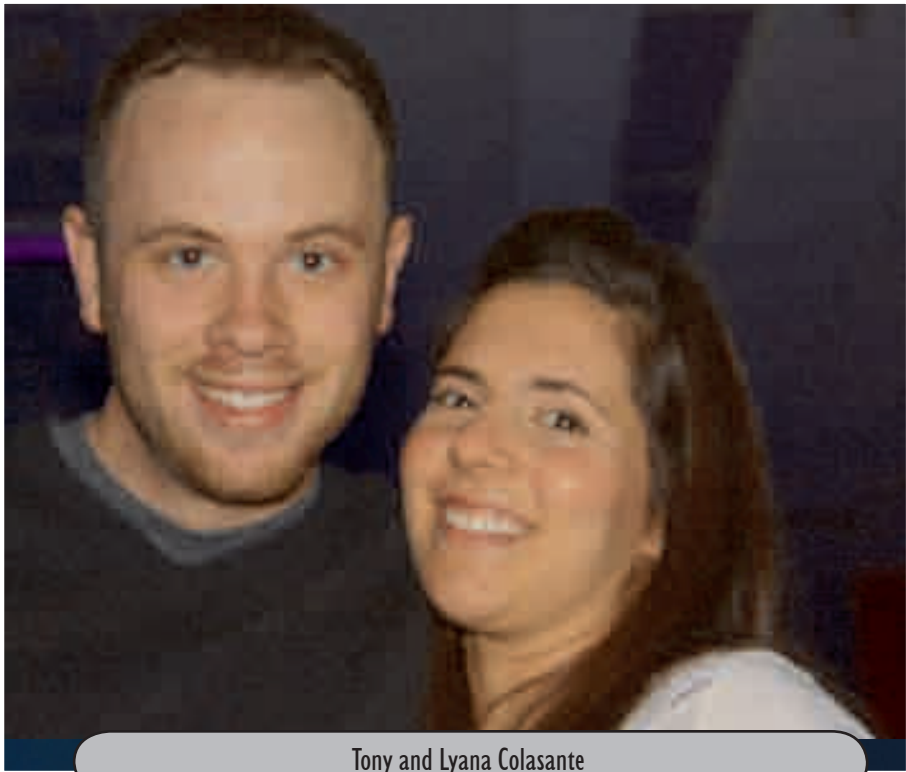
Everyone was out bowling... Even the Star Wars Characters were trusting the force



Jennifer Filoso, JJ Clark, Marcus Filoso and Mila Cavar were asking JJ what the weather was going to be like tomorrow



The CHEO Bear was there give hugs to everyone!



Tony and Lyana Colasante



# General Interests

## Italian Wedding Traditions

By Renato Rizzuti

Spring time is here and so is the start of wedding season. As the song goes, “Love is in the air/Everywhere I look around/Love is in the air/Every sight and every sound.” Italian weddings are a celebration of love. Certain elements make the wedding uniquely Italian. Traditions that started long ago in Italy are still present in the modern Italian wedding.

Before the actual marriage comes the engagement. Back in old time Italy, marriages were arranged by the families of the bride and groom. A male relative of the groom went to see the father or uncle of the bride to ask for her hand in marriage. Sometimes a matchmaker was used to send a message or “masciata” to the bride’s family of the man’s honourable intentions to marry the bride. The couples’ official engagement was announced once the families were in agreement.

Today we still have unofficial Italian “matchmakers” that operate without hesitation when there is a possible match up. This might be your “nonna” or grandmother or a concerned relative or neighbour. Of course, Italian parents still discuss marriage arrangements with other parents to get their children married off to each other. There is always an informal or formal meeting of the “boyfriend” with the parents of the prospective “bride.” There is also some sort of “agreement” reached between the groom’s parents and the bride’s parents before the engagement goes forth. The “serenade” is no longer popular as a form of marriage proposal. The groom might still use music in the form of dedicating a song on the radio to his bride as a token of love.

Diamond engagement rings were used by medieval Italians because it was believed that diamonds were made out of “the flames of love.” This was a rather romantic and poetic sentiment to say the least. The medieval Italians used precious stones as payment for the bride and so a diamond ring meant that the groom had a serious intent to marry. Today, the engagement ring is typically a diamond ring. The tradition of spending two to three month’s salary was probably started by a Canadian jewelry store and not related to Italian tradition. Although, it sure symbolizes a serious commitment!

The engagement party can be a simple at home affair or it can be a lavish affair held at a banquet hall. The bride wears a green dress because the colour green in Italian culture symbolizes hope and prosperity.

The bachelor or bachelorette party is more of a North American tradition. In Southern Italy these types of parties are not commonly held. It is kind of ironic to celebrate the last night of “freedom” since that implies that marriage is some how restrictive. The girls can go just as wild at a bachlorette party than the guys at a bachelor party!

On the wedding day, the bride is not supposed to wear any gold jewelry at all. This is until the wedding ring is presented to her at church. The wearing of gold is supposed to bring bad luck. Also the wearing of any other jewelry to thought to detract from the special value and symbol of love that the wedding ring represents.

According to Old Church traditions marriage was forbidden during lent and Advent. Marriage was also to be avoided in the months of May and August. May was reserved for the veneration of the Virgin Mary. August was thought to bring bad luck and poor health. Today, these traditions are somewhat observed. Modern Catholic Churches do not place a ban on marriage ceremonies for May or August. Italian banquet halls get booked up quickly and so you may have no choice to have a May or August wedding. I personally have been to an August wedding a number of years back. That couple is still together and apparently they got a special price deal from the banquet hall! Sunday marriages are thought to be the luckiest except during May and August. That may be so but modern Italian weddings usually take place on a Saturday which is when the wedding ceremony is usually performed at a church.

Old Italian folklore dictated that the groom carry a piece of iron on his wedding day to ward off the evil eye or “mal’occhio” because his happy situation might provoke envy and invite evil supernatural forces. I can imagine that an overly paranoid and neurotic groom might place a very heavy piece of iron in his pants’ pocket. That being the case, there lurks the strong possibility that his pants will fall down at the church because of the weight of the iron ore!

The tradition of a bride wearing a veil can be traced back to Italy and throughout other regions of Europe as well. The purpose of the veil is to conceal the bride. It is not as sometimes depicted in TV cartoons to hide the bride’s “funny looks” but rather her beauty. Of course, her beauty is bound to attract evil and jealous spirits so her face is hidden by the veil. The ironic thing about this is the fact that it is good

luck for the veil to be torn. Maybe it is good luck that the groom gets a “sneak peak” at the bride’s good looks before he commits himself to the marriage!

The candy-covered almonds or “confetti” that is tossed at the couple is an Italian tradition to avoid childlessness. Today paper “confetti” is used. Although a lot of churches do not allow confetti to be thrown because it makes a mess out of the church steps for next couple that is next to be married.

At the reception the festivities are launched by the best man proposing a toast to the bride and groom. A common toast that is used is “Per cent’anni” which means “For a hundred years.” This wishes the couple a long marriage and long term good health.

All the men at the reception kiss the bride for good luck and supposedly to make the groom jealous. How is it good luck to make an Italian groom jealous? Good question since “Italian jealousy” is known to be quite strong and may result in the groom inflicting a serious injury to one of the male guests! Oh well, the kissing of the bride is done with good intentions and should be taken that way by the groom

In old tradition, the bride carried a satin bag or “la borsa” in which guests placed envelopes containing money or the “busta.” During the reception, before they had such a thing as a “Brinks guard” the purse was guarded by the bride’s grandmother or “nonna.” Or the mother of the bride, or other designated person would guard the “borsa.” In some weddings the bride would hold the bag and all the men that danced with her would put money into the “borsa.” In today’s modern Italian weddings some sort of decorated “money box” is used to collect the “bustas.” It is up to the couple to decide if a Brinks guard would be a tougher protector of the “money box” than an Italian “nonna!”

In some weddings, particularly in Northern Italy there is the tradition of the best man cutting the groom’s tie into little pieces. The pieces are then put on a tray and sold to the guests. The money raised by this helps to pay for the band. In modern day, the groom usually wears a rental tie that he received with his rental tuxedo. It is recommended that the groom bring an inexpensive tie in anticipation of this custom. Otherwise, the groom will end up paying for the tuxedo tie!

Italian weddings have traditionally been known to have good food and plenty of it as the focal point of the festivities. Dinner can be as many as fourteen different courses or more. This tradition is still very popular today with many banquet halls competing for the lucrative Italian wedding business. Twists of fried dough, powdered with sugar called bow ties or “wanda” are served as symbols of good luck.

Music and dancing are also an important part of any Italian wedding. The traditional tarantella dance comes from the legend that a woman that was bitten by a poisonous tarantula could be cured by dancing at the proper tempo. Although this dance originated in Southern Italy, different regions in Italy use slightly different music for the tarantella but the melodies are similar. The guests form a circle and begin dancing clockwise. The tempo changes and the circle speeds up and changes direction going faster and faster until all the guests break up at the laughing and confusion!

Italy is the place of origin for the custom of handing out candied almonds. The candied almonds are meant to represent the sweet and bitter aspects of life. The candies are wrapped in netting and tied to a something like a glass dish as a wedding favor or “bomboniera.” We gave out small picture frames at our wedding so that the guests would have something useful to use after the wedding.

Another old wedding tradition is for the bride and groom to break a glass or a vase before going to bed. Apparently the number of pieces that the vase or glass breaks into symbolizes the number of happy years of marriage that the couple can expect to enjoy.

One hopes that they do not try to break something made out of shatterproof glass!

Along with old traditions and new traditions do not be afraid to start your own unique tradition. After all, it is your wedding and you have the right to personalize it in a special way. To all of you that are getting married this wedding season, here is wishing you all the best! Viva le sposi!





# Food!

## Pasta and Eggplant alla Rizzuti

By Maria Rizzuti

The food of Calabria and Calabrese cooking is not complicated. Being of Calabrese decent myself, I would describe this food as pure and simplistic cuisine. Suffice to say I would not consider myself as a complex or a convoluted Calabrese even though we are sometimes known to have a “testa dura” or “hard head”. Calabrese cooking encompasses various fresh vegetables with an assortment of fresh and or dried pastas that are complimented with olive oil. Calabrese cooking also includes distinctive and aromatic ingredients of the Calabria region of southern Italy that would result in a diet that is similar to what we have all heard hailed as the “Mediterranean” diet.

I have an extreme dislike for the word “diet.” People usually associate the word diet to weight loss, however, I view the word diet as the intake of a specific selection of food to improve a person’s overall health and well being. Canadians and Americans alike have been embracing this new craze called the “Mediterranean” diet. Don’t get me wrong, I am not writing this article to promote my version of the “Mediterranean” diet. Let’s see, it could be called the “RRSP” diet. Yes, I know its still tax season but “RRSP” could refer to the Rizzuti’s Reducing Sliming Plan. That, however is a topic for another aticle!

The Mediterranean diet incorporates the fundamentals of healthy eating which consist of a wide variety of fruits, vegetables, bread and grains along with the importance of eating of healthy fat like olive oil. The similarities between traditional Calabrese style of cooking and the cooking styles of countries bordering the Mediterranean Sea have a combination of alike –shared climate, geology and cultural connections related to foods we consume. Of course, this is not news to Italians as we basically have been cooking this way for centuries.

All my avid readers would know that many of my previous recipes have incorporated the components vegetables, pasta, olive oil and tomatoes. Two additional advantages and key elements of the Mediterranean diet are the consumption of the healthy fat olive oil and the drinking of red wine. This is of course should be checked with your doctor for your own personal being and always done in moderation. Before I became Maria Rizzuti, my maiden name was Gallo. The name “Gallo” is synonymous with those two very elements, Gallo Olive Oil and Gallo Wine. The famous brothers Ernest and Julio Gallo who founded their winery back in 1933 were not distant relatives of ours, but my dad certainly made great tasting wine every year. I am sure you have already guessed as to which olive oil was purchased every week at the grocery store by my parents. Yes, you get two points if guessed Gallo Olive Oil. Olive oil helps to lower blood cholesterol levels and is rich in mono-unsaturated fats and contains no cholesterol.

Today’s recipe incorporates pasta, olive oil and with the star attraction being the vegetable eggplant. The word “eggplant” according to “Dictionary.com” is defined as, “A plant native to south eastern Asia, allied to the tomato, and bearing a large, smooth, edible fruit, shaped somewhat like an egg.” There is obviously no “egg” in eggplant but rather the “egg” part of the word comes from the shape of the vegetable. The Italian word for eggplant which is “mellazane” comes from the Latin name for the plant which is “melongena.” It is a staple in the cuisines of the Mediterranean but Calabrians have also adopted the eggplant into their cooking. Calabrians eat eggplant in a number of different ways: sautéed in olive oil with garlic and parsley, coated in egg and breadcrumbs and fried for Eggplant Parmesan. When I think about the odd looking vegetable called eggplant, two things come to my mind, home made “Mellanzane Giardinera” and “Stuffed Eggplant with Meat.” I grew up eating these two dishes.

The French call eggplant Aubergine and is best known for the recipe Ratatouille which is a stewed vegetable dish of eggplant, tomatoes, onions, zucchini and bell peppers and herbs like herbes de Provence.The Greeks use eggplant and meat to make their traditional Moussaka as in the Middle Eastern dish Baba Ghanoush which is an eggplant dip that is eaten with pita bread.

Eggplant has been described as the “King of Vegetables.” Owing to its versatile nature, eggplant can be braised, stewed, stuffed, baked, grilled, fried and pickled in olive oil as in the “Mellanzane Giardinera.” All of you Italians girls out there who were roped into helping their parents in the making of many of these jars of marinated eggplant in olive oil with fresh mint and hot chili peppers every end of summer. Our parents would pull out a jar or two when we would get the aunts and uncles visit on a Sunday and serve it with fresh bread and prosciutto.

Whether it’s the Calabrese cooking, Mediterranean diet or the RRSP diet, which ever option you choose, assume and accept a new attitude to a new found way of eating. Give my Pasta and Eggplant alla Rizzuti a try. Buon appetito!

### Maria’s Tomato Sauce

This sauce makes about 6 cups.

### Ingredients for the sauce are:

- 2 large onions, finely diced
- 1/3 cup of extra-virgin olive oil
- ¼ cup Italian flat leaf parsley chopped
- 1 (28 ounce) can diced tomatoes
- 1 (28 ounce) can crushed tomatoes
- 42 ounces of water -use the empty 28 ounce can to measure the water by using 1 ½ cans of water
- ½ tablespoon salt or to taste
- ½ tablespoon of oregano
- ½ tablespoons cracked black pepper
- 5 to 6 basil leaves chopped
- ½ tablespoon hot crushed chili flakes (optional)

### Cooking Directions:

Use a large deep casserole pot, preferably a non stick sauce pot add the extra-virgin olive oil to the pot and heat to medium high with the finely chopped onion and sauté until soft and translucent. Add the diced tomatoes only at this time and cook for about 10 minutes. Stirring and breaking down the tomatoes with the spoon. Cooking the tomatoes first will sweeten them up. Then add the can of crushed tomatoes and add 1 ½ cans of water (42 ounces). Add the chopped basil, parsley, oregano salt and pepper and chili flakes (optional). Turn the heat to high and bring to a boil. The sauce needs to keep boiling on high heat for at 20 minutes then turn down the heat to medium high and make sure you continue stirring the sauce periodically. Cook the sauce for approximately one hour and 15 minutes or until reduced by about a third.

### Ingredients and Eggplant Preparation

- 8 baby eggplant
- 3 to 4 medium cooking onions – finely chopped
- salt and freshly ground black pepper to taste
- ¼ cup extra virgin olive oil
- ¼ teaspoon of oregano

Cut baby eggplant into 1/8 to ¼ inch long thin slices leaving skin on. In a deep non stick skillet on medium to high heat sauté eggplant and finely chopped onions in olive oil. Add salt and freshly ground black pepper to taste along with ¼ teaspoon of oregano. Sauté for 15 to 20 minutes or until eggplant is soft and crispy around the edges.

2- 350 grams pkg. of fresh linguine pasta or dried linguine can be used.

Cook pasta according to package directions and pour tomato sauce over pasta and top with eggplant mixture into each individual serving plates.

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Ottawa Centre

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# Local Stories

## Seventh Annual Filò

By Ruth Perley-Fortin

Enza Baiamonte was Master of Ceremonies as close to 270 ladies attended the Seventh Annual Filò dinner celebrating a century of Italian Canadian Women in Ottawa at Saint Anthony Italia Soccer Club on March 5th.

Harpist Mary Muckle and oboist Angela Casagrande entertained in the reception area with selections from the opera Carmen by Bizet, the Bourees d’Auvergne by Cateloube, and a selection of early Italian, Spanish, and French dances. They also performed some Irish Ayres, and a beautiful variation on Greensleeves.

Ms Muckle commented that “Playing with Angela is always a pleasure. The dinner was delicious and what a delight to sing some beautiful Italian songs between courses.”

Hors d’oeuvres were laid out around the perimeter of the reception room while a refreshing fruit punch flowed from a fountain on the centre table. Attendees mingled, chatted, and acquainted themselves with friends, old and new.

As the crowd entered the dining room and seated themselves, Ariella Hostetter, Community Historian, welcomed everyone while an experienced team of professional staff began to serve the five-course meal.

Past Filò celebrations flashed on screens situated around the dining room, providing us with past memories as well as lots of shared laughter.

Despite a nasty cold, Pierangela Pica rose to the occasion and sang “Mamma”, accompanied by old friends, while women’s voices of all ages joined in for the

touching ballad. The lady seated beside me leaned over to mention that her mother had sung her this song when she was a little girl.

### The Awards Presentation nominees were:

- Vittoria Bucciarelli
  - Licia Forza
  - Rita Rarisi
- Nina della Zazzera-D’Onofrio
  - Fulvia Marcantonio
  - Matilde Zinni

### Awards Presentation

Rosa Tiezzi Award	Vittoria Bucciarelli
Maria Ierulla Award	Fulvia Marcantonio-Maria
Jennie Prosperine Award	Nina della Zazzera-D’Onofrio

Diomira Contestabile was presented with the St. Anthony’s Church Devotional Ward. Dessert and coffee were served, and with shared hugs, the evening came to a close; with more memories to share at future gatherings.

A special thank you to all those individuals who made the evening a resounding success; especially committee members: Enza Baiamonte, Cathy Buourgignon, Anna Chiappa, Bonnie Favilla, Ariella Hostetter, Angela Ierulla, Irene Martin, and Silvana Timpson.

## Filò Diomira Contestabile

By Ruth Perley-Fortin

Even as a young schoolgirl, Diomira held a deep longing to keep God’s house beautiful. She took delight in filling her church with the fragrance of fresh lilacs, roses and wildflowers. As a young woman, she took it upon herself to respectfully wash and carefully iron the delicate altar linens, to ensure that the Sanctuary was always spotless.

She continued this until she left for Canada in 1959, at age 37, quietly leaving behind a new altar cloth that she made in thanksgiving.

In Ottawa, St Anthony’s Church became her second home. Instinctively, she gravitated to the altar, taking a mental inventory of the linens, appreciating what was there but also noting that certain essentials were missing. Following her heart – or maybe her call in life – Diomira lovingly began a routine that she has maintained for fifty years: Giving freely of herself and her talents to our church.

### Creative Sewing

Most of the of altar linens and matching tabernacle veils meticulously stored in the sacristy have been made by Diomira, each designed and embroidered to reflect the Liturgical Seasons and special holy days. For this past Advent, the period before the birth of Christ, she sketched an empty cradle on the purple background and embroidered it exquisitely. Next to it she delicately stitched a white lily representing Mary in waiting, she the symbol of the world waiting for its Redeemer. For Easter, last year, Diomira chose the phrase “I am the Way, the Resurrection and the Life” which she patiently traced on the fabric, later outlining each letter with harmonious trim. One has to wonder how many times the tiny needles are threaded by fading eyesight, how painstaking it must be to sit in the same position for hours to ensure that the project is finished, how prayerful each day becomes. Besides these intricate cloths, are the every-day white ones that are regularly taken home to be attentively washed and pressed. Once, upon leaving after a visit, I was deeply touched when I noticed the perfectly ironed altar linens laid out to ensure that they would not be creased.

The lace curtains for the wrought iron doors on both sides of the altar and the privacy drapes for the confessionals are made and maintained by Diomira.

Then there are the intricate outfits for The Infant of Prague – in red, gold, green, purple and white. The statue originally came from a museum, in broken pieces. Fr. Antonio Dupuis skillfully restored it and asked Diomira to dress The Infant. Many are the faithful who pray fervently in front of this statue. Many are the hours that Diomira sensitively devotes to designing, sewing and embellishing the tiny outfits to portray both the gentleness and the majesty of The Infant. With an artistic eye, she collects fabrics, trims, beads, and embroidery threads of gold, silver and rainbows (boxes and boxes of these) and then, with that rare natural ability to put together ordinary items into a thing of beauty, she creates to her heart’s content, humming or singing upstairs in a now-spare bedroom. By the way, as her children can attest, Diomira doesn’t start her day like most of us: she gets up with a song on her lips, singing the second her feet touch the ground.

### The Nativity Scene

At St. Anthony’s, the tradition of celebrating Jesus’s birth with a Crèche started with Padre Antonio Dupuis and, after his passing, has continued through Diomira. The Crèche begins to take shape late November, from dark wintry mornings to snowy – and dark – late afternoons in the quiet solitude of our empty church. Diomira prays for inspiration as she recreates Bethlehem’s night sky with the temperamental mini-lights that try her patience. She re-lives the Christmas Story and incorporates into the scenes memories of her own trips to the Holy Land. The rest, she fills in with whimsical abandon. The Nativity Scene becomes alive and magical for all who come to see it. It is certainly a touching moment to listen to the



comments of both the very young and old as they visit the Crèche. Comments such as: “Aren’t the stars beautiful!”, “But where is Baby Jesus?” (this usually heard before Christmas Eve), “Is the lake ever shiny!”, “Each year the Crèche seems more beautiful!”, “I can’t imagine the amount of work that goes into this!”...

Il Presepe takes on a different look every year, but it is always a labour of love. Unfortunately, it has to come down only too soon after the Epiphany, and once again the figurines, the evergreens, the sheep and camels are lovingly re-wrapped, carefully placed in labeled boxes and stored away with great hopes for next year. There’s a reason why it’s nightfall when Diomira calls for a lift home... And many times she simply prefers to walk the ten blocks, with a spring in her step.

Not only at Christmas but also on other special occasions, like St. Anthony’s Day and Thanksgiving, our church is resplendent with festive additions that seem to magically appear. The beautiful flowers and plants are kept fresh and vibrant; the altar is set as prescribed and without blemish. On Good Friday, Diomira adds a very meaningful touch: a striking arrangement of tiny, delicate plants, usually in the shape of the cross. These are wheat berries that have germinated and grown for about forty days in a dark environment; deprived of sunshine, they remain white or light green, symbolic of our human need for the life-giving Light of Christ.

### Other Commitments

Long ago, Fr. André Carrier asked Diomira to help with the readings in Italian and, eventually, to serve mass as altar boys and altar girls became fewer and fewer. To this day, she faithfully keeps her turn with a clear knowledge and understanding of liturgical traditions. As a Eucharistic Minister she reverently distributes Communion on Sundays.

Diomira holds dear the many devotions she experienced as a child and so she still walks in St. Anthony’s Procession -- the entire route, rain or shine, no umbrella -- leading the participants in song and prayer. On Holy Thursday, she keeps vigil with other faithful parishioners, repeating the Rosary. She assists the celebrants during the annual memorial Mass at Pinecrest Cemetery and visits the funeral home in our community to offer comfort to the bereaved family and a prayer for the loss of their loved one.

Through her contributions Diomira has helped make St. Anthony’s one of the most beautiful churches in Ottawa. Upon entering it, both parishioners and visitors feel a sense of peace, beauty and belonging.

It is said that serenity, joy and a sense of wonder are the qualities of a person at peace with oneself and the world. These attributes are manifested in Diomira. She is a woman of gentle spirit but of resolute personal convictions who lives her faith deeply. Dignity, grace and humility walk with her.

For Diomira it is a privilege to be able to dedicate herself to St. Anthony’s church and she is humbly grateful to God for the strength she continues to receive in serving him in this manner. She treasures the wonderful support that her dear husband lent her and thanks the Servite Fathers for their trust.

We all have a story that defines who we are as individuals. We hope that through this short write up, we were able to capture a part of Diomira’s story. Thank you, Signora Diomira, for all you have done with so much love and dedication. You are an inspiring example for us all.

Antonietta Mariani Joanne De Franco

in co-operation with Marianna Contestabile



# Local Stories

## St. Anthony's Ladies Aid 1948-2008

By Ruth Perley-Fortin

On Saturday, November 1, St. Anthony's Ladies Aid celebrated their 60th anniversary. Surrounded by family and friends, the 45 members gathered and reminisced in the Church Hall and enjoyed a beautiful 5 course meal catered by Giovanni and Santina DiRienzo of St. Anthony's Choir and their team of family members and friends. Our Knights of Columbus acted as most capable servers. Prior to the dinner, Father Brian Burke and Father Paul McKeown concelebrated a very special Mass that highlighted the many works of the women's auxiliary over the years. Pierangela Pica also provided a lovely vocal backdrop. Bingos, fundraisers, bazaars and card parties all were recalled as well as bake sales and the ongoing pasta dinners still being served during the Feast of St. Anthony in mid June. These women still visit the sick and shut- in at various nursing homes and have, over the years, served at teas and coffee parties at St. Patrick's Home and most recently, have entered into a mutual arrangement with Villa Marconi and their sweetheart luncheon for Valentine's Day.

It was Father Jerome Ferraro that first conceived the idea of a women's group that could aid the Church in time of need and be a parochial helper to many causes. First assembled in 1948 and meeting once a month, the women of the Italian community joined and , in time, so did their sisters, daughters, and many friends and relatives. This became the highlight of their social lives and gave them a sense of how their sisterhood could help the community. Memorable presidents such as Eleanor Menchini Guzzo, Lena Guzzo Cuccaro and Jennie Nasso Prosperine. Another very important highlight is the annual St. Anthony's Day procession. For many years, one of their benefactors , Lorne Kelly, proudly carried the banner and in 2004, a mural of "Lorne and the Ladies" was painted by Karole Marois under the Preston Street

overpass chronicling this annual event. Stepping aside from their parochial duties , this bunch of dynamic women took time to support each other through life's many changing events like marriages and divorces, bridal and baby showers, births and deaths and the annual shopping junkets.This camaradie has kept this network of women going strong and events such as the annual Communion Breakfast on the Sunday after Easter bring together the women and their closest family members and friends. It is here that you can see the multi-generational component of this group with mothers, daughters and granddaughters gathered together. In September 2008, each and every member of the Ladies Aid, both current and honourary, were presented a certificate from the provincial MPP Yasvir Naqvi, highlighting their many years of community service. Singled out were those women who had 55 years plus-truly a remarkable performance!

Not many communities can boast of having a group that has lasted this long and also still have as active members some of the original cast of 1948. Keep up the good work Ladies! Buona fortuna and Buona jobba! As well, the Ladies Aid wish to thank all of the families and the community at large who have provided them with much support. Without you and your kind appreciation, we would not have remained such a vital group. Another 60 years-who knows, but these last ones have been so very memorable.

Trina Costantini-Powell  
President, St. Anthony's Ladies Aid

## Spotlight on a Community Star - Geena Naccarato

Congratulations Geena! And Il Postino wishes you the best in the future!

Geena has been an active young lady in the Arts field. She has been dancing since the age of five years old, favouring jazz and hiphop. She has worked with local modeling agencies, and has had the opportunity to work with advertising agencies doing print ads for national papers.

Geena has been on her high school cheerleading team for two years, and enjoys working with the team preparing for provincial competitions.

Geena's artistic appreciation has introduced her to photography where her work was displayed in her high school. In a recent trip to Italy, she captured Italy's beauty and culture in prints she displays at home. She hopes to continue this passion in her studies.

With the Gruppo Anziami, Geena has volunteered her time and youth to their organization. She enjoys their friendship and zest for life.



Yasir Naqvi, Antonio Bucciarelli, Geena Naccarato, and Mayor Larry O'Brian



Geena Naccarato



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# Local SnapShots

## Names of Ottawa’s Italian Community Are Inducted on Inspiration Wall of Ottawa City Hall

By Il Postino

On Thursday March 5, 2009 Mr. Lawrence Greenspon’s and community builders of 2009 were present at City Hall to inaugurate the Award Wall of Community Builders 2008. Two prominent individuals, Angelo Filoso and Tony Mariani were inserted on the Inspiration Wall at Ottawa city hall for the year 2008 as community builders.



Mayor Larry O'Brien, Michael O'Byrne , and Karen Soloman (members of United Way Cabinet)



Lawrence Greenspon, Michael O'Byrne , and Karen Soloman (members of United Way Cabinet) speaking to guests



Italian Community Leader  
Angelo Filoso



Italian Community Leader  
Tony Mariani



# Community Calendar & Businesses

FEAST OF THE DIVINE MERCY

ST. MAURICE CHURCH  
4 PERRY ST. (AT MEADOWLANDS DR.)

SUNDAY, APRIL 19, 2009  
2:00 P.M. TO 4:00 P.M

2:00

Introduction  
Exposition of the Most Blessed Sacrament  
Talk by Father Scott McCaig, Moderator of the  
Companions of the Cross  
Rosary and (Confessions (after talk)

3:00

Chaplet of Divine Mercy (sung)  
Divine Mercy Praises  
Prayer to the Mother of God  
Prayer for the Intercession of St. Faustina of the Blessed Sacrament  
Prayer for the Intercession of Blessed Father Michael Sopocko  
Spiritual Director of St. Faustina)  
Consecration to the Divine Mercy

4:00

Reposition of the Most Blessed Sacrament with Benediction

Veneration of the Image  
Refreshments in the Atrium  
Divine Mercy materials sold in the mezzanine  
Blessing of religious articles and water

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Nuno Sousa and John LaFramboise Present a Cheque to the Ottawa Firefighters Community Foundation to Dave Smith, Brian Conway and Angelo Filoso.





## Ottawa Celebrates Kindness Week February 11-17 2009



3rd row left to right - Andree Larose, Robin Duetta, Rabbi Bulka, Dan Greenberg, Michael Allen, Gary O'Byrne, Kate Headley 2nd row Sara Cooper, Taline Jirian, Karen Solomon 1st row Lindsay MacPhee, Amy Desjardins, Brenda Kerr, Kathy Angelo, Sue Veltkamp



Kindness week Crew delivering goods to the Ottawa Mission



Brenda Kerr, Kimberly Cheeseman, Denis Beaulieu



Mayor Larry O'Brien



3rd row- Ian Smith, Robin Duetta, Karen Wood, Kristina Sparkes, Kate Headley, Michael Allen, Taline Jirian 2nd row - Jennifer Keay, Sue Veltkamp, Andree Larose, Amy Desjardins, Yasir Navi MPP, Leanne Webster, Sara Cooper, Brenda Kerr, June Chang, Mrs. Simmi Wadhera, Sonya Wadhera, Priya Wadhera 1st row- Angelo Filoso, Marcus Filoso, Anne-Marie Marcil, Rabbi Bulka