

IL POSTINO

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Merry Christmas
Joyeux Noel - Buon Natale



Ottawa Santa Clause Parade
and Children's Rapinese Christmas Party 2009-12-09

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Submissions

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

Next Deadline

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Letters to the Editor



Dear Residents and Business Owners,
After much anticipation, the expected dates for the Preston Street re-opening are December 4th and 10th.
Friday, December 4, 2009 at 5pm: The section between Young and Laurel will open.
Thursday, December 10, 2009 at 5pm: The remainder of Preston will open.

As is typical for on-street rehabilitation such as we have seen on Preston Street, there will still be a number of details to finish next year including the final layer of asphalt.
At the Business Community's request, I am supporting a motion to delay the installation of meters onto Preston Street due to the arrival of the Pay and Display machines in April of 2010. It makes sense to not drill post holes in the new sidewalk to install the meters, only to remove them a few months later.

Council will make a final decision on December 9th regarding this request.

Best regards,
Diane Holmes, Councillor Somerset Ward, (613) 580-2484
Diane.Holmes@ottawa.ca, www.dianeholmes.ca

From your MPPs Desk: Yasir Naqvi, Ottawa Centre Safer Communities and Neighbourhoods Act Blocked at Committee

Bill 106, the Safer Communities and Neighbourhoods Act (SCAN) went before the Standing Committee on Regulations and Private Bills today for clause-by-clause review. Instead of participating in meaningful debate, NDP MPP Cheri DiNovo filibustered the proceedings and blocked the completion of the clause-by-clause review. The Bill did not pass Committee.

After openly admitting that she intended to run out the clock, DiNovo called SCAN supporters "totalitarian", and proceeded to prevent meaningful debate on community safety.

"I am incredibly disappointed that Ms. DiNovo has chosen partisanship over the safety of our communities," said Yasir Naqvi, MPP for Ottawa Centre. "Even more shocking is her blatant disregard for protecting some of the most vulnerable people in our society."

In the fall of 2007, residents of Hintonburg approached Naqvi with the idea to introduce SCAN in Ontario as a tool to create safe and welcoming communities. They pointed to SCAN legislation in other jurisdictions, and stressed the need to have made-in-Ontario tools and mechanisms for communities to use to address persistent and disruptive criminal behaviour in their neighbourhoods. Recognizing the increase of crack houses and gang activity in his community, Naqvi agreed to pursue SCAN as a tool to help vulnerable people feel safe in their own homes.

SCAN is only one piece of a four-pronged approach to addressing the problem of crime and addiction in our community; prevention, treatment, harm reduction and enforcement. Since 2003, Naqvi has been working hard to ensure that the other pillars of prevention, treatment and harm reduction are available and effective in our community. He has:

- Ensured the Safe Inhalation Program survived with an investment from the Ministry of Health after program funding was cancelled by City Council;
- Helped secure a \$2.4 million investment in a new residential drug treatment facility for youth aged 13 - 17;
- Supported prevention initiatives with increased investments in school outreach programs, community hubs, and after-school programs; and
- Increased the number of supportive housing units for people with addictions.

"I believe in a balanced approach. Crime is a complex problem that requires integrated and innovative solutions," said Naqvi. "SCAN is an important tool to complement existing initiatives aimed at addressing the root causes of crime."



Yasir Naqvi, MPP
Ottawa Centre

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Local SnapShots

Raising the Roof at Villa Marconi



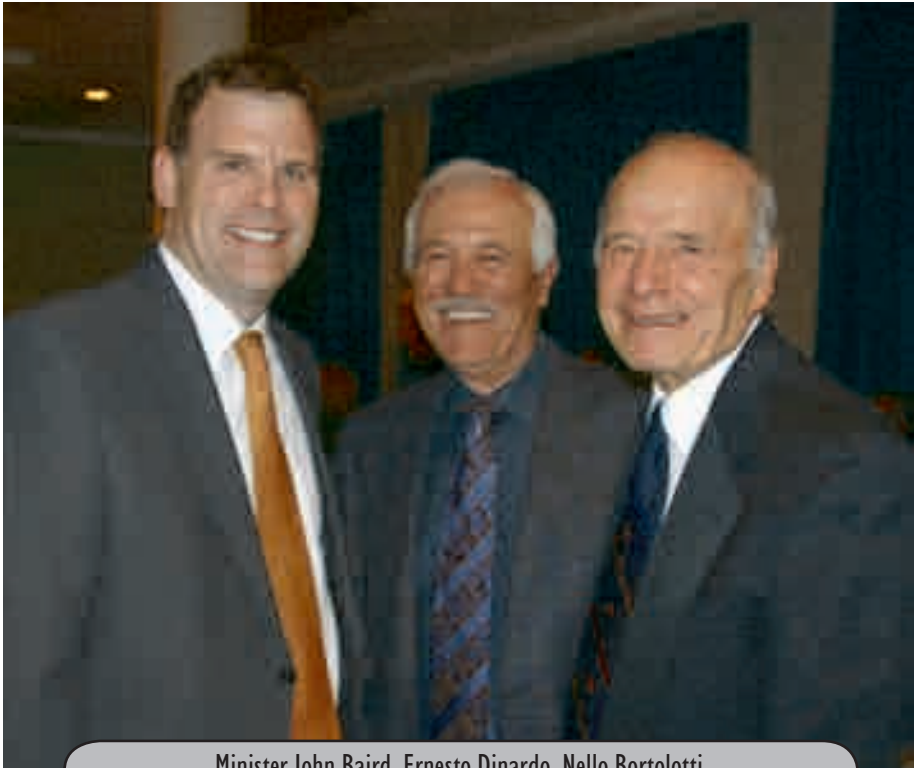
Alan Riccardi Suzanne Riccardi Pamela Salvarakis Stello Salvarakis Linda Thiessen
Carla Pagani Back row: Arthur Morewood Will Thompson
Colin Cooke Dawn Morewood Back row: Arthur Morewood Will Thompson Colin Cooke
Dawn Morewood



Bruno and Grace Ielo, Gianna Ielo, Franca and Mike Zagaria, Leslie and Pat
Santini, Halina and Adam Bortchinski, and Brian Davidson



Minister Peter MacKay, Mary Pitt, Minister John Baird, Councillor Rick Chiarelli,
Executive Editor Angelo Filoso



Minister John Baird, Ernesto Dinardo, Nello Bortolotti



Peter Foustanelas with Argos Staff



Tony Mariani, Peter Foustanelas and Gino Milito

Your Local City

Up Close with Ottawa Sens Hockey Player Nick Foligno # 71

by Giovanni

Nick Foligno, his last name is pronounced Fo-lee-no, born October 31, 1987, in Buffalo, NY (United States), with Canadian / Italian parents . He is now a Left Wing professional hockey player, with the Ottawa Senators (NHL) , who wears Jersey number #71. He stands 6'0' feet tall, and weights around 209 pounds. He was chosen in the first round 28th overall by the club in 2006 NHL Entry Draft. I had a chance to photograph and talk to Nick about his careear, I asked him some questions that his fans wanted answed !

Giovanni - Where is your Dad from in Italy ?

Nick - My Father is from Molese which is in the region of Abruzzi

Giovanni - How many siblings do you have ?

Nick - Two Older Sisters and One Younger Brother.

Giovanni - What is your favourite food ?

Nick - My favourite food is steak

Giovanni - What is one word to describe your experience as an Ottawa Senator ?

Nick - Amazing

Giovanni - How difficult was it to emotionally deal, as a player, with the recent death from cancer of your mother ?

Nick - So difficult ! Because, I not only lost my mother, I lost my biggest fan and supporter, so to be honest the game seemed a lot different this year coming into it because of that, but I have found, I have a lot more heart and passion to be my best for her !

Giovanni - How often in life do you have to correct people who mis-spell your last name ?

Nick - A lot more than you'd think... Many Italians get mad because they feel I pronounce my name wrong, but its how I grew up saying it.

Giovanni- Did you as a child ever dreamed that you would be in the NHL, like your dad ?

Nick - Absolutely ! I think its where the fire to become an NHL player began. As a kid I dreamed of being an NHL player and never stopped believing in that dream.

Giovanni - How did your Father's career in the NHL influence yours ?

Nick- The biggest influence was I learned to love the game like he did, and I think its what has helped me get to where I am today, all for the love of the game.

Giovanni - Do you and your dad ever go out and play hockey together when you are back home with your family ?

Nick- Yeah a whole lot actually. My brother Marcus and I would always be outside playing hockey and a lot of times my dad would join in.

Giovanni - What advice would you give young kids trying to get into hockey as a career?

Nick - Make sure you enjoy the game first. I knew too many kids in my life who lost the love of the game and there for never reached their potential, so just have fun !

Giovanni - Have you ever thought of bringing back that helmet your dad used to wear ?

Nick - No Never... That was his and I wouldn't dare wearing that ugly thing ! hahaha

Giovanni - How do you pronounce your family name: Foleenyo (as it should be) or Foleeno as the sports commentators do ?

Nick - My family pronounces it like Foleeno, as the announcers say. But I do know many Italians who have corrected us about how we say it.

Giovanni - How does it feel to be able to play hockey and get paid ? What pushed you to become a hocker player ?

Nick - Its obviously a great feeling to play the game you love and get paid for it, but what pushed me to be an NHL player was to be the best at what I do. The competitive drive internally!

Giovanni - If you could donate something for charity. What would you donate (be it money, time, effort, etc..) ?

Nick - For Charity I think time is more important than any money you can give obviously money helps in all situations but its the time you are willing to give to help someone or something you are passionate about and try to make a difference.

Giovanni - In hockey, what was the hardest thing for you to learn and why ? (a certain skill, personality conflicts that had to be overcome, etc..)

Nick - Being a consistently good player night in, and night out

Giovanni - What makes you a great hockey player and why ?

Nick - I dont know what makes me a great hockey player. Id like to think I have a few attributes that make me stand out but most of all I pride myself on my competitive nature and work ethic. I think the rest of your skills are only as good as your work ethic.

Giovanni - Growing up who was your all time favourite player ? Have you met him yet ?

Nick - Peter Forsberg, he was amazing to me because he did it all. Hit, scored, made nice moves. Complete player. And I got a chance to meet him luckily when my dad coached the Colorado Avalanche when I was younger.

Giovanni - If you found out that you were to be traded, where would you like to play ?

Nick - I dont want to be traded, hahahaaaa

Giovanni - What does your father think of your success and you following in his footsteps ?

Nick - I think he's proud like any father would be. He wants to see me be successful not matter what I do. But I am sure he's proud I am able to make a career out of the same game he enjoyed so much when he played.

Giovanni - How have your friends and family reacted to your success has there been any issue or problem, what changes in your life have you made ?

Nick- No different. I believe they are happy for me. They are my biggest supporters and without them I wouldn't be doing this, so I thank them for their support and care. I just wish I would get to see them more because the season is so demanding we don't have time for much things outside of the rink.

Giovanni - Who has been the biggest influence in your life?

Nick- My family, from my father and mother to sisters and brother. Their support has been instrumental in allowing me to play this game I love so much.

Giovanni - When you play a game against the Toronto Maple Leafs..... apart from the 'Battle of Ontario' hype, do you have mixed feelings because your father played with the Leafs and you probably cheered them on when you were younger?

Nick - Not at all, I want to beat them more. hahaha you learn to dislike the Leafs...A Lot ! hahahaaaa

Giovanni - Nick, your dad used to jump up off the ice when he scored. Have you ever done it and if you have, how did it feel and what did your Dad say to you after ?

Nick - Yes, I did it my first career NHL goal and I said I wouldn't do it again. It was a tribute to him when I did it as a thank you for all his support for me. I remember him being really proud and teary eyed when he saw me do it. It was a special moment.

Giovanni - What sacrifices have you had to make, if any to get to where you are today in your career ?

Nick - You don't really get to be a kid and go out and party a whole lot with friends. A lot of your summer is dedicated to working out and taking care of your body. Although I still find time to enjoy myself and see friends. but its a small price to pay to play the game you love.

Giovanni - How does your training and nutrition change between the on-season and the off-season?

Nick - Obviously during the season we try to stick to protein and things that will help maintain what we worked on all summer. In the summer we can enjoy ourselves a bit more but we are still working out then too so its not much of a difference.

Giovanni - I would never walk out of the house without

Nick - My Cell Phone !

Giovanni - Best gift you've ever received ?

Nick - Can't think of just one, maybe my first set of hockey equipment.

Giovanni - What do you do to unwind and Relax ?

Nick - I love movies. I am a big movie guy, so I definitely enjoy going to the theatre or just relaxing with friends or my girlfriend at home.

Giovanni - What is your favourite nickname ?

Nick - Neiler calls me Gargamel that makes me laugh a lot but I don't like it that much obviously, but it is funny.

Giovanni - Is it everything you expected it to be, what surprises you about your career ?

Nick - Yes and No I knew it would be amazing I just didn't realize how great. I am still learning so much and that excites me!

Giovanni - Ur Annoying habit ?

Nick - I bite my nails

Giovanni - What would be on your to do list in 2010 ?

Nick - Win a Stanley Cup !

Giovanni - What is the highlight of your life, and your career ?

Nick - Playing in the NHL.. Highlight of my career would be scoring in the playoffs against Pittsburgh.

Giovanni - Everyone has a good luck charm, what is yours ?

Nick - I have a patch of my mother's initials in my pants that gives me luck!

Giovanni - What would the readers be surprised to know about you ?

Nick - I'm a great singer! hahaha



Giovanni (left) with Nick Foligno
Picture Credit: Domenic Tundo

Local City

The Canadian Italian Professional Business Association (CIPBA) honours Students with Bursaries and donates Five thousand Dollars to the Centro Abruzzese`s Earth Quake Relief Fund



Professor Italo Tiezzi donor of bursary , Caterina Carozza, Pat Adamo donor of bursary



Students winning the Bursaries Caterina Corazza, Michael Cecchini, Karen Scarfone and Elisabetta Ruscito



Marcello Pecora, Elsie Liota, Joe Montuoro (CIPBA Scholarship Awards Committee)



Eugen Meehan(lawyer with Lang Mitchener), Justice Giovanna Roccamo, Karen Scarfone(Scholarship winner)



Professor Franco Ricci addressing the audience on his experience of the Abruzzo Earthquake and thanking CIPBA members for the five-thousand dollar donation



Francesca Ruscito, Elisabetta Ruscito, Andrea Dark, Michael Cecchini, André Lajoie, Gilda Ciamprone, Michael Aquilino, Italo Tiezzi.

General Interests

The Twelve Italian Days of Christmas

By Renato Rizzuti

On the first day of Natale
My true love sent to me
A can of espresso coffee

On the second day of Natale
My true love sent to me
Two Calabrese doves, and
A can of espresso coffee

On the third day of Natale
My true love sent to me
Three Sicilian gallinas,
Two Calabrese doves, and
A can of espresso coffee

On the fourth day of Natale
My true love sent to me
Four provolone curds,
Three Sicilian gallinas,
Two Calabrese doves, and
A can of espresso coffee

On the fifth day of Natale
My true love sent to me
Five salsiccie on strings,
Four provolone curds,
Three Sicilian gallinas,
Two Calabrese doves, and
A can of espresso coffee

On the sixth day of Natale
My true love sent to me
Six accordions a-playing,
Five salsiccie on strings,
Four provolone curds,
Three Sicilian gallinas,
Two Calabrese doves, and
A can of espresso coffee

On the seventh day of Natale
My true love sent to me
Seven Sambucas a-flaming,
Six accordions a-playing,
Five salsiccie on strings,
Four provolone curds,
Three Sicilian gallinas,
Two Calabrese doves, and
A can of espresso coffee

On the eighth day of Natale
My true love sent to me
Eight sopranos a-singing,
Seven Sambucas a-flaming,
Six accordions a-playing,
Five salsiccie on strings,
Four provolone curds,
Three Sicilian gallinas,
Two Calabrese doves, and
A can of espresso coffee

On the ninth day of Natale
My true love sent to me
Nine calzones cooking,
Eight sopranos a-singing,

Seven Sambucas a-flaming,
Six accordions a-playing,
Five salsiccie on strings,
Four provolone curds,
Three Sicilian gallinas,
Two Calabrese doves, and
A can of espresso coffee

On the tenth day of Natale
My true love sent to me
Ten peppers pickling,
Nine calzones cooking,
Eight sopranos a-singing,
Seven Sambucas a-flaming,
Six accordions a-playing,
Five salsiccie on strings,
Four provolone curds,
Three Sicilian gallinas,
Two Calabrese doves, and
A can of espresso coffee

On the eleventh day of Natale
My true love sent to me
Eleven Lamborghinis racing,
Ten peppers pickling,
Nine calzones cooking,
Eight sopranos a-singing,
Seven Sambucas a-flaming,
Six accordions a-playing,
Five salsiccie on strings,
Four provolone curds,
Three Sicilian gallinas,
Two Calabrese doves, and
A can of espresso coffee

On the twelveth day of Natale
My true love sent to me
Twelve linguine plates a-heaping,
Eleven Lamborghinis racing,
Ten peppers pickling,
Nine calzones cooking,
Eight sopranos a-singing,
Seven Sambucas a-flaming,
Six accordions a-playing,
Five salsiccie on strings,
Four provolone curds,
Three Sicilian gallinas,
Two Calabrese doves, and
A can of espresso coffee



Con preghiera di diffusionelItalia e Spagna hanno perso il treno per l'America Latina

di Dom Serafini

Se ci fosse un treno merci che partisse da Roma, facendo tappa a Madrid e poi proseguire per i paesi dell'America Latina, conterrebbe di tutto, dal “jamón serrano de Parma” ai churros, ma non porterebbe cassette video o Dvd di programmi televisivi e cinematografici né italiani, né spagnoli.

Questo perché il treno per i prodotti audiovisivi diretti in America Latina partirebbe da Londra, farebbe un breve scalo a Toronto e poi proseguirebbe per Hollywood.

Non è una questione di fraintesi, anzi l'America Latina capisce benissimo sia l'Italia che la Spagna: le culture sono simili, le lingue comprensibili e la maggior parte della sua gente proviene da questi due paesi europei.

Il problema è che sia l'Italia che la Spagna non hanno saputo o voluto imporre i loro prodotti audiovisivi in America Latina, pertanto hanno perso il treno per questa regione.

I produttori e distributori di prodotti audiovisivi americani, invece (seguiti dagli inglesi e canadesi), hanno saputo conquistare prima lo spirito, poi il portafoglio dell'America Latina con una politica lungimirante, persistente e ben focalizzata.

Il numero di “VideoAge” (www.videoage.org) di dicembre riporta che le importazioni di prodotti audiovisivi nell'America Latina oggi valgono 1,5 miliardi di dollari l'anno, il che rappresenta il 10% di tutte le vendite internazionali.

Di questi, l'84,6% è preso dagli studi americani. Del rimanente 15,4% (cioè 230 milioni di dollari), 173 milioni vanno ai membri dell'Independent Film & Tv Alliance (Ifta), un'associazione con sede a Los Angeles che raggruppa 160 soci, la maggior parte americani, inglesi e canadesi. Alle società latino-americane vanno 48 milioni, ed il rimanente 9 milioni l'anno va al resto dei distributori internazionali, inclusi italiani e spagnoli. Il fatto interessante è che della torta Ifta, gli inglesi si prendono circa 40 milioni di dollari l'anno.

Pertanto i paesi di lingua inglese, con culture e tradizioni molto lontane dal mondo latino-americano, hanno saputo conquistare gli spettatori di questa regione che ha origini italiane e spagnole, a differenza di Italia e Spagna.

Cos'è successo? L'America Latina non è stato un mercato facile. Alcuni ex dirigenti degli studi americani che hanno fatto da pionieri, ricordano come si dovesse viaggiare con una pistola in borsa (sia come forma intimidatoria che di protezione), specialmente nell'America Centrale.

Molte volte i prodotti audiovisivi venivano piratati e, quando acquistati legittimamente, era sffiancante riuscire a farsi pagare.

Nonostante ciò, gli americani prima e gli inglesi dopo, hanno insistito. Hanno investito con sedi locali, specialmente nei sei paesi principali (Brasile, Messico, Argentina, Venezuela, Colombia, Cile), più Miami, in Florida che è diventata la base di collegamento per tutta l'America Latina.

Il mondo anglosassone ha sempre partecipato ad eventi del mondo audiovisivo latino americano ed oltre 40 anni fa ha persino organizzato un mercato per la regione (gli Screenings di Los Angeles) nel mese di maggio.

Tutte le principali società americane ed inglesi hanno dei reparti esclusivamente dedicati al mercato latino Americano, con uno staff coordinatore presso la sede ed uffici in varie parti della regione.

A questo punto, se Italia, Inc. non vuole che i latini americani crescano guardando (e consumando) il “jamón de Virginia” nei programmi americani e fosse interessata a reclamare il suo spazio culturale ed economico in America Latina, deve fare un piano lungimirante con adeguate risorse finanziarie e personale specializzato, e non limitarsi al “tocca e fuggi” che accade oggi, dove i tentativi non mancano, ma sono di breve durata, senza essere programmati, con poche risorse a disposizione e senza una volontà vincente o vero interesse.

Jim Watson, MPP

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BARZELLETTA DELLA SETTIMANA

Pierino a un amico: “Avevamo un cane ferocissimo e maleducato. Così l’abbiamo mandato in un istituto di rieducazione”. L’amico: “E gli servito?”. “Sì, sì! Adesso prima di mordere qualcuno si mette il tovagliolo!”

General Interests

Espresso Coffee Cookies alla Rizzuti

By Maria Rizzuti

It’s that first beautiful dusting of a powdery white snowfall that gives me that appropriate frame of mind and ambiance for baking Christmas cookies. I love the aromas of cinnamon, vanilla, and nutmeg and chocolate that pervades from the kitchen when buttery laced homemade cookies are baking in the oven. Baking season is now upon us and in full swing, so get that Christmas music playing and pull out your mixer and whip up a batch of Christmas cookies.

For many Italians, the enjoyment of family gatherings around an abundant wonderfully laden table of memorable regional dishes and the welcoming surroundings during the Christmas holidays makes for a truly festive time. There are many traditional dishes that add that festive note to this seasonal menu. Typical Italian Christmas dishes include Pasta al Forno or baked pasta, Lasagna and traditional Christmas Eve dinner which include seven types of fish (or nine, eleven, or thirteen, depending on the town of origin) and of course baccala (salted dried cod fish) is the leader of all the fish dishes.

As important as the main entrée, the making and baking of Christmas cookies is a time honoured tradition in many households across the globe. The preparation of copious amounts of assorted cookies for the holiday celebrations is especially prevalent in Italian homes where Italian mothers and Italian grandmothers alike are busy baking the traditional sweets or “i dolci” which are very important dessert items for our Christmas menu and for our family gatherings around the holidays. As Donna Summer sings “Christmas is Here” the lyrics are: “Feasting and fun is the goal/Grandma is making/sugar cookies are baking/to warm up the body and soul.”

Many traditional Italian sweets or “i dolci” originated in convents where the nuns made special types of sweets for major religious holidays and presented them as gifts to the noble families from which their Mother Superior came. Every convent was known for a particular kind of sweet. These desserts include: struffloi which is a Neapolitan honey pastry; cenci which are fried pastry ribbons sprinkled with powered sugar; dried figs, candied almonds, chestnuts, and marzipan fruits and vegetables.

Today’s Italian sweets also include: pizzelle which are thin wafer cookies, Zuppa Inglese a rum soaked cake layered with pastry, paneforte a fruit and spice cake, panpepato a spicy chocolate bread, chestnut tortelli which are ravioli-style pastries filled with chestnuts and chocolate, Apostles Fingers which are vanilla flavored omelets filled with chocolate ricotta and, of course, the classic panettone.

Panettone is the most well known Italian Christmas sweet. Long ago it was only sold in Italian bakeries but nowadays it is available at most supermarkets and even department stores. It seems that the general public is really “eating up” the idea of Italian Christmas panettone! Most people do not bake their own panettone today because of the convenience and availability of commercially produced panettone.

It is generally agreed that panettone originally came from Milan but how it came about is subject to debate. Some people believe it was a love story that was the cause of the baking of panettone. Supposedly, a rich young fellow fell in love with a poor baker’s daughter. Since the young man knew that his family would not be pleased with him marrying into a poor family, he devised a way to help Toni the baker out. He helped Toni create a new bread rich in fruit and butter. This bread was so popular that the baker became wealthy and so the two young lovers were able to wed and live happily ever after. The bread was named Pan de Toni after the baker.

According to another story, panettone was invented at the court of the Duke of Milan. At a Christmas feast, the pudding destined for the table was burnt and the only thing that the Royal Chef could substitute in its place was a sweet bread made by a young kitchen boy named Tony. It was deliciously successful and so the Royal Chef named it after the boy. Being a true romantic at heart, I like the previous story much more!

Now if you are lucky enough to have any leftover panettone or if you received 5 or 6 from your relatives’ Christmas visits, you can make panettone pudding. Just replace the “bread” ingredient with panettone in your favourite bread pudding recipe. As with any bread used in bread pudding, make sure that it’s very stale or lightly toasted first and voila you have made panettone pudding!

Start your own Christmas baking tradition with your family and simply develop your own traditional cookie by adding your choice of “special” ingredients. I bake these Espresso Coffee cookies every Christmas for my family and friends. Enjoy!



Espresso Coffee Cookies alla Rizzuti

Ingredients:

- 1 cup butter (melted but cooled down)
- 5 cups flour (sifted)
- 6 teaspoons baking powder
- 1 cup regular white sugar
- 6 eggs
- 3 teaspoons vanilla
- 1 tablespoon of espresso coffee grounds (extra fine ground)
- 2 cups confectioner/icing sugar (for icing the cookies)
- ¼ cup of coffee liqueur (dark rum can be used as a substitute)
- 1 cup of sliced filberts or almonds

Directions:

In a bowl beat the eggs about 2 minutes on high speed, then slowly add the melted butter that has cooled down and stir together. Add the sugar and vanilla and stir all ingredients until well blended.

In another large bowl add the sifted flour, baking powder and espresso coffee grounds and stir with wire whisk until all of the dry ingredients are mixed together.

Then add the wet ingredients to the dry and stir with wooden spoon until all ingredients are incorporated. You should now have a cookie-like dough mixture. Roll dough into walnut size balls and place on a parchment lined baking sheet and bake for 12 to 15 minutes in a preheated 350 degree oven until bottoms are slightly golden. Bake cookies in batches. Then let them cool on a wire rack for at least 40 minutes then you are ready to make the icing for the cookies.

Icing Directions

In a medium size bowl add the confectioner/icing sugar and slowly pour in the coffee liqueur (or dark rum) stirring constantly until a thick paste has formed. Dip the top of the cookie into the paste and let the excess paste drip off then while still wet sprinkle the nuts on top of the cookie. Do this over a sheet of waxed paper or parchment paper to catch the excess nuts to reuse for sprinkling the cookies. Once all the cookies are done place on a wire rack to set and dry. Store cookies in an air tight container to keep them fresh before serving.

Buon Natale to all my readers and a healthy and prosperous New Year!



Armed Forces Day at the Ottawa Aviation Museum

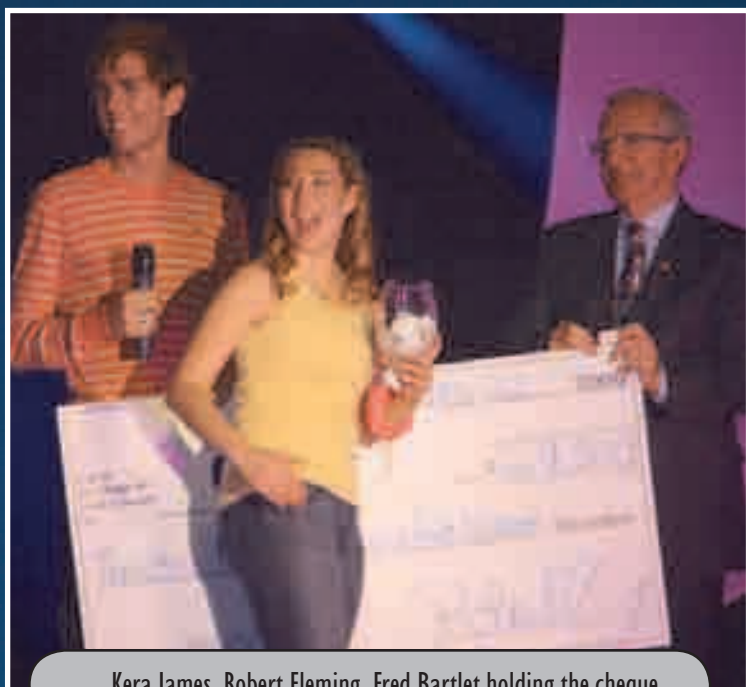


General Bonotto Angela Bonotto with Mr. and Mrs. Nello Scipioni



General Bonotto and Angela Bonotto with H.E. Gabriele Sardo

University of Ottawa Business Students Raise \$24,500 for CHEO



Kera James, Robert Fleming, Fred Bartlett holding the cheque



Front Row from the left Stephen Adler — CHEO Foundation Donna Johnson — CHEO Foundation Jacqueline Belsito KCI Norma Lamont — CHEO Foundation Charles Ofori-Attah — CHEO Foundation Joyce Quist-Therson — CHEO Foundation Cherri Foster — wife of David Gelin, CHAIR CHEO FOUNDATION BOARD OF DIRECTORS Back Row from the left David Gelin — CHAIR CHEO FOUNDATION BOARD OF DIRECTORS Fred Bartlett — CHEO Foundation Your mom Sal's Wife



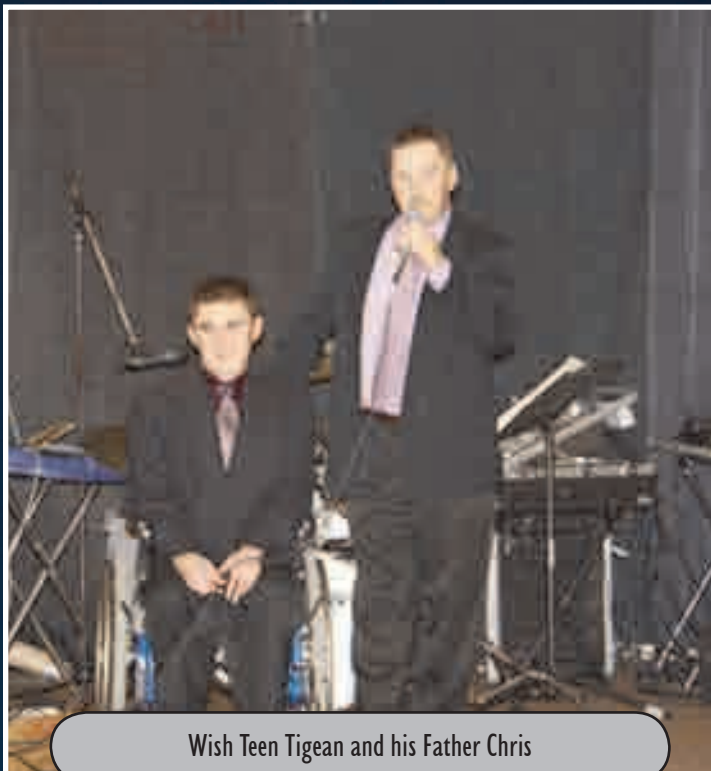
Walter McGinn (owner Allegra Print & Imaging)
Rani and Nalin Bhargava
Meera and Pawan Dilawri (Dilawri Automotive Group)
Kristine McGinn



Angelo Fiore and Maria Fiore, Nello Bortolotti, Rina Filoso, Clare Jaksic,
Angela Ierullo and Joe Jaksic



Make a Wish Foundation Raises Over \$100,000 Over 600 Guests in Attendance Thanks to Tony Mariani Chairman, Italian Division



Wish Teen Tigean and his Father Chris



Tony Mariani, Gino Buffone, Mayor Larry O`Brien, Tony Varriano, Ernesto Dinardo



Font row left to right: Olivia, Amanda, Meghan.
Back row left to right: Abby, Erin, Tijeane, Grace



Eugenio Bubba , Francesco DiCandia, Frank D`Onghia, Isabella Beltem, Gina Maddalena, Jenniffer Alvarenga



Rick Gibbons (Ottawa Sun Publisher) surrounded by Wish Kids is being presented plaque by Mike Wlotzki (Executive Director Make A Wish Foundations)



Tony Mariani and Vince Vitello showing how Elvis lives on forever

International

BUCCHINO (PD). APPELLO AI PENSIONATI RESIDENTI ALL'ESTERO: NON FATEVI FREGARE DALL'INPS PER IL NONO ANNO CONSECUTIVO

On. Gino Bucchino
Camera dei Deputati
Via della Missione 8
00186 Roma
bucchino_g@camera.it
Roma, 3 dicembre 2009

Ritengo necessario tornare sullo scandaloso problema dei diritti previdenziali ingiustamente negati ai pensionati italiani residenti all'estero – comunica l'On. Bucchino – visto che non si muove nulla e nessuno.

Tra poco verrà erogata la tredicesima mensilità ai pensionati titolari di pensione italiana e con essa, a tutti colori i quali ne hanno diritto, verrà erogato l'importo aggiuntivo di 154 euro.

Questa somma verrà erogata a tutti con l'eccezione – come succede dal 2001 - dei pensionati italiani residenti all'estero i quali hanno fatto richiesta all'Inps di detassazione alla fonte della propria pensione (e cioè la stragrande maggioranza dei pensionati italiani residenti all'estero i quali sono obbligati a chiedere la detassazione alla fonte in virtù di quanto stabilito dalla quasi totalità delle convenzioni contro la doppia imposizione fiscale stipulate dall'Italia).

Abbiamo già spiegato a tutti i motivi per cui l'esclusione da questa prestazione degli italiani residenti all'estero è giuridicamente errata.

Abbiamo illustrato i contenuti della legge finanziaria n. 388/2000, art. 70, comma 7, che prevede, a partire dal 2001, un importo aggiuntivo di 300.000 lire da corrispondere in sede di erogazione della tredicesima mensilità ovvero dell'ultima mensilità corrisposta nell'anno in presenza di particolari condizioni reddituali ai pensionati titolari di pensioni il cui importo complessivo annuo, al netto dei trattamenti di famiglia, non superi il trattamento minimo (per i residenti all'estero devono essere presi in considerazione i redditi e le pensioni estere) OVUNQUE ESSI RISIEDANO.

Abbiamo presentato interrogazioni parlamentari, scritto ai ministeri ed agli enti competenti, invitato i patronati ad essere più vigili, presentato un esposto alla

Procura di Roma, denunciato questa violazione normativa agli organi di stampa – senza ottenere fino ad ora concreti risultati.

Mi rivolgo allora direttamente a voi pensionati italiani residenti all'estero e vi invito a fare ricorso all'Inps – nel modo che ritenete più opportuno – per ottenere il diritto negato.

La misura è colma e solo tramite i ricorsi (spero una valanga) sarà possibile costringere l'Inps a pagare il dovuto compresi gli arretrati per nove anni.

Ricordo ai pensionati italiani residenti all'estero che in base alla legge in vigore l'importo aggiuntivo spetta a condizione che il soggetto non possieda un reddito complessivo individuale assoggettabile all'imposta sul reddito delle persone fisiche (IRPEF) relativo all'anno stesso superiore a una volta e mezza il trattamento minimo italiano vigente (reddito che per il 2009 è pari a 8.934,90 euro), ne' redditi, cumulati con quelli del coniuge, per un importo superiore a tre volte il medesimo trattamento minimo (e cioè 17.869,80 euro).

QUINDI l'unico vincolo ai fini della corresponsione dell'importo aggiuntivo è l'accertamento di due requisiti: l'importo complessivo delle pensioni (nel caso delle pensioni in convenzione deve essere presa in considerazione anche la pensione estera) che non deve superare il trattamento minimo italiano (al netto dei trattamenti di famiglia) e i redditi assoggettabili ad Irpef del titolare e del coniuge. Nei confronti dei soggetti per i quali l'importo complessivo annuo dei trattamenti pensionistici risulti superiore al trattamento minimo e inferiore al limite costituito dal medesimo trattamento minimo incrementato di 154 euro, l'importo aggiuntivo viene corrisposto fino a concorrenza del predetto limite.

Accertati questi requisiti, l'Inps deve automaticamente erogare l'importo aggiuntivo di 154 euro.

Cari pensionati, vi invito a fare sentire la vostra voce altrimenti ho l'impressione che l'Inps continuerà a ignorare questo vostro sacrosanto diritto.

BUCCHINO: “IL MIO EMENDAMENTO SULLA SANATORIA DEGLI INDEBITI FIRMATO DA

Lo hanno firmato tutti i deputati eletti nella Circoscrizione Estero l'emendamento alla Finanziaria presentato dall'On. Bucchino sulla sanatoria degli indebiti pensionistici a favore dei pensionati italiani residenti all'estero.

L'emendamento dispone l'abbandono del recupero delle prestazioni pensionistiche e familiari erogate indebitamente dall'Inps ai pensionati residenti all'estero per i periodi fino al 31 dicembre 2008. Di norma si tratta di indebiti che si sono costituiti a causa dei ritardi con cui l'Istituto Nazionale della Previdenza Sociale ha acquisito le informazioni reddituali dei pensionati residenti all'estero ed effettuato la ricostituzione delle prestazioni legate al reddito (trattamento minimo, maggiorazioni sociali, prestazioni familiari).


Gli importi da restituire variano da poche centinaia a migliaia di euro: l'impatto economico, umano e psicologico sui pensionati i quali ricevono le lettere di recupero da parte dell'Inps è devastante, considerate le precarie condizioni economiche degli interessati (aventi diritto a prestazioni legate al basso reddito) e soprattutto la loro totale buona fede che esclude la presenza di dolo. Va sottolineato che il Parlamento nel mese di luglio 2008 aveva approvato un Ordine del Giorno su questa tematica presentato da Gino Bucchino, Fabio Porta e da altri parlamentari con il quale si

impegnava il Governo a valutare l'opportunità di adottare i provvedimenti necessari volti a sanare la situazione degli indebiti pensionistici a carico di pensionati residenti all'estero in assenza di dolo e in presenza di determinati limiti reddituali.

Vedremo ora se questo Parlamento e questo Governo manterranno gli impegni presi con i nostri connazionali all'estero.

In particolare la proposta di legge prevede:

- la sanatoria integrale dell'indebitito pensionistico qualora i soggetti interessati siano percettori di un reddito personale, prodotto sia in Italia che all'estero, imponibile ai fini IRPEF per l'anno 2008 di importo pari o inferiore a 8.640,84 euro (comma 1);
- il recupero nel limite del 50 per cento dell'indebitito qualora i medesimi soggetti siano percettori di un reddito personale per l'anno 2008 superiore ai predetti 8.640,84 euro (comma 2);
- si stabilisce inoltre che la eventuale trattenuta di recupero sulla pensione non possa essere superiore ad un quinto della pensione stessa e che l'importo sia recuperato ratealmente senza interessi (comma 3);
- è stabilito infine che la sanatoria non si applica qualora sia riconosciuto il dolo dell'interessato che abbia percepito indebitamente le prestazioni a carico dell'Inps, (comma 4).



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International

Ottawa Filò Women’s Committee Seeking Nominations

The 8th Annual Ottawa Italian Women’s Filò will be held at St. Anthony’s Soccer Club on Thursday, March 4, 2010.

The Filò Women’s Committee is seeking nominations for three awards:

- The Maria Ierullo Award for outstanding service to our community at large
- The Jenny Prosperine Award for social service to the community
- The Rosa Tiezzi Award for contributions to the community by promoting Italian culture

These awards recognize women in the Ottawa area of Italian heritage who are an inspiration and role model for other women in the community.

Nominees must demonstrate commitment to community service and significant contributions to the social, cultural and economic well being of the Italian community.

Nominations must consist of a letter signed by two people from the community and a two page description of why this person is being nominated. Other letters of support and related material may also be attached.

Nominations should be sent to:

The Filò Women’s Committee
c/o Angela Ierullo
1287 Rustic Drive
e-mail: iangel@sympatico.ca
telephone 613 828 1807

The deadline for nominations is Friday, January 29, 2010.

The Awards will be presented at the Filò Dinner, Thursday on March 4, 2010

You are invited!

Eighth Annual Filò

Celebrating Italian Canadian Women of Ottawa in the Arts

⌘


*Presentation of the Rosa Tiezzi, Maria Ierullo and Jennie Prosperine Awards
for Service to the
Italian Canadian Community of Ottawa*

⌘

Saint Anthony Italia Soccer Club
523 St. Anthony Street, Corner of Preston Street

⌘

Thursday, March 4, 2010



Reception: 6:00 p.m.
Dinner: 7:00 p.m.

Cash Bar
Dinner Tickets: \$40

Deadline for ticket purchase February 26, 2010

For tickets call committee members:

Enza Baiamonte	613-820-5462	Anna Chiappa	613-867-1941
Ariella Hostetter	613-261-3804	Angela Ierullo	613-828-1807
Bonnie Favilla	613-733-2585	Silvana Timpson	613-831-1298
Irene Martin	613-798-5111		

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- vous écouter

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www.pauldewar.ca

Dosi's Corner

The quest for a good old fashioned Christmas continues

By Dosi Cotroneo

I'm dreaming of an overdraft Christmas, just like the one I used to know (last year). Yes Virginia, my quest for a good old fashioned, down home, simple Christmas, without all of the mass-marketing and commercialism is turning out to be another one of this mother's many daydreams. Ipods, GPS's, and Nintendo Wii - these are the things my children's Christmas dreams are made of.

What ever happened to those grand plans the husband and I made back in late October as we were hauling lumber into our backyard in the hopes of building a good old fashioned Christmas for the young brood? I ask you, what can be more Christmas-like and Canadian than to have an enormous backyard skating rink? Who needs hi-tech gadgets when you can lace up the skates and enjoy a great game of shinny hockey under the stars with family and friends, only to come in from the cold to a frothy mug of hot chocolate and a slab of lasagna?

Oh sure, the children think the skating rink will be a grand idea, as soon as the global warming situation allows us some appropriate ice-making temperatures. In the meantime, they have emailed mother their Christmas lists and there is nothing old fashioned about them. "We've decided on only one or two items each," they reassured me, as I was cutting out coupons and perusing the want-ads.

In my day, Christmas-time was all about enormous family gatherings where



a hundred or so of my cousins and I were left to our own devices in the now defunct wood paneled basement rec room, while the adults drank home made wine and played cards and the accordion into the wee hours. I don't have much recollection of gifts, but I do recall a certain magic that had us looking forward to Christmas months in advance. My parents had it easy back then - reading and speaking little or no English, they were never bogged down by flyers or commercials advertising great sales on the latest must-have electronics, no lineups at the mall to contend with since the only shopping they did was at the local Italian grocer in Little Italy.

Over the years, my parents broke away from our beloved old-fashioned Christmases, and for some reason evolved towards North American culture - in other words, they started to take part in the insanity of Christmas shopping. As a result, for the past twenty years, I've taken part in a tradition of my own - I stand in line at a customer service desk every December 27 exchanging Christmas gifts, in particular, the very ones I presented to my parents!

This year, I've made an official announcement that there will be few items under the tree, but many Italians dancing to accordion music in the kitchen and hallway. This year, the best buy I'll be making will not come from Best Buy - it will be a \$6.00 CD of Calabria's Greatest Folk Songs and \$40.00 for an 80 year old Italian man who will show up and play his accordion for two hours.

Perhaps a bottle or two of Sambuca under the Christmas tree for Mom and Pop will start the beginning of a new tradition - a gift they don't want

At long last! A Christmas gift she won't want to return on Boxing Day!

Husbands — do you want to finally make your wife happy and hear her laugh out loud for the first time in months, perhaps even years? Then it's high time you bought her the runaway hit humour novel of the season, "The Secret Diary of an Italian Girl" by Ottawa author, Dosi Cotroneo.

For a mere \$20.00 you can move out of the dog house and back into the bedroom to start the new year off on the right foot!

It's so easy — it can be mailed right to your door — simply visit www.italiangirlpress.com and order your copy today!

"The Secret Diary of an Italian Girl" is also available at Indigo Barrhaven, Chapters South Keys, SMITH Books on Sparks Street, Shirley Leishman Books Westgate, The Book Stop in Barrhaven, and at all fine shops throughout the historic village of Manotick.



Maria Saracino - artist of dolls

By Dosi Cotroneo

When it comes to elves and fairy godmothers, Ottawa artist Maria Saracino is the expert.

"If I don't create, I don't feel well. I get sick," said Maria Saracino, who won her first major prize in 1997, only two years after discovering the polymer compound that led her to her passion for creating dolls. Since that time, Saracino has watched a hobby turn into a full-time business. A longtime graphic designer, Saracino now enjoys the countless joys found in the world of figurative art. Her one-of-a-kind creations have been recognized across the globe by leading international publications, and her work has won several awards and is included in special exhibits at museums and galleries across North America, including a life size sculpture on display

in the seasonal Christmas Exhibit at the CN Tower, a life size sculpture on display the season Children's Victoria Christmas Exhibit at the Museum of Civilization, and a 20" Hopeless Romantic sculpture on display in the 3-year Timeless Treasures Exhibit at the Museum of Civilization. Saracino's work was also on display as part of the Museum of Civilization's Italian exhibit entitled "Presenza" in 2003-2004.

With Christmas just around the corner, now is the time to catch a glimpse of Maria Saracino's works, including her limited edition elves and fairy godmothers.

Visit her website today at www.saracino.ca.

Local City and International

Sister Liliana turns 80

Carissimi, mi sia consentito un breve saluto a tutti i presenti. "Welcome to all," che è al tempo stesso, grido di gioia e di gratitudine. Un saluto per condividere la nostra gioia per l'evento di quest'oggi: "gli 80 anni di vita della nostra sorella Liliana, nome questo della sua consacrazione al Signore. Ma il nome di battesimo è Angelina. Nasce a Fragneto (Isternia) il 23 Novembre 1929. Ma, nel 1961 con un piccolo gruppo provenienti dall'Italia, sono state invitate in Canada da P. Girolamo Ferraro dei servi di Maria. Quindi, Suor Liliana parte da Roma per raggiungere Ottawa nella residenza di Louise Street e la risiedono fino al 1966 passando poi a Booth Street nella attuale residenza. E' una data importante da ricordare e ricca di significati. Oggi, ricorrendo con la memoria di quegli anni, leggo la presenza provvidenziale della bontà di Dio nei riguardi della nostra Congregazione. Infatti, se c'era bisogno di andare a prendere i bambini, lei era pronta a partire alle ore 5-30 del mattino dalla nostra casa in Via Louise. In quell tempo erano solo tre suore che accendivano circa 100 bambini. Ma c'è dell'altro, ha prestato con generosità ed affetto, il suo servizio nel collegio e seminario dei Padri Servi di Maria per diversi anni. Non finisce qui, la disponibilità di Suor Liliana è grande. Il 5 Settembre del 1991, parte per le Missioni nella città del messico precisamente nella Piedad di Michimcan e inizia per lei una nuova

storia: la fondazione di una nuova comunità dove Suor Liliana è chiamata a fare la Priora della Comunità, un momento difficile per noi perché si doveva vivere presso una casa di famiglia, perché ancora non avevamo una casa ed un letto dove dormire. Ma anche in questo i frati servi di maria hanno dato il loro appoggio morale e la loro disponibilità. Ritornando poi ad Ottawa dopo 9 anni trascorsi in Messico, viene eletta ancora come Priora e responsabile della cucina. Ma di tutti noi qui presenti, abbiamo avuto l'opportunità di conoscere suor Liliana, in questa occasione del suo compleanno, desideriamo ringraziare Iddio, di tutto quanto ci ha donato nella sua persona. E con questi sentimenti di gratitudine, vogliamo ringraziare tutti i partecipanti, i familiari venuti da Toronto, da Montreal, i Padri Servi di maria, Monsignor Luca, doctor Del Brouck e suo marito Dottor Del Pero, Famiglia Mariami, Zima, Gallo, Bozzi. Estensibile anche alla famiglia Franzese, Richichi e Lulu e da noi tre sorelle della comunità, Suor Rosetta, Suor Emilia e Suor Rosaria. Thanks to all.



How Italy Beat the World to a Smarter Grid

Business Week; By Mark Scott

An aggressive rollout of intelligent electrical meters is saving Italy’s Enel \$750 million per year and cutting customers’ bills.

After several false starts, 2010 finally could be the year when smart meters go global. The technology, which lets energy companies and consumers more closely monitor their electricity consumption, has many champions. The U.S. government has earmarked \$4.5 billion from the stimulus package to subsidize the rollout of smart meters nationwide. European Union politicians are pushing hard to connect 80% of the region’s homes and businesses to smart meters by 2020. Even emerging giants like India and China aim to install the technology in new buildings.

But with billions of dollars on the line, policymakers don’t want to make costly mistakes. Many of them are thus eyeing the remarkable experience of Italy, which in less than a decade has become the surprising world leader in the development of a smarter electrical grid. Some 85% of Italian homes are now outfitted with smart meters—the highest percentage in the world and more such devices than exist in the whole of the U.S. Utilities worldwide, such as San Francisco’s PG&E (PCG) and Florida’s FPL Group (FPL), are eager to learn how Enel pulled off its smart meter revolution.

Back in 2001, Enel (ENEL.MI)—the country’s dominant utility—started a five-year program to install smart meters across its customer base of 40 million homes and businesses. “We wanted to improve efficiency, create higher margins, and help customers reduce their energy bills,” says Livio Gallo, Enel’s director of infrastructure and networks, who oversaw the smart meter rollout. Another motivation, according to outside experts, was to throttle rampant power theft and other forms of fraud.

Time-of-Day Pricing Info

By 2006, Enel had invested \$3 billion in the initiative, which included meters of its own design that send usage readings automatically to the central office and display time-of-day pricing to customers. The Italian utility can now collect customer data and manage its energy network remotely, instead of sending out costly technicians. And improved data on consumers’ electricity habits permit Enel to run its power plants more efficiently. All told, the utility says it is reaping annual cost savings of \$750 million from the new technology—allowing it to recoup the infrastructure investment in just four years.

Meanwhile, the introduction of smart meters has given Enel customers greater control over their energy bills. Typically, the meter is installed in a convenient place in the home—say, in a kitchen cupboard or the laundry room. When electricity prices are high, for instance during the peak evening period or on cold winter nights, the smart meter informs household members of higher rates, allowing them to alter their habits (say, postponing a load of laundry until the next morning) to avoid big charges. Analysts figure that attentive Enel customers have been able to cut their bills by as much as one-half by keeping close tabs on energy prices and usage.

“Smart meters give customers more control over how much they want to spend,” says Michael Pollitt, assistant director of the Electricity Policy Research Group at the University of Cambridge’s Judge Business School.

The dual benefits for companies and consumers explain why politicians have embraced the technology. According to ABI Research, the worldwide installed base of smart meters will more than triple from 2008 to 2014, to 180 million units. The EU, with its population nearing 500 million and mandatory installation targets for 2020, represents 64% of that figure, or 115 million smart meters. North America is No. 2 at 45 million units, with Asia Pacific and Latin America third and fourth, respectively. Among the leading makers of smart meters today are U.S. companies such as General Electric (GE), Itron (ITRI), and Sensus Metering Systems, as well as Luxembourg’s Elster and Switzerland’s Landis + Gyr.

Whirlwind Installation

With so many smart meters to be installed in the near future, Enel’s Gallo figures other utilities can learn a lot from the Italian experiment. First of all, he recommends that companies roll out the technology as quickly as possible. Instead of gradual installation, a whirlwind program, often in just three or four years, helps achieve a fast return on investment. That may involve higher up-front costs, but it gives utilities quick access to consumer data and greater control over their energy network, which can lead to ancillary cost savings. “In the long run, it’s more efficient than installing smart meters over a decade,” says Gallo.


The other lesson from Enel’s smart meter rollout is more basic: focus on the customer. When the company first started installing the technology, recalls Gallo, management spent time educating the public about its benefits. That involved town hall meetings and discussions with consumer protection groups, which had voiced concerns over the collection of data about individuals’ energy habits. While assuaging people’s doubts, Enel was able to explain that most customers’ bills would go down because of smart meters—helping increase customer loyalty.

Yet despite the cost savings, consumer advocates still caution that not everyone will benefit from smart meters. Vulnerable groups, particularly the poor and elderly, may become victims to price spikes. And privacy concerns that utilities could use the data collected through smart meters without the permission of customers still dog many potential rollouts.

Yet Enel’s successful adoption of smart meters shows the benefits that the technology has to offer, both to companies and to their customers. Says Rick Hanks, smart meter practice leader for Britain and Ireland at consultancy Accenture (ACN): “Smart meters are a vital part as everyone looks to become more energy-efficient.”



Congratulations Julie Tubman



In 2006, the Sora Foundation, Max Keeping Foundation and Ottawa Citizen have partnered together for the Just One Person Awards celebration. This event has not only provided important funds for scholarship programs benefiting Wards of the Crown, but has also celebrated one person in our community who has quietly and with dignity helped to make a positive change for our youth.


We are thrilled that the organizing committee has selected Julie Tubman, President and Owner of Tubman Funeral Homes as the fourth recipient of our Just One Person award.

This award is also accompanied by the Just One Person scholarship program at Carleton University that will afford Wards of the Crown the opportunity to attend university so they too can one day make a difference.

Funds raised as part of the Just One Person recognition event for Mrs. Tubman will be matched at a 2:1 ratio by Carleton University for the Just One Person Scholarship program. Together we'll have contributed over \$360,000 to the Just One Person scholarships funds to local post secondary educational institutions by the end of the evening.

It is the intention of the Sora Foundation, Max Keeping Foundation and Ottawa Citizen, in association with Carleton University, to challenge other organizations and post secondary institutions across Canada to create a similar awards program and scholarship fund so that the tens of thousands children-in-care from coast to coast will know that they too will get the chance to follow their dreams.

As a professional and community leader Julie has helped thousands of families cope with the pain of loss, is committed to the health of our community and has given countless hours contributing her leadership skill to the benefit of society. In addition to her professional and business commitments Julie is the founding Chair of Roger's House and sat on the board of the Children's Hospital of Eastern Ontario for 15 years, including a term as chair. Julie was the founding president of the Widowed Support Group of Ottawa-Carleton and a founding member of the Canadian Association of Family Enterprise, Ottawa Chapter and played a pivotal role in the launch of The Unforgettables Fund. She has also served either as a director or on the executive of the Women's Business Network, Joan of Arc Academy, West Carleton Business Association, and the Kidney Foundation of Canada.



Julie Tubman
President and Owner
Tubman Funeral Homes &
Max Keeping Funeral Services

In 2007 she was recognized by her professional colleagues and awarded the Humanitarian Award by the Ontario Funeral Service Association. She was awarded the Ottawa Chamber of Commerce Business Person of the Year for 2006. She was also awarded by the Women's Business Network, Business Woman of the Year for 2006 as well she won in 2002 the Nepean-Kanata Chamber of Commerce Business Woman of the year.

Compassion, dedication and the drive to make a positive difference to the families of our community are the tenets of Julie's life.



Marisa and Sal Iacono, Max Keeping, Moe Atalah, Shirley Tubman, Rina Filoso, Julie Tubman, Brent Francis, Lucy Micucci Francis,
Back Row: Susan Tubman, Fred Bartlet, Angelo Filoso, Marcus Filoso, Jennifer Filoso, Pino, Lena and Gino Buffone, Danielle Robinson
Photographer: Senator's Foundation

Community Calendar & Businesses

Ottawa Professional Fire Fighters Association
December 5th, 2009 – 6pm

Help Santa Toy Parade

*New this year –
at Night*

Starts at the Canadian War Museum, travels east on Ottawa River Parkway, East on Wellington Street to Elgin Street, South on Elgin Street to Laurier Avenue, East on Laurier Avenue to City Hall, finishes at City Hall.

Le défilé pour venir en aide au père Noël commence le soir même... Réunitez-vous Le Musée de la guerre, commencent à l'est sur la rue Wellington vers la rue Elgin, au sud Elgin vers Laurier Avenue et finissent l'itinéraire de cette façon terminant le défilé.

40th Anniversary



Visit www.toyparade.org for the route map.

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Ringraziamento `Progetto Social Bus-Centro Sociale Anziani San Rocco` Roccamontepiano Chieti Italia Ottawa's Italian Canadian Community donates Bus to Seniors in Italy



Comune di Roccamontepiano (Ch)

www.comune.roccamontepiano.ch.it

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Chiesa di Sant'Antonio
Prof. Italo Tassi
Alfaiani, Angelo Filiberto
Al Sig. Elisabetta Buffone
Al Sig. Gino Buffone
Al Sig. Francesco Buffone
Al Sig. Severino Buffone

Oggetto: Ringraziamento "progetto socialbus" - Centro Sociale Anziani "San Rocco".

Cari amici,

sentiamo di apprezzare, a tutti i costi, il più profondo sentimento di riconoscenza per aver contribuito a concretizzare un sogno che ha una comunità anziana da tempo.

L'apertura del "Centro Anziani San Rocco" è una possibile grazie all'interazione del servizio socialbus che ha permesso l'adempimento di tutti i servizi che non avrebbero altrimenti potuto frequentare le varie attività del Centro anziani.

All'occasione, alla presenza, una copia della comunicazione di apertura del Centro e dell'attivazione dei servizi sociali relativi al trasporto, sono stati consegnati presso la sede di Via S. Rocco, il saluto per il nostro territorio. Il nostro ringraziamento del mese per la visita di cortesia e il nostro saluto dal nostro paese l' Ospedale Civile di Giardinello per la nostra chiesa.

Il servizio socialbus ha permesso, inoltre, di organizzare alcune visite guidate presso il Teatro Municipale di Chieti, il Museo del Valtellino di Manoppello e presentazioni al Seminario di San Gabriele e a Roma.

All'occasione, inoltre, alcune foto scattate in occasione della inaugurazione del nuovo servizio il 4 maggio 2009, l'atto di passaggio di proprietà della vettura e la firma di apertura.

Grazie ancora di tutto cuore.



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