

IL POSTINO

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St. Anthony's Church 100th Anniversary Launch!
Chiesa Sant'Antonio 100 Anniversario



Buon Natale Merry Christmas Joyeux Noël



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Letters to the Editor Letters to the Editor



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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.

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THE ELEVENTH ANNUAL FILÒ
THURSDAY, FEBRUARY 28, 2013
 Celebrating Inspirational
 Italian-Canadian Women of Ottawa



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ITALIAN-CANADIAN WOMEN IN EDUCATION

Guest Speaker: Ivana Baldelli

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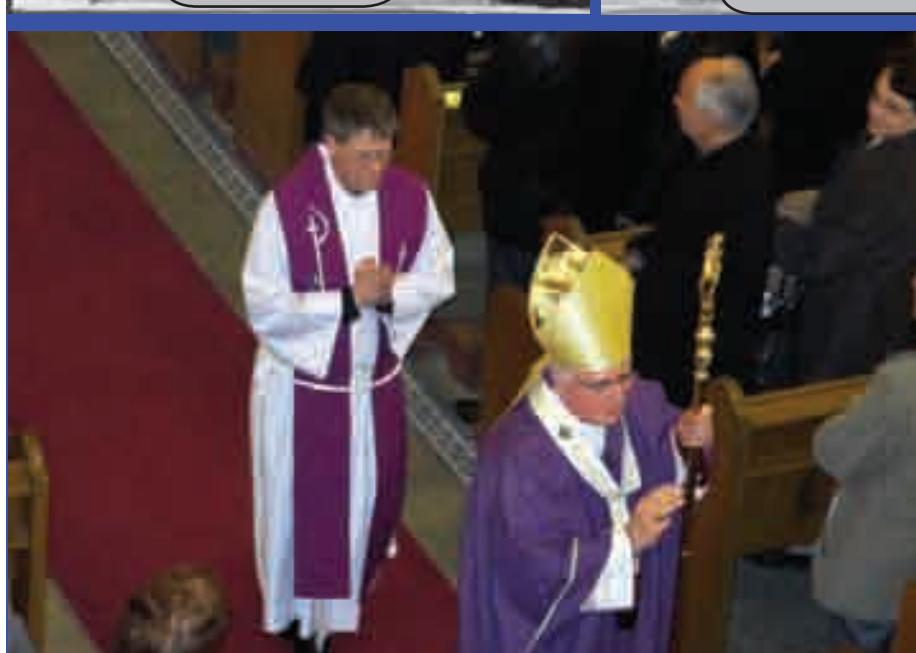
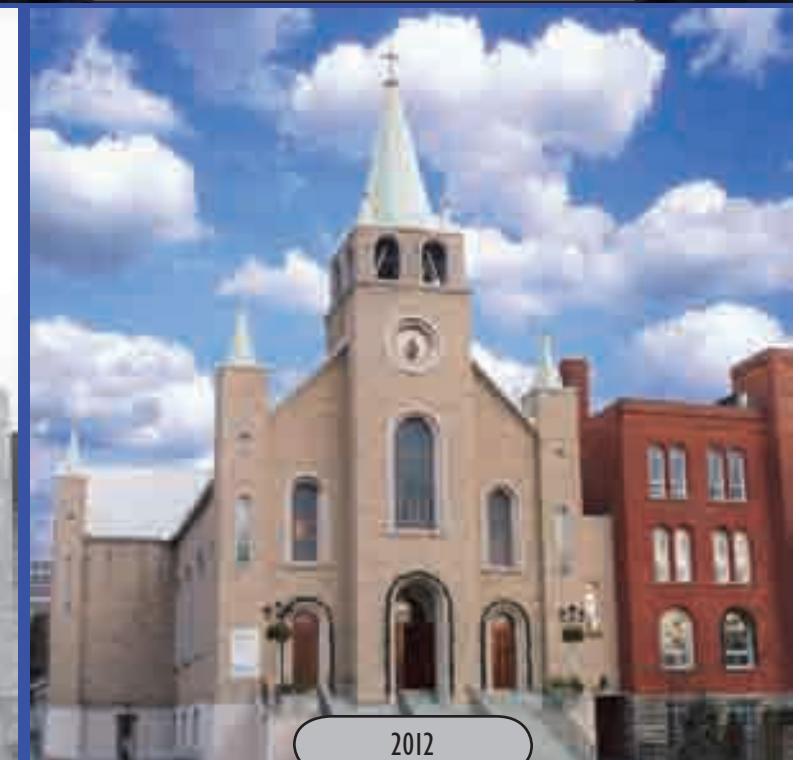
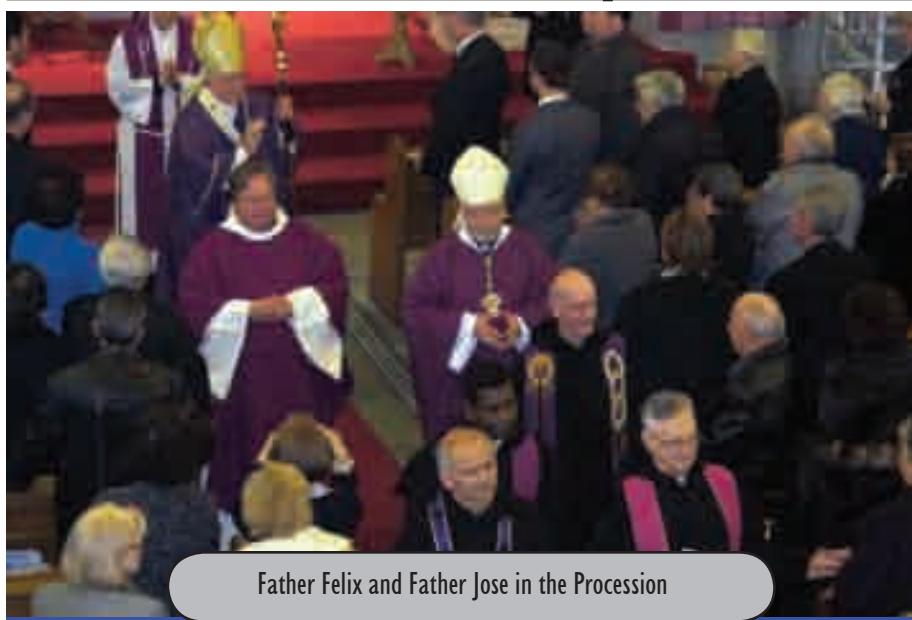
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St. Anthony's Church 100th Anniversary



LOCAL

Italian-Canadian Christmas traditions...and what we used to get

by Laura D'Amelio

www.anitaliancanadianlife.ca

Christmas is coming and there's no better time to celebrate traditions. Mine usually start with baking with family (some more recipes coming up next week!) and getting familiar presents together like panettone and chestnuts. Nothing solidifies tradition more than speaking with older Italians about what they remember when they were young and why they keep traditions going.

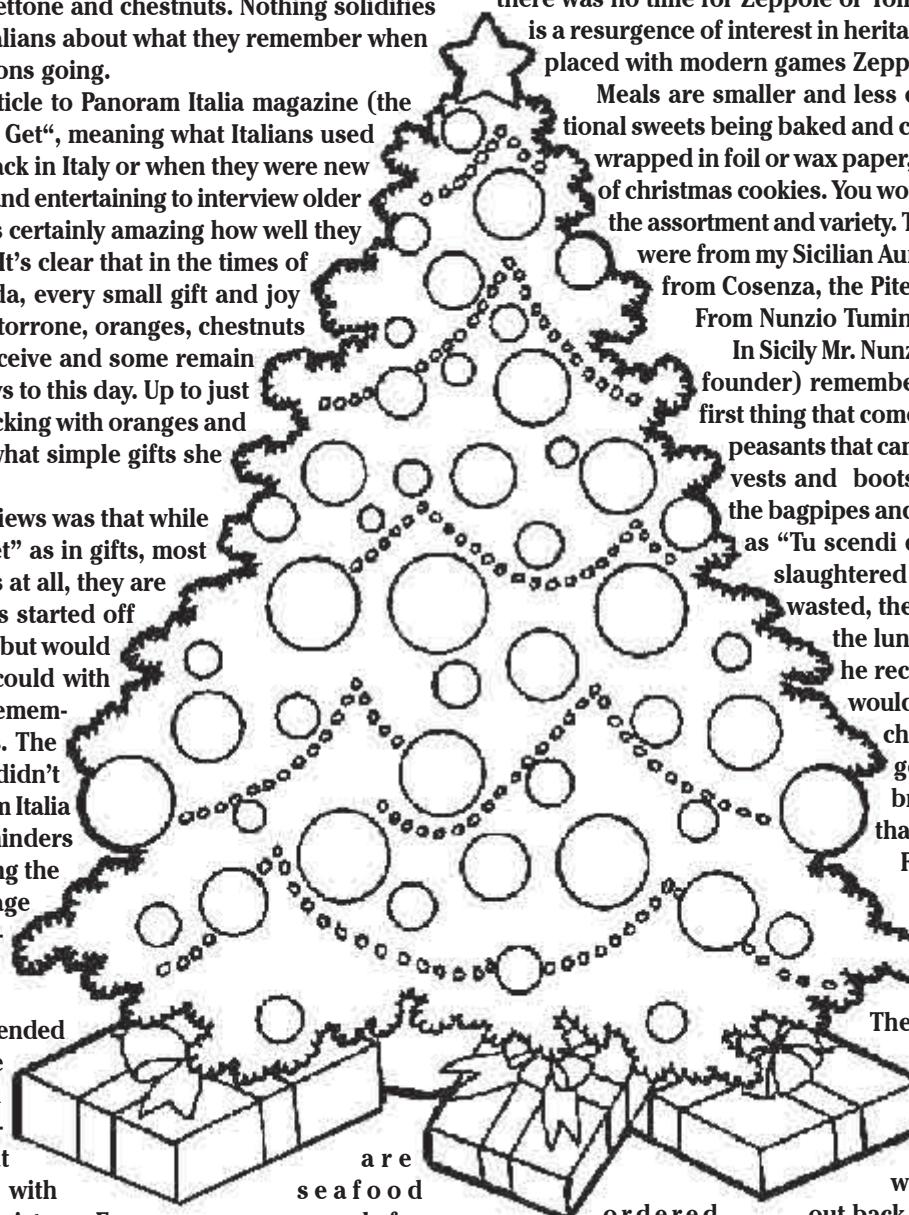
Recently I was able to contribute an article to Panoram Italia magazine (the Montreal edition) about "What We Used to Get", meaning what Italians used to receive for Christmas or the Epiphany back in Italy or when they were new immigrants to Canada. It was so interesting and entertaining to interview older Italians about their early Christmases - it is certainly amazing how well they remember the small gifts they did receive. It's clear that in the times of poverty in Italy and the struggles in Canada, every small gift and joy left such an emotional impact. Torroncini, torrone, oranges, chestnuts and dried figs were all common gifts to receive and some remain tradition to have at the table for the holidays to this day. Up to just a few years ago, my mother still gave us stocking with oranges and chestnuts at the bottom as a reminder of what simple gifts she used to receive in Italy.

What was really clear to me in my interviews was that while the article focused on "what we used to get" as in gifts, most memories of the holidays aren't about gifts at all, they are about traditions. Many of the older Italians started off by saying that they didn't get anything at all but would spend days cooking or baking what they could with their mothers or grandmothers. Others remembered town events, music and decorations. The food is always the star of the holidays too. I didn't get to feature these responses in the Panoram Italia article, but I think they are important reminders of Italian Christmas traditions and am taking the opportunity to feature them here. I encourage you to leave your own memories in the comments as well!

From Liana Tumino

"My earliest memories are family and extended families getting together for Christmas Eve and the traditional fish dinner. "Zuppa di Pesce" was always on the menu (I remember because I didn't like octopus, what these curly things!). Now we have pasta with seafood and lots of fried shrimp and calamari. Christmas Eve was so much fun, we children ran around after each other while our fathers played cards and then finally our mothers would gather us all up for "Tombola." All the ladies pulled out their little change purses and the table was strewn with dried beans used to fill up the cards.

"The holiday traditions I remember are Midnight Mass, my mother preparing the Nativity Scene, my Nonna making "Grano" like clockwork for Santa Lucia on December 13th. Once our generation started acquiring spouses and our own children we began to gather with our own individual families instead of collectively and many of those beloved traditions fell by the wayside. Our 2nd generation children were



being raised differently and they weren't left to run around and play until all hours of the morning. Children put to bed early meant our gatherings ended early and there was no time for Zeppole or Tombola. But now that everyone is older there is a resurgence of interest in heritage and traditions. Although Tombola got replaced with modern games Zeppole are now a 2nd generation favorite too!

Meals are smaller and less elaborate and there are not as many traditional sweets being baked and circulated. I remember so many paper plates wrapped in foil or wax paper, both coming and going, all concealing piles of christmas cookies. You would know exactly who they were from just by the assortment and variety. The Giurgulena, Croccante and Ossi di Morti were from my Sicilian Aunts, the Scalilli and Turdilli from our friends from Cosenza, the Pitelli and Pignolata from my Zia Mela."

From Nunzio Tumino

In Sicily Mr. Nunzio Tumino (Aurora Importing president and founder) remembers many of the traditions very fondly. The first thing that comes to mind are the "Zampognari." These are peasants that came down from the mountains with sheep skin vests and boots with laces up to their knees. They played the bagpipes and came around to sing Christmas carols such as "Tu scendi dalle stelle." He adds "almost every family slaughtered a pig at Christmas time and nothing was wasted, the ears and tails were stewed or roasted and the lungs were fried." Mr. Tumino eyes light up as he recalls his favourite memory when his mother would invite her whole family for the "Costata" (11 children and all of their children). Everyone got one pork chop each followed by a slice of bread, deep fried in pigs fat. "We all savoured that piece of bread, it was delicious!"

From Jerry Buccilli

"I remember in my Dad's hometown there were these musicians....zampagnari my Dad used to call them. They came out and played a zampagna (a type of bagpipe).

There was always a lot of music around the holidays. I remember a tree and I remember it being loud. Always loud. I think that's a prerequisite of the holidays in an Italian family. There was always a ton of food. Always home-made. Never ordered out. Who out back then? A sweets table that went on forever. Dozens of biscotti, cakes, pies...every family member brought something to celebrate. It wasn't a lot on its own but when you have a big family and everyone brings something it becomes a feast pretty quickly.

"The most treasured tradition for our household was building a presepio (a nativity scene) out of ceramic figurines of shepherds, wise men, animals, farmers, etc. Replete with trees, waterfalls, grass and of course the manger and baby Jesus. Mom's favorite part of Christmas was building this enormous and intricate replica of Jesus' birthplace. For Italians it was much more important than building the Christmas tree."

Finally - an Italian family Christmas at \$20 a head

By Dosi Cotroneo

It's coming and there isn't a single thing we can do about it. Yes, Christmas is merely weeks away and already stores have been inundated with Christmas decorations and merchandise. This year, I am determined to resist all of the trappings and temptations of mass consumerism. I know I say this just about every single year, only to find myself wandering aimlessly through the crowded, messy, picked over aisles of some big box store on Christmas Eve, but this year, I have decided that family and friends will receive gifts that I have made with my own two hands, or gifts that are edible, useful, practical, and most importantly, inexpensive.

After perusing the aisles of some of our city's fine Italian grocers, I am determined to get all of the Christmas shopping done during the Sunday morning bread and cold cut run. I ask you, what sane person would not appreciate a jar of hot pickled eggplant, a few packages of espresso coffee, a bottle or two of extra-virgin olive oil, and a pound of chestnuts as the ultimate Christmas gift? I'll tell you, I just know that with this idea in mind, mom and pop will not be asking me for the gift receipt so they could return their gifts again this year.

Gone will be the days of ill-fitting pyjamas, sweaters that will never be worn, and bottles of liquor that are destined to be re-gifted to one of the neighbours. Friends, I cannot tell you how liberated I feel once and for all. No long lists, no line ups, no search for parking spots, no late-night gift-wrapping, this is going to be an easy environment and pocket-book friendly Christmas. No need for fancy glossy wrapping paper here. A simple paper bag, perhaps decorated with a Christmas scene and some kind words, what could be more thoughtful?



I know what you're thinking - how will the young brood react to all of this? Simply put - they will be thrilled, especially when they find a case or two of their beloved pear nectar and Pelligrino water just waiting for them under the tree on Christmas morning. Come to think of it, I might as well throw in a case of clementines, afterall, 'tis the season' isn't it?

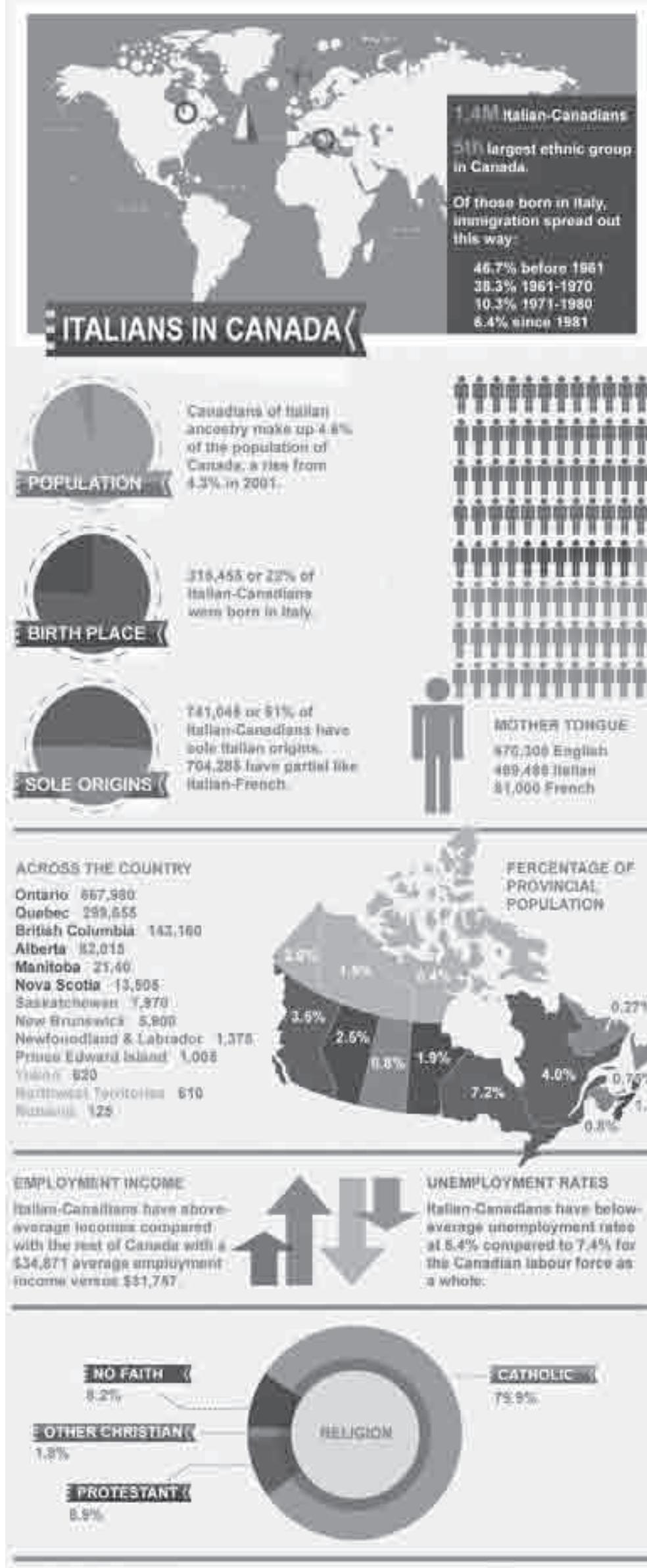
Far be it from me to be a cheapskate, when it comes to my family and friends, the sky is the limit. This is why I've raised the limit to \$20.00 per gift this year! Youngest son will learn to appreciate the finer things in life once and for all. Forget the latest violent video game, this year he's going to be tickled when he discovers his three litre tin of extra virgin, first cold pressed olive oil. I can't wait to see the look on that 16 year old face. Truth be told, I think I'll throw in a large jar or two of Nutella. Can you imagine his reaction? How can techie gadgets even compare to such thoughtfulness?

As far as husband is concerned, this year he'll be receiving a large block of his beloved Parmigiano Reggiano cheese, a flask or two of Chianti, some dried figs, and a large bag of walnuts. It can't get more festive than that can it?

Imagine a Christmas season without all of the usual stress, pressure, expense, time constraint, fatigue, and worry? I can hardly wait to sit down and make a list of all the things I can buy myself with all that extra cash kicking around. Afterall, with a new year on the horizon, what better way to ring in 2013 than with a brand new pair of stilettos or a sinfully supple Italian leather purse? Better still, perhaps both.

LOCAL

Italian-Canadian infographic Learn about our community



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The information with sources from Statistics Canada, Canadian Institute for the Humanities, and the Canadian Encyclopedia.

The Meaning of Christmas

by Priya Khosla

This is probably the number one day out of the entire year that children look forward to the most. On the eve of Christmas, children put out cookies and milk for Santa, hoping that they may get a glimpse of him. Finally, once the anxiously awaiting morning has arrived, children run down towards the tree to view all of the marvellous gifts that Santa has brought them.

It's always interesting to observe the different traditions celebrated in different countries. For example, in England, the significance of children writing letters to Santa is done so by throwing the letters into the back of their fireplace. In India, they decorate either mango or banana trees instead of traditional pine trees, in Ukraine, they place a spider web in their tree and whoever finds it will have good luck that year. And in Venezuela, the roads are closed on December 25th to enable the citizens to rollerblade to church. These are just some of the unique traditions that make the holiday festive.

For those who celebrate Christmas, no matter which country one resides in, it is a time where people come together to celebrate both the birth of their saviour as well as enjoying the company of their loved ones. Many celebrate by feasting over a delicious meal, and participate in the exchange of gifts. However, this is also the time of the year where we should remind ourselves the importance of giving back to others in our community. Whether it be through different charities such as the Food Bank where we can donate food or United Way where we have the opportunity to donate funds, there are numerous ways we can donate to and help the less fortunate.

It is also just as imperative to reflect on our own lives and to remind ourselves how lucky we are to have those we have in our lives. Life is short and we never know what will happen to us tomorrow. This is the perfect time to tell our loved ones how much we love them and to thank them for everything they've done for us.

Here is to everyone who celebrates this joyous season. May you all have a Merry Christmas filled with smiles, laughter and great memories. All the best in the New Year.

Winter beach

Contributed by GB (see bio) - Editor, Italian Notebook

www.italiannotebook.com

No takers. Given the freezing north-eary wind, no friends were interested in coming along. "With the Tramontana blowing, why go? what for?" they must have thought.

Sure enough, the beach was in deep freeze, literally and figuratively. December through February is when most beach station owners go on vacation. Yet you're so used to experiencing the place in all its summer, sun oil, ice

cream and screaming kid splendor that you can almost hear the cabana boys beaching the patrons and see the bathing suited back and forth. The colors were right, (Tramontana days are sunny as can be), the setting was right, except all the people were missing.

Granted, it really was cold. Scarved and hooded up, there wasn't anything else to do after barely managing a walk on the beach, gotta give it to the friends. Except for one thing...



The villaggio dei pescatori (fisherman's village) just outside of Fregene, was for many years a non-zoned strip of sand sandwiched between a dead-end and an estuary of no note. Basically a no man's land upon which migrant fishermen in the '50s through the '70s built their seasonal shacks out of corrugated tin and sea-drifted rot wood. Nowadays, the shacks are gone, replaced by not much nicer concrete cottages used by Romans when the place fills up in summer and its beach stations are full-steam.

Sure enough, the owners of one of these stations was at his place doing some off-season maintenance. He also happened to have his kitchen open.

Left to ourselves while he checked on our food between hammer banging sorties outside, the meal was memorable given the context, yet the food (spigola ai ferri and mazzancolle) was only just ok. Except for the moscardini.....oh my the moscardini.

Silly, silly friends.

ITALIAN NEWS

Un Bicchiere di Vino con Il Postino.... Dessert Wine

Domenico Cellucci

This month's edition of IL Postino reaches your home at one of my favourite times of the year: Christmas. Let me take this occasion to wish each and every one of you, a very Merry Christmas and a healthy and prosperous New Year. Thanks to those of you that took the time to write and offer suggestions or kind words this year. I really appreciate it.

Christmas in the Italian home, is an occasion that involves every sensory perception we have. Our hearing, sight, taste, smell and touch are stimulated like no other time of the year. For me, it begins with Christmas morning when I see the joy in the eyes of our young children. We go to Christmas mass and listen to the story of the birth of Christ. We than arrive at our parent's home and are greeted by the aroma of the food nonna prepared. Hugs and kisses follow as the guests arrive. We share laughs with zii , zie, cugini and nonni. We than enjoy some fine spumante and offer a Christmas toast to all. Christmas is indeed a special time.

During the meal, the wine and food flows for many hours. Near the end of the meal the chestnuts, clementines and mandarin oranges are served. The end of the meal I must say is my favourite. This is when traditional homemade Italian Christmas desserts are served along with panettone of course! The question often asked is what kind of dessert wine do we serve with these wonderful sweets?

A dessert wine is typically very sweet and is consumed with dessert. Often however, the dessert wine is enjoyed on its own. It is high in sugar and usually alcohol as well. Dessert wines are produced according to many different processes. Often, dessert wines are obtained by grapes that have seen the liquid content reduced by different methods. This results in a high sugar to liquid ratio. The most famous dessert wine, Sauterne from the Bordeaux region of France, is produced by allowing the grapes to literally rot on the vine. Other methods involve allowing the grapes to dry in airing chambers before fermenting them such as Vin Santo or Recioto. The grapes may be picked after the harvest in November/December whereby the grapes have started to shrivel. These are the wonderful late harvest wines. In Canada, we have ice wine, whereby the grapes are allowed to freeze on the vines before they are crushed. All these methods have seen a reduction in the amount of liquid in the grape. This concentrates the flavour. Another type of dessert wine is a fortified wine. In Italy we have Marsala and Vermouth. With this process, fermentation is stopped by adding a spirit. This preserves all the unfermented sugars and adds complexity to the final product. Obviously, the addition of a spirit will increase the alcohol content.

When matching desserts with dessert wines it's important to pay attention to elements such as sugar, fat and any acidity in the desserts and to match accordingly. The cardinal rule is that the dessert wine should be sweeter than the dessert. If not the richness of the dessert will make the wine taste possibly bitter, tart or sour.

Dessert wines in Italy have a long history. Many of the methods used today to produce dessert wines were invented by the ancient Greeks and Romans. Today, these wines are produced in every region in Italy, from Ricioto in Veneto to Marsala in Sicily. In fact, one of my favourite Italian dessert wines is indeed, from Sicily: Passito di Pantelleria. Named after the small island of Pantelleria off the coast of Sicily, is where this wine is produced. The grapes are picked in August/September and dried on straw mats in the hot sun for a few weeks. They are turned over every day so that the grapes do not rot. At this point they are crushed and pressed with the newly harvested grapes and allowed to ferment. The grapes used are the

Zibbibo which is more commonly known as Moscato. This is a wine with a deep golden colour with intense aromatics of dried fruits such as fig, dates, and orange zest. On the palate you have a full-bodied wine where a honey-like sensation is the principle characteristic. It is very sweet and is a great match with Sicilian cassata. A sharp cheese like Sicilian pepato is also a wonderful match in that the saltiness of the cheese goes well with the sweetness of the wine. Pellegrino produces a wonderful Passito which is available at the LCBO and the SAQ in Quebec.

In Tuscany, you have a wonderful dessert wine called Vin Santo. It is made from the Trebbiano and Malvasia grapes. These grapes are also dried to concentrate the flavour. This is done by drying the grapes on mats for many months. After which they are crushed and fermented and are than aged for up to 10 years in small barrels. They barrels are not completely filled up with the wine. Some air remains in the barrel. It is this exposure to air that gives the wine some of its complex characteristics such as oxidation, colour and flavour profiles. Because of this oxidation, the final result can be from dry to sweet. It has, like the Passito di Pantelleria wine, a wonderful golden colour. The aromatics are more of the nutty profile with apricot being the principal fruit detected on the nose. On the palate it's extremely rich and nuts and caramel notes dominate. The classic match is with any cookies containing almonds such as cantuccini (or what our Canadian friends call biscotti). Available at the LCBO from many producers: try the Sorelli Vin Santo which is a sweeter style.

Since we live in Canada, it would be shame not to speak about Icewine. In my opinion, it is perhaps the sweetest of all dessert wines. Because of this, I enjoy them on their own. Ontario is the world's principal producer. The best Icewines are produced with the Vidal, Riesling and Cabernet Franc grapes. I prefer those made with Riesling. The grape's higher levels of acidity, produce a more balanced Icewine. The Cave Spring Riesling Icewine produced in Jordan, Ontario is a wonderful example. It's a very rich dessert wine, with apple and citrus notes. It's a balanced wine with the acidity more than standing up to the sugar.

Today Icewine producers in Ontario are having great success with Cabernet Franc, a red grape. Unlike the other dessert wines I have described, it is of a garnet colour. These Icewines have more body and are an excellent match with any dessert containing chocolate. The aromatics are more of the strawberry, raspberry, and blackberry type. Like any Icewine, it is very full-bodied. A good example of this wine is produced by Strewn also from the Niagara peninsula.

Did you know that Italy, also produces Icewine? In Piemonte, a producer by the name of San Sebastiano in the Val di Susa, makes Icewine using the Avana' grape. The wines are quite famous in the area but unknown outside of Italy.

There are many, many other dessert wines in Italy. I encourage you to try one this Christmas.

Buon Natale and Salute!!

If you have any questions or suggestions for future columns, please contact me at vinumbonumest@yahoo.com.

Domenico Cellucci is a wine consultant and educator and is a graduate of Algonquin College's Sommelier Program. He puts on food and wine matching events in the national capital area. He has visited wineries and vineyards in Italy, France, British Columbia, Ontario and the United States.

Dream of a Lifetime

by Angela Ierullo

The Minto CHEO Dream of a Lifetime 2012 Home offers a grand prize valued at \$1.5 million. The million dollar home comprises of a fully furnished four bedroom home located on a beautiful property in Manotick.

Lucia Frangione and Enza Baiamonte, owners of Suite Dreams Home Emporium, located at 270 Carling Avenue, have been sponsors of the Minto CHEO home since 2009. Once again, these ladies, along with Maddalena Frangione, have donated the linens for the four bedrooms. Suite Dreams Home Emporium is a linen and home décor boutique which specializes in custom bedding and unique home décor. The newly renovated showroom displays traditional, contemporary, transitional, juvenile and infant bedding. They also offer upholstered headboards and beds, beautiful throws & accent cushions, mirrors, lamps & artwork, absorbent towels, co-ordinating rugs and a wide selection of shower curtains.

"In 2008, Donna Correy of Kiss Interiors, asked us to embellish the bedrooms

of the CHEO home, and we were thrilled! Our partnership with CHEO provides us with the opportunity to give back to the community and it is a charity which we hold close to our hearts." says Baiamonte.

Money raised is utilized for research, equipment, support programs and education for their wonderful staff. CHEO

strives to provide world-leading research into childhood diseases and to obtain and manipulate new technologies to care for and ultimately cure our children in need. Visit the Minto CHEO Dream of a Lifetime Home and purchase your ticket in support of this worthy cause.

Suite Dreams Home Emporium offers a wide range of quality European and Canadian linens and products to suit everyone's lifestyle. Visit Suite Dreams Home Emporium for fresh, new ideas and creative solutions.



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St. Anthonys Knights of Columbus Breakfast



The Deacon of St. Anthony's Church and Santa Claus

The organizing committee with President Frank Martello



The St. Louis Family



Lawyer Ross Talarico and Family

Gino Buffone and guests



The Mariani Family



President Frank Martello with volunteers

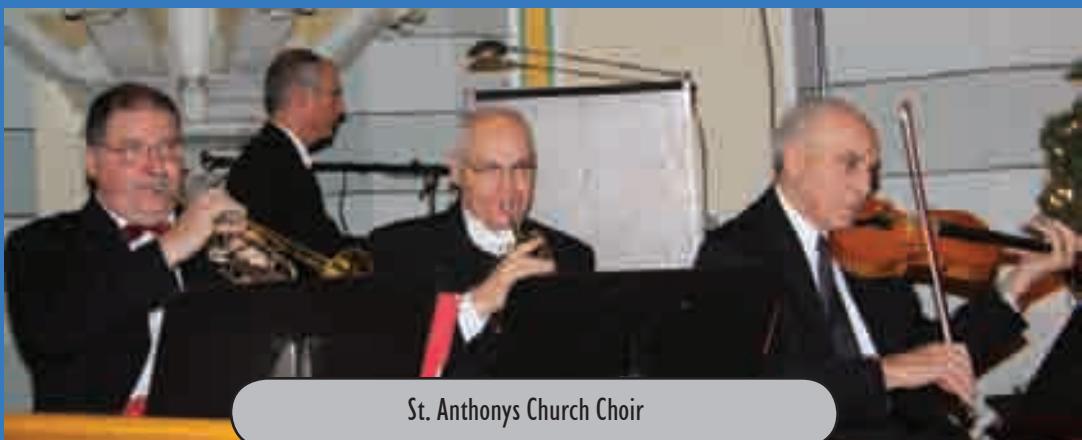
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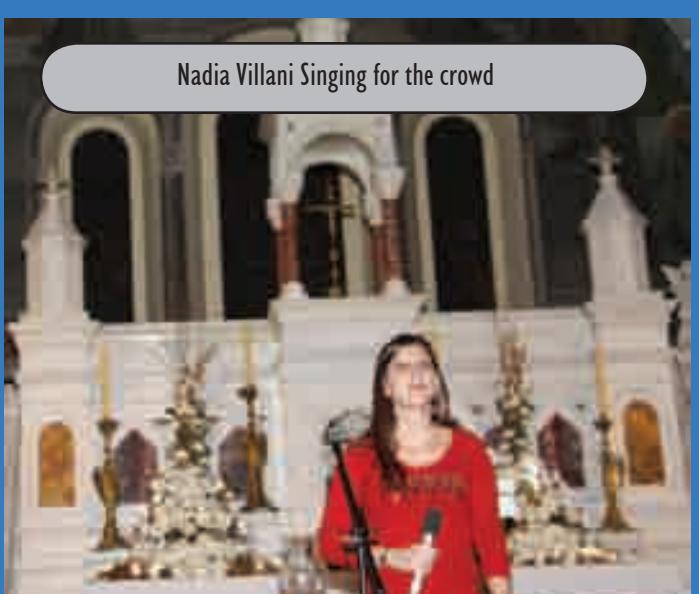
St. Anthonys Church Choir



The Julia Park Family



St. Anthonys students with Church Choir



Nadia Villani Singing for the crowd





Stelle di Natale, Chiesa Sant Antonio 8 Dicembre 2012



Sophia Kirkpatrick

Coro Arcobaleno



St. Anthony School Students



Principal Brian Kelly of St. Anthony's School



Father Marcel



Sabrina Leung-Tuc



Urbani-Ianitti Family Singers

LOCAL

CHIN Radio Christmas Party

Photos by Giovanni



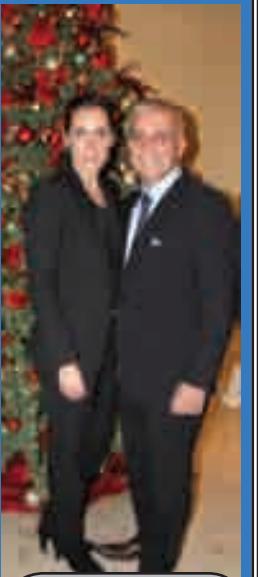
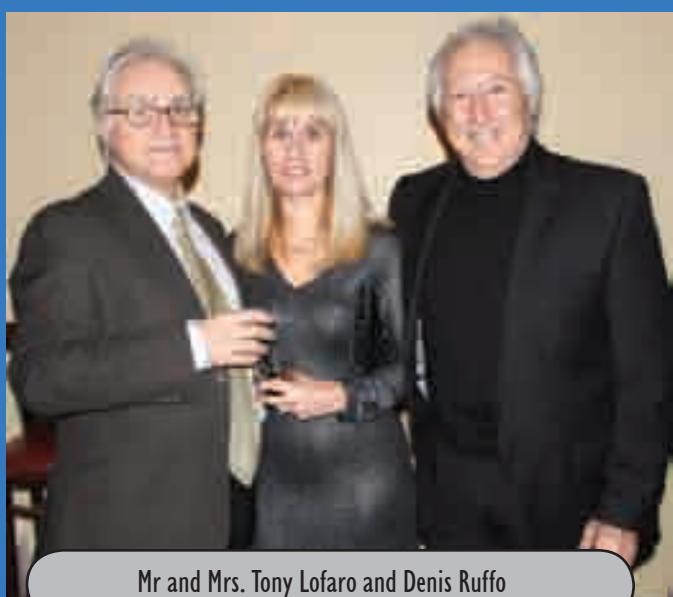
Mr. and Mrs. Tony Zacconi with guests



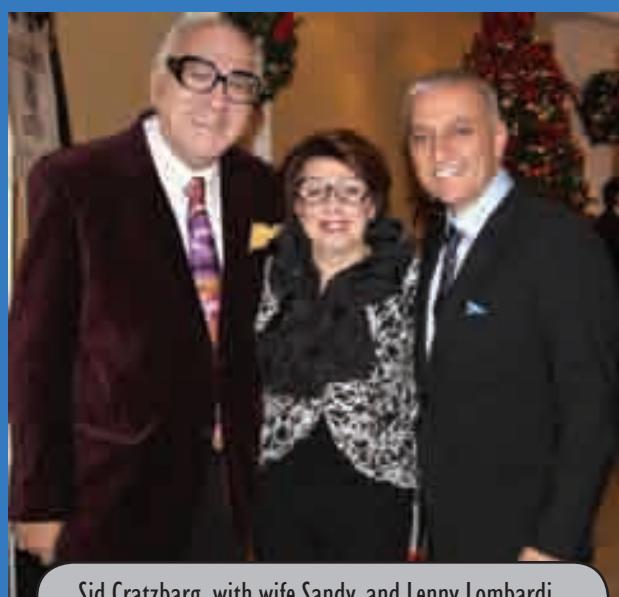
Aldo Chiappa, and sister Anna Chiappa



Laurino Pagliarello

Grace , and husband
Lenny Lombardi

Mr and Mrs. Tony Lofaro and Denis Ruffo



Sid Cratzbarg, with wife Sandy, and Lenny Lombardi



Francesco DiCandia, Lucio Appoloni, Rick Chiarelli, Mayor Jim Watson and Lenny Lombardi



Angelo and Rina Filoso with Grace and Lenny Lombardi

Madelena and Pasquale
IannettiClaudio Pagani, Lenny Lombardi, Michael
Qaqish , and Eli El-Chantiry

Eugenio Bubba, Erica Arban, and Enrico Diazzi

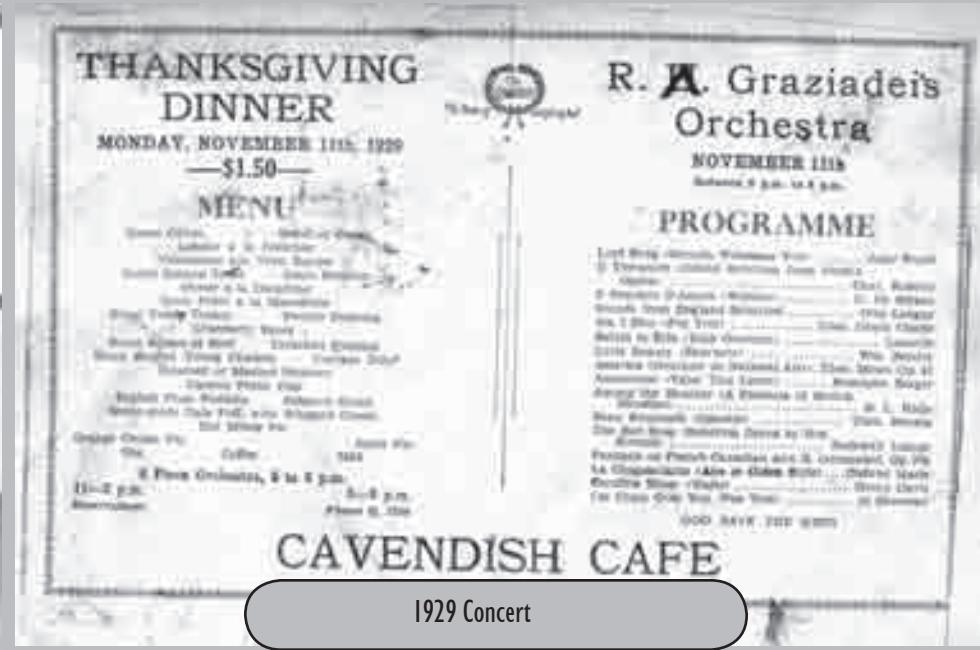


Lenny Lombardi, Joe Zacconi, and Grace Lombardi

LOCAL OTTAWA HISTORY



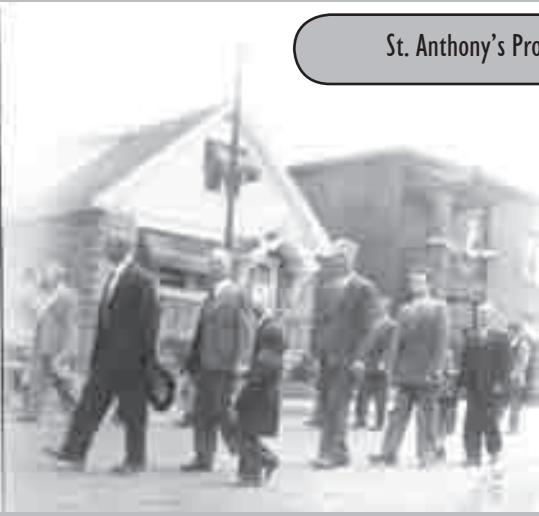
Frank Sinatra is presented with a gift from the Ottawa Italian Community



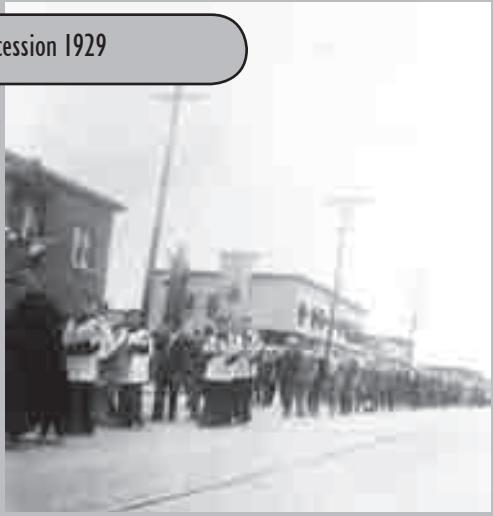
1929 Concert



St. Anthony's Church 1948



St. Anthony's Procession 1929



A black and white group photograph of approximately 25-30 people, mostly men in suits, gathered together indoors. They are standing in several rows, facing the camera. The setting appears to be a formal event or reception, possibly at a diplomatic or cultural institution, given the presence of flags and framed documents in the background.

Retired Ambassador Marco Palombo



S.E. Marco Palumbo receives a painting from the
Italian Canadian Community Centre



Repairing St. Anthony's Church Roof



Certificate of Marriage



Ida Germain (Locatelli) serving Preston Hardware's loyal customers

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ITALIAN

Opinion: Remembering internment of Italian Canadians

BY JOYCE PILLARELLA,

MONTREAL—What happens when being a member of an ethnic group makes you suspect and your allegiances are questioned?

How far does a democratic government need to go to show its citizens it is protecting them?

Can fear justify extreme measures?

These questions continue to challenge us, and are why the internment of Italian Canadians during the Second World War is still relevant today. Within minutes of Italy's declaration of war on Britain and France on June 10, 1940, Prime Minister Mackenzie King gave orders to the RCMP to arrest Italian Canadians who could be considered capable of undermining the war effort. All these years later, the families of the 215 Montreal internees are still asking: Why?

At Montreal's Casa D'Italia on Wednesday night, a special sculpture by Egidio Vincelli will be unveiled to commemorate the internment, and copies of a new commemorative book will be distributed. Both works were funded by the Canadian Italian Business and Professional Association, with help from grant money provided by citizenship department's Community Historical Recognition Program.

As the granddaughter of an Italian Canadian here in Montreal who was interned, I was honoured to be asked to do the oral-history book, titled *Remembering the Internment*. And the Casa D'Italia has special historical relevance, too, because it is where the memories of prewar and postwar Italian immigrants intersect.

Under ordinary peacetime circumstances, a citizen has to actually commit an unlawful act in order to be arrested. But in 1940, special Defence of Canada regulations gave the minister of justice the right to take measures to prevent an act from happening. This means that a person could be arrested because of "What if?" rather than "What is." Conclusions were based on speculation, discretion and information received from dubious paid and unpaid informants. Italian and fascist organizations were all legal entities up until June 10, 1940, and no one in those organizations was ever found guilty of committing an act against Canada.

As a result of the internment, families were challenged, ostracized and shamed. They had to live with the stigma left behind by the spectacle of the arrests. The consequences were felt throughout the community. Doctors, artists, teachers, businessmen, writers, musicians, labourers and men of law and science were removed from their homes. Fear replaced co-operation. Headlines in the newspapers described



Police raid at the Casa D'Italia in Montreal on Monday June 10, 1940, hours after Italy declared war on Great Britain and France. They were raiding for documents, although the RCMP had a list of men to arrest. Those who were on the list and happened to be at the building at the time of the raid were arrested. The photo shows the original east side of the Casa, where the signage is in French. The street on the left of the photo is Jean Talon. We are looking west in this picture.

"Italians" as enemies.

This had an impact on the lives on all Italian Canadians across social classes, not just those who were interned. For ethnicity had defined them as enemies. Canadians reacted with discrimination, bullying and violence. Italians were cut off from municipal relief. They lost jobs in the private and public sectors and, with an Italian last name, had difficulty finding another one. Their businesses were closed down or they went bankrupt. Italian names were painted over on shop signs. The internees' assets were seized by the Custodian of Enemy Property and sold below market value. Suppliers refused to sell to Italians or pay their invoices. Mutual aid societies that offered relief, insurance, social and medical services ceased operation. Dreams and aspirations had to be postponed or were never realized.

Women had a terrible struggle, for the family breadwinner was gone. Children were pulled out of school to try to find work. Bank accounts were frozen. Landlords didn't want to rent to Italians. Wives had to request government permission to access funds. Family and

friends were afraid to assist, for fear of being interned themselves. Close to 20,000 Italian Canadians in Montreal were considered enemy aliens and had to register, be fingerprinted and were given restrictions by the RCMP. Definitions of "Us" and "Them" divided people and a panic mentality took hold.

Remembering is an act. This means that people are trying to make sense of what happened as they recount the events. The internees have all passed away, but the life stories of their children inform us of what it was like to live through that period. For some, speaking to me was the first time they had ever spoken about the internment. Tonight, we will remember and unpack historical markers for the public. These will anchor our past, for the benefit of future generations. In doing so, we will honour the families of the men who remained silent and the resilient spirit of the pioneers, to move forward.

Joyce Pillarella is an oral historian and teacher. She is a member of the board of directors of the Casa D'Italia and Canadian Italian Business and Professional Association.

SICUREZZA SOCIALE - PENSIONATI ITALIANI ALL'ESTERO - DALL'INPS: "PARTE LA CAMPAGNA ACCERTAMENTO ESISTENZA IN VITA. 380.000 I CONNAZIONALI INTERESSATI"

La nota stampa è di stamane. Ieri l'ufficializzazione ai patronati: per i pensionati residenti all'estero: parte la campagna 2013 per l'accertamento dell'esistenza in vita. Sono oltre 380mila i pensionati Inps, residenti in 135 paesi esteri, che dovranno far pervenire all'Istituto nei prossimi mesi il certificato di esistenza in vita.

È partita infatti la campagna di accertamento dell'esistenza in vita, relativa al 2013, per i pensionati Inps residenti all'estero curata da Citi (il gruppo bancario a cui è affidato il servizio di pagamento delle prestazioni pensionistiche per residenti all'estero).

Lo stato estero in cui è presente il maggior numero di pensionati Inps è il Canada, dove risiedono oltre 60mila beneficiari di pensioni Inps, seguito da Francia e Australia, in cui il numero di residenti pensionati Inps supera di poco i 48mila, e da Germania e Stati Uniti, dove le pensioni Inps sono pagate a poco più di 40mila persone.

Questi pensionati riceveranno nei prossimi giorni un plico contenente una lettera di spiegazioni per la compilazione e il modulo di attestazione dell'esistenza in vita redatto in due lingue su un unico foglio.

Il pensionato avrà 120 giorni per trasmettere a Citi le attestazioni richieste: la restituzione del certificato di esistenza in vita dovrà avvenire entro il 2 aprile 2013. Nel corso del mese di febbraio 2013, coloro che ancora non hanno restituito il modulo saranno avvertiti con una nuova comunicazione della necessità di inviare l'attestazione entro i termini stabiliti.

La lettera di spiegazioni che accompagna il modulo di attestazione dell'esistenza

in vita, oltre alle istruzioni per la compilazione, contiene anche:

- la lista dei testimoni accettabili per il Paese di residenza del pensionato (per testimone accettabile si intende un rappresentante di un'Ambasciata o Consolato Italiano o un'Autorità locale abilitata ad avallare la sottoscrizione dell'attestazione di esistenza in vita);
- l'indicazione della documentazione di supporto da allegare (fotocopia di un valido documento d'identità del pensionato con foto, oppure fotocopia della prima pagina di un suo estratto conto bancario recente, oppure fotocopia di una bolletta recante il suo nome);

Nella lettera sono anche fornite le istruzioni per contattare il Servizio Citibank di assistenza ai pensionati. Nelle prossime settimane, infatti, verrà attivato il nuovo Servizio Automatico Interattivo di Citi tramite il quale il pensionato o i patronati potranno verificare la fase di validazione di uno o più certificati di esistenza in vita, 24 ore su 24, in tutti i giorni dell'anno. Per accedere al servizio, si dovrà comporre il numero verde locale del Paese di residenza (oppure, in alternativa, il numero locale italiano + 39 02 6943 0693) e, dopo aver selezionato la lingua prescelta, si proseguirà seguendo le indicazioni fornite in automatico a seconda delle voci selezionate (informazioni sul certificato di esistenza in vita, domande relative ai pagamenti, aggiornamento dati personali). I pensionati che riterranno di aver bisogno di ulteriori spiegazioni e informazioni potranno continuare la telefonata chiedendo di parlare con un operatore.

ITALIAN

Monti Presidente a vita

Verso la Terza Repubblica è solo un richiamo all'unità per l'apertura di una fase "Costituente" per la rifondazione dell'Italia di domani

di Fabio GHIA



TUNISI - Sullo scenario politico italiano è apparsa sabato scorso una nuova "formazione": Verso la Terza Repubblica. I quotidiani di tutta Italia hanno pubblicato pagine e pagine di commenti, ipotizzando significati e obiettivi di quelli che molti commentatori politici hanno definito il "Partito di Riccardi e Montezemolo". Dietrologia, faziosità e fantasia si sono sbizzarrite a fornire soluzioni per condannare o approvare la nuova iniziativa politica. Da nessuna parte è arrivata quella che io ritengo sia la giusta interpretazione di quello che Montezemolo e Riccardi hanno presentato come un "Manifesto" a cui aderire. Adesione che non necessariamente significa annullamento della propria identità, anzi tutt'altro! Dando uno sguardo a

360 gradi alla situazione attuale, il panorama internazionale, in ragione di quanto accaduto negli ultimi anni, mostra un'Italia che ha perso attendibilità e credibilità sotto tutti i punti di vista. Dalla "diplomazia" alla "potenzialità economica e sociale", l'Italia non esiste più!

Oltre che in campo economico, in primis in ambito Unione Europea, l'Italia è diventata un riferimento negativo a rischio fallimento a livello mondiale (Mitt Romney ne è un esempio, ma il pensiero di Obama non è molto differente!), ed è sulla scena internazionale che stiamo scomparendo. A Doha, dove la settimana scorsa è stata data una serie (e speriamo risolutiva) svolta al futuro della Siria, il fronte decisionale occidentale era rappresentato da USA, Inghilterra, Francia e Germania. E l'Italia e la sua adorabile politica di apertura verso la nazione sorella in Mediterranea?: Assente! In Palestina? Nell'intero mondo nord africano in completo rinnovamento post-rivoluzioni? L'Italia si è solo manifestata con promesse mai mantenute o con parole di sostegno no-cost e senza seguito alcuno. I nostri Marinai, ancora sequestrati in India, ne sono un'ennesima riprova. Certo, si tratta di un fallimento della nostra diplomazia, ma dietro questo fallimento c'è soprattutto il declino a livello internazionale del peso politico e della fama che la nostra nazione si era guadagnata nel corso nei secoli.

Non vorrei drammatizzare, ma credo proprio che se ancora oggi qualcuno all'estero continua ad avere fiducia nell'Italia, lo si deve solo ed esclusivamente a quella pletora di imprenditori che si sono fatti carico della splendida tradizione del "Made in Italy" e, soprattutto, di un nome; un paladino della nostra "dignità istituzionale" e della credibilità della cultura italiana: Mario Monti. Sul fronte interno, quel tentativo di "primarie", messo in atto dalla sinistra non ha fatto altro che confermare la nullità del progetto politico e la completa assenza di motivi innovativi per ridare credibilità internazionale al nostro sistema. Se questa è la sinistra, possiamo ben immaginare che cosa potrà fare la destra di Alfano o addirittura i separatisti della

Lega, o, ancora meglio, il pensiero politico dei grillini basato su effetti distruttivi improntati alla divisione e alla cancellazione dei valori di fondo prioritari della nostra società. Quello che emerge dal "conflitto interno", che ahimè continua a perdurare, è sicuramente l'assoluta mancanza di una figura di spicco (Renzi mi perdonerà, ma anche lui scompare di fronte alla vastità del problema) che possa degnamente sostituire il Presidente Monti. E poi che dire sulla continuità dell'azione di Governo? Stiamo appena uscendo dalla crisi finanziaria. Grazie all'azione dell'attuale Governo stiamo tornando su parametri economici accettabili, ma siamo solo all'inizio del nostro percorso e, visto che anche il 2012 sarà all'insegna di una recessione ancora persistente, tanto e tanto ancora c'è da fare.

Ecco, quindi, che io interpreto l'iniziativa della Terza Repubblica come un acuto grido di allarme e un appello al buon senso e all'unità d'intenti. Montezemolo non ha mai chiesto a nessuno di cambiare casacca: "Non mi candido e non chiedo nulla per me" e ancora "all'indomani delle prossime elezioni dovremo contribuire in maniera determinante alla nascita di un Governo Costituente di Ricostruzione Nazionale", "un esecutivo di ampio respiro, credibile e competente, che garantisca il mantenimento degli impegni internazionali, rilanci l'economia e inizi il percorso fondativo della terza Repubblica, con persone di ogni area politica". E Riccardi, ancora più incisivo: "Oltre la crisi economica c'è una crisi politica grave. Dagli anni passati viene un pesante lascito di sfiducia nella democrazia. Non si crede più in un futuro comune da costruire attraverso la politica. Bisogna però recuperare presto la speranza che sia possibile" e le prossime elezioni ne sono un traguardo. Il Governo Monti "ha mostrato che è possibile tracciare una rotta per la rinascita. Lo ha già fatto partendo da una situazione davvero drammatica". "Non possiamo interrompere questo cammino, che è già un passaggio verso la Terza Repubblica".

Quello che il Manifesto di "Verso la Terza repubblica" chiede a tutti gli italiani di qualsiasi colore o ideologia o credo appartengano, dunque, è solo di dare continuità all'azione di risanamento adottata dal Governo Monti. Ma, ancor di più, chiede a tutti i partiti politici di aderire all'apertura di una "fase Costituente" che possa degnamente ridisegnare il complesso etico-giuridico e sociale del quadro istituzionale. Una Costituzione rivisitata e aperta a ogni comprensione del singolo cittadino, all'insegna di uno spirito liberale, laico e cristiano che è all'origine della nostra tradizione di vita, nel rispetto delle libertà dei singoli e della sovranità popolare, del nuovo quadro Europeo, delle autonomie imposte dal neo-federalismo e delle conseguenti aspirazioni e riforme economiche, fiscali e sociali. Una nuova Costituzione in cui anche la Giustizia ritrovi la sua autonoma dignità cambiando approccio sistematico e di responsabilità. Non credo che a nessuno sia mai venuto in mente di chiedere a Alfano, Bersani, Alemanno, Vendola e chicchessia, di cambiare orientamento politico. No, l'iniziativa di Riccardi-Montezemolo va ben oltre, è un "rifondare l'Italia", ognuno con le sue idee e la sua attiva partecipazione alla ricostruzione di questo meraviglioso Paese, sotto la guida dell'unico uomo che a oggi (nel bene e nel male) può e deve essere considerato l'uomo che sta salvando l'Italia dal tracollo.

APPROVATO L'ODG DELL'ON. BUCCHINO: UN ASSEGNO DI SOLIDARIETÀ ALLE FAMIGLIE MONOPARENTALI

di Gino Bucchino

L'assegno di solidarietà per le famiglie monoparentali era l'obiettivo di una proposta di legge presentata all'inizio dell'anno dall'On. Gino Bucchino e co-firmata da 40 parlamentari di diversi schieramenti politici. Considerato che la proposta non è stata ancora discussa dal Parlamento, l'On. Bucchino l'ha rinnovata trasformandola in un Ordine del giorno durante la discussione della Legge di stabilità che è stato approvato dal Parlamento.

Il parlamentare eletto nella Circoscrizione Estero ha sempre dedicato interesse e impegno per le questioni sociali e considerato che le famiglie con un solo genitore rappresentano una realtà sempre più diffusa nella società contemporanea ha chiesto al Governo di approntare misure di sostegno e interventi specifici volti a scongiurare situazioni di grave povertà e di disagio sociale sempre più in aumento nel nostro Paese. Infatti è spesso automatico il legame tra le condizioni di precarietà e povertà e la situazione delle famiglie monoparentali; questi nuclei familiari rappresentano una sfida per le politiche sociali di ogni Paese; quasi il 90 per cento delle famiglie monoparentali è costituito da donne costrette a dover prendere su se stesse tutte le responsabilità di capofamiglia per fornire sia il sostentamento sia le eventuali cure; la tipica madre sola è spesso disoccupata oppure ha un'occupazione precaria o a tempo parziale, caratterizzata da un salario e da una sicurezza del posto di lavoro inferiore alla media, con scarse possibilità di un avanzamento in carriera o di un miglioramento della qualità dell'impiego; quelle delle famiglie monoparentali è un fenomeno in continuo aumento, rivelato dal fatto che nel 1983 i genitori single in Italia erano stimati in 1.371.000, nel 2000 erano diventati 1.787.000 e attualmente sono più di 2 milioni; donne, spesso con figli piccoli, che lavorano per fare fronte alle spese necessarie per mandare avanti la famiglia; sono single perché separate, divorziate, vedove o perché hanno fatto la scelta coraggiosa di portare avanti da sole una gravidanza indesiderata e non voluta dal proprio compagno.

Bucchino rileva che uno studio della Commissione europea sulla povertà e l'esclusione sociale delle famiglie monoparentali ha messo in evidenza come il 20 per cento dei bambini europei viva con un solo genitore; è stato calcolato che, in media, il rischio che questi bambini diventino poveri è del 34 per cento, contro il 19 per cento degli altri bambini; l'OCSE ha, inoltre, pubblicato una statistica sulla composizione delle famiglie nei 30 Stati membri: la media delle famiglie monoparentali in tali Paesi è del 9,1 per cento; in risposta a questa realtà, la Commissione europea ha segnalato la necessità di orientare le politiche sociali verso i genitori soli e i loro figli, attraverso misure di assistenza finanziaria, servizi sociali e una maggiore integrazione nel mondo del lavoro.

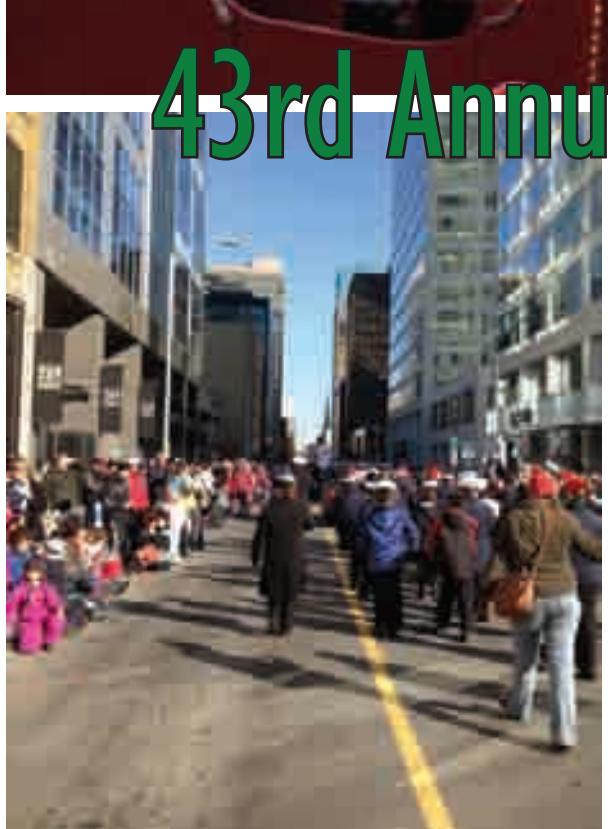
Il parlamentare ha ricordato nel suo ordine del giorno il fatto che fino ad oggi le politiche attuate in Italia per soddisfare i fabbisogni delle madri sole – intese come soggetti beneficiari di interventi socio-assistenziali – siano state realizzate prevalentemente dagli enti locali (regioni e comuni), mediante iniziative finalizzate ad approntare aiuti per l'accesso a mutui e affitti agevolati, per assegnare posti negli asili nido, per garantire il diritto di accesso ad alloggi di edilizia residenziale pubblica o per accordare agevolazioni di tipo fiscale; mentre sono rare le leggi a livello nazionale a sostegno della famiglia, della genitorialità o dell'infanzia che fanno esplicito riferimento alla categoria «madri sole».

L'ordine del giorno approvato dall'aula di Montecitorio impegna il Governo a predisporre una legislazione organica nazionale che disciplini e riesamini complessivamente il sistema di tutela e di assistenza in favore dei soggetti più deboli con particolare attenzione al sistema di tutela normativa delle famiglie monoparentali predisposto attualmente in massima parte dagli enti locali, introducendo un assegno di solidarietà allo scopo di far fronte alle esigenze di base e impellenti delle famiglie monoparentali in stato di bisogno.

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HISTORY



"As far back as I can remember the church has been like a mother," said Mary Iervollo, a longtime resident of the Italian community. "If we had any problems, we always went to St. Anthony's."

The church plays a role in all major stages of a Catholic's life: baptism, confirmation and communion, marriage and inevitably, death. It is a place of worship and a focal point of activity.

"The church is like focaccia, where people gather," said Father Brodeur. "I always say to children that they have three homes. One is with your family, the other with the school and the last with the church."

St. Anthony's most active and arguably distressing period was in the 1950's and 1960's. It was a time of great upheaval in the community. There was a high level of immigration following the Second World War and Father Jerome Ferraro, the parish priest, was occupied helping immigrants find jobs and adapt to their new homes.

It was also during this time that the homes of many Italian families were expropriated. Properties in the Rochester/Gladstone area were expropriated to make room for Commerce High School and the Rochester Housing Projects of the Ottawa Carleton Regional Housing Authority, a move that many believe was influenced by the politics of power.

"I remember the church had to work hard to help people in the community," said Iervollo, whose home was also expropriated. "There were a lot of losses."



ST. ANTHONY'S LADIES AID

and the church had to work hard to comfort people and help them."

Many Italians left the community but continue to return to the church regardless of where they live now.

"Italians have a strong family spirit," stated Father Brodeur. "Their faith is very strong."

St. Anthony's Church is also closely connected with St. Anthony's School. Both play a crucial role in the education and support of the children in the community.

St. Anthony's is used not only for religious purposes but for social activities as well. It is the meeting place for many clubs and associations. The St. Anthony Italia Soccer Club and the Italo-Canadian Senior Citizens Group had their origins at the church. The church is also naturally the focal point of feasts and celebrations. The Feast of St. Anthony, every second Sunday in June, draws around 7,000 people with an additional 15,000 people gathered along the streets for the procession.

"We are a family," stated Iervollo. "We uphold each other and St. Anthony's has always been there."

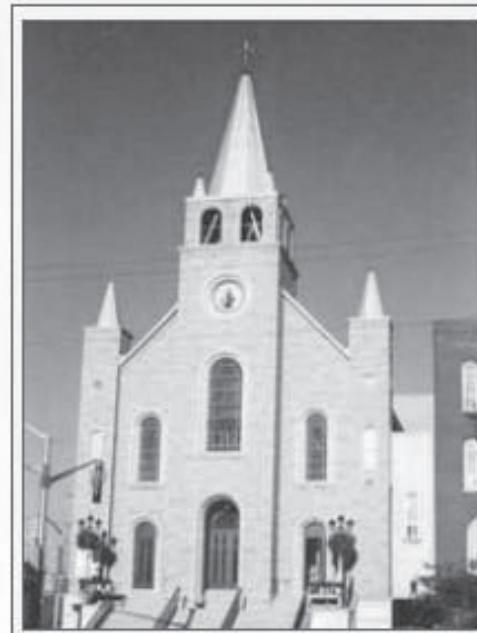
It's likely it always will be.

ST. ANTHONY'S CHURCH

427 BOOTH STREET, OTTAWA, ON, CANADA

ST. ANTHONY'S

100 YEAR CELEBRATION



ST. ANTHONY'S CHURCH

St. Anthony's church, located in the heart of "Little Italy", was almost entirely decorated by Guido Nincheri who's very delicate frescoes may be admired in the apse of the church. He immortalized art was customary during the Renaissance, the people close to the community dressed in clothing of the time.

The polychromatic stained glass windows are of great didactic value and represent a variety of religious events.



1885



1973

GUIDO NINCHERI was born in Italy in 1885 and after studying at the Academy of Fine Arts in Florence, came to Canada in 1929.

He was a painter and architect and for his next 25 years worked out of his Montreal studio on projects mainly in eastern Canada and the United States.

Like a true Renaissance artist, he excelled in the art of stained glass, in design of rooms and woodcarving, in mural painting and especially in the traditional "buon fresco".

The History of St. Anthony's Church

By Fiona Story

The stained-glass windows gleam in the soft light of the hanging lanterns that overlook four long rows of shiny wooden pews. It creates a solemn atmosphere of a village and its history.

Overlooking Piazza Dante, St. Anthony's Church silently watches the community it has sheltered for close to a century.

Between 1908 and 1913, the Italian community attended services in a church on Murray Street before building St. Anthony's on the corner of Booth, originally Division Street, and Gladstone, known then as Pine Street.

"Saint Anthony of Padua is very popular with Italians and highly respected," said Father Marcel Brodeur, who has been with the church for 12 years. He speaks of the church's namesake, known as 'the saint of miracles'.

Named after the Italian city he died in, and where his relics remain to this day in the magnificent basilica Padua, St. Anthony was actually born to an aristocratic family in Lisbon, Portugal. This 13th century Franciscan monk was a gifted orator, who could deliver his eloquent and fiery sermons in multiple languages, and often attracted large crowds as he traveled around Italy. Of his 86 accepted miracles, only a few are believed to have happened during his lifetime. One such miracle occurred when he was offered poisoned food by some heretics, which he made harmless by the sign of the cross.

Due to the limited financial resources, Reverend Father Fortunatus, the church's founder, could not construct a very large church with the usual amount of art. As a result, the original version of the church was three walls of brick and one wall of wood. It had steep wooden stairs and a large basement used for gatherings.

Only four years after its construction, the church fell victim to a fire that caused around \$5,000 worth of damage and the loss of a Sacred Heart painting.

valued at \$800. The fire is thought to have started with lit candles at the altar. Flames had already spread up the wall and were reaching towards the ceiling before anything was noticed.

The steady rise in the number of parishioners demanded an enlargement of the church following the fire. Under the guidance of Guido Nincheri the renowned Italo-Canadian artist, the church was remodeled. Nincheri's first suggestion was an excavation of the basement. Following this, the wooden staircase was replaced by a stone one. Nincheri went on to create vibrant stained-glass windows and breathtaking frescoes for the church.

The new church was inaugurated in November 1928.

However, nearly four years later just after the celebration of the Birth of Rome in April, a second fire broke out. It originated in the vestibule and spread quickly up the tower and into the belfry. Thousands gathered in the street that night, thinking the entire church was doomed but praying they were wrong. It survived but the damages amounted to over \$10,000.

Reconstruction began immediately and every wooden part of the structure was removed. The entire interior was replaced with reinforced steel and cement. The ceiling and walls were finished in stucco and the floor in terrazzo. Two galleries were constructed: one for the choir and the organ and one for the congregation. Both were made fireproof.

Considering that the church already had a \$46,000 debt, this level of reconstruction inevitably added to that burden.

According to Father Brodeur, the church has since gotten rid of its debt load. Most was eliminated in the 1930's and 1940's under Father Stefano Cheli.

Now standing firm for at least six decades, St. Anthony's is hailed as the centre of the community it overlooks.

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Italian Canadian Community Centre Christmas Party



Preston Street Community Centre



Italian Historical Society



Piazza Dante Volunteers



Piazza Dante Volunteers



Fundraising Volunteers



Italian Canadian Community Centre Volunteers



Ottawa Firefighters Foundation Volunteers



Italian Canadian Community Centre Volunteers

