

IL POSTINO

V O L . 10 NO. 2 NOVEMBER 2009 :: NOVEMBRE 2009

\$2.00



**Il Postino - 9 Years Proudly Serving
the Community - Thank You - Grazie - Merci!**

COMMUNITY HONOURS PETER SCOTT WITH COMMUNITY BUILDER AWARD



S.E. MONS. LUIGI VENTURA "ONORE AL MERITO"



IL POSTINO • OTTAWA, ONTARIO, CANADA

www.ilpostinocanada.com

865 Gladstone Avenue, Suite 101 • Ottawa, Ontario K1R 7T4
(613) 567-4532 • information@ilpostinocanada.com
www.ilpostinocanada.com

Publisher

Preston Street Community Foundation
Italian Canadian Community Centre
of the National Capital Region Inc.

Executive Editor

Angelo Filoso

Managing Editor

Marcus Filoso

Associate Editor

Alison Bernal, Luciano Pradal

Layout & Design

dabdev.com

Web Site Design & Hosting

dabdev.com

613.852.4135 | info@dabdev.com

Printing

Winchester Print & Stationary

**Special thanks to
these contributors for this issue**

Goffredo Palmerini, Renato Rizzuti,
Maria Rizzuti, Dosi, Giovanni

Photographers for this issue

Angelo Filoso, Rina Filoso, Marcus Filoso, Alison Bernal

CHIN OTTAWA | FM97.9

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

November 22nd, 2009

Il Postino is publication supported by its advertisers and sale of the issues. It is published monthly. The opinions and ideas expressed in the articles are not necessarily those held by Il Postino.

A Reminder to all advertisers. It is your responsibility to notify us if there are any mistakes in your ad. Please let us know ASAP. Otherwise, we will assume that all information is correct.

Subscription rates

In Canada \$20.00 (includes GST) per year.
Foreign \$38 per year.

©Copyright 2009 Il Postino.

All rights reserved. Any reproduction of the contents is strictly prohibited without written permission from Il Postino.

CUSTOMER NUMBER: 04564405
PUBLICATION AGREEMENT NUMBER: 40045533

Letters to the Editor



SUBSCRIPTION / ABBONAMENTO

Yes, I want to subscribe to twelve issues of **Il Postino**
Sì, vorrei abbonarmi a **Il Postino** per 12 numeri
\$20.00 Subscription Canada / Abbonamento Canada
\$38.00 Subscription Overseas / Abbonamento Estero

I prefer to pay by: / *Scelgo di pagare con:*
cash / contanti cheque / assegno
money order / vaglia postale

Name and Surname: / *Nome e cognome:* _____
Street: / *Via:* _____ Postal Code: / *Cp.:* _____ City: / *Città:* _____ Province: / *Provincia:* _____
Tel.: _____ Fax: _____ Date: _____
E-mail: _____

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

Local SnapShots

Feast of Padre Pio-Pictures with Tony Ieluzzi



Tony and Bina Ieluzzi



Tony with Francesco DiCandia and Padre Saverio



Italo Tiezzi and Maria and Fred Dinardo



Gino Buffone, Tony Ieluzzi and Lorenzo Micucci



Angela and Luigi Filoso with Bob and Anne Algie



Nello Scipioni, Tony Ieluzzi and Tony Mariani

Your Local City

The Story of Peter Scott - A Dedicated Volunteer

by Zeljka Gaspar

If there is a place that is the heart and soul of the Italian- Canadian community of Ottawa, then it is the Church of St. Anthony. And if there is a man who can tell about its importance, life and people, then it would be Peter Scott. His position in the church is that of a social worker, but Peter Scott is also known among the people from the community as ‘sacrestano’, ‘janitor’, ‘dottore’, ‘professore’, ‘padre’ and even ‘poliziotto scientifico’. Each morning, for almost 40 years, this man has awoken at four o’clock in the morning to prepare the Church of St. Anthony for a new day.

Born in 1933 in England, Mr. Scott was the only child of Peter Victor Scott, an Englishman, and a German-Jewish woman named Schroder. “I was born in a private primary school that was run by my godmother”, says Peter. “My mother was working there as well”.

Several years after the death of his father, Peter’s mother married a French-Canadian. They came to Canada in 1946. “We landed in Halifax. Then, we went to Trois Pistols, a small place on the southern shore of Quebec.” Peter stayed there for a year, then moved to Ottawa. In Ottawa, he met Father Jerome Ferraro whose smiling face was eternalized in the bust in front of St. Anthony’s Church. “I was 13 when I met the Father and I was intentionally looking to study for priesthood”, says Peter.

Life, however, led him in different directions. “I stayed around St. Anthony’s Church while going to school until 1956. In that year I went to Montreal where I worked in accounting and in a pharmacy for the next 4 years. After that I came back to Ottawa.”

Upon Peter’s return to the city, Father Jerome asked him if he was interested in working and helping the people from the Italian community. Peter accepted. From that time on the two have been inseparable. Even though he is not Italian by heritage, Mr. Scott often refers to the Italian-Canadian community using the personal pronoun “we”.

“When I started helping the Italians I did not know a word of Italian. But, I was spending so much time with the people that I picked up the language quickly; I was able to understand different dialects. In those years there were not enough people who could work as interpreters. As a result, I soon started going to the courts and hospitals. I worked at the Civic Hospital and the Ottawa Sanatorium. I was also involved with the social services, City of Ottawa and school boards”.

Mr. Scott was a big help to the new Italian immigrants. He dedicated much of his time and energy offering legal aid and counseling to them on different things. He had to play so many different roles that people were unsure of his profession.

“One Italian lady thought that I was a doctor. When I went to the hospital to visit her and her child I said that my name was Pietro. Next day she came to the same hospital and insisted that she talks to Dr. Pietro”, explains Peter. When I sat down with Peter for our conversation, this is what he told me:

Q: Could you tell me about St.Anthony’s Church and the adjacent Monastery of the Servite Fathers?

A: Before the church was established in 1908 the Italians attended services in a little chapel on Murray St., which was rented for them. Both the church and the monastery were built at the same time, in 1913. In 1917 a fire destroyed a part of the church. In 1925 there was a second fire. As for the monastery, we used to have students studying for the priesthood there. Some of them were sent to Rome for special studies, the history of the Blessed Virgin, for instance. Father Dominic and Father Marcel were ordained in Rome. The church was the most important place that the Italians had. There they received almost all the help they needed. After the urban renewal took place, many Italians moved from this area. However, many of them continued coming back to the Church of St. Anthony even though they lived at a great distance from it.

The “village” has always been involved in sports. Father Jerome was very active in hockey, baseball, and soccer.

In terms of the Procession of St. Anthony, it started the same year the church was built, but it stopped during the war years. It’s gotten bigger and bigger every year.

Now it draws about 10,000 people.

Q: How important is the Church of St. Anthony today?

A: Oh, it is still very important. One of the reasons is the family spirit that still lives on in Italian families. Children of the Italian descent respect their ‘nonni’. They are becoming more and more Canadian, but they are still trying to keep their Italian roots and the church plays an important role in that.

Q: You were in the church when Guido Nincheri, painter and architect, who drew the architectural plan of St. Anthony’s Church, was working there. What was he like?

A: He was a fragile little man who would work at night. He spent one year working on the frescoes for the apse and stained-glass windows. There was wooden scaffolding constructed for him. He did not have any assistants; he did almost everything by himself. Father Jerome and the Licari brothers helped him in preparation of the walls for the frescoes. I also remember that he worked from live models for some of his work.

Q: Can you recall any interesting stories while working as an interpreter at the courts?

A: I remember well my first case. A woman was accused of shoplifting. She had several items in her bag. Some of them had the labels, others did not. The judge wanted to charge her for all of them, but I said that we could not prove if the woman stole every single item, because some of the articles did not have labels. After a long discussion the judge started giving up. He said to me: ‘Could you ask her why she took all those things without paying for them?’”.

When I asked the woman the same question she answered that she thought that she had to pay at the bank. ‘O.K.’, said the judge. ‘I will suspend the sentence, but tell her that the next time she has to pay at the store’”.

There were also some sad stories. An undercover policeman went to the home of a 80 year old lady and sold her a bottle of homemade alcohol. A few days later she was charged with possession of alcohol. I tried to explain that in Europe it was a normal thing to buy alcohol like that and keep it in home for guests and that she did not buy it to resell it. It did not help. At the end she had to pay \$100.

Q: Do you remember any popular places or people who helped the new immigrants in early years?

A: Many Italians found work at Galla Bakery, O’Leary Asphalt Construction and Caravata Tailoring. Those who were good at plaster work were employed by Licari brothers and the Zito family, while Durie Mosaic gave jobs to marble workers.

I also remember Chappy’s restaurant, Capri’, and the one run by the Imbro brothers on Rideau St. Those were the best spaghetti places in town.

There was the Prescott Hotel, which Antonio Disipio bought in 1930 and which is now owned by his grandson, and Guzzo and Adamo Specialty Shop. I also remember the post office run by Mrs. Tiezzi. She and her husband helped a lot of the new immigrants.

In terms of prominent people, there was Dr. Sabetta, a skin specialist. Also, Lina Cuccaro and Jennie Prosperine. Lina worked at the embassy at the time. Both she and Jennie Prosperine were presidents of the Ladies’ Aid. Then, Mary Ierullo, Giuseppe Constantini, the Honourable George McIlraith, and many others.

Q: If you had the power to change something in today’s Italian-Canadian community, what would you change?

A: I would like to see people working more together as it was the case in the early years. They should also work more on the preservation of the Italian language and culture and give more support to the places that are the pride of the community, such as the Villa Marconi Long Term Care Centre.

I would also like to thank the Servite Fathers and St. Anthony’s Church for giving me the opportunity to achieve many goals, not only community wise, but also spiritual.



Local City

Who lived on Preston Street, Ottawa in 1958?

PRESTON STREET - 1958			50 YEARS AGO		
EAST SIDE			WEST SIDE		
47	VIAU, BOUCHARD, MINCH		32	LAW, OTTAWA WINDOW CLEANING	
49	MANGONE		34	MORIN	
51	BALESTRA		36	BOUCHER	
53	RIVA		38	FERRAULT	
55	FURANO, NICASTRO		40	CARRIGAN	
57	TRUGLIA		50	PANETTA	
59	L'ORFANO, GARLO		52	MC KALE	
61	PUCCIO, RANDANOVES, HABOLE		54	LANE	
63	MITCHELL		56	APPOTIVE, ROZON	
65	ROBERT, PATRY		58	JESSIMAN	
67	DECARLO		60	DIOTTE	
69	MC COURT, LEDUC		70	D'ONOFRIO	
71	PRESTON FOOD MARKET		72	PARRINGTON, GAMIRO	
73	SCHLITTER SHOE REPAIR		74	FAUCHER	
75	ZINNI, PICARD		76	GAUDREAU	
77	RAY		80	GIOFLOCORO, ZINNI	
79	DEA, DEA		82	JJUBI, SGARBOSSA	
81	MASON		86	RIOPELLE	
83	BRULE		90	NIGAS	
85	PLANTE		92	WHITE	
87	TURPIN, ZITO		94	FLAVIANI	
89	DE MILLO, KELLY		96	SENNIE'S CONFECTIONERY	
91	BASSO		98	SENNIE'S GROCERY	
93	RITANO		100	MARCUS, LINK, LANCUE	
95	PERUZZO, TAFFALO		104	LA FLAMME, CONNOLLY	
97	LEDVINKA, MINEAU		104A	DEAUPRE, MITCHELL	
99	IACOVETTI		106	FINATERI	
106-107	HICKMAN APARTMENTS		112	SCHLITTER	
	HEWITT, HOLMES, STEWART, FRASER,		114	TRUGLIA BAKERY	
	PURCELL, KELLEY, LAROCQUE, ROCHER		116	SANITARY BARBER SHOP	
108	AZAR SIGNS		118	BISSON, STEWART	
121	DUFOE		122	RAINBOW GRILL	
123	HELMER			PLOUFFE PARK	
125	JOE'S COFFEE SHOP, NESRALLAH		130	PLANT BATHS, SCOTT	
128	JOYNT		160	BARRESI, DIMISI	
131	KERRIGAN		162	DIBBIO	
133	CHENIER		164	DODGE	
135	RENOIT		166A	LAFLUR	
137	JACKSON TAXI		166B	GALLINGER	
139	CAMPBELL APARTMENTS		166C	LAFLUR	
	AKESON, ELLWITZ, FINLAY,		168D	AKESON	
	TRUDERUNG, SELTITZ, HRASSNIG		168E	DEMERS	
141	CAMPBELL APARTMENTS		170F	BRADLEY	

181	APARTMENTS - LAYERGNE, PALOUSO,	188	KELLY, DUSCHESNEAU
	MARTIN, LACROIX, GROSSELLE, WITT	190	MONTUORO
183	LAYERGNE	192	MONTUORO
186	LACELLE	194	LEMAY
187	OFIR	196	HOLT
187-1/2	DINELLE	198	MAXWELL
189	CASAGRANDE, MC CONNERY	200	STRANG
191	LEGAULT	224	MACRILLO, SAUNDERS
193	JOHN'S PLACE (RESTAURANT), CUCCARO	226	MACRILLO, CASEY
197	ROCKBURN	228	PIETRO'S LUNCH, PAGE
225	MALMBERG AUTO SERVICE LTD.	230	VENA (SHOE REPAIR)
241	FORTI	232	BREADNER
243	HARKIS	234	DEFALCO, VILLENEUVE
247	NOLAN	246	LOCATELLI, GERMAIN, KAPTEIN, SPICER
249	ZIDICHOUKI, BRADSHAW	248	PRESTON SELF SERVE HARDWARE
251	ZIDICHOUKI, BERRY, WALTON, MUSHKOLL, CODY	250	SICILY BARBER SHOP, GAIL'S BEAUTY
253	PRESTON LUNCH	252	SPAGANO, GRAZIANO
257	WHALEN (VARIETY AND SPORTS)	254	CLOVER FARM STORE (GROCERY)
259	WHALEN	256	LANDREVILLE
261	BRANDONIO, ARNONE	258	LESTER, REID
265	PAQUETTE, PAQUETTE, SINCENNES	260	PAQUETTE
267	JACQUES	262	PHILIPPE
271	GOTRONED, LAMLA	266	BLAS
273	LOYER, ROBSON	268	FERRONE, DE FELICE
275	CHARELLI (BUTCHER AND GROCER)	270	LOCATELLI, SULLIVAN
277	MORGAN (BARBER)	270A	D'ILIPPI
287	EMERY, LARKIN, DRAPER, ROMAN	274	TIEZZI GROCETERIA, TIEZZI
291	BROWER'S RETAIL STORE	276	PHYLL'S BEAUTY SALON
299	TAVERNA	280	BAGGIO'S CLOTHING STORE
314	MC CULLOUGH	282	LITTLE
313	HALL FUEL LTD.	284	PAQUETTE
318	MOTORWAYS (NORTHERN) LTD., CAPITAL STORAGE CO.	286	LEE
345	CHRISTIE BROWN & CO. LTD. (BISCUITS)	288	HALPENNY OIL BURNERS, FUSI
357	ADAMO	290	FUSE, WILLIAMS
359	SOVA	300	DUSENBURY, WHITEHEAD
361	RANIERE	302	BACHINSKI (SHOE REPAIRS)
363	CAMERON	302-1/2	MAC INTYRE
		304	TESTA GROCERY, TESTA
		306	DELLAVALLE
			CNR CROSSING
367	GERMAN, CURRIE	330	DEFALCO CONFECTIONERY, DEFALCO
369	LICARI	338	BISSON
371	GUZZO, ALBANO	340	BISSON GENERAL STORE
379-381	PRESGOTT HOTEL	344	LANTHER
381	FRANK'S TAXI SERVICE	348	PACK
399-401	NATIONAL PRINTERS (1963) LTD.	348A	RIOPELLE
409	CHARBONNEAU	350	FERRONE
411	PANTALONE	352	CHINKOWSKY
416	KOSTRINUK, PETERSON, ROMANIUK, RICHARD	354	PURCELL
427	TOTH	354-1/2	SCERINO, SHORROCK
429	KOZAK, VALCIS	356	SCHNOBB
447	CIANCI	358	ROBILLARD, MICHAUD
449	LEFEBVRE	360	PANTALONE
461	ELFORD	362	GUZZO & ADAMO (GROCERS)

453	CLINT'S BARBER SHOP	402	SCOTT'S SERVICE STATION
453-1/2	GAUTHIER	406	PELOSO
455	MEADOWS GROCERY	408	CALOIA
455-1/2	COLLINS	410	IOGNA
461	VALLILLEE	410-1/2	DEL ZOTTO
483	MOLOUGHNEY	412	LEBRUN
485	LACHAPELLE, LACHAPELLE	414	DIGUISEPPE
487	MULLEN	416	DELLE PALME
489	PATAFIE, MARKS	418	NICK'S LUNCH BAR
491	LEROUX (ELECTRICAL WELDER)	420	ZITO, PRESTON MEAT MARKET
499	PARSON MEMORIAL BAPTIST MISSION	422	MULLIGAN
501	SHERMAN	424	HUMPHREY
505	CARDILLO SERVICE STATION	424-1/2	DEMICHELI
		428	PANTALONE (GROCER)
		430	PROSPERINE, NASSO
		430B	PROSPERINE REAL ESTATE
		432	FILOSA, D'ALOISIO
		432-1/2	IERULLO BARBER SHOP, IERULLO
		434	BIANCO
		434-1/2	CACCAMO
		436	PALEF CONFECTIONERY
		438	CARLING GROCETERIA, CHINKOWSKY
		438-1/2	CHAPPE'S LUNCH, CARMANICO
		440	COSTELLO, SAUVE, ROBINSON
		442	ROSSI
		444	TROCINO
		450	BUNTIN REID PAPER (EASTERN) LTD.
		482	LAMOUREUX, GOUDIE, HAAGENSON
		484	DIXON, HOLNESS
		484-1/2	COOK, PATAFIE
		486	DABENE
		486-1/2	TROTIER
		488	CIANCI
		488-1/2	CROZIER
		490	BARBERA
		510-20	NO. 5 TEMPORARY BLDG



A Sunday Morning Gathering



Mayor Charlotte Whitton and Board of Control Members present "Star of Excellence" to Pure Spring Company officials. (1954) (Pure Spring employed many Villagers)



1954 Playground Hockey Champions
Second from left, Bryan Kealey. Fourth from left Jean Aubrey. In back on right, Ed Daugherty 1981 Community Contribution Award Winner.

General Interests

The Artistic Nature of Italians

By Renato Rizzuti

Michelangelo, the most famous Italian artist of all time, speaking about his art once said, "I saw the angel in the marble and carved until I set him free." This is representative of the artistic nature of Italians. Many Italians have seen various "angels in the marble" and have set them free. Italians throughout history have expressed themselves through formal art and informal art.

In the field of visual art, there are many prominent Italian painters. This was especially true during the Italian Renaissance which covered the period from the 13th century to about 1600. Names like Leonardo da Vinci, Raphael, and Michelangelo are world famous for their art. Their paintings can only be described as true masterpieces. There is Michelangelo's Sistine Chapel Ceiling, Leonardo da Vinci's "Last Supper" and Raphael's "The School of Athens." These are all considered artistic images that have global appeal and timeless longevity.

Duke Orsino in Shakespeare's "Twelfth Night," says, "If music be the food of love, play on." Italy is known as the "land of love" and many Italian musicians have "played on."

During the 16th to 18th century composers like Antonio Vivaldi known for his "Four Seasons" and Antonio Tozzi composer of "La Morte di Dimone" flourished musically.

Also included in this time period were Niccolò Paganini who was a violinist and composer. As a violin virtuoso he was innovative in his development of what is today known as modern violin technique. My father tells an interesting Paganni story which may be somewhat dubious in its historical accuracy but illustrates the enormous talent that Paganni possessed. Apparently, Paganni came out to play for a large audience. He proceeded to tune his violin and in the process broke one of the four strings of his violin. The audience roared with laughter. Paganini continued tuning and broke another string, more laughter came from the audience. He continued tuning until he broke another string and was left with only one string on his violin. The audience reacted with more laughter. Paganini then went on to play a brilliant violin piece on only one string. When he was finished there was wild applause from the audience who yelled out, "Ripete!" which means "Repeat!" Paganini looked at the audience with disdain and said, "Paganini non ripete!"

Two Italians that figure prominently in the field of literature are Dante Alighieri and Luigi Pirandello. Dante Alighieri was a poet during the Middle Ages. His main body of work is the "Divina Commedia" which is considered one of the grandest Italian works of literature. In world literature, it is considered to be nothing short of a masterpiece. Luigi Pirandello was born in 1867. He was a novelist, dramatist, and short story writer. Pirandello most famous play is "Six Characters in Search of an Author" or "Sei Personaggi in Cerca d'autore." Pirandello's innovative drama resulted in him being awarded the Nobel Prize in Literature in 1934.

The "Grand Master" of painting celluloid images is Federico Fellini whose name always comes up in a discussion of world class Italian cinema. A film director who had a very distinctive style, he is considered an influential filmmaker of the 20th century. Some of his most widely known films include "La Strada," which won an Oscar for for the "Best Foreign Language Film." "La Dolce Vita" which won Palme d'Or at the Cannes Film Festival and "8 1/2" which also won an Oscar for for "Best Foreign Language Film."

In modern day Canada, there are many Italo-Canadian artists that have continued the creative artistic tradition started back in Italy. The Italo-Canadian group of artists create art composed of both formal artistic works and informal artistic works.

Born in 1911 in Montreal, Joseph Giunta an Italo-Canadian artist of Sicilian origin told a Quebec journalist in 1965, "I would like to be an architect, sculptor and painter all at once." He studied art at the Montreal School of Arts and abroad in places like Boston, France and Italy. In 1958 Giunta moved towards creating abstract art, mixed media collage/assemblage art and began sculpturing montage 3D artwork. Picasso and Salvador Dali were two of his influences. In 1970 Giunta was invited by the government of Quebec to show paintings at the World's Fair in Osaka, Japan. As he was preparing for a major exhibit at the Maison de la culture Frontenac in Montreal in 2001, he passed away.

Giunta's legacy was to leave a great interest in and the discovery of his collage/assemblage and construction 3D artwork.

The field of popular music also qualifies as an art form. A prominent Italo-Canadian in this field is Gino Vannelli. Gino Vannelli is a singer, songwriter and composer that was born in Montreal in 1952. He studied music at McGill University. In 1974 his song "People Gotta Move" made it to Number 22 on the Billboard Top 100. In 1978 his number 1 single in Canada, "I Just Wanna Stop" also earned him an American Grammy Award nomination and went to number 4 in the United States. In 1975, Gino won a

Juno Award for "Most Promising Male Vocalist of the Year" Gino went on to win Junos in 1976 and 1979 for "Best Male Vocalist of the Year." His other hits include "Black Cars" and "Wild Horses." In more recent years, Gino revealed his operatic talent in his "Canto." Gino was also invited by the Vatican to perform for Pope John Paul II. In early 2009, Gino released his latest CD entitled "A Good Thing." Gino continues to earn rave reviews and continues to tour.

Canadian literature is enriched by the works of Italo-Canadian novelist Nino Ricci. Ricci was born in 1959 in Leamington, Ontario and eventually moved to Toronto. Ricci graduated with a degree in English Literature and a second degree in Canadian Literature and Creative Writing from York University. Ricci traveled in Europe and taught English in Nigeria for two years. His first novel, "Lives of the Saints" won both critical and commercial success. It won the 1990 Governor General's Award for Fiction and was also made into a miniseries for TV directed by Jerry Ciccoritti. Ricci's other novels such as "Testament" was a co-winner of the 2002 Trillium Book Award. Ricci most recent novel, "The Origin of the Species" won the 2008 Governor General's Award for Fiction. Ricci continues to write and live in Toronto.

There are other Italo-Canadian artists who produce artistic works which are not of a "formal art" type of creations. I speak of the many talented tradesmen of Italian origin in Canada. Italo-Canadian carpenters have a reputation of producing fine works which can be considered "wood art." Italian bakers and chefs are known for their production of delicious "food art." Italian builders are known for their very solid and aesthetically pleasing "house art." Even Italian ceramic workers produce wonderful "wall art" and "floor art." These are highly skilled artists in their own right.

The great artistic tradition that started back in Italy continues today in Canada. Italian artists have contributed greatly to world culture and greatly to Canadian culture. They continue to "free the angels in the marble."



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

Mangialicious Meatloaf alla Rizzuti

By Maria Rizzuti

Mangialicious Meatloaf alla Rizzuti

Meatloaf will serve 4 to 5 people.

Ingredients:

- 1 lb. of lean ground pork
- 1 lb. of lean ground veal
- ½ cup of crushed tomatoes
- ½ cup of plain breadcrumbs
- 1/3 cup of extra virgin olive oil
- ½ cup finely chopped Italian flat leaf parsley
- 1 tsp. salt or salt to your taste
- 1 tsp freshly ground black pepper
- 1 tsp dried oregano
- 1 tsp hot red pepper chili flakes
- 1 tsp chili powder
- 1 tsp paprika
- enough oil for baking

Directions:

In a large mixing bowl mix together all the ingredients using your hands until all the ingredients have blended together. Separate mixture into 2 large balls.

Shape both halves into two separate loaves approximately a 10 inch by 3 inch.

Lightly oil the bottom of a medium size roasting pan with a lid.

Place both loaves in pan with some space between them and place lid on roasting pan and place the pan in preheated oven at 450 degrees for about 35 to 45 minutes.

Remove pan from oven and take the lid off and check for doneness.

Return pan to oven with the lid off and turn oven on to Broil at same temperature until meatloaves are lightly browned on top. Remove from oven when done browning.

Serve meatloaf with vegetables, potatoes or a green salad, or all three if you like!

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!”

When one mentions meatloaf, most people consider the classic American dish of meatloaf, mashed potatoes and gravy. My question is where do Italians fare in one of the ultimate favourite comfort foods, in the mastering of meatloaf?

So if the cook is Italian, namely me, a Calabrese woman from southern Italy, does that make my meatloaf “Italian Meatloaf?” Or is it Italian meatloaf because I use Italian ingredients like, crushed tomatoes, Italian flat leaf parsley and oregano?

There is speculation that it’s just a superior loaf shaped meatball and that Italian immigrants just took their traditional meatball recipes, and instead of rolling out thirty to sixty individual meatballs, Italians basically fashioned it into a loaf of Italian bread, topped it with their homemade tomato sauce and baked it in the oven. I can see this as to be true, as back in the day Italian mothers out there were very inventive in their cooking and stretching the budget and meals for their families of seven or eight and or sometimes ten. When Italians make meatballs they add eggs and breadcrumbs. So would this translate well into the making of their meatloaf? Mama mia! No wonder Italian meatloaf came to fruition!

The debate and deliberation among cooks is in their attitude that there is a right way and a wrong way to make meatloaf and that their recipe is the best, better than all the rest.

The first and foremost component is the “meat.” Does one use only beef or a combination of meats like beef and pork or beef, pork and veal hence the Italian connection to the meatballs? I like to use ground veal and ground pork when I make my meatloaf. In my opinion, I find that this combination makes for a tastier meatloaf.

I do not use eggs in my recipe, but those who favour eggs in their meatloaf say that it helps bind the meat and adds fullness. Is meatloaf not considered “real” meatloaf because one uses breadcrumbs? Many claim that this is a culinary conflict as breadcrumbs are considered filler therefore it should not be called meatloaf! It’s just meatloaf people, call the MP - Meatloaf Patrol, you have been under surveillance and committed meatloaf mockery!

Then you have the debate whether to top or glaze your meatloaf. To glaze or not to glaze that is question. Whether ‘tis nobler in the mind to glaze my meatloaf or to suffer the slings and arrows of outrageous dry meatloaf fortune? Would William Shakespeare have approved to glaze or not to glaze? There are many variations of toppings or glaze including the Italian version of tomato sauce, barbeque sauce, mushroom gravy and ketchup. If you choose to glaze or top your meatloaf, then that’s entirely up to you. That goes the same to the addition of eggs or breadcrumbs debate, some cooks will try to convince you otherwise and yes there are many wonderful recipes out there for the model meatloaf. My Mangialicious Meatloaf alla Rizzuti is a delicious and economical dish, give it a try! You will say it’s Mangialicious Meatloaf!





Jim Watson, MPP

Ottawa West-Nepean



2249 Carling Avenue, Suite 201

Ottawa, ON K2B 7E9

Tel: (613) 721-8075

www.jimwatson.onmpp.ca



Vendemmia dei Pretoresi October 2009



Mr. and Mrs. Camillo Matioli



Dina Bevilaqua with Friends



President Mario D'Angelo with the Committee members of the Association Pretorese

Congratulations to Zrinka and Kieran Gubbins on October 24th, 2009



Left to right: Anita Alton, Siobhan Andress, Chris Dean, Kieran and Zrinka



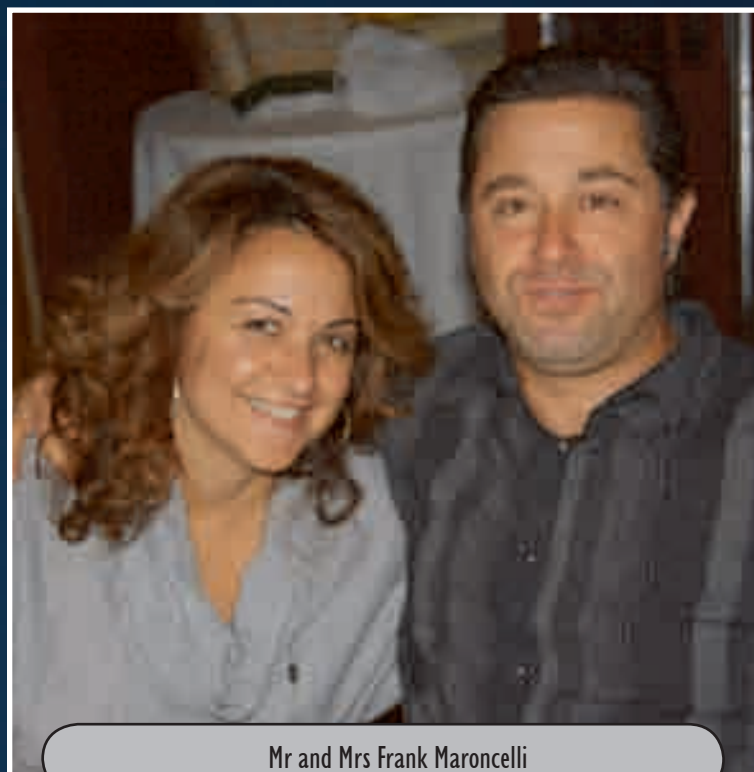
Association Rapinese - Members Dinner Dance October.10.2009



President Lorenzo MiCucci with Rocco MiCucci



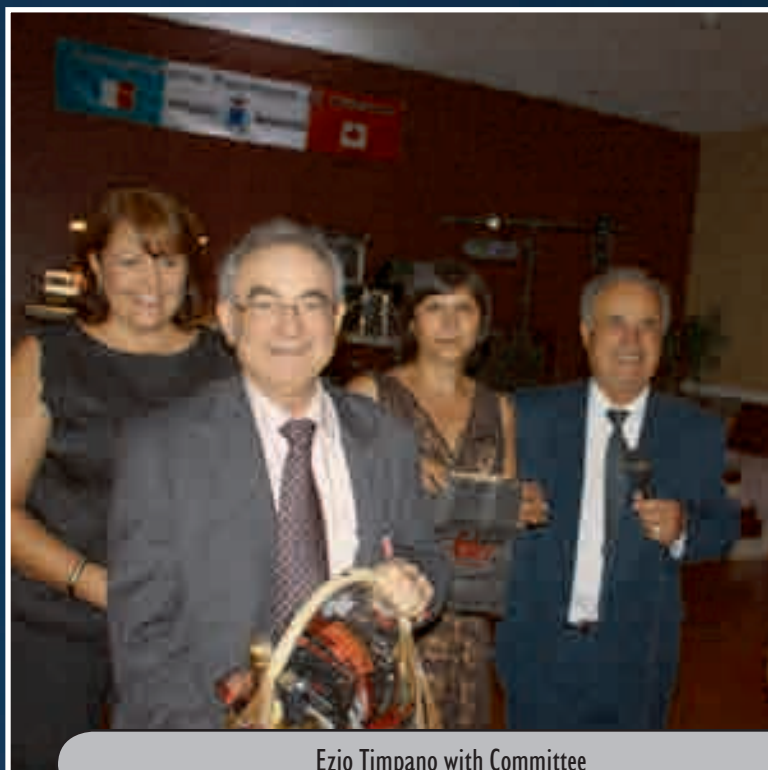
Maria Timpano, Romana Ferrante, Pina Battista, Lorenzo Micucci President, Lorenzo Ferrante



Mr and Mrs Frank Maroncelli



Filiberto Maroncelli with Committee



Ezio Timpano with Committee



Rina Filoso with Committee

International

The Story of Dows Lake, Ottawa

Samuel Dow was an American who moved to the Merrickville area from Vermont in 1885. He was killed in an accident shortly after he arrived and his eldest son, Abram, inherited the land. Too young to know better, Abram sold his father's land for a mere \$70, and came to Bytown where he purchased Elkanah Billings' log house located on the Rideau, where he lived and raised his family until his death in 1832. His property extended to include what we know today as Dow's Lake. Before the construction of the Canal, this area was known as Dow's Great Swamp.

Dow's Lake was created by Rideau Canal workers under the engineering management of Colonel John By and his Royal Sappers and Miners. One of the most difficult areas of canal construction between Ottawa and Kingston was the stretch between the Ottawa River (six locks in step where the Rideau River empties into the Ottawa River) and what now called Hog's Back.

Originally, the Rideau Canal was to run north from Dow's Lake, but land speculation, and Colonel By's reluctance to reward such speculation, resulted in the current location of the canal.

When Colonel By was surveying to find the easiest route to build the canal between the Ottawa River and Hog's Back, there were two apparent options. The first was to join the Ottawa River to Hog's Back by cutting the canal from the Ottawa (or Grand) River, above the Chaudière Falls and along Preston Street to where Dow's Lake Pavilion is today on Dow's Lake.

It was decided that an easier route would be to start the Canal at Entrance Bay, which is on the Ottawa River just east of the Parliament Buildings. A dam was built at the end of Preston Street to raise the water level of Dow's Great Swamp and at the same time to drain the swamp / creek which existed along what is now Preston Street. The dam was called the St. Louis Dam after Jean-Baptiste St. Louis, who was one of the pioneer French Canadians to settle in Bytown. Mr. St. Louis was a well-known entrepreneur. He was a contractor who worked on the canal and was responsible for building the St. Louis Dam to divert the water from flowing in the Ottawa River via Preston Street.

From August 16 to 19, 1878, a fire engulfed Carleton County. Walls of flame advanced for days, beginning in Arnprior and wreaking havoc as far north as Le Breton Street and parts of the Saguenay Valley. Ottawa faced certain destruction. Finally, a gentleman by the name of Mr. Purcell suggested cutting the 'St. Louis Dam' to create a water barrier, and hopefully put out the fire. With a work party of about 100 men and the fire burning as close as Hog's Back, Mr. Purcell successfully cut through the dam and allowed the water to flood the lowlands as it followed its old course up Preston Street to the Ottawa River. While much of the city lay in ruins, 'Mighty' Dow's Lake saved it from total destruction.

Immediately following the 1878 fire, the City began planning a waterworks system to deliver tap water to Ottawa residents. Until 1874, the usual method of delivering both drinking water, and water for fire fighting was by horse drawn pum- chons (a wooden barrel, containing 318 litres.)

With the waterworks completion, the usual bucket brigade method of supplement horse drawn water carriages changed into a more modern equivalent.



From your MPPs Desk: Yasir Naqvi, Ottawa Centre

Dear Friends,

The H1N1 flu vaccine is now available.

H1N1 immunization clinics have started in Ottawa. However, as the vaccine will arrive in shipments over time, immunizations will start with people who will benefit most from the vaccine.

This includes:

- People 65 and under with chronic conditions;
- Healthy children 6 months to under five years of age;
- People living in remote or isolated communities;
- Health care workers; and
- Household contacts and care providers of persons at high risk who cannot be immunized or may not respond to vaccines

The H1N1 vaccine will be available to everyone else soon. For a list of clinic locations and hours of operation, please visit www.ottawa.ca or call 311.

If you have questions about the vaccine please see your family doctor.

What is H1N1 flu virus?

The H1N1 is a new version of the flu virus. It is spread from person to person, and causes the same symptoms as regular flu.

H1N1 flu virus was first detected in Mexico last spring. Within just a few months, it spread to many countries around the world, prompting the World Health Organization in June to declare the first global flu pandemic in 41 years. The H1N1 flu virus has affected many Ontarians and this coming flu season it is expected to affect many more.

How does H1N1 flu virus spread?

H1N1 flu spreads like any other flu virus, mainly from person to person through coughing or sneezing. People can become infected by touching objects or surfaces with flu viruses on them and then touching their mouth or nose.

Symptoms

H1N1 flu feels very much like the regular seasonal flu. Symptoms include fever, cough, sore throat, body aches, headache, chills and fatigue.

When you should seek medical care

Most cases of H1N1 flu tend to be mild. However, if you do not start to feel better after a few days or if your symptoms get worse, you should either call your health care provider or Telehealth at 1-866-797-0000.

You should call your health care provider immediately if you experience flu symptoms and you:

- are pregnant;
- have heart or lung disease;
- have any other chronic health problem that requires regular medical attention;
- live in a remote or isolated community;
- are elderly or frail; or

- have an illness or are receiving treatments – for example, for diabetes, cancer, or HIV/AIDS – that might affect your immune system.

What to do if your children are sick with flu

If your child is suffering from the flu, you should seek medical care immediately if his or her symptoms improve and then suddenly become worse. In addition, seek care if you notice any of the following signs:

- fast or difficult breathing;
- bluish or dark-coloured lips or skin;
- drowsiness to the point where he or she cannot be easily wakened;
- severe crankiness or not wanting to be held; or
- dehydration – not drinking enough fluids and not going to the bathroom regularly.

Tips to stay healthy

• Good hand hygiene is the best way to prevent the spread of all flu viruses. Wash your hands with soap and water thoroughly and often.

• Keep an alcohol-based hand sanitizer (gel or wipes) handy at work, home and in your car. It needs to be at least 60% alcohol to be effective.

• Cover your mouth and nose with a tissue when you cough or sneeze and throw the tissue out. Cough into your upper sleeve if you don't have a tissue.

• Avoid large crowds of people where viruses can spread easily. Stay home when you are sick.

• Keep common surfaces and items clean and disinfected

For more information on the H1N1 flu and the vaccine, please visit www.health.gov.on.ca/en/ccom/flu/ or see your family doctor.

Learn the facts about H1N1 and stay healthy this flu season!

Take care, Yasir



Yasir Naqvi, MPP
Ottawa Centre

Here to help you

Community Office:
411 Roosevelt Avenue, Suite 204
Ottawa, ON K2A 3X9
T: 613-722-6414 | F: 613-722-6703
E: ynaqvi.mpp.co@liberal.ola.org
www.yasirnaqvimpp.ca



International

Italian Coffee Culture: a Guide

London Guardian ; By Lee Marshall

If you don't want to be taken for a tourist in Italy, you should drink coffee as and when the locals do.

I once met an Italian who didn't drink coffee. He made light of the fact, but you could see that he was tired of having to explain his disability every time some new acquaintance uttered the standard Italian greeting: "Prendiamo un caffè?" ("Fancy a coffee?"). His breezy but faintly passive-aggressive manner concealed, I suspect, deep pools of self-doubt and underground lakes of wounded masculine pride. Vegetarians develop the same nonchalant yet haunted look when travelling in places like Mongolia, where meat comes with a side-dish of meat. But this Italian guy wasn't a visitor, he was local. He was the Mongolian vegetarian.

Coffee is so much a part of Italian culture that the idea of not drinking it is as foreign as the idea of having to explain its rituals. These rituals are set in stone and not always easy for outsiders to understand.

In fact, as in any self-respecting cult, they are made deliberately hard to comprehend, so that the initiated can recognise each other over the bar counter without the need for a curious handshake (which would only lead to stubborn cappuccino stains).

Some might object that the Italian coffee cult is now a worldwide church with branches in London, Dubai and Bora Bora. But although the Arabica coffee blend is often perfect, the cups just the right size and shape, the machines as Made in Italy as they come, Italian coffee bars outside Italy almost always adapt to the host culture ? just like the vast majority of Chinese restaurants outside China. If you take your cue from your local high street espresso purveyor, you risk straying from the True Path on arrival in Italy.

Here, then, for those who fancy going native in true Lorenzo of Arabica style, are the Ten Commandments of Il Culto del Caffè.

1. Thou shalt only drink cappuccino, caffè latte, latte macchiato or any milky form of coffee in the morning, and never after a meal. Italians cringe at the thought of all that hot milk hitting a full stomach. An American friend of mine who has lived in Rome for many years continues, knowingly, to break this rule. But she has learnt, at least, to apologise to the barman.

2. Thou shalt not muck around with coffee. Requesting a mint frappuccino in Italy is like asking for a single malt whisky and lemonade with a swizzle stick in a Glasgow pub. There are but one or two regional exceptions to this rule that have met with the blessing of the general coffee synod. In Naples, thou mayst order un caffè alla nocciola ? a frothy espresso with hazelnut cream. In Milan thou can impress the locals by asking for un marocchino, a sort of upside-down cappuccino, served in a small glass which is first sprinkled with cocoa powder, then hit with a blob of frothed milk, then spiked with a shot of espresso.

3. Which reminds me, thou shalt not use the word espresso. This a technical term in Italian, not an everyday one. As espresso is the default setting and single the default dose, a single espresso is simply known as un caffè.

4. Thou can order un caffè doppio (a double espresso) if thou likest, but be aware that this is not an Italian habit. Italians do drink a lot of coffee, but they do so in small, steady doses.

5. Thou shalt head confidently for the bar, call out thine order even if the barista has his back to you, and pay afterwards at the till.

6. If it's an airport or station bar or a tourist place where the barista screams "ticket" at thee, thou shalt, if thou can bear the ignominy, pay before thou consumest.

7. Thou shalt not sit down unless thou hast a very good reason. Coffee is a pleasurable drug, but a drug nevertheless, and should be downed in one, standing. Would thou sit down at a pavement table to take thy daily Viagra?

8. Thou shouldst expect thy coffee to arrive at a temperature at which it can be downed immediately as per the previous commandment. If thou preferest burning thy lips and tongue or blowing the froth off thy cappuccino in a vain attempt to cool it down thou shouldst ask for un caffè bollente.

9. Thou shall be allowed the following variations, and these only, from the Holy Trinity of caffè, cappuccino and caffè latte: caffè macchiato or latte macchiato ? an espresso with a dash of milk or a hot milk with a dash of coffee (remember, mornings only); caffè corretto: the Italian builder's early morning pick-me-up, an espresso "corrected" with a slug of brandy or grappa; and caffè freddo or cappuccino freddo (iced espresso or cappuccino) ? but beware, this usually comes pre-sugared. Thou mayst also ask for un caffè lungo or un caffè ristretto if thou desirest more or less water in thine espresso.

10. Anything else you may have heard is heresy.



Paul Dewar, MP/Député Ottawa Centre
Working for you!
Au travail pour vous!

I am pleased to:

- provide assistance with federal agencies
- arrange letters of greetings for special occasions
- answer questions about federal legislation
- listen to your feedback

Je suis heureux de:

- vous aider à traiter avec les organismes fédéraux
- vous écrire des lettres de félicitations pour des occasions spéciales
- répondre à vos questions sur les lois fédérales
- vous écouter

304-1306 rue Wellington St.
613.946.8682 / dewarp@parl.gc.ca
www.pauldewar.ca

Local City

Nick Anselmo Cinanni, The Educator, the Musician and the Volunteer

By Angelo Filoso

Have you heard Nick Cinanni play the accordion yet?

I recently had the opportunity to! I heard Nick play and interviewed him at the Tele 30 Fundraiser where he volunteered to entertain the participants with his accordion. Wow!

Nick (Anselmo) came to Ottawa when he was thirteen with brothers Joe, Domenic, Cosimo, Giovanni, Bruno and sisters Tina and Maria. The Cinannis settled in lower town on St. Andrew Street. The family came from Locri, Reggio Calabria. Antonio, Nick’s father, became a bricklayer and contractor and was involved in rebuilding St. Anthony’s Church.

Nick and four of his brothers have contributed a great deal as teachers and administrators throughout French Canada.

Nick has a Bachelor of Arts and a Masters Degree in Education from the University of Ottawa. At age 22, he became a teacher and loved it so much that he taught and held various coordination and administrative posts for more than 34 years within the Ottawa French School Board!

Today, Nick is retired. But is he really? Recently, he has given leadership workshops throughout Canada and presently he works part-time as “Practicum Coordinator” at the University of Ottawa’s Faculty of Education.

Nick is married to Margaret Disipio whose family is from the Abruzzo Region. They have two sons: Marc and David.

Music is clearly a passion for Nick! He says “Through music I feel and see the beauty in every human being.” His mother, Rosa, was a resident at Villa Marconi Long Term care Centre for two and half years. She was the motivating force that began his volunteering “career.”

Gloria Ramirez, originally from Columbia, accompanies him on the hand drum every Monday at Villa Marconi. “Nick and Gloria always sing and play to a captive audience! They create an atmosphere of joy and happiness!” said one staff member at Villa Marconi. Gloria moved to Canada some eight years ago with her husband Simon, who works for the International Development Research Centre (IDRC), and their two children: Danny and Alison.

Every week, Nick and Gloria create beautiful music in many of the seniors’ residences in the Ottawa-Gatineau area.

Congratulations Nick Cinanni and Gloria Ramirez for volunteering with our seniors!



Nick and Gloria entertaining residents at Villa Marconi



Mrs Mattioli - remembering her youth while dancing at Villa Marconi



Mr and Mrs Antonio Cinanni with Family



The Cinanni Boys and Girls

International


My Immigration Experience to Canada The Immigration Story of Danielle Gasparoni

My memories of our emigration to Canada.

My name is Danielle Dominique Gasparoni. I was born March 18, 1949 at La Troche (Grenoble) in France, the firstborn of Laura Baccin and Giordano Bruno Gasparoni. Both my parents were Italian immigrants seeking work, after the war, in France where they met and got married. After the birth of my brother Robert in May 15, 1951, we returned home to Bassano del Grappa in the Veneto region of northern Italy.

For various reasons, but mainly for the future of their children, my parents started to look at immigration as a solution to the economic difficulties of post war Italy. They considered several English speaking countries; Australia and New Zealand were discounted because those lands were half a world away and the United States because of the racial problems. At any rate, the Canadian Government granted us an emigration visa and none of us have ever regretted that decision for a moment.

Preparations were made - my dad borrowed the money to buy a one way ticket and left for Montreal, Canada in the Spring of 1955. My mother, brother and I moved in with my maternal grandparents and joined my dad a year and a half later. He had found a relatively well paying job with a company in Ottawa called Ashton Press who made specialized printing presses and worked there until his retirement in 1990.



Passport photo of our mother Laura (31), Robert (5) and myself (7).

I recall with sadness of my maternal grandparents, aunt Wally, uncle Mosè and my cousin Naida seeing us off at the dock in Venice on the 3rd of September 1955, where the venerable old immigrant ship the *Vulcania* awaited us.



Aunt Wally and uncle Mosè in Venice with the *Vulcania* in the background.



The *Vulcania* sailed around the Mediterranean docking, unloading and then loading baggage, freight and people in Naples, Genoa, La Spezia and finally in Southampton from where I then set sail across the broad Atlantic, heading for Halifax and an unknown future.

On the vessel itself, I recall that we had a tiny cabin for the three of us. We tried not to spend much time there other than to sleep or to change clothing. The call for washroom came so often, a sylvan-like sound probably broadcast over the ship's PA system. I remember reading in a single-type room, the late summer light streaming low in the sky at that latitude. I remember daily potting of our wetland progress, hand-drawn on a tiny black and white outline-map on both sides of 'The Pond'. I remember looking out at the endless foaming waves and being just awed at it all. I remember things getting comically doom as we heard the Great Banks of Newfoundland and Halifax. I don't remember our experience on arriving at Pier 21 in Halifax on Sept 17th, 1955 after being at sea for 13 days.

I can only presume that it looked like this:



I do vividly remember the fifty immigrant train from Halifax to Ottawa via Montreal. Those were the weary days of railway travel - the sights and sounds were romantic - hissing steam valves, shrill steam whistles, clucking-chuck of the wheels like an incessant was the din of coal dust getting into everything, and not being able to shower for days. I remember miles and miles of nothing but miles and miles - dotted with a few small towns here and there along the railway track! When we finally arrived to our final destination, Ottawa, our lives in a new land, this great land of Canada, slowly and painfully took root.

Our father lived the first 9 years of our new life in Ottawa. In 1965, we moved to Montreal where my father's employer was relocating. That same year, our cousin Patricia was born.

Giordano Bruno Gasparoni died at 73, when he suffered a just run out on November 24th, 1994.

Laura Baccin lost her battle to Alzheimer's June 1st, 2003 at the age of 78.

Both our pioneer parents are buried in the St. Francis d'Assise Cemetery in Montreal having gained their rest.

As for me, I have a grown child Maya who is married to a fine doctor and lives in Ottawa. My partner is Pierangelo Griplione, a childhood sweetheart that I met again in my 30s.

My brother Robert and his companion, Suzanne Ouellet, live in Laval, QC. His daughter Alexandra and his granddaughter Julia live in the Gatineau area.

My sister Patricia and her companion, Guy Kutzberg, live in St. Laurent, QC.


Family photo taken December 1955



Back, Left to right: Daniele, Suzanne, Robert, Patricia, Maya

Centre, sitting down: Laura, mother

Missing: Guy, Alexander and Julie

Winter is coming.

You don't have to lift a shovel.

ENJOY.

Snow Plowing Service
by Casanetics Inc.

- \$299 and up
- New Equipment
- Professional Drivers
- Pay in 4 installments through season

Call 613-235-8732



20 Years of Service
Casanetics Inc.
60 Beech Street
Ottawa, ON
K1S 3J6

IL POSTINO

VOL. 9 NO.10

AUGUST 2009 :: OTTOBRE 2009

\$2.00



Maharaja Ball, Ottawa October 2009



Rina Filoso, Lawrence Greenspon, and Steve Armstrong



Dr. Nalin, chair of event with Lawrence and Perry



Maureen, Marleen, Steve, Lawrence, Rina, Angelo, Bob, Anne, Margo, and Nello



Paul and Maureen Casagrande

Tele 30 Fundraising Afternoon



Congratulations on Raising over \$3,000
Shahid Khan, Community Producer for Rogers, and Goivanna Panico, Italian
Community Producer with the Committee

Matilda Zinni Happy 85th Birthday!



Jose, Ida Matilda Zinni

Community Calendar & Businesses

Il Postino Presents the 6th
Annual Winter Getaway
to Puerto Vallarta, Mexico

January.15-29.2010

Direct Flight from Ottawa

1 or 2 week packages

Full Details and information to follow shortly.

Call Il Postino @ 613.567.4532

Ask for the Il Postino Mexico Bracelet

Don't Miss Out On The Experience!



BARZELLETTA DELLA SETTIMANA

Una signora si reca dal suo medico. “Dottore, ogni volta che mi guardo allo specchio, ho le vertigini e mi viene da vomitare...”. “Ottimo - risponde il medico - vuol dire che la sua vista è ancora perfetta!”

COME CELEBRATE HER LEGACY THE MARION DEWAR ANNUAL DEFENDER OF THE PUBLIC GOOD AWARD DINNER

Marion Dewar, our former mayor, had vision. She understood that working towards the “public good” was in everybody’s best interests. She created opportunities in which people could collaborate towards a common goal, to the ultimate benefit of all. For this, she is widely remembered and respected.

The Social Planning Council of Ottawa (SPC), with whom Marion Dewar collaborated over the years, has established an award in her name, to highlight and honour other Ottawans who share her vision, compassion and dedication.

The SPC, itself, has been working hard for more than 80 years, to help make Ottawa a better place to live. The SPC is a non-profit organization whose staff and many volunteers are committed to drawing attention to important community needs and supporting groups as they work together to effectively address social and economic issues that affect their lives.

The Marion Dewar Annual Defender of the Public Good Award recognizes individuals in our city who have worked hard for social justice - who have given their time and energy towards building communities in which people’s differences are respected and all are encouraged to participate.

The Marion Dewar Annual Defender of the Public Good Award Dinner will be held on Tuesday, November 10th, 2009 at the Crowne Plaza Hotel. This year’s keynote speaker will be Maude Barlow, author and National Chairperson of the Council of Canadians.

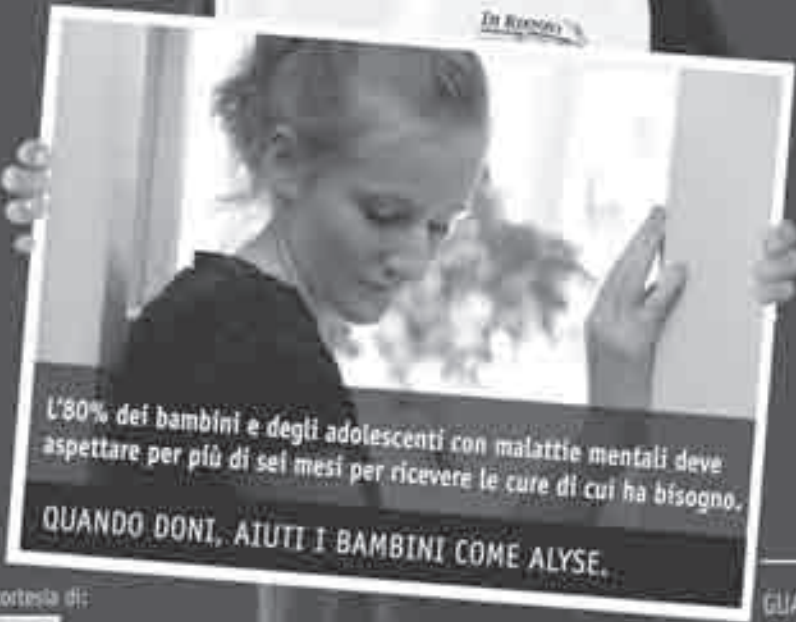
Previous dinners have been a resounding success and this year certainly promises to be likewise. Come and hear Maude Barlowe speak and listen to this year’s award nominees – what the “public good” means to them and their experiences as they have strived to achieve their goals. The evening promises to both make you think and have fun – what more could you ask?

Act now while seats are still available. For more information and to reserve your tickets (\$75 per person), call the SPC office at 613-236-9300

COME DEVE ESSERE LA TUA COMUNITÀ, SECONDO TE?

“Voglio una comunità dove la gente abbia un’istituzione a cui rivolgersi quando è nel momento del bisogno”.

— Giovanni Paolozzi, DiRienzo Grocery & Deli, Sostenitore dell'United Way Ottawa.



riscopri
LA COMUNITÀ



DONA CON GENEROSITÀ

GUARDA QUESTA STORIA E RACCONTACI LA TUA NEL SITO: unitedwayottawa.ca

SIETE PREGATI DI TELEFONARE AL: 613-228-6767

Spazio cortesia di:



IL POSTINO

V O L . 10 NO.2 NOVEMBER 2009 :: NOVEMBRE 2009

\$2.00



Village Reunion

October.16.2009

Congratulations to Paul Casagrande and Conrad Kozak



Paul Casagrande given the special award



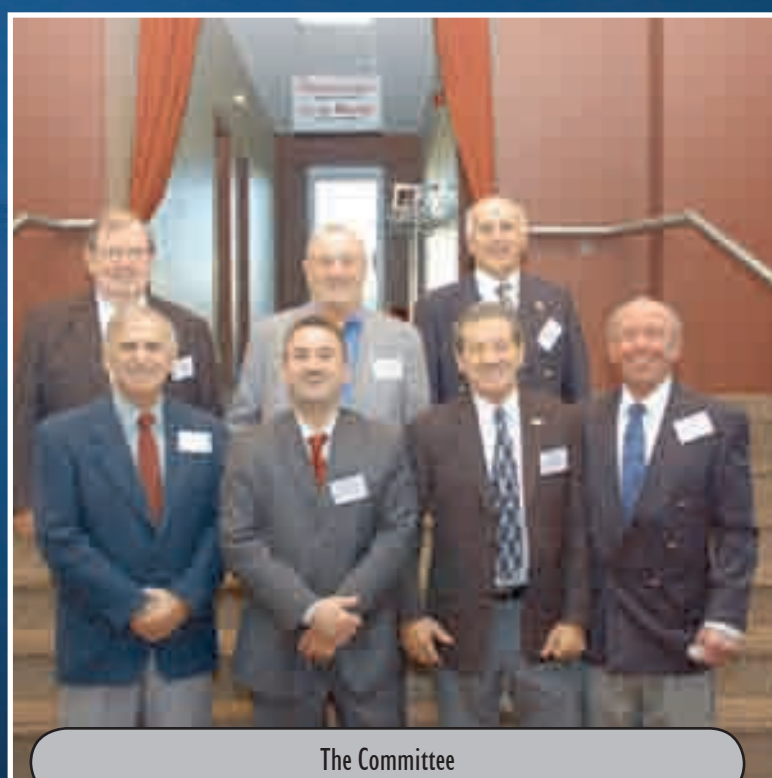
Conrad Kozak and Tony Disipio with Committee



Tony D'Angelo, Benny Colasante, and the Licari Boys with Friends



Mayor Larry O'Brien with Friends



The Committee



Ottawa Firefighters Table
Dave Smith, Marcus and Angelo Filoso, Paul Casagrande, and Friends



Central Self-Storage Ottawa
Best Rates In Town!
Safe - Secure - Central Access
613-230-1510



AIRMETRICS INC.
HEATING AND COOLING
613-235-8732
WWW.AIRMETRICS.CA