



Triangle Sons & Daughters of Italy

Serving the North Carolina Triangle since 2004

2817

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IL GIORNALE DI TSDOI

Settembre, 2023



Follow us on Facebook at
“Triangle Sons & Daughters of Italy”



And on our YouTube Channel
[youtube.com/@tsdoiyoutube7441](https://www.youtube.com/@tsdoiyoutube7441)

Please note that we take photos and videos at our events. If you do not want your image to appear on either Facebook or YouTube, you must tell the photographer at the time.

Il Giornale di TSDOI

Editor Nick Verna

Send comments or suggested materials to
nickverna14@gmail.com

TSDOI Calendar of Events

- Sep 10 – Festa Comes to Georgiana’s in Morrisville
- Sep 23 – Festa Italiana
- Oct 29 – Italian American Heritage Celebration
- Dec 10 – Christmas Dinner
- Dec 17 – Holiday Cookie Exchange
- Feb 4 - Opera

September Birthdays

This month we celebrate the birthdays of those members celebrating September:

Sam Pasquale (1), Anthony Vittorio (1), Morgan Keith (5), Vera Cicero (6), Tony Bracci (11), Diane Riccobono (12), Bob Frum (15), Joseph Smolenski (19), Anthony DiTonno (20), Dennis Nachtrieb (21), Nick Verna (21), Kerry Thompson (22), John Zimmer (23), Brenda Pulverenti (24).



Vera

Letter From the President

Dear TSDOI Members:

It’s **“Italian Festival Time”** and I’m so excited to participate in all three of them!!!!
 If you haven’t done so yet, please check your calendar and plan accordingly.

These are our upcoming Italian Festivals:

1. FESTA COMES TO MORRISVILLE AT GEORGINA’S RESTAURANT & PIZZERIA

- Sunday, September 10th (3:00 pm – 7:00 pm)
- Georgina’s, 3536 Davis Dr, Morrisville, NC 27560
- \$20 Per Person (\$10 for Children Under 12, and Free for Children Under 5)
- Entertainment, Italian Vendors, Children’s Activities, Raffles
- Reservations recommended, but walk-ins are welcome
- <https://georginasrestaurantnc.com/get-a-table/>

2. FESTA ITALIANA

- Saturday, September 23rd
- 11:00 am – 7:00 pm
- Fayetteville Street Mall, Raleigh, NC
- Entertainment, Italian Merchandise, Children’s Area
- Italian Food Vendors, Cooking Demonstrations, Italian Wines, Beer Truck, Raffles



3. TSDOI DESTINATION AMERICA: THE GREAT ITALIAN MIGRATION

- TSDOI Italian American Heritage Celebration
- Sunday, October 29th
- 3:00 pm
- Carey Jones Center, 309 Holleman St, Apex, NC 27502
- Entertainment, Buffet, Awards, Raffles, Historic Video & Tributes
- Go to the TSDOI Website for full information and registration process:
- <https://www.trianglesonsofitaly.org/events-2-2/>

Let’s Festa Together!

Don Cimorelli
 President TSDOI



 **Beat the Heat** 
TSDOI "BEAT THE HEAT" SUMMER FUN EVENT



FOOD & CULTURE

Interessante | Web Sites | Food | Culture | Places | Stories

Food & Culture highlights our Italian culture. If you have suggestions we can put it in a future newsletter, please email Nick Verna at nickverna14@gmail.com.

New Members

Please welcome **Dianne Small** who heard about us from Bob Sepe who's been our long-standing member since 2015. Thank you, Bob. Dianne was born in Los Angeles, California, spent many years in Ohio and settled in Cary to be near her parents. She is not certain where her parents were from in Italy but found out through Ancestry.com DNA, that she is 30% Italian. Dianne is a paralegal for a commercial real estate firm. She enjoys everything Italian and is looking forward to being part of our membership. Her interests and hobbies are fitness, cooking, dogs, gardening and travel. Welcome Diane at diannesmall9@yahoo.com.

Please welcome **Tony Bracci** and **Marcia Eisenberg** who heard about us from attending our recent Capri Flavors event and Facebook. Tony's heritage is from Supino. He was born in Canada and makes frequent trips to Canada to be with his aging parent. Tony is retired from a career in Information Technology Systems. Marcia is originally from the Bronx, NY and is a scientist with LabCorp. They live in Apex. Welcome Tony at tbracci@braccifamily.net, and Marcia at marciaeisenberg@yahoo.com.

Raleigh - Durham Bocce League

Raleigh Durham Bocce League is a co-ed recreational bocce league of the Premier Bocce Association. The league is open to players of all skill levels. Whether you are a beginner or have played many times, you will be glad you joined the excitement! Our main goal is to provide members with the opportunity to socialize and meet people while enjoying the game of bocce. Go to <https://raleighdurhambocce.com/about> for additional information.



Italy is gold medalist in Europe for wine tourism

https://www.wetheitalians.com/single_post/italy-gold-medalist-europe-wine-tourism



Italy is the most popular destination in Europe for wine tourism. That's according to a study

conducted by online travel company weloveholidays, which looked at a number of factors to determine which European country is best for enjoying a glass of wine.

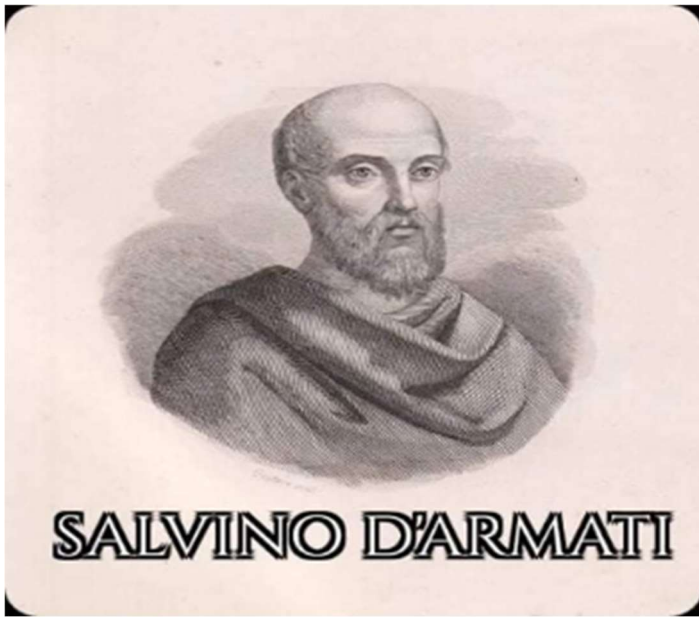
The weloveholidays study ranked a combined total of thirty-seven countries involved in the flow of wine tourism, with Italy taking the top spot on the podium, followed by France and Spain. To reach this conclusion, weloveholidays considered seven different factors.

The seven factors taken into account are: Vineyard area - The area of vineyards in hectares, in each country. Total wine consumption in hectoliters (One hectoliter equals 100 liters). Total wine production in hectoliters. The total grape production in tons (includes dry, table and fresh grapes). The total number of wines listed for each country. DWWA Awards (Decanter World Wine Awards) - The total number of gold/platinum/best wines for each country region. The total number of wine festivals for each country.

Italian Inventions

DO YOU KNOW WHO INVENTED EYEGLASSES?

An Italian invented the idea of eyeglasses in order for people to see better. Florentine Salvino D'Armati came up with the idea in 1285, while passing it to Italian monk Allesandro della Spina. Allesandro actually invented the first pair of eyeglasses in 1301. The earliest pictorial evidence for the use of eyeglasses is Tommaso da Modena's 1352 portrait of the cardinal Hugh de Provence reading in a scriptorium.



THE SAGA OF THE JACUZZIS

<https://www.nytimes.com/2023/08/11/style/the-frothy-saga-of-the-jacuzzi-family.html>



Candido Jacuzzi didn't set out to turn his last name into a global brand. Nor did he intend to power a business, though it created a family fortune, nearly tore them apart. He just wanted to ease the physical pain suffered by his son, any way he could.

The Jacuzziis were a large clan from a farming commune in Northern Italy that migrated to the US at the turn of the 20th century. Their sons studied engineering and their first real breakthrough was inventing thin propellers that were used in World War 1. They then invented the J-300 pump that created a similar warm swirl in a tub as the medical



apparatus at the hospital where Candido's son went to for relief. Candido and his brothers then combined it with a large tub to create

the Jacuzzi Hydromassage so that his son could receive the treatment he needed at home. The family then started to sell the hydromassage tub through drug stores and the rest is history.



Italian Americans in the Kitchen

This is an excerpt from the TSDOI Italian Americans in the Kitchen Cookbook.

CALABRIAN FRISELLE WITH TOMATO - PANZANELLA

Servings: 8

By Fran Giannuzzi



This is best made with tomatoes fresh from the garden ripe off the vine or the farmer's market.

Ingredients

10 Friselle Halves (found at Capri Flavor) *
1 ¼ C Fresh Cherry Tomatoes
¼ C Wine Vinegar
Salt
½ C Extra Virgin Olive Oil
Chopped Basil Leaves

Directions

Soften the friselle with water and vinegar. Season with chopped tomatoes, olive oil, salt and basil leaves.

You can add roasted peppers, olives, onion, garlic, and even cooked sausage.

Friselle keep fresh for weeks in your pantry.

Note: If you can't find friselle, split a chunk of focaccia loaf in half, toast it well in the oven and then break into small pieces.

TOMATO ONION TART

Servings: 8

By Vivian Dewey



Ingredients

1 Ten Inch Pie Crust (unbaked)
4 Large Tomatoes (ripe)
4 TBS Unsalted Butter
2 Large Onions (sliced)
2 TBS Fresh Parsley (chopped)
½ tsp Fresh Basil (chopped)
1½ Cups Gruyere or Swiss Cheese (grated)
1 TBS Flour
Salt
Pepper

Directions

Roll out pie crust to 10" and put in a pie plate.

Chop 2 tomatoes and sauté in 3 tablespoons of butter until soft, about 5 minutes: cool.

Sauté onions in remaining butter for 5 minutes or until transparent, stir in basil and parsley.

Mix cheese and flour and spread evenly in pie shell.

Spread cooked tomatoes over cheese.

Spoon sauteed Onions around edge of tart.

Slice remaining tomatoes into circles and place in a ring on tart.

Sprinkle with salt and pepper.

Bake for 35-40 minutes or until the crust is brown.