



# Jacksonville ITALIAN AMERICAN CLUB

Monthly Newsletter  
Established 1951



Volume 22 Issue 199

Aprile/April 2017

## MESSAGE FROM THE PRESIDENT

Tempus Fugit! (paraphrased – how time flies when one's having fun).

The Feb. 17th Dinner/Bingo night, sponsored by Joe & Georgette Cornello, brought out an assortment of pizza styles to suit people of all ages. Some 21 pizzas were consumed even before the ovens were shut down for the evening.

Annually the St. Augustine DCCW hosts a Fashion Show and dinner at St. Matthews Catholic Church. This is a fundraising event that benefits the Camp I Am Special youth. On March 4th our Club provided food to some 293 guests. Several Club Members spent Friday and Saturday preparing, transporting, and providing dinner to nearly all who were in attendance. Many thanks to the Club Members who helped make this a very successful event.

Thanks to a plethora of volunteers, the St. Patrick's Day General Meeting/Dinner (March 12th) went off without a hitch. I have received many compliments on the dinner, soup to nuts. Jack Webb once again entertained by bagpiping some wonderful Irish Ballads. Peggy Rose then demonstrated some Irish dancing that several of us attempted to follow. A beautiful day it was. ERIN GO BRAGH.

The below group of Member volunteers provided their time and talents needed to create a great atmosphere that is most evident during the event(s) that they help to produce. The period covered are late Feb. to mid-March.

Carolyn Beach, Peter Calabrese, Mella Carroll, Pete Carroll, Lucy Cortese, Richard D'Atrio, Sammy D'Atrio, Joy Fashauer, Madaline Gagliano, Cirino Lombardo, Melanie Matrascia, Gina Mielech, Anna Mullaney, Gabe Nero, Peggy Rose, Vinny Russo, Sandy Smith, Linda Springsteen, Anne Stepp, Andre Varunek, Vinny Zammataro

Chi fa falla, e chi non fa sfarfalla (Those who act make mistakes; and those who do nothing really blunder).

Ciao,

Mario

E-mail: [mfcortese@att.net](mailto:mfcortese@att.net)

**Congratulations to our March Volunteer of the Month Winner, Mario Divasta !**

**Come and Enjoy Italian Hospitality • Food • Games • Music • Fun**

## BOOSTER CLUB

### PLATINUM TIER - \$100

Mario Cortese 1/18  
Lucy Cortese 1/18

### DIAMOND TIER - \$50

Vincent Zammataro 6/17  
Cydelle Mendius 6/17  
Jamie DeMasi 8/17  
Vincenzo & Rose Sicari 12/17

### GOLD TIER - \$25

Ann Barni 6/17  
Sandy Smith 6/17  
Mena & Lou Vesce 2/18

**Thank you to all the members who continue to support the Booster Club. Your donation helps with the cost of printing and mailing the Newsletter. Grazie.**

### OFFICERS

Mario Cortese  
*President*  
210-6033

Angelo Giardino  
*Vice President*

Lucy Cortese  
*Treasurer*

Gina Mielech  
*Asst. Treasurer*

Vacant  
*Recording Secretary*

Father Tom Cody  
*Club Chaplain*  
704-8200

### BOARD OF DIRECTORS

Peter Calabrese

Tony Di Benedetto

Peggy Rose

Anne Stepp

Mena Vesce

Vinny Zammataro

### Get Well

Carol Di Benedetto \* Patrick O'Neill

### Thinking of You

John Koch (Past President of the IAC) \* Edda Tasso

### Brainstorming with the Young

Friday, April 7, 2017 \* 6-8 PM

President Mario Cortese wishes to discuss potential Youth Group Club Activities

Parents/Grandparents are encouraged to participate  
President's Message soon to follow with event details  
Hot Dogs/ Pizza/ Soft Drinks provided by the Club

**FOR CLUB RENTALS,  
PLEASE CALL ANNE STEPP @ (904) 535-6339**

**Jacksonville Italian American Club**

**THE ITALIAN AMERICAN CLUB PHONE NUMBER IS (904) 586-2616**

**CALENDAR OF EVENTS - APRILE/APRIL 2017**

DOMENICA	LUNEDI	MARTEDI	MERCOLEDI	GIOVEDI	VENERDI	SABATO
						1
2	3	4	5 Board Meeting	6	7 Kids Meeting	8
9 General Meeting	10	11	12	13	14	15
16 Easter	17	18	19	20 Yard Sale Prep	21 Yard Sale Prep	22 Yard Sale
23	24	25	26	27	28 Pasta & Bingo	29 Club Rented
30	31					

**For those interested in Bocce please contact Peter Calabrese at [IACbocce@aol.com](mailto:IACbocce@aol.com)**

**Jacksonville Italian American Club**

**GENERAL MEETING**

Sunday, April 9th, 2017 @ 1:00 PM

**MENU:**

Bruschetta, Pasta Primavera/Sausage, Bread, Salad, Ice Cream Dessert, Decaf Coffee, Tea



**HOST:**

Mario & Lucy Cortese



**DONATIONS:**

Members: \$13.00 \* Non Members: \$17.00 \* Ages 8 – 17: \$5.00\* Under 8 – Free\*

**RESERVATIONS:**

Use sign up sheets at club or email Mario at [mfcortese@att.net](mailto:mfcortese@att.net) or call (904) 586-2616  
no later than 6:00 PM, April 6th, 2017



**Pasta & Bingo**

Friday, April 28th, 2017 @ 6:30 PM

**MENU:**

Spaghetti/Meatball, Garlic Bread, Salad, Cake, Decaf Coffee, Tea

**HOST:**

Mario & Lucy Cortese

**DONATIONS:**

Members: \$7.00\* Non Members: \$11.00 \* Ages 8 – 17: \$3.00\* Under 8 – Free\*

**RESERVATIONS:**

Use sign up sheets at club or email Mario at [mfcortese@att.net](mailto:mfcortese@att.net) or call (904) 586-2616  
no later than 6:00 PM, April 26th, 2017



**APRILE/APRIL BIRTHDAYS  
BUON COMPLEANNO!**

- 7 Miguel Freay
- 13 Anthony D'Aleo
- 20 David Burroughs
- 24 Theresa Gambardella
- 25 Bernice Mobilia
- 25 Georgianne Pionessa
- 27 John Dadabo
- 28 Linda Springsteen
- 28 Josephine Wilson
- 30 Ralph DeCicco
- 30 Ron DeCillo

**APRILE/APRIL ANNIVERSARIES  
FELICE ANNIVERSARIO!**

- 6 Maurice & Patti Cooper
- 8 Michael & Melanie Matrascia
- 8 Wayne & Linda Oberti
- 8 Jim & Doreena Ranieri
- 12 Roger & Deborah Pintaure Ezell
- 27 Anthony & Carol Di Benedetto
- 30 Pete & Mella Carroll

**Advertise your company or service in the  
IAC newsletter**

**Rates: \$25/month or \$300/annual  
for business card size ad**

**\$100/month or \$1200/annual for ½ page ad  
\$200/month or \$2400/annual for full page ad  
Contact: Lucy Cortese [Igcortese@att.net](mailto:Igcortese@att.net)**

**JoAnn Leigh Gramm, P. A.**  
Attorney at Law

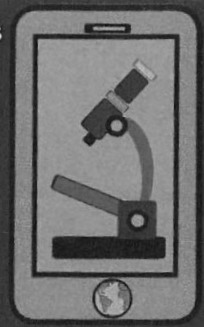
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**UPCOMING EVENTS!!**  
Mark Your Calendars!

**UPSCALE RESALE ITALIAN STYLE** - Saturday April 22, 2017

Get ready for IAC's giant yard sale. We need your unwanted treasures and gently used items by April 20th for the success of this event. Volunteers are needed to donate baked goods, serve food, assist customers and collect money.

April 20: Sorting/pricing; April 21: Event Set-up; April 22: Yard Sale 8am-5pm

Chairs: Lucy Cortese and Peter Calabrese

**VICTORY CASINO CRUISE** - Saturday, May 6, 2017

Calling lucky ladies and gents for a gambling cruise trip to Port Canaveral. Great fellowship on the air-conditioned bus drive--bring snacks and drinks to share. Fees include bus trip, cruise fare, buffet and gratuity, entertainment, free drinks while gaming, taxes and port fees. \$55 payable by April 20th. Picture ID required.

Chair: Anna Mullaney

**NIGHT AT THE BALLPARK** - Friday June 16, 2017

Join your IAC family for a fun night cheering the Jumbo Shrimp Baseball team. 3B Lower Deck is reserved for our club. Buffet 6:00-7:30pm and game starts at 7:00pm. Admission, food and fireworks for \$20. Payable by June 1st.

Chair: Lucy Cortese

**NIGHT AT ALHAMBRA** - Friday, August 4, 2017

Enjoy the ever-popular show ANNIE with your IAC family. A special evening including great food, award-winning musical, tax and gratuities for \$ 59. RSVP and fees payable by July 15th.

Chair: Lucy Cortese

## In Your (Italian) Easter Bonnet With Spaghetti Upon It

One of my fondest memories during Easter is making the pupa con l'uova, that is, the cookie egg basket. From making the hard boiled eggs, then coloring them, then making the dough and assembling the "basket" it was a special process and special times. It was our tradition to eat these deliciously wonderful Italian treats on Easter morning. My dad was not the baker in the house but he loved to watch over his family make these specialties. Over the years I have tried to keep up with this tradition as well, in memory of my father, but I am not as diligent at it as I would like but when I do it always brings back those special memories. ~ **Rose Ann Sicari**

My Easter tradition is going to the graveyard on Mandarin Rd. by my church for sunrise service at 6:00 a.m. Torches are lit by Boy Scouts so we can barely see our way to the site for this service. All is very still and quiet, people who arrive only speak in whispered tones. We begin in the dark with prayer and soft singing (as some of us have flash lights to see the program and words for a few songs). Toward the end of the service the sun comes up with birds singing in the trees we now can see the tombstones all around us. I always feel like Mary who went to anoint Jesus and saw the stone rolled away, because he has risen, and we answer, "He has risen indeed". ~ **Sandy Smith**

Easter time always meant Mama was busy in the kitchen, usually with me by her side, baking a sweet yoke dominated Easter Bread made into various shapes and sizes. I was particularly fond of the basket shaped items that contained a boiled/colored Easter egg in it (*I always wondered why they didn't explode in the baking process*). Of course the Church related family egg hunt that featured candy and chocolate rewards meant nothing to me. ~ **Ralph DeCicco**

My Mother would make what we called Easter Pie, which I still do every year. It's a light crust that you make and you layer prosciutto, soppressata, salami, mortadella, ricotta, sliced hard boiled eggs and mozzarella/provolone cheese. Once you have several layers you put a crust over the top and bake in the oven until done and finish it with a egg wash. This gives it a beautiful golden color and the aroma of this fills the house. My mother would make this in Holy Thursday or Good Friday so obviously you couldn't eat it on Friday with lent but 1 min after midnight my dad and I would be up and slice a piece of it and enjoy together. I still get up on Saturday after midnight and enjoy a slice. ~ **Jim Ranieri**

Italian American Club of Jacksonville  
2838 Westberry Road -or-  
P.O. Box 600725  
Jacksonville, FL 32260  
(904) 586-2616/www.iacofjacksonville.com



**April 9th - General Meeting**



**April 28th - Pasta & Bingo**

