



Club Culturale Italiano, Inc.

P.O. Box 14104, Albuquerque, New Mexico 87191
www.clubculturaleitaliano.org
DECEMBER 2018

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UPCOMING EVENTS

CHRISTMAS PARTY



December 16, 2018, Sunday
1:00 pm

Our Lady of Sorrows Church
302 S Camino del Pueblo
Bernalillo, NM.

Bring a main dish or side dish to
serve at least six people.

Also bring a wrapped gift for a boy or girl
with the child's sex & age listed on the gift.

For more Information call Joann Zito
(505) 504-4789.

ATTENTION MEMBERS GENERAL MEETING

December 6, 2018, 7:00 pm

**NORTH DOMINGO BACA
MULTIGENERATIONAL CENTER**
7521 Carmel NE, Albuquerque, NM

Beverages & dessert will be provided.

Directions from I25 North

Take exit 232 towards Paseo Del Norte E
Merge onto Pan American NE Frontage
Turn first right onto Paseo Del Norte NE
Turn left on Wyoming Blvd. NE
Take the second left onto Carmel NE

Directions from I25 South

Take exit 232 towards Paseo Del Norte E
Merge onto Pan American West Fwy NE
Take the first left onto Paseo Del Norte E
Turn left on to Wyoming Blvd. NE
Take the second left on to Carmel NE

HELP WANTED

Maria Berry at (505) 281-0743 is
looking for someone to schedule and
run the Saturday meetings at Scalo
Northern Italian Grill. It's great to get
together once a month, so please
volunteer.



BOCCE

BOCCE PRACTICE

December 6, 13, 20, 27, 2018,
Thursdays, 2:00 pm

N. Domingo Baca Park
7521 Carmel Ave NE, ABQ, NM
(505) 764-6475

Bring your own Bocce balls.

BOCCE TOURNAMENT

December 15, 2018, Saturday
2:00 pm

N. Domingo Baca Park

Information: Call Joe Marchese 294-6988

2019 CALENDAR

Mar 12 - 17 - Italian Film Festival,
Highland Theater, 4804 Central Ave
SE, Abq NM 87108. See Festival
site. Cost varies.

Mar 24 - St. Joseph's Feast, First
Unitarian Church, 3701 Carlisle
Blvd NE, Abq, NM, 1:00 pm.

June - Picnic, Hidden Valley RV
Park, 844-NM333, Tijeras, NM,
(505) 281-3363. Date to be
determined.

September - Picnic, North
Domingo Baca Park, 7521 Carmel
Ave NE, Abq, NM 87113, (505)
764-6475. Date to be determined.



Club
Culturale
Italiano, inc.



BIRTHDAYS

Maria Amato – December 5th
Christina Baccini – December 7th
Paula Papponi – December 18th
Connie Santangelo – December 21st
Dorothy Trafton – December 21st
Rosalba Maniaci – December 28th
Anna Rumschik – December 29th

ANNIVERSARIES

Dennis & Lynne Peckinpaugh – December 22nd
Maria & Bob Berry – December 26th

GET WELL

Our wishes and prayers for a swift recovery go to Dennis Peckinpaugh.

OUR MONTH'S THOUGHT

"...I bring you good news that will cause great joy for all the people. Today in the town of David a Savior has been born to you; he is the Messiah, the Lord." Luke 2:10-12

YOU TUBE VIDEO OF THE MONTH

Pavarotti - Gesu Bambino

<https://www.youtube.com/watch?v=nVPyOZFaecs>

To listen to the You Tube video, copy or type the You Tube address listed above in the internet address bar and press enter.

DUES

Please don't forget to pay your dues on January 1, 2019. We depend on the dues. Please mail your dues to our PO Box or bring them to our January 2019 meeting, we would love to see you there. Dues are \$50.00 for couples and \$25.00 for singles.

CLUB MEMBERS:

If you would like to submit information (articles, recipes, news or other items) to Il Giornalino, please email it to:

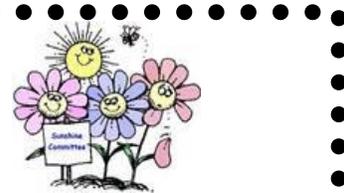
Jennifer Murphy

Email: jenmurphyzq@yahoo.com

Subject line: Information for Il Giornalino

Please be sure that all printed information submitted is legible and ready for print. No faxes will be accepted. **Deadline is the 15th of each month.**

The advertisement rate for Il Giornalino for non-members is \$50.00 per year.



- If you know of a member in need of a
- Get Well, Sympathy, any special
- occasion card, or just a phone call;
- please call **Jennifer Murphy** at 822-
- 1806
-
- As the Club's Goodwill Ambassador,
- Jennifer will extend a greeting on our
- behalf.

PIZZA – IN TOKYO?

According to CBS Sunday Morning on November 11, 2018, now some the tastiest pizza is being made in Tokyo. Yes, I said Tokyo. Here's how.



Tsubasa Tamaki

Tsubasa Tamaki is a pizza maker who has never set foot in Italy. "Of course, I would like to visit Italy," said Tamaki. "But in my mind, I want to focus on creating *Japanese Neapolitan* pizza." He uses the traditional brick oven with an open fire; the firewood heats the oven to a red hot 900 degrees. What makes Tamaki's pizza Japanese? Well, he throws a salt punch, a handful, directly into the oven, where the pizza is baking, to enhance the flavor. He also pushes the pizza closer to the fire, closer than Italians do, in search of the perfect burned edge. But what really sets Tamaki's pizza apart is the handful of Japanese cedar chips he tosses in at the last minute, which smoke the oven and glaze the dough with a slight bitterness.

Just 10 months after Tamaki opened the doors of Pizza Studio Tamaki (or PST), the famed Michelin guide was already recommending his pizza. Perhaps more importantly, it's kid-tested and mother-approved.



Example of Japanese Pizza

"I never thought I would say this coming from close to New York, in New Jersey," said one woman. "I think pizza here in Tokyo is better than a lot of the places in the U.S."

But if Tokyo has become an unlikely pizza mecca, it's thanks largely to a restaurant that opened more than two decades ago, called Seirinkan. Its owner, Susumu Kakinuma, studied pizza making in Naples and brought it home to Tokyo. To this day, he serves only two kinds of pizza, the original "M & M's": the margherita and the marinara.

Still, how can Italian pizza be a success in Toyko? Why would pizza appeal to the Japanese taste? Some think the answer lies in the culture of Japan - the exactness, the striving for perfection – that makes pizza in Japan work. One person said, "Japan has a history and a culture of valuing commitment as a way of defining success – not necessarily connecting success with making the most number of pizzas, but making the best pizzas as well as you can make them."

CHRISTMAS TRADITIONS

Tree of Light



The ceppo known as The Tree of Light is a wooden frame with a pyramid shape; it has several feet high and supports many shelves in its several tiers. The ceppo has like bottom a manger scene and on the shelves above are placed small gifts of fruit, candy and presents. It is also beautifully decorated with gilt pinecones, colored paper, little candles and pennants. At the top is placed a star or a small doll. The ceppo is in the old Tree of Light tradition which became the Christmas tree in other countries

Urn of Fate



With the family gathered on la Vigilia (Christmas Eve), the day of il cenone (light eating in preparation for the holiday) draws to a close. No meat is eaten on this day, but the traditional evening feast of fish and vegetables leaves no one hungry. Afterwards, the family waits expectantly to draw a gift from an ornate bowl

known as the Urn of Fate. Although an empty box or two may lurk and result in a sad face of fate, each family member is eventually rewarded with a small gift drawn from the bowl before departing for Christmas Eve mass.

Prepared by Jennifer Murphy

References

- <https://www.cbsnews.com/news/tokyo-pizza-makers-a-slice-of-japan/>
- <https://www.pinterest.com/pin/376332112585097562>
- <https://italoamericano.org/story/2017-12-15/christmas-in-italy>

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December 2018

Club Culturale Italiano



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