

# SEATTLE TRENTINO CLUB

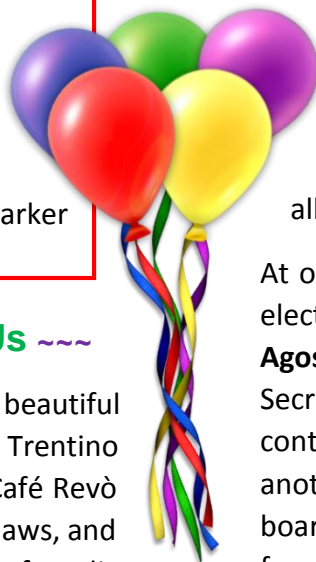
*Celebrating the customs, languages, music, food and traditions of Trentino!*

## March 2015

### 2015 BOARD MEMBERS



- *President* – Mary Beth Moser
- *Vice-president* – Jan Agosti
- *Secretary* – Gary Piazzon
- *Treasurer, Past President* – Joan Barker



### ~~~ Happy Anniversary to Us ~~~

*Bella Primavera!* Five years ago on a beautiful spring day, March 20, 2009, our Seattle Trentino Club was born. A group of us met at Café Revò in Seattle to share ideas, discuss the bylaws, and vote on a board. We are grateful to the founding members, especially to **Joan Barker, Bruce Johnson, Anne Zadra, Dan Zadra, and Sophia Goff**, for initiating our club. Since that date, the Seattle Trentino Club (*Circolo Trentino di Seattle*) has hosted a Polenta Picnic and a La Befana/Christmas party each year. We continue to find new members who were born in Trentino, have an ancestral

connection there, or hold a cultural affinity to this part of Italy. Although we are relatively young, compared to some long-standing *circoli* around the world, we are holding the vision for an enduring future. We are archiving our documents and photos so that we will remember our group's past and can benefit from our lessons learned as we grow. Most of all, our intention is to have fun!

At our annual membership meeting in January, we elected two new officers. Congratulations to **Jan Agosti**, vice president, and to **Gary Piazzon**, Secretary – welcome to the board! **Joan Barker** will continue as treasurer. It is an honor for me to serve another year as president. Thank you to outgoing board members: **Shawna Gibson**, who has served for several years and **Dana Deseck-Piazzon**, our former vice president. We appreciate your service!

In the past months, I have received emails from people in Berlin, Colombia, Trentino, and Oregon. Let's continue to find each other. The friendships we make through our circle draw upon deep roots of shared ancestry and values.

With connection, *Mary Beth Moser*

### \*\*\*\*\* Save the Date \*\*\*\*\*

**Annual Polenta Picnic – Saturday, August 8, 2015, 1:00 – 6:00 pm at Des Moines Marina**

Plan to attend this annual event with fresh-cooked polenta at the beautiful Des Moines Marina! While, in past years we have hosted this event on a Sunday, we could secure our reservation more easily this year on a **Saturday**. Please feel free to invite your relatives from out of town to the beautiful Northwest. We would love to have them share in the polenta-making experience!

# Recent Events



Magical presence of Babbo Natale (Bruce Johnson) and Elijah Cortez-Johnson

**Christmas/La Befana Party, January 4, 2015** The Seattle Trentino Club gathered for our annual La Befana party at the Tyee Yacht Club in Seattle. Although it was a cool gray day outside, inside the atmosphere was festive and bright. There was plenty of time for visiting, eating, singing, and exchanging gifts. Although our numbers were smaller than past years, it felt intimate and rewarding. Babbo Natale arrived as promised, followed by La Befana, who swept in with candy for everyone. There is a feeling of magic that enters the room with their arrival. **Joan Barker** and **Bruce Johnson** seem to embody the role of “gift-givers” even when they are not in their beautiful costumes. Following our annual tradition, **Dana Deseck-Piazzon** read the La Befana story while we passed gifts around a circle. Although we did not have time to play Filò Bingo, created by **Dianna Piazzon**, we will do it next time. **Andrea Callegari**, president of Il Punto, gave a short presentation about the new Italian Cultural Center. (See more information later in the newsletter.) Afterwards at our annual all-member meeting, we elected the Board Members for 2015. Thanks to all of you who came!

We have a fantastic group of members.

A big thank you to everyone who helped (which was **everyone!**) We are especially grateful to the FABULOUS FOOD COMMITTEE: **Anne Zadra** and **Colleen Barker-Henry**, who prepared and displayed the food offerings in a beautiful and timely way. **Maggie Newhouse** and



**Celeste Barker-Henry** helped with set up, decoration, and clean up. **Rich Rotruck** was there from start to finish, along with **Anne Zadra** and **Joan Barker**. The food and beverages were delicious, and included **Grant Rauzi's** homemade salami, **Joan Barker's** crauti, and **Dianna and Gary Piazzon's** zelten for dessert! We will use the donations by **Grant Rauzi**, **Dan Kalstad**, and **Dan Zadra** as extra special gifts. We appreciate the music-makers: **Joan Barker** on accordion, **Bruce Johnson** on violin and **Clarissa Szabados** who led us in song.



Joan is implementing **Dan Kalstad's** wonderful suggestion to post a Trentino song every month on Facebook for us to learn – check out the postings: *La Montanara*, *Mamma dammi cento lire*, and *Quel mazzolin di fiori*. If you are not on Facebook, we can email the link to you.



## More Photos – and a Recipe - from La Befana/Christmas Party



*Andrea Callegari at registration with Mary Beth Moser and Dana Deseck-Piazzon*



*Anne Zadra and Denny Johnson*



*Joe Zuech surveys the festive beauty of the gathering*



*Colleen Barker-Henry, Denny Johnson and Patti Corcoran, Elijah Cortez-Johnson, Celeste Barker-Henry, La Befana, Babbo Natale*



*An intimate gathering at the beautiful Tyee Yacht Club with Kathy Rauzi, Dan Kalstad, and others (photo by Grant Rauzi)*



*Madison Inama-Ferguson and La Befana*



*La Befana (Joan Barker) with Miranda, Matthew and Mary Inama-Ferguson, Gary Piazzon, Dianna Piazzon, Rich Rotruck*



*Dorothy Whitney, Lynne Kalstad, Dana Deseck-Piazzon, La Befana*



*Dana Deseck-Piazzon reads the story of La Befana (photo by Grant Rauzi)*

## ~~~~~ Joan Barker's Crauti Recipe ~~~~~

Empty a jar of sauerkraut into a colander and rinse it thoroughly and let drain. Peel, halve, then thinly slice and cut into smaller pieces, a sweet onion (Vidalia or Walla Walla). Take some mild Italian sausages. Simmer the sausage in 1/2" to 3/4" of water for 10 minutes or so in a skillet, then pour off water and heat to drive off remaining liquid. Add some olive oil to the pan and brown the sausages on all sides, then slice them into approximately one-inch slices and brown each cut side of those. Remove the sausage and add sliced onions to the pan, stirring until slightly browned, then dump the sauerkraut in and allow to brown a little while you peel and grate either golden delicious apples or sweet pears, adding them to it and stirring to mix all ingredients well. Add the sausages back and combine, then place mixture in an appropriately-sized casserole, adding a little left-over white wine, and bake at 350° until thoroughly heated. I usually bake it for around an hour, uncovering it the last ten minutes.

*Submitted by Joan Barker, by popular request!*

**Member Dinner at Il Fornaio Restaurant, January 24** – In celebration of regional Italian food, 22 STC members met for dinner at Il Fornaio restaurant in downtown Seattle. It was a great occasion to gather and visit! Thank you to member **Mary Inama-Ferguson** for organizing the event. If you know of a good Italian restaurant that can accommodate our group, and you would like to initiate and organize a similar event, let us know! This was a very popular event.

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## **Congratulations to Samantha Cristoforetti, the First Italian in Space – from Val di Sole**

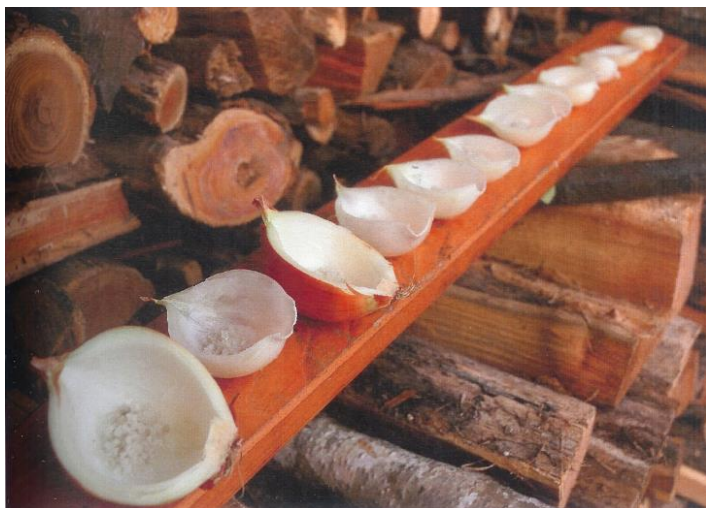
Excerpted from an ITTONA (International Tyrolean Trentino Organization of North America) Facebook post:



“For those that do not know it, we now have a Trentino in space. The first Italian astronaut is Trentino! On November 23, 2014, Soyuz TMA-15M carrying Samantha and two other astronauts launched from the Baikonur Cosmodrome, Kazakhstan. It successfully docked at the International Space Station roughly six hours later. Samantha Cristoforetti grew up in Malè in the Val di Sole. During an interview, she apparently said that what motivated her to join the European space program was looking up at the stars when growing up in Malè in the Val di Sole. . . . Samantha studied in Bolzano and Trento and graduated from the Technical University of Munich with a degree in Mechanical Engineering. She studied at the École nationale supérieure de l'aéronautique et de l'espace in Toulouse, France, and at the Mendeleev Russian University of Chemistry and Technology in Moscow, Russia. She also graduated in Aeronautics Sciences at the Italian Accademia Aeronautica in Pozzuoli, becoming one of the first women to be a lieutenant and fighter pilot in the Italian Air Force. Cristoforetti is fluent in Italian, English, German, French and Russian.”



## Onions of Divination – What Will the Weather Be for 2015?



From *Beyond the Threshold of Time*, by Alberto Folgheraiter, page 11

On the evening of January 25, some of us placed onion shells outside in a line, with salt inside, one shell for each month. We left them overnight and in the morning checked the salt in each shell (dry, humid, or dissolved) an indication of the relative humidity for that month: dry, humid, or completely rainy. So what will our weather be here in the Seattle area?

One report is from **Shawna Gibson**, north of Seattle, WA:



"I did the onions, it was very interesting! I interpreted the salt to mean we are going to have some pretty wet summer months April, July, October and December. January looks pretty dry, for the rest of it. "



The use of onions in order "to guess" the course of the seasons was popular all the way up to the middle of the twentieth century. Thus it was written in 1914: "Take one or more onions, of the more developed ones; cut them in half vertically, then strip them with diligence. Of the shells or cups thus obtained twelve of the best ones will be chosen, in which a pinch or two of common salt will be placed. Thus prepared, they will be exposed, on the evening of the 25th January, the day of Saint Paul, out on the windowsill, in a straight line, and each one of them will be given the name of one of the twelve months of the year beginning with January. [...] in the morning they will be visited a bit at a time; and according to whether the salt placed in them is dry, humid or dissolved, in the single cups, the relative month will be dry, humid or completely rainy. Thus register everything in the book of your... memories; and throughout the year make your good comparisons and if the outcome will not correspond, blame it on... the weather". (E. Gremes, 2009)

Let's hope for good weather in August for our picnic! The salt reading looks promising!

# Upcoming Events

- **Canederli Cooking Demonstration** – We plan to have a canederli cooking demonstration in the spring with Joan Barker. We'll keep you posted via email when the date and place are determined.
- **Annual Polenta Picnic - Saturday, August 8, 2015 1:00 – 6:00 pm** at Des Moines Marina, Des Moines, Washington. Evite and email invitation to follow.
- **Castagnata** – Autumn trip to **Bernardo Nella's** chestnut farm in Oregon to celebrate the chestnut harvest: date to be determined.

## Ideas for Possible Events

Please contact us if you have ideas for activities and thank you to those of you who have shared ideas and are implementing them. Our goal is to offer opportunities to gather more often as well as to learn about and celebrate our culture. Some ideas for local events this year include:

- Bocce playing at Von Trapps on Capitol Hill in Seattle
- Wine tasting with Chris Zimmerman, local importer of wines from Trentino/Alto Adige
- Family history night where members share our stories
- Filò BINGO! – **Dianna Piazzon** has created this fabulous game based on dialect and Italian words from our cultural traditions found in the Filò Magazine.

**Do you have access to a clubhouse with a kitchen or know of a venue for some of these events?** Let us know! We would also like to offer demonstrations of traditional foods and other crafts by our members. Please contact me at: [mbmoser@comcast.net](mailto:mbmoser@comcast.net)

**THANK YOU to all of you who have sent in your 2015 dues! The support of members makes all the difference to our ongoing success. See the last page of the newsletter for information on how to pay.**

# Letters Received from Members and Others

- **Trentino man searching for descendants of immigrant relative Giuseppe Leonardi, likely having lived in Seattle and Sedro-Woolley, and died in Cle Elum, Washington in 1955.**

[Translated by Editor from Italian]

Thank you for your kindness and concern in giving me news of my grandfather **Giuseppe Leonardi** - I will give the information requested. You can include my message in your newsletter with my email address.

My grandfather was born in **Meano (Trent)** on 26/04/1870 when it was Austria. The date of death should be the one you mentioned. The father's name was **Matthew**, mother **Rosa Andreolli**. He arrived at Ellis Island on 11/26/1904 registered under number 21 on the ship manifest of the ship Philadelphia departing from Southampton. Married **Francisci Amabile**. He had two sons David and Camillo (my father), born on 29/07/1904 in Meano. In the census of 1910, a certain **Dewitt Leonardi** appears, is it possible to obtain news from some of his descendants? Thanks and best regards.

Giorgio Leonardi, Via della mantovana 2, 38122 – Trento, Italy [nardigea@hotmail.it](mailto:nardigea@hotmail.it)

- **Stories from the past – excerpts from correspondence with Ruth Marcotte in Modesto, CA about Val di Non, Colorado, and Montana**

Dear Mary Beth,

Thank you for sending the delightful book [*La Festa della Signora Polenta, Mrs. Polenta's Party*]

The trees above the piazza in **Arsio, Brez, Trento** were planted when my grandfather was eighteen years old. He helped plant them before he moved to the USA. Before he was old enough to know about it, the Germans offered jobs to the men of that area who knew how to tunnel through the mountains. They needed them to build the railway through the Alps in their nation. Many of the men from Val di Non worked in mining operations all over the world. There is a monument in **Brez** that is dedicated to those natives who died in Germany and elsewhere. The next thing the Germans needed were trees / timber for the railway. They did not want to cut down their own trees. So they offered good money to the poorer people of our valley for their trees. By the time my grandfather was eighteen the hills were nearly bare and not very pretty. They began to plant apple and other fruit trees as well as evergreens. I have a post card that my great grandmother sent to my grandfather so he could see the tiny trees all over the hill behind the piazza. Val di Non actually had fruit trees growing in various areas when my grandfather was growing up there. They just planted them where they had not been in the past. When I visited cousins there in 1979 there were apple and pear orchards everywhere. The area was beautiful again. Val di Non was known as the fruit basket of the Trento region. Both my grandfathers were born and raised in Val di Non. And they both walked over the Fondo Pass into the German side of the Alto Adige where they worked for the Germans. At that time even young children would go there and work all summer on a farm. My grandfather told me that he did this. He earned enough material for his mother to make three shirts for him to wear to school in the fall. It was long hours and hard labor.

When Joan Barker started the Trentini group in Washington, somehow she got hold of my name and e-mail address. I was the benefactress of the Dante group in **Pueblo, CO** in the late 1970s. I helped start a school for the Italian language and culture at our parish (Holy Family) and took part in planning a trip to Italy for 45 people in 1979. A cousin of mine from the Seattle area in Washington was living in Oklahoma not far from my parents. She is the one who introduced me to the Trentino nel Mondo and the books written by Fr. Bonifacio. The Italian Franciscan priest who taught the Italian language and was the tour director for the trip moved to Rome shortly after our trip. He got the first book that Fr. Bonifacio wrote and sent it to me. He was from the Piedmont region....as are half my relatives. The other half are Trentini. He knew that I would enjoy that book and had a right to have a copy.

After we moved from Pueblo, CO to **Billings, MT** the USA president, a **Mr. Pellegrini**, of Trentini nel Mondo contacted me. . . . Mr. Pellegrini wanted me to help get the book out to the Trentini in MT and any of my relatives. He actually wanted me to start a chapter in Billings. I put a copy of the book in the local library and an article in the newspaper, which included my telephone number. I heard from numerous people from about a 500 mile radius. Some of them were actually from Austria. I had a very detailed map of the Trento region and some of the surrounding areas. So I was able to help people locate their villages. I gathered a group of people to see the video after meeting a young woman who was teaching Italian in the area. We even had an Italian dinner at our house. But no one seemed to want to start a group. I was working and much too busy to be the president of another group.

**Father Bonifacio Bolognani** better known as Fr. Boni (or Bonnie) to many people who knew him and were interviewed by him years ago. He decided to find out how the descendants of the Trentini were doing. So he made trips to the USA and other places as well. The result was more than one book that contained the history of the Trento/Alto Adige area and stories about numerous families who immigrated to America and other places in the world. Some of the immigrants told their own story and other stories were told by their descendants. The books contained a lot of pictures. He even made videos. These used to be available from the Trentino nel Mondo. [EDITOR'S NOTE: The book, of *A courageous people from the Dolomites : the immigrants from Trentino on U.S.A. trails*, is available at <http://www.mondotrentino.net/multimedia/>]

A cousin of mine, who is a professor at a university, wrote the history of Val di Non. It is a big book with many photos and written in Italian. He included a section with all the *cognome* (surnames) of the people who have inhabited that valley for centuries. He even traced them as far back as he could find. Most go back into the 1400s but some can be traced back as far as the 900s. This book is not easy to obtain. I have a copy that had belonged to a late cousin of ours. I do not know if it has been reprinted after the first printing. . . .As I said I do not believe it is available in America. He probably had it printed at the university where he teaches. My late cousin, **Adelia Menghini**, sent her copy to me many years ago. [The name of the book is:] *BREZ, Storia Di Una Comunita*, by **Bruno Ruffini** (circa 1993). Bruno is a somewhat distant cousin of mine on the Menghini side of the family (if my memory is correct). I visited his mother when I was in Val di Non. She was a first cousin to my maternal grandfather, **Eduino Menghini**. . . It contains photos and history of many of the communities of Val di Non. It also has a section on all the surnames that are historical in Val di Non. . . . It is a very interesting book.

Ruth Marcotte

- **Member Rhonda Peterson writes about Sporminore:**

My great grandfather, **Frank Stefani**, who is the Trentino in our family, emigrated in the late 1800s. My sister and I traveled to Trentino for our first time this May and went to his home town of Sporminore, at the southern end of the Val di Non. We met with descendants of our great grandfather's sister. One said rather plaintively, "No one has ever come back!" Our visit actually prompted a family reunion for them, too. Our group took over a large section of a nearby restaurant for lunch. We even got a special welcome from the mayor!

Thanks again for all the news,

Rhonda Peterson

- **Book recommendations and first hand stories from Maria Louisa Dalpiaz in Kussman**

I was surfing the internet (Trentini Nel Mondo Website) and found you. I am intrigued by your interest in the Tyrolean women and their folk wisdom. My mother was born in **Tuenno, Val di Non** and immigrated to the USA after World War 2 with my father who was also from the Val di Non. I was raised with stories from the Val di Non (and have heard my share of old proverbs and folk wisdom). As a matter of fact, I have recounted all of those stories to my daughter because they were such an important part of my life. She too tells me that they have shaped who she is today.

I recently read two wonderful books written by a Tyrolean woman who also immigrated to the US after WW2 as a war bride. *Mamma in Her Village* and *Beyond Gibraltar* both by Maristella De Panizza Lorch. They were wonderful reads. The author is 95 years old and working on the third book in the trilogy.



I am intrigued by the fact that many of our female ancestors were left widowed and had to meet unbelievable challenges to raise their children, and they did it.

What great role models they were for their daughters and granddaughters.

Sincerely,

Maria Louisa Dalpiaz in Kussman

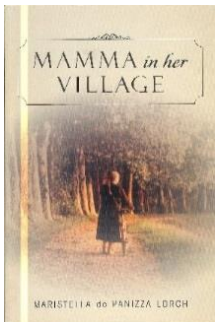
- **Trentini Activities in Oregon**

My name is **Kim Boldrini-Senn** and I originate from Trentino (**Prezzo / Pieve di Bono**), great granddaughter of **Baptiste Boldrini** (brother of **Silvio** and **Clemente**). I recently met with a cousin of mine in Seattle (**Clete Boldrin**) who told me of the Trentino Club. I am living in Portland, OR and am wondering if you know of any Trentino clubs here or what activities you have in Seattle that I can become a part of. I am looking to further connect with my heritage and pass this lovely culture onto our soon-to-come son.

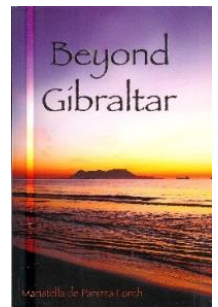
Thank you so much, grazie

Kim Boldrini-Senn [kboldrini@gmail.com](mailto:kboldrini@gmail.com)

## Publications of Interest



Two books of possible interest to members by Maristella de Panizza Lorch are: *Mamma in her Village* about the experiences of her mother, Giuseppina (Cristoforetti) de Panizza Inama von Brunnenwald, in **Tajo (Taio)**, **Val di Non**, during World War I, and *Beyond Gibraltar*, the author's experiences coming to the United States as a first generation emigrant. Thanks to **Marie Kussman** for recommending these.



*Maristella di Panizza Lorch is professor emerita at Barnard and Columbia. In her acknowledgements, she writes, "I am grateful to my mother for the life she singlehandedly gave us, the education she secured for us, the courage she instilled in us. She taught us by example that, with hard work, faith, imagination, and perseverance, we could overcome most obstacles and learn to make the most of the cards were dealt. As her story, this is my tribute to her, to what she and my father stood for." (p. 10)*

## Local Italian Organizations

Several organizations in the Seattle area celebrate Italian heritage, language and culture. While our group focuses on the culture of the province of Trentino, participating in these other groups provides an opportunity for us to support each other, as well as to share in activities of common interest. Here are some of the clubs who have regular activities:

**Club Alpino Italiano (CAI)** Pacific Northwest subsection of Pisa: Hiking group with regular local activities and annual international trips and exchange programs. <http://www.cai-pnw.com/>

**Il Punto!** A new Italian Cultural Center in Seattle. The name chosen is "Il Punto!" (the Point) because it is envisioned that the center will be "il punto d'incontro" (the meeting point) for all Italians, Italian-Americans and people passionate about Italy from around our region. The mission is to promote Italian culture through our common passion for food, literature, art, design, film, theater, dance, language, and music. <http://ilpuntoseattle.org/>



**Dante Alighieri Society.** Bi-monthly programs on Italian culture, one in English, one in Italian. Italian language school. <http://das.danteseattle.org/>

**Seattle Perugia Sister City Society:** regular and special events focused on Italy; monthly gatherings, *La Tavola Italiana*, at Caffè Umbria in Pioneer Square for Italian conversation; film festival; Italian language scholarships; annual picnic; <http://www.seattle-perugia.org/>

**Sons of Italy;** Italian organization with social events <http://www.glnw.org/information.htm>

## Volunteer Opportunities and Initiatives

We have already have some members step up with ideas, which they are going to implement. Do you have skills or interest in the following areas? If so, please contact us!

- web design and creation
- member directory
- photography
- youth activities
- hosting and organizing an event
- teaching a craft or skill related to Trentino culture
- taking responsibility for recycling at our major events
- soliciting sponsorship from business community
- map display at major events for member reference
- compiling history of our members (Members have sent in some great family histories that would be of interest to us all.)

## 2015 Seattle Trentino Club Dues are Due

Our club year runs from January through December and dues are due in January. Our dues enable us to rent venues (which often require a large damage deposit) for our events, to buy supplies, and to cover other club expenses. Dues are \$25 per household. We very much appreciate your support for the Seattle Trentino Club. If you have not already done so, please send \$25 to our treasurer. **Seattle Trentino Club, c/o Joan Barker, 700 S 282nd Street #742, Des Moines, WA 98198.** If you have not been a member before, or if your information has changed, please complete the Application for Membership (**see next page**); otherwise, the form is not necessary. If your email address changes, please let us know. *THANK YOU!*

## SEATTLE TRENTINO CLUB

### Application for Membership

Name of Trentino/a \_\_\_\_\_

Name of partner \_\_\_\_\_

Names and ages of children in household:

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Street address \_\_\_\_\_

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Telephone(s) \_\_\_\_\_

E-mail address(es) \_\_\_\_\_

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Relationship to emigrant(s), their names and the town(s) from which they emigrated, if known:

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Date of application \_\_\_\_\_

We are collecting stories of the emigration and subsequent histories of our members' families. We hope you will share this information with the group.

Please send completed Application for Membership with \$25/household 2015 membership fee to:

**Seattle Trentino Club**  
c/o Joan Barker  
700 S 282nd Street, #742  
Des Moines, WA 98198

For information call: 206-878-4502 or write: Joan C. Barker, [faretuttabarker@icloud.com](mailto:faretuttabarker@icloud.com)

**NOTE: THIS IS A NEW EMAIL ADDRESS**