

SEATTLE TRENTINO CLUB

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

February 2017

2017 BOARD MEMBERS



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

~~~ Happy New Year! ~~~

*Buon Anno!* The wheel of the year has turned and once again, we look ahead to seasonal celebrations of our culture and friendship. The recent snowstorm reminds me that we are still in winter's domain, but the longer days help me remember that we are moving towards the renewal of spring.

We started 2017 with our annual La Befana gathering, and due to a power outage, we had the unexpected opportunity to experience something like the *filò* of our village ancestors as we listened to live music and sang by candlelight. You will find some photos on the following pages and on our [Seattle Trentino Club Facebook page](#). (Please consider joining us there, as it is an easy and timely way to share information and keep in contact.) We have already started making plans for our polenta picnic in the summer and you will find the details on the next page.

Also in this issue, we'll look back on some activities from the summer of 2016, beginning with the international ITTONA Convention in Los Angeles, which some of us attended, followed by our local Polenta Picnic in August. With each passing year, we continue to find new members – some of whom you will learn more about in the following pages – who have a connection to Trentino. Together we are learning about and celebrating our Trentino and Trentino American culture.

At our annual membership meeting in January, we re-elected our current board of officers. Many thanks to **Jan Agosti**, vice president, **Annie Zadra**, Secretary, and to **Joan Barker**, treasurer. It is an honor for me to serve another year as president.

Recently I had my DNA tested for ancestry results. Although they were not as specific as my own genealogical research, or as rewarding as the rich stories that come from personal contact, I am still in awe that we carry our own history within us. When I feel discouraged, I remind myself that I am descended from a long line of resilient ancestors who have faced and met numerous challenges. Their courage, sacrifices, and perseverance have allowed me to be here, and I am grateful.

With connection,

*Mary Beth Moser*

**REMINDER\*\*\*\* Deadline for Youth Exchange\*\*\*\* FEBRUARY 28 (see page 7)**

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

**Upcoming Annual Polenta Picnic – Sunday, August 13, 2017, 2:30 – 6:30 pm**

We have the date for our annual Polenta Picnic at the scenic Founders Lodge at **Des Moines Marina**! Do plan to attend this annual event with communally-cooked polenta! We will keep you posted this summer via email and evite on the details. Please feel free to invite your relatives from out of town to the beautiful Northwest. We would love to have you there. It is a great opportunity to share stories, eat great food, and celebrate together in beauty.

## **Recent Events**

### **January 7, 2016 - La Befana/Babbo Natale Party!**



Although we faced the challenges of weather, transportation snarls and a power outage that affected more than 22,000 people, we persevered, and claimed the day for our annual La Befana/Babbo Natale celebration at the Tyee Yacht Club. Before the electricity came back on, our gathering was reminiscent of the *filò*, the dark nights in the stable when Trentini villagers of one time gathered for storytelling, song and dance. The singing and music by candlelight was memorable, *and* we were grateful when the power came back on so we could warm up the food. Everyone was very patient! Joan Barker's traditional recipe for crauti (reprinted on page 4) was one of several fine dishes that made the wait worthwhile. The kids had fun playing in the otherworldly glow of the black light, a new addition to the yacht club.

In addition to entertaining us with live music, **Joan Barker** later transformed into La Befana and **Bruce Johnson** donned the beautiful garb of Babbo Natale. We appreciate the many hats they wear (literally!) during the day. **Annie Zadra** read the story of La Befana this year, as we passed gifts around a circle at each mention of La Befana's name. This year we asked people to bring their *presepi* to display. **Linda Dodds** brought her beautiful statue of Baby Jesus, made in Italy over 100 years ago.

Some new members attended this event for the first time. Welcome, **Linda Dodds**, **Merry Gaskins**, **Pat Penaranda**, and **Robert, Nina, Sarah and Michael Jusko**! We are glad you found us! It was great to see long-time members whose support and presence at each event means a lot: **Dorothy and Dick Whitney**, **Joe Zuech**, and **Tom Agosti** – thank you. We know that several others of you wanted to come.



**Pam Myers** posted on Facebook: "Once again, it was fun to spend the afternoon with the Trentino Club!"





## Our La Befana Party is Famous!

**Ann Lenssen**, a guest at one of our Seattle Trentino Club La Befana parties, recently had an article, *Twelfth Night: A Trentino Tradition*, published in Skipping Stones, an International Multicultural Magazine about our La Befana party. It features a great photo of **Joan Barker** and **Bruce Johnson**, as well as interviews with some of the children who attended. Joan received a few copies of the magazine from Ann. You can learn more about the magazine at their [web site](http://www.skippingstones.org), ([www.skippingstones.org](http://www.skippingstones.org)) and order back copies. Congratulations, Ann - and thank you for highlighting our club!

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

Empty a 32 ounce jar of sauerkraut into a colander and rinse thoroughly and let drain. Peel, halve, then thinly slice and cut into smaller pieces, a smaller sweet onion (Vidalia or Walla Walla). Take 5 or 6 mild Italian sausages. Simmer the sausage in 1/2" to 3/4" of water for 15 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 3/4-inch slices. Cook onions in the drippings in the pan, stirring until slightly browned, then dump the sauerkraut in and allow to brown a little while you grate either a golden delicious apple or sweet pear, adding to the craut mixture and stirring to mix all ingredients well. Add the sausages back and combine, then place mixture in an appropriately sized casserole, adding a little leftover white wine, and bake at 350° until thoroughly heated. I usually bake it for around an hour, uncovering it the last ten minutes.

#### CRAUTI WITH MIRTILLI (BLUEBERRIES)

This is a traditional combination, which I find particularly flavorful. Add a half-cup or so of blueberries or huckleberries to the above before baking. .

## 2016 Polenta Picnic

Folks gathered from near and far at the Des Moines Marina on Sunday, August 14, 2016 for our annual Polenta Picnic. **Joan Barker** cooked up a fabulous *tonco*, a special traditional meat stew with gravy, the night before, as well as *crauti*. The polenta was communally prepared outside in two copper pots, which made it especially delicious. Grazie to **Dan Zadra** for bringing bottles of his award-winning wine to share with everyone. People brought beautiful dishes and desserts for the potluck, including homemade salami by **Grant Rauzi** from a family recipe.

**Rhonda Peterson** attended with her sister **Wendy Negley**, who has collected many stories of Val di Non. **Jan Agosti's** siblings, **Tam Agosti** from Alaska and **Tom Agosti**, helped at the registration table



**Merry Gaskins** and **Kimberly Boldrini-Senn** met for the first time, through conversations about their families, and discovered that they are cousins. **Fino Fliss-Zadra** who passed up a trip to Mt. Rainier to come to the picnic, won the theater tickets. Baby **Oliver Senn-Boldrini** won the jar of pennies, "*soldi per i popi*," a tribute to the tradition of the *nonna* of **Joan Barker** and other family members. **Steve Rauzi** was the lucky winner of the grand prize, an Italian picnic basket with a cornucopia of specialty items gathered by **Jan Agosti**. *Congratulations to the winners* and thanks to all who purchased tickets, as it helps pay for the cost of the event.



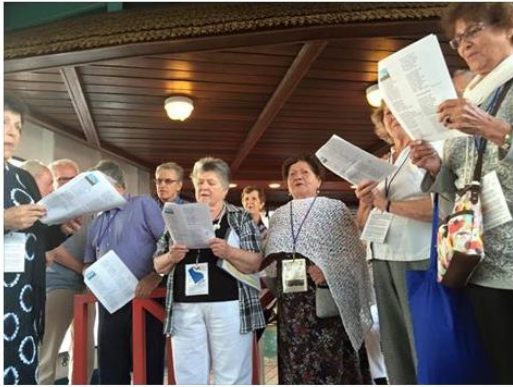
THANK YOU ALL FOR COMING! Some of you journeyed quite far, and we are delighted that you came! Thanks to **Judy Henderson, Rhonda Peterson, Shawna Gibson, and Dan Kalstad**, for sharing their photos of the event!



We appreciate everyone who came early to set up, those who helped afterwards, and all those who stirred the polenta pot. The success of this event depends upon the efforts of all of us, and our club has outstanding volunteers!



## Report on 2016 ITTONA Convention/Cruise



It was a time to meet old friends, make new ones, and connect with Trentini from across the continent. Seattle Trentino Club members **Joan and John Barker**, new members **Robert and Nina Jusko**, their children **Sarah and Michael Jusko**, and **Mary Beth Moser** attended the ITTONA convention/cruise in Los Angeles, CA, on August 7-10, 2016. Trentini from all over North America attended this event, which is hosted in a different city every two years. For the first time, the convention was held on a ship! This freed the organizers from the logistics and labor required to host a convention and gave us all plenty of time to visit.

From Long Beach, CA, we cruised down to Baja Mexico, where we visited the L. A. Cetto Winery, whose owner is of Trentino origin, in the beautiful Guadalupe Valley. We all agreed that it was a lot of fun. We will keep you posted when we learn more about the 2018 convention.



# Upcoming Deadline - Trentino Youth Exchange Program

The Trentino Youth Exchange Program is open to those between the ages of 18 and 36. The Province of Trento pays 80% of travel expenses and all insurance costs. **Applications must be submitted by Feb 28, 2017.** Past participants have found it very rewarding. For more information and an [application form](#), see "Provincia Autonoma di Trento – Interscambi Giovanili" at this [web site](#). If you wish to contact a 2015 exchange participant from our club, **Emily Kalstad** is very knowledgeable, enthusiastic and encouraging. ([emilykalstad@gmail.com](mailto:emilykalstad@gmail.com))

## STC Member News

Welcome new members! We are glad you found us.



**Nina and Robert Jusko** join us from Keyport, WA, along with their children, **Michael (4)** and **Sarah (6)**. They learned about the Seattle Trentino Club at the 2016 ITTONA convention/cruise. Robert is related to **Joe Cologna** of **Castelfondo** and **Mary**

**Zadra Cologna** of **Cis**. Robert has gathered some fascinating information on Castle Valer in **Val di Non**, which he has posted on our STC Facebook page.



The **Kalstad's**: **Erik, Lynne, Evan, Dan, Emily, and Elise Kalstad** in **Dambel**, Val di Non in 2016. They traveled throughout Italy and met in Trentino!



**Linda Dodds**, from Fox Island, learned of the club through her daughter, **Merry Gaskins**. Linda has been to visit family in **Creto** and



**Bersone** numerous times. (See more of Linda's story on the following page). **Merry Gaskins**, from Gig Harbor, joined us at the polenta picnic last summer – and found a relative – **Kim Boldrini-Senn** - among our members. Thanks, Merry, for bringing your family into the club!



**Pat Peneranda** lives in Renton, Washington and joined us at the La Befana party. Her father is **William Cleto Boldrin**, who is a cousin of Linda Dodds. Pat's brother, **Clete Boldrin**, has traced the **Boldrini** family history back to the 10<sup>th</sup> century. Pat and her family are in contact with their second cousin **Mario Sorrentino** in Trento, his wife **Eli** and toddler **Tommy**.



**Joan and John Barker** celebrated their 59<sup>th</sup> wedding anniversary on June 29, 2016. *Auguri!*



**Shawna Gibson and Dan Blood**, long-time members of the Seattle Trentino Club, were married in September 2016. Congratulations, Shawna and Dan!



## New Member Story: **Linda Cecelia Dodds**



"My full name is **Linda Cecelia Auren Dodds** but since my mother married a Finlander, my maiden name was not very Italian-sounding. My grandmother was **Giacomina Cicilia Bugna** and my grandfather was **Silvio Boldrini** but when my grandfather arrived at Ellis Island, he

shortened his last name to just **Boldrin** in order to sound more American.

My mother had three brothers, **Luigi** (aka Louie), the eldest, was married to **Ruby** and **Jeanette** was their only child. Louie died as a very young man from cancer. Second brother was **Cleto** (Clete) who married a Norwegian woman **Olga Tamelia Hoffstad**. Clete was a glazer and was installing stained glass windows in a church when the scaffolding broke and he left his two young sons and a very pregnant wife without any income so my Grandmother brought her into the home and later left her under the care of my youngest uncle. **Silvio** (Sil) helped her raise the children while my grandmother went to **Anchorage** to work in the restaurant owned by **Tony and Mary Pastro** also from Creto. Sil and Olga eventually married.

I was born in **Santa Rosa**, CA in 1944 and my father was in the military. He was transferred to Asmara Eritrea that was then in Ethiopia when I was just 18 months old. My father had to go ahead of time in order to help set up the military post called Radio Marina but during WWII it had been an Italian colony. When I was 5 years old, I believe, my father was transferred to Falls Church, Virginia for a short time and from there to **Fairbanks**, Alaska, which was quite a cultural shock after living in Africa. When we left Africa we were all able to travel together, so my parents booked a cruise ship in Cairo, which took us to Italy where my mother's family lived in **Creto** and **Bersone** in the **Valle del Chiese** in the **Comunità Della Giudicarie**. We visited there for some time and I still remember climbing a hill to the 14000 sq. ft. home which was the home of my maternal grandmother which then was owned by my mother along with her only still living brother Silvio and my cousin Jeanette. My mother and her brother allowed family to live rent-free as long as they maintained the home. *Al Palazzo*, as it was called was the largest home in Bersone and had been built in 1665. I remember visiting my mother's cousin **Beppina** and her daughter **Maralissa** who was about my age so we played together and were playing hide and seek when I opened the gate to the chicken house and let all the chickens out. In *Al Palazzo* here was a baby in a cradle who was named **Cicilia** after my grandmother's middle name. My cousin **Jeanette** and my youngest granddaughter along with myself all share the same name. Ours is just spelled differently.

Mom sent outgrown clothes of my brother and me to family there for years as they had suffered terribly during the war.

And in the 70s or early 80s, my mother, her brother Silvio, and Jeanette sold my grandmother's home to their cousin **Angelo Bugna** and his wife **Dolores** who were Cicilia's parents for \$18,000!

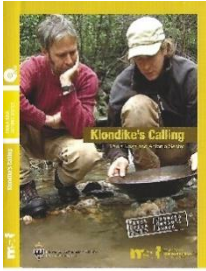
In 1995 or 1996, my husband thought that my cousin and I should go visit and renew contact with my family. But he worried about my cousin's health and my being alone with her, so he called each of my daughters and told them that if they would go with us, he would give them first class round trip tickets and all they would have to pay for would be their meals and souvenirs. Even with having young children, they were able to manage to go along with us, as they had other family members nearby to take care of the kids.

We flew into Milan, rented a car and took off for **Pieve Di Bono** and **Bersone**. The first thing we did after finding my grandmother's home was to look for rooms to rent and since there is only one albergo in Bersone, we stayed there at San Sebastian. By the end of our stay, I realized the owner of the hotel was Marilissa, and Cicilia, the baby in the cradle still lived with her parents in the home. We did have somewhat of a communication issue but thank goodness for my mother's cousin **Luigi Giardini's** grandson **Mario Sorrentino**, who studied English in school; we all had an opportunity to visit and understand one another. A couple of years later, my husband and I flew to Italy, rented a car and visited family again. In 2011 cousin Mario and his fiancé invited my two girls, their families and myself to attend and be a part of their August wedding so my daughters, son in law and four of my grandchildren and I again visited there and were treated like royalty.

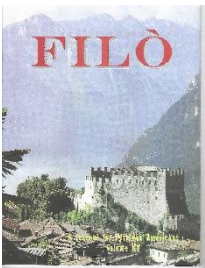
I am so happy we all went as Italy has lost some of those important elder family members. I wanted my grandchildren to experience knowing **Luigi Giardini**, a very debonair Italian gentleman and a pillar of their society and his sweet wife **Teresina** who was a wonderful cook. Since my oldest grandson was just a little younger than Dr Mario and my cousin Miriam Romanelli's sons, Riccardo and Walter, he was able to experience a concert for younger people at the church grounds in Creto. Last summer by brother and I flew first to Roveniemi, Finland to find our Finnish side of our heritage and from there on to Italy. My brother was overwhelmed meeting so many new family members after just being 9 or 10 the only time he had been there. It was hard to explain to him about those who had passed away since my first adult visit. Maralissa, her husband **Marcelo**, her mother **Beppina, Valentina, Angelo** and **Dolores Bugna, Luigi** and his wife **Teresina**...But there are new family members now too. My cousin **Mario** and wife **Ely** have the most perfect child, **Tommy Sorrentino** who smiled and giggled the whole time. I moved from California to Washington State in 1979 and presently live in the same home here on **Fox Island** since 1985."



## Publications/Web Sites of Interest



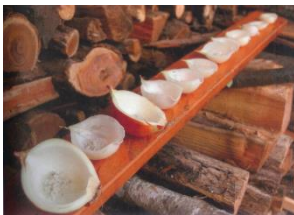
Our club has several copies of the DVD *Klondike's Calling*, which follows the route of **Silvio Boldrini** during the Klondike gold rush of 1898, using the diary that he kept. The diary was published by the Foundation Museo Storico del Trentino in 2008, with the title: *Gold, Silvio and Clemente Boldrini in the Klondike and Nome Gold Rushes, 1898-1899*, edited by Patrizia Marchesoni and Cesare Cornella. Note that Silvio is the grandfather of **Linda Dodds** and great grandfather of **Merry Gaskins** and **Pat Peneranda**, our new members.



The latest issue of the *Filò* is published. Volume XV features the **Alto Garda** region of Trentino. One of the featured articles (by **Josephine Profaizer**) is on Rock Springs, WY. **Lou Brunelli**, a fellow Trentino/Tyrolean in NY has published a whole series of free magazines that highlight each of the valleys. If you have not yet registered or received your free issue, you may do so at this web site. <http://filo.tiroles.com/>. We will have some extra copies of each issue at the summer picnic, but meanwhile you can also find them online.

The Seattle Trentino Club is working on a web site! Thanks to **Richard Rotruck** who set it up. We will let you know when it is ready. We would like to add in the family stories that several of you provided when you signed up for membership. If you email them to us, with your permission, we will put them on the web site so it can serve as a regional history of our members. [mbmoser@comcast.net](mailto:mbmoser@comcast.net)

### **Meteo Cippola – What Did the Onions Say? Weather Forecast for 2017**



Keeping in the spirit of a Trentino folk practice to predict the weather for the year ahead, we have a forecast for our weather here in the Seattle area. Here is the *Meteo Cipolla* from last month's reading (using organic, island-grown onions). *February: dry; March: wet; April: dry; May: wet; June dry; July: wet; August: dry; September: wet; October: dry; November: dry; December: dry; January 2018: humid.* August looks good for our picnic!

(photo and text box from *Beyond the Threshold of Time*, by Alberto Folgheraiter, page 11)

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)

# Volunteer Opportunities and Initiatives

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

**Pam Myers** suggested a contest to make scarecrows, after seeing photos of creative approaches in Trentino. Let us know if you'd like to participate.

- member directory
- genealogy sharing
- 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

## Other 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 upcoming activities:

**Il Punto!** The Italian Cultural Center for Seattle, whose 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 with six levels of classes. **Please note that the upcoming speaker for April 26 meeting in Italian is Franco Gaudiano, from Lombardia, who attended our second STC Polenta Picnic. His presentation is on the Rock Engravings of Valcamonica, a World Heritage Site, only a short drive over Passo Tonale from Trentino.** <http://das.danteseattle.org/>

**Seattle Perugia Sister City Society:** regular and special events focused on Italy; monthly gatherings for Italian conversation; film festival; Italian language scholarships; annual picnic; <http://www.seattle-perugia.org/>

**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/>

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

**Also. . . .**

**The Northwest Italian Radio Show** Mondays 3-5PM, "broadcast in the spirit of "The Olden Days" of growing up as an Italian American." KKNW 1150AM (98.9 FM) – SEATTLE KLAY 1180AM – TACOMA. They have a [newsletter](#) and a [Facebook site](#).



**THANK YOU for your membership from your 2017 Seattle Trentino Club Board!**

- Mary Beth Moser, President – [mbmoser@comcast.net](mailto:mbmoser@comcast.net)
- Jan Agosti, Vice President - [jagosti@stanfordalumni.org](mailto:jagosti@stanfordalumni.org)
- Anne Zadra, Secretary - [aezadra@yahoo.com](mailto:aezadra@yahoo.com)
- Joan Barker, Treasurer and past President - [faretuttabarker@icloud.com](mailto:faretuttabarker@icloud.com)



## **2017 Seattle Trentino Club Dues**

THANK YOU to all who submitted dues for 2017! 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. If you have not been a member before, or if your information has changed, please complete the Application for Membership; otherwise, the form is not necessary. If your email address changes, please let us know. *THANK YOU!*

*See the form on the next page.*

## SEATTLE TRENTINO CLUB

### Application for Membership

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

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

Names and ages of children in household:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

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

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

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

\_\_\_\_\_

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

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

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 2017 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 FOR JOAN BARKER**