



## Newsletter



**January/Gennaio 2008**

**Editor:** Neal Caliendo  
(919) 846-2747  
nealcali@yahoo.com

**Officers:**

BOB VETRANO,	President (919) 848-1846
VINNY DORIA,	Vice President (919) 562-1621
BOB CAPRIOLI,	Treasurer (919) 554-1805
RON LITTLE,	Secretary (919) 821-2770
VICTOR CONONI,	Sergeant-at-Arms (919) 782-2876
FRANK FERRARO, SR.,	Past President (919) 266-9358
BOB VETRANO,	Communications (919) 848-1846

\*\*\*\*\*

**Members at Large:**

DAVID BARON	(919) 449-0998
BOB CENFETELLI	(919) 782-4004
JOHN BONO	(919) 787-1237

\*\*\*\*\*

**Other Committees:**

TONY AIELLO,	Good & Welfare Chairman (919) 554-4676
VICTOR CONONI,	Membership Chairman (919) 782-2876
BOB GIANNUZZI,	Public Relations Chairman (919) 676-0082
FRANK FERRARO, SR.,	Social Chairman (919) 266-9358
NEAL CALIENDO,	Newsletter Chairman (919) 846-2747
PETER CARI,	Newsletter Assistant (919) 383-2460
JOHN COLOMBO,	Oxford Orphanage Fundraiser Chairman (919) 781-8356
VINCE CONZOLA,	Adopt-A-Hwy Chairman (919) 878-7976
BOB GIANNUZZI,	Scholarship Chairman (919) 676-0082

\*\*\*\*\*

**MESSAGE FROM THE PRESIDENT:**

Brothers,

As we end 2007 and start our 26<sup>th</sup> year in 2008 I want to thank you for a year of achievements. All of our events were a big success thanks to our brothers who volunteer their time and efforts. Let's make 2008 even better.

This past month we donated food and decorations to the Cary Retirement Home, we donated to the Masonic Home and we provided food and served the men and women of the Raleigh Rescue Mission. This is what TIAHA is about. GREAT JOB!

As we enter 2008 the first thing we must do is elect new officers. Al Cellini and Bob Giannuzzi are the nominating committee. Please let them know if you are interested, or if you want to nominate a brother. But REMEMBER, you must be current with your dues to vote or to run for office. Nominations are held at January meeting and voting at the February meeting. The installation dinner will be held on March 15<sup>th</sup> and a place to be determined. Please feel free to recommend a place.

Also, mark your calendars for Saturday January 26<sup>th</sup>. We will be providing and serving PIZZA to the women's Healing place in Raleigh. Hours will be from 2pm to about 5pm. Please be a volunteer. There is no football that day!

Bob Vetrano, President TIAHA

## Letter from Cary Retirement Home

Dear Italian Club,

We here at Cary Hlth. And Rehab. would like to thank you for your donations, cookies, decorations and pizza.

Throughout the many years of my service in a nursing home I've never had anyone or any organization show such generosity. The kindness that your organization showed is immeasurable to the joy it brought to the many elder residents here.

Again thank you from the deepest of my heart.

God Bless you all.

Alicia Porter, Activities.

Gents,

Please remember your dues were due in October. Members not current in dues cannot run for office or vote. Please get your dues to Capi.

Bob Caprioli  
724 Young Forest Dr.  
Wake Forest NC 27587

## *It's that time of year again...*

Annual TIAHA membership dues are due by October 31<sup>st</sup>. Please complete the form and mail it with a check for the appropriate amount to the address below. Even if none of your information has changed please complete the entire form so we can verify our membership records. Note the Hobbies and Skills section on the form. TIAHA members have a great diversity of talents and interests that we can share with one another. Whether it be cooking, woodworking, plumbing, etc., let us know what you're good at, so that if other members need help with a project they have a resource in the club to turn to.

*Grazie,*

Bob (Cap) Caprioli

---

Name: \_\_\_\_\_ Age: \_\_\_\_\_ Birthday: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Home Phone: \_\_\_\_\_ Business Phone: \_\_\_\_\_

Preferred e-mail (address to which you want all TIAHA correspondence sent)

---

Spouse's name: \_\_\_\_\_ Birthday: \_\_\_\_\_

Wedding Anniversary: \_\_\_\_\_

Business Title or Profession: \_\_\_\_\_

Employer: \_\_\_\_\_

Hobbies and Skills:

---

Dues schedule (check the appropriate line):

\_\_\_\_\_ \$45.00 - General membership

\_\_\_\_\_ \$35.00 - General membership with pledge to commit 10 hours of time to club activities over the next 12 months

\_\_\_\_\_ \$22.50 - Members 62 years and older

Make checks payable to : TIAHA

and mail to :

Bob Caprioli  
TIAHA Treasurer  
724 Young Forest Dr..  
Wake Forest, NC 27587

## TIAHA EXECUTIVE BOARD MEETING MINUTES

January 8th, 2008 at Knights of Columbus, New Hope Road and Columbus Road, Raleigh, NC

Bob Vetrano, Ron Little, Bob Cenfetelli, Dave Baron, Vic Cononi, John Bono, (Bob Caprioli)

### • Some Charitable Thing TIAHA Was (or Will Be) Able To Do

- **9 Dec Cary Health, Rehab & Retirement Center** Decorations, refreshments and live music made for a very happy time. Previous Newsletter published a very gracious thank you from **Fran Giannuzzi**. Elsewhere in this Newsletter is an equally gracious thank you from **Alicia Porter**, Activities Director of the facility.
- **13 Dec Christmas at Masonic Home for Children (John Colombo)**. This was the ninth or tenth year we were able to do this wonderful activity. Any members or significant others who have not yet made the trek up to Oxford should try to do so next year.
- **29 Dec Raleigh Rescue Mission (Bob, Fran & Lisa Giannuzzi, Al & Flow Dellechiare, Bob Vetrano, Frank Ferraro)** Fed about 100 people.
- **26 Jan 08 The Healing Place** Plan to fee approximately 75 ladies. If successful, may try to do the same for the Men's Healing Place. (**Vic Cononi, Bob Vetrano, Ron Little, John Bono, Dave Baron**). **Bobby Vee** will handle the grocery inventory & purchase. It will be 4:30 to 6:15; Need to be there by 1:00 – 2:00. West on 70 toward Durham, left on Ebenezer Church Road, right on Glen Royal.

### • Nominations – Election -- Dues

- **Al Cellini & Bob Giannuzzi** will continue to work up until our next General Membership Meeting, 16 Jan, to develop ma slat of Candidates for this coming year. So far we have the following confirmed Candidates: **Members at Large: David Baron, John Bono and Bob Cenfetelli; Sgt. At Arms & Membership Chairman: Victor Canoni, Al Dellechiare** There are many other slots to be filled. All members are urged to consider running for something. Board Meetings are only one night a month and are fun. Once upon a time Board would go out for pizza & beer after the Meeting; in fact, had meeting or two at pizzerias!! TIAHA is what we make it.
- **Nominations from the Floor** at the January 16 Meeting.
- **Election** will be at the **20 Feb Meeting**.
- **Installation Dinner** is scheduled for **Sat, 15 March**. Location to be determined.
- **No candidate will be allowed to run if his dues are not current.**
- **No member will be allowed to vote, if his dues are not current.**
- **Dues were due last October, and many members have not yet paid.**

•

### • 2008 Schedule

- **New Board** will establish schedule for remainder of **2008**.

### • International Festival

- **Capi** reported that we made a modest profit.

### • Raffle

- **Vic Cononi** sold **100** tickets in about 3 hours. He said it was very easy when he enumerated the various Charities we are able to befriend.
- **Joe Fleszar** was winner of the big \$500.
- **Sunday Lee** winner of \$300.
- **Jan** was winner of \$200.
- **Bobby Vee** will bring TIAHA watches, golf shirts and tee shirts for last-minute shopping – good stocking stuffers!
- **Frank** will get a list of names of the young people who helped at the International Festival to **Bobby Vee**. The **Prez** will write letters of appreciation to them, and to their schools for Community Service credits.

### • Pot Luck Assignments

- **Dave Baron** .suggested that more thought, and rotation, be put into assigning what last-name initials bring what.

**Capi** arrived at 7:30, and the Meeting was adjourned!

Respectfully submitted      Ron Little

**TIAHA GENERAL MEMBERSHIP MEETING MINUTES**

December 19th, 2007 at Knights of Columbus, New Hope Road and Columbus Road, Raleigh, NC

There was no business conducted at this Meeting. About fifteen TIAHA **couples** proceeded directly to Christmas Covered Dish and Gift-giving.

*Buon Natale.*

Respectfully submitted

Ron Little

---



**JOKE CORNER**  
**Should Children Witness**  
**Childbirth?**

Due to a power outage, only one paramedic responded to the call. The house was very dark so the paramedic asked Kathleen, a 3-yr old girl to hold a flashlight high over her mommy so he could see while he helped deliver the baby. Very diligently, Kathleen did as she was asked. Heidi pushed and pushed and after a little while, Connor was born. The paramedic lifted him by his little feet and spanked him on his bottom. Connor began to cry. The paramedic then thanked Kathleen for her help and asked the wide-eyed 3-yr old what she thought about what she had just witnessed.

Kathleen quickly responded, "He shouldn't have crawled in there in the first place... smack his butt again!"



**JOKE CORNER**  
**Mammography**

A woman in her fifties is at home happily jumping unclothed on her bed and squealing with delight.

Her husband watches her for a while and asks, "Do you have any idea how ridiculous you look? What's the matter with you?"

The woman continues to bounce on the bed and says, "I don't care what you think. I just came from having a mammogram, and the doctor says that not only am I healthy, but I have the breasts of an 18 year old."

The husband replies, "What did he say about your 55 year old butt?"

"Your name never came up," she replied.

*"Say You Saw It In "Our Place"*

Ronkonkoma

**Tony Romano** contributed the above jokes to this newsletter. Thanks Tony.

## March 19th St. Joseph's Day

St. Joseph's Day is celebrated throughout most of Italy and is being celebrated more and more by the Italian communities in the United States.

St. Joseph, the foster father of Jesus, the husband of Mary, and the universal patron of the Catholic Church, is honored on March 19th. This day commemorates a promise made to St.

Joseph by our ancestors. According to

legend, when a severe drought struck western Sicily in the Middle Ages, the people of that area prayed to St. Joseph asking him to intercede for them to God. It seemed that all their crops would be destroyed and they would

starve unless God helped them. They promised to honor St. Joseph perpetually if God would send rain. The rain fell, the land turned green, and food was once again abundant. From that day on they kept their promise by honoring St.

Joseph on his feast day and by helping the needy in their community.

And so began the custom of St. Joseph's Table or Altar (La Tavola di San Giuseppe). Individuals or communities who received favors from St. Joseph set up an altar or table and invited the poor to share food with them.

Today, as in the past, the table or altar is decorated with candles, flowers, and a statue of St. Joseph and the Christ Child. In the center is placed a bowl of uncooked fava beans symbolizing the near-starvation experienced by

or ancestors or the hunger of the needy in our own communities or "paesi".

In some areas an olive branch is placed over the door designating that the home is open to anyone. All are welcome to visit, pray, and eat. The parish priest blesses the food, lights the candles, and recites the Rosary, then everyone proceeds to the "Tavola" to eat together like the Holy Family.

So, what foods are served at the St. Joseph's Table? Traditionally no meat is served. Instead vegetables, fruits, breads, and pastries are eaten. There are vegetable "minestre" (thick soups), spaghetti sprinkled with toasted bread crumbs (not cheese- symbolizing that they are too poor to have cheese), spaghetti with sardines and fennel sauce, lentils, fave, all types of dried beans with escarole or leafy vegetables, and breads made into religious shapes.

In Sicily the bread is dried, toasted, sugared, and then grated into "Mollicu" (dialect for bread crumbs), and then used on top of spaghetti. It resembles sawdust and is symbolic of St. Joseph, the carpenter. In Abbruzzi "Cavezun" or "Calzoni" is served. It is a baked turnover made of sweet dough filled with ground nuts, chocolate, and mashed ceci. Near Bologna "Sfrappole" are popular. These are strips of sweet dough knotted, fried, and sugared. In Tuscany the specialty is a type of rice cake, and in Calabria, "Zeppole", fried and sugared bread dough. Many areas serve "Pane di San Giuseppe", a rich, sweet bread, or cookies shaped like "bones" of the dead.

Even after the party is over one still savors the good food because no one is allowed to leave empty-handed. All guests are given a goodie bag filled with bread and pastries to enjoy later.

Submitted by Eldora Perfilio  
Information found in La Gazzetta Italiana

## Italian Immigration

More Italians have migrated to the United States than any other Europeans. Poverty, overpopulation, and natural disaster all spurred Italian emigration. Beginning in the 1870s, Italian birthrates rose and death rates fell. Population pressure became severe, especially in Il Mezzogiorno, the southern and poorest provinces of Italy. As late as 1900, the illiteracy rate in southern Italy was 70 percent, ten times the rate in England, France, or Germany. The Italian government was dominated by northerners, and southerners were hurt by high taxes and high protective tariffs on northern industrial goods. Southerners also suffered from a scarcity of cultivatable land, soil erosion and deforestation, and a lack of coal and iron ore needed by industry.

Unlike the Irish Catholics, southern Italians suffered from exploitation by people of the same nationality and religion. Rather than leading to group solidarity, this situation led to a reliance on family, kin, and village ties. Life in the South revolved around la famiglia (the family) and l'ordine della famiglia (the rules of family behavior and responsibility).

Natural disasters rocked southern Italy during the early 20th century. Mount Vesuvius erupted and buried a town near Naples. Then Mount Etna erupted. Then in 1908 an earthquake and tidal wave swept through the Strait of Messina between Sicily and the Italian mainland, killing more than 100,000 people in the city of Messina alone.

Italians had a long history of migrating to foreign countries as a way of coping with poverty and dislocation. During the 19th century, more Italians migrated to South America than to North America. The earliest Italian immigrants to the United States were northern Italians, who became prominent as fruit merchants in New York and wine growers in California. Later, more and more migrants came from the south and the communities and institutions they formed reflected the region's fragmentation. Italian immigrants established hundreds of mutual aid societies, based on kinship and place of birth.

Many Italian immigrants never planned to stay in the United States permanently. The proportion returning to Italy varied between 11 percent and 73 percent. Unlike most earlier immigrants to America, they did not want to farm, which implied a permanence that did not figure in their plans. Instead, they headed for cities, where labor was needed and wages were relatively high. Expecting their stay in America to be brief, Italian immigrants lived as inexpensively as possible under conditions that native-born families considered intolerable.

Italian immigrants were particularly likely to take heavy construction jobs. About half of all late 19th century Italian immigrants were manual laborers, compared to a third of their Irish and a seventh of their German counterparts. Contracted out by a professional labor broker known as a padrone, Italians dug tunnels, laid railroad tracks, constructed bridges and roads, and erected the first skyscrapers. As early as 1890, 90 percent of New York City's public works employees and 99 percent of Chicago's street workers were Italian. Many Italian immigrant women worked, but almost never as domestic servants. Many took piece work into their homes as a way of reconciling the conflicting needs to earn money and maintain a strong family life.

For Italians, like other immigrant groups, politics, entertainment, sports, crime, and especially small business served as ladders for upward mobility. Italian American politicians, however, were hindered by a lack of ethnic cohesiveness.

Italian Americans achieved notable success in both classical and popular music. Italian Americans were particularly successful in areas that did not require extensive formal education such as sales and small business ownership. They tended to be under-represented in professional occupations requiring extensive education.

For many Italian immigrants, migration to the United States could not be interpreted as a rejection of Italy. In reality, it was a defense of the Italian way of life, for the money sent home helped to preserve the traditional order. Rather than seeking permanent homes, they desired an opportunity to work for a living, hoping to save enough money to return to a better life in the country of their birth.

Historians use the phrase "birds of passage" to describe immigrants who never intended to make the United States their permanent home. Unable to earn a livelihood in their home countries, they were migratory laborers. Most were young men in their teens and twenties, who planned to work, save money, and return home. They left behind their parents, young wives, and children, indications that their absence would not be long. Before 1900 an estimated 78 percent of Italian immigrants were men. Many of them traveled to America in the early spring, worked until late fall, and then returned to the warmer climates of their southern European homes winter. Overall, 20 to 30 percent of Italian immigrants returned to Italy permanently.

The same forces of population pressure, unemployment, and the breakdown of agrarian societies sent Chinese, French Canadians, Greeks, Japanese, Mexicans, and Slavs to the United States. Yet while these migrants tended to view themselves as "sojourners," as temporary migrants, most would stay in the United States permanently.

Vinny Doria is getting a group of people together for a social night out at Margiano's Restaurant Feb 16

If you're interested please call me #919-562-1621 before Feb 1 so I can make reservations

**COME JOIN US FOR A GET TOGETHER. This is NOT a Valentines Day, TIAHA or Odd Fellows function**

Just a social night out, pay your own way

## FINE ART OF ITALY

by Nicole White Kennedy

Known for her dramatic and award winning oils of Italy, Nicole exhibits nationally. In Raleigh you can find her paintings at: Caffé Luna and at Nicole's Studio.

Or at your fingertips: [www.nicolestudio.com](http://www.nicolestudio.com)

*Nicole's* **Studio & Gallery**  
715 N. Person Street, Raleigh, NC 27604  
Tues-Sat 11:30-5:30 • 838-8580  
Located across the street from Conti's Italian Market

## RESERVE A TABLE IN TUSCANY

- TUSCAN CUISINE
- FINE WINES
- FINE ART
- PRIVATE PARTIES
- RAVE REVIEWS
- THEATER SHUTTLE



- BUSINESS LUNCH: MON-FRI
- DINNER: WED- SAT.
- RESERVATIONS: 832-6090
- TAKE THE TOUR: [cafeluna.com](http://cafeluna.com)

136 E. Hargett Street, Downtown Raleigh, NC 27601 • (919)832-6090

## Italians and the American Revolution

The following was found on the National Italian American Foundation website.

From the beginning of U.S. history, Italians have supported American independence.

Three Italian regiments, totaling some 1,500 men, fought for American independence: the Third Piemonte, the 13th Du Perche, and the Royal Italian.

Filippo Mazzei, a Tuscan physician, fought alongside Thomas Jefferson and Patrick Henry during the American Revolution. Mazzei drew up a plan to capture the British in New York by cutting off their sea escape, and convinced France to help the American colonists financially and militarily in their struggle against British rule. He also inspired the Jeffersonian phrase: "All men are created equal" when he wrote "All men are by nature equally free and independent."

Italian officers in the American Revolution include: Captain Cosimo de Medici of the North Carolina Light Dragoons; Lieutenant James Bracco, 7th Maryland Regiment, killed at the Battle of White Plains; Captain B. Tagliaferro, second in command of the Second Virginia Regiment, a direct subaltern of General George Washington; 2nd Lieutenant Nicola Talliaferro of the 2nd Virginia Regiment; and Colonel Richard Talliaferro, who fell at the Battle of Guilford. Other Italian officers, most from Massachusetts, are on regimental rolls of the Continental Army.

Major John Belli was the Quartermaster General of the U.S. Army from 1792 to 1794. The first settler in Scioto County, Ohio, he lived there until his death in 1809.

Three of the first five warships commissioned by the Continental Congress of the new American government, were named Christopher Columbus, John Cabot and Andrea Doria. Doria was a 16th century navy admiral from Genoa who was still fighting the Barbary pirates in his mid 80s.

Francesco Vigo (1747-1836), is believed the first Italian to become an American citizen. A successful fur trader on the western frontier (today the mid-western states of Wisconsin, Michigan, Illinois, Indiana, and Ohio), Vigo served as a colonel, spy, and financier during the American Revolution. He died a pauper, but in 1876 the U.S. government gave his heirs about \$50,000 to repay them for Vigo's financial support of the Revolutionary War. Along with George Rogers Clark, he helped settle the Northwest territory.

Prepared by: The National Italian American Foundation  
The NIAF thanks military historian Rudy A. D'Angelo for his assistance with this fact sheet.

# Retired?

If you're concerned about having enough money to live comfortably through retirement, then call Edward Jones. We can help you:

- reserve cash for emergencies;
- keep up with expenses;
- protect your money from fluctuating interest rates;
- reduce your taxes;
- protect your savings from long-term illness;
- simplify your record-keeping; and
- avoid probate.

Call or stop by today.

**Edward Jones**

**Jack G Giamportone, AAMS, CFP®**  
Investment Representative

1101-100 Spring Forest Rd  
Raleigh, NC 27615  
Bus. 919-873-1190 Toll-free 888-845-0520  
Toll-free fax 888-504-2183  
[www.edwardjones.com](http://www.edwardjones.com)

Serving Individual Investors Since 1871



## Woodland Home Inspection Service Inc.

**Vincent Doria**  
President

603 Woodland Church Rd  
Wake Forest, NC 27587

Phone: 919-562-1621  
Cell # 919-868-0046  
Email: [vdoria@nc.rr.com](mailto:vdoria@nc.rr.com)

# HOT BROCCOLI SOUP WITH FARRO

275 g/9 3/4 oz broccoli  
750 ml/3.2 cups vegetable stock  
1 small onion  
1 clove of garlic, optional  
Some chili pepper  
Cooked [farro/emmer](#) (or some other type of cereal)  
Salt  
Extra-virgin olive oil

- Slice the onion and divide the broccoli into smaller pieces.
- Braise onion and broccoli in some olive together with garlic and chili pepper for 10 minutes. Stir often.
- Add the vegetables to the hot stock and simmer for 10-15 minutes.
- Blend the soup until smooth and creamy, check the salt and let it cool off little before you add as much farro as you feel like.

## Farro: Grain of the Legions

Grano Farro has a long and glorious history: it is the original grain from which all others derive, and fed the Mediterranean and Near Eastern populations for thousands of years; somewhat more recently it was the standard ration of the Roman Legions that expanded throughout the Western World. Ground into a paste and cooked, it was also the primary ingredient in *plus*, the polenta eaten for centuries by the Roman poor. Important as it was, however, it was difficult to work and produced low yields. In the centuries following the fall of the Empire, higher-yielding grains were developed and farro's cultivation dwindled: By the turn of the century in Italy there were a few hundreds of acres of fields scattered over the regions of Lazio, Umbria, the Marches and Tuscany.

Farro would probably still be an extremely local specialty had the farmers of the French Haute Savoie not begun to supply it to elegant restaurants that used it in hearty vegetable soups and other dishes. Their success sparked renewed interest in farro among gastronomes, and now the grain is enjoying a resurgence in popularity in Italy as well, especially among trendy health-conscious cooks.

At this point you may be wondering exactly what farro is. According to Garzanti's Italian-English dictionary it's spelt, but Luciano Miglioli, author of *Il Farro e le sue Ricette* (Farro and its recipes), says that though it looks rather like spelt they're not the same. Farro must be soaked, whereas spelt can be boiled straight off. Also, cooked farro has a firm chewy texture, whereas spelt softens and becomes mushy. What this means is that you have to read the package carefully when you purchase farro (a well-stocked delicatessen or health food store should have it) to make certain you are getting *Triticum dicoccum* (farro's Latin name). If you cannot find farro spelt will work, and you should be able to use barley or other whole grains as well -- the results won't be quite the same and you will have to adjust the cooking times, but the dishes will be good

## Italian News

Italian families can expect to spend over 1,000 euros more next year for food, utilities and fuel, according to the consumer rights group Codacons.

Police in Rome seized 2.2 tons of Chinese fireworks which had counterfeit authorization labels and had higher amounts of explosive power than what had been written on the packages. Value for money!

Among those arrested for illegal possession of fireworks was a 38-year-old man in Brindisi who was taken to jail after police found 120kg of illegal fireworks in his home. He was at home because he was under house arrest for possession of, yes, 400kg of illegal fireworks.

There has not been a single firework-related fatality in Italy since New Year's Eve 2000: most are so powerful they explode in neighbouring countries.

Discussion of El Sobrepeso continues. At present the EU and the Spanish believe Spain has overtaken Italy in GDP per head while the IMF and the Italians believe it has not. In absolute terms, all agree that average income in Italy is higher than in Spain by 25,263 euros to 22,294 euros.

Rubbish has been heaped in the streets in and around Naples for days and many piles set alight on New Year's Eve were still smoking on Wednesday, sending toxic fumes across the city. Elsewhere, police had to move in to break up a renewed protest against a new rubbish incinerator and all six waste-disposal plants in the Campania region had to close down because of demonstrators stopping the packed rubbish leaving their gates. European Commission Environment Spokesman Stavros Dimas – incredibly they have selected someone from the only European city that is worse - said there were "dangerous" levels of dioxin in the air and they will weigh whether to take action in the coming days

Pope Benedict, who had a tough act to follow, appears to be an unexpected success. Nearly three million pilgrims came to Rome in 2007 to hear the weekly audiences and Sunday addresses which compares favourably with the numbers that came to hear his Polish predecessor. The 'Peter's Pence' offerings made by lay Catholics to support the upkeep of the Holy See. In 2007 the total nearly doubled to 102 million dollars. Meanwhile, Vatican Radio said on Thursday that sales of Benedict's last book, Jesus of Nazareth, have now reached two million. By the end of 2008 the volume will be on sale in 50 countries. That's what comes of having a German in charge.

The news agency ANSA reported on the same day that Italy's annual inflation rate dropped to an eight-year-low of 1.8% in 2007 and that inflation rose to a four-year high of 2.6% in December. Both are true.

Italian Tocai wine has been without a name for several months after it was banned for sounding like Hungarian Tokay. It is now agreed that wine produced for export will be called 'Friulano', while wine for domestic consumption can be called either 'Tocai Friulano' or just Friulano, the choice up to the producer. Clear?

The Ecopass – a tax on driving polluting vehicles in the city centre - has been introduced in Milan. However, most left it to the last minute to apply, by internet or phone line, and both payment channels promptly broke down under the weight of calls. But Transport Police admitted the key test would come on Monday 7th when the city really returned to work. "It's going to be much more hectic. Then we'll be dancing a tarantella," said one officer.

Italians gained an average of between two and three kilos over the Christmas and New Year's holidays and will now have to stick to a fruit and vegetable diet and take more exercise if they want to lose the undesired weight, said officials. Dancing the tarantella with the traffic police is not recommended.

A manufacturer of torrone – like nougat - is putting together a 400m-long torrone snake which it aims to wind through the streets of Camerino (Marche) on January 6, the feast of the Epiphany, when Italian children receive a second helping of sweets and gifts from a legendary witch called the Befana. The Torrone Francucci shop is bidding for an entry in the Guinness Book of Records for the highest calorie tarantella ever performed.

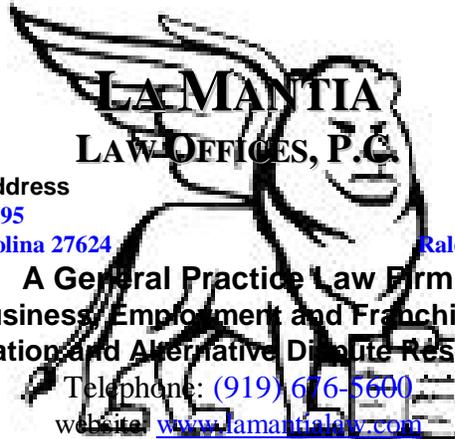
**MARK A. LA MANTIA**  
ATTORNEY AT LAW\*

Telephone:  
**(919) 676-5600**

e-mail:  
[mark@lamantialaw.com](mailto:mark@lamantialaw.com)

Facsimile:  
**(919) 676-6674**

\* and Certified Mediator - North Carolina Dispute Resolution Commission



Mailing Address  
P.O. Box 97695  
Raleigh, North Carolina 27624

Street Address  
8341-101 Bandford Way  
Raleigh, North Carolina 27615

**A General Practice Law Firm**  
Concentrating in Business, Employment and Franchise Law and Litigation  
Mediation and Alternative Dispute Resolution

Telephone: **(919) 676-5600**  
website: [www.lamantialaw.com](http://www.lamantialaw.com)

**R.D.U. CICHLIDS**  
SAL NOTARMASO  
[www.rdueichlids.citymax.com](http://www.rdueichlids.citymax.com)  
P.O. Box 3156 Durham 919-383-3131

**ON A PERSONAL NOTE:**



**HAPPY ANNIVERSARY TO:**

None this month.



**BIRTHDAY WISHES TO:**

**MEMBERS**

Vince Salvaggio

**SIGNIFICANT OTHERS**

Vickie Christofaro  
Rosa D'Arduini  
Ann Marie Doria  
Carole Frangiosa  
Sherry Salvaggio



**EDITOR:**

Is something newsworthy?  
Let us know, send it to

**Neal Caliendo:** [nealcali@yahoo.com](mailto:nealcali@yahoo.com)

If you know of an illness, birth, death, marriage, etc., of a TIAHA member or member's family, please contact:

**Neal Caliendo:** [nealcali@yahoo.com](mailto:nealcali@yahoo.com)  
(919)846-2747

and/or

**Tony Aiello:** [taiello1@nc.rr.com](mailto:taiello1@nc.rr.com)  
(919)554-4676

If your e-mail and/or home address changes, please notify **Vince Conzola**, at (919) 878-7976, [conzola@us.ibm.com](mailto:conzola@us.ibm.com) .

The **deadline** for submitting input to the newsletter is 9:00 PM the **second Wednesday of the month.**

**Newsletter Advertisement Rates:**

Business card	\$40	per year
1/4 page	\$60	per year
1/2 page	\$80	per year
Full Page	\$100	per year



**Triangle Italian-American Heritage Association  
P.O. Box 20266, Raleigh, North Carolina 27619**

**TIAHA UPCOMING EVENTS**

\*\*\*\*\*

**January 16th (Wednesday), 6:30 PM - GENERAL MEMBERSHIP MEETING** Knights of Columbus, New Hope and Columbus Roads, Raleigh.

**January 26th (Saturday), – HEALING PLACE OF RALEIGH** TIAHA will be serving and providing pizza to the women of the Healing Place. It will be 4:30 to 6:15; Need to be there by 1:00 – 2:00. West on 70 toward Durham, left on Ebenezer Church Road, right on Glen Royal.

**February 5th (Tuesday), 2:00-5:00 PM – EXECUTIVE BOARD MEETING:** Knights of Columbus, New Hope and Columbus Roads, Raleigh.

**March 15th (Saturday), –INSTALLATION DINNER:** Time and place to be determined.