



La Canna Siren

Vol VI issue I

Spring 2008

UPCOMING EVENTS

"Sicilian Crossings"
Emigration Photos at
BPL Feb 7th-Apr 2nd
Don't Miss this once in a
lifetime opportunity!!!
See it before it returns to
Sicily.

Sunday, April 20th, 7PM
3rd Annual Pizza,
Beer & Wine Fest
Legends Hall of Fame Pub
Lexington Street, Waltham, MA
DJ Paul Manganelli (P & M Sound).
Casual dress. Tickets sold at the door.

Sunday, December 14th, 1-5PM
Festa di Natale & Eolian
Bottega:
Benefit Children's Christmas Party &
Eolian Gift Shop
American Legion Post 440
295 California Street
Newton, MA

Sunday, August 3rd, 10-6PM
Santo Stefano Family Festa
Maristhill Picnic Grounds
66 Newton Street, Waltham
(Corner Grove and Newton St.)

Saturday, Nov. 1st, 6:30 - 12:00 AM
44th Annual Benefit
Banquet & Dance
American Legion Post 440
295 California Street, Newton, MA
Maria's Catering & The Jack Alessi Or-
chestra

HERITAGE DAY 2008: Leaving Home The Emigration Experience in Film and Food

Sunday, March 30th, 1:30 PM—5:30 PM, Piave Fiume Lodge, 520 Pleasant St. Watertown, MA. To accompany the fabulous exhibition of emigration photos on tour in America, now at the Boston Public Library until April 2nd, the Filicudi Associates, Inc. along with the support of the Order Sons of Italy, Piave Fiume Lodge will host a reception. The program will include greetings by President Cathy Umina and Dr. Maria Taranto of the Filicudi Associates; remarks by Consul General Liborio Stellino; Consulate Educational Director, Carlo Cipollone, and Curator of the Exhibit, Professor Marcello Saija to whom Mary Aversa will present, as a gift for the Eolian Emigration Museum on Salina, a violin made by her uncle in Filicudi out of Filicudi driftwood. The full-length award winning film Golden Door/Nuovomondo will then be shown, followed by a collation that will feature Sicilian food and wine of the emigrant regions, provided by the Sicilian regional government and the Filicudi Associates. **For information and reservations please contact: Maria at 508-875-7616 or minervasow12@earthlin.net or cathy@filicudi.org**



Society members Pat Rando, Steve Umina, Phil Giardina, Rose Umina, Yolanda Zagami, John Umina & Cathy (Zagami) Umina. viewing the exhibit "Sicilian Crossings and the Derived Communities" on display at the BPL until April 2nd.

Maria Taranto Wins President's Recognition Award.

Cathy Umina, president of the Filicudi Associates, presented Maria with a *President's Certificate of Recognition* and applauded the various work she has done for the society in her past seven years, as a member, including her four years as president, her initiating Heritage Day, The Santo Stefano Picnic and Eolian Baking work-

shops, starting, and editing the newsletter, La Canna Siren for the past five years, interviewing 50 elder members, researching the history of the local mutual aid societies, and fostering a connection with the Eolian Emigration Museum in Sicily in an effort to save the histories of our members and of the Eolian societies for posterity.



Maria Taranto

Newsletter Staff

Editor: Maria Taranto

Assistant Editor:
John 'Curt' Mahon,

Lay-out:
Tom Taranto

Photo Staff this issue:
John Umina

Contrib. Writers this issue:
Maria Taranto

La Canna Siren is published twice a year in the Spring (April/May) and in the Fall (October/November)

Its purpose is to inform members and friends of the recent past and future activities of the society and to educate members, their offspring and friends on the history and traditional culture of the Eolian people

La Canna Siren
c/o Maria Taranto
24 Trafton Road,
Framingham, MA 01702

A Call to Membership

As of March 2008 we have 55 people who have paid dues, 37 who paid since June of '07, but not yet in '08, 22 Lifetime members (those over 70 years of age who paid \$50 once), 25 honorary members (including those over 80 who need not pay) and about a half dozen people who paid before '06 but have not renewed, which means a total of at least 145 people who consider themselves members of our society. There are about 60 more who have expressed an interest in the society and receive our mailings and there are some who attend the dinner dance but do not pay dues. With postage and printing costs always on the rise, these expenses for our newsletters and announcements of our events, including Eolian trip advertisements, continually rise. The prices of hall rentals, caterers and musicians have increased greatly over the past few years. We only charge for our Annual Benefit Banquet & Dance and our Pizza Festa. Free and available to all are our Heritage Day; the Santo Stefano Picnic, Cookie Baking Workshops, Spring and Fall Newsletters and Summer and Winter Bulletins. Regular membership is only \$10 per person per year. Please renew membership for 2008, or join today. For those who joined in the middle of last year, thank you also; we will accept half a year's dues to keep you updated and to get you on a January dues-schedule. To those of you who are current with your dues, "molte grazie."

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15% discount for Filicudi Society members

EOLIAN HERITAGE SCHOLARSHIP FOR POST-HIGH SCHOOL EDUCATION

The Filicudi Associates, Inc., Waltham, MA is proud to announce the reinstatement of scholarship awards. Based on a juried selection of qualified candidates, one or more scholarships will be awarded at the November Dinner Dance. Those eligible to apply must be a citizen of the US and reside in one of the fifty states, have graduated from high-school and have been accepted or enrolled at a post-high-school institution of learning (college, community college, technical school, etc.), be a society member or have a parent who is a member and have a blood-line relative who emigrated from the Eolian Islands. Applications may be downloaded from our website at www.filicudi.org or acquired by writing to The Aeolian Heritage Scholarship Committee at 24 Trafton Road, Framingham, MA. Completed applications must be returned by May 15th.

Membership Dues for 2008 WE NEED YOUR SUPPORT.

Individual Membership \$10/year
Family Membership \$25/year
 family =couple & children under 18
Life Membership \$50/lifetime
 (must be 65 years of age or older)
Donations Any amount.
Ads for Newsletter \$10-\$25 /issue
 Contact Maria Taranto at 24 Trafton Road, Framingham, MA 01702.

Three Guests from Salina, Italy Honored at Annual Filicudi Benefit Banquet & Dance



Peter Galluzzo, Clara Rametta & Marcello Saija receive society awards

Professor Marcello Saija of the University of Messina, founder and president of the Network of Sicilian Emigration Museums, and Curator of the Eolian Museum of Emigration, on Salina, founded the first Sicilian museum of emigration, inspired the founding of six more Sicilian emigration museums and conceived, organized and directed the production of the photo exhibit "Regional Sicilian Crossings to America and the Derived Communities." Signora Clara Rametta (with her husband Michele Caruso) designer and proprietor of the Hotel Signum, a charming hotel-complex of Eolian-style cottages in the village of Malfa and a co-founder of the Eolian Museum of Emi-

gration has devoted herself to connecting Eolian-Americans with their ancestral roots and constantly refers her Eolian - American guests to our society. Peter Galluzzo (with his wife, Lucille) donated the Palazzo Marchetti on Salina as a cultural center, and to house the Eolian Emigration Museum, and he has acted as an "ombudsman" between Eolians and Americans interested in their common past. Each of the three guests was awarded a certificate of recognition that expressed our appreciation for their particular contributions to advance the Eolian-American communities, especially, that of the Filicudi Associates.

How to know you are Italian

From time to time someone in the society sends me a list of items that are definitive indicators that we are Italian. It seems there are certain characteristics that have set us apart from non-Italians. In reality they were what distinguished us years ago from the "mirigani." (Americans) and to some extent still distinguish us today.

Enjoy what fits your family history. MT

- 1) At least one woman relative wore a black dress for an entire year after a funeral.
- 2) Every Sunday afternoon of your childhood was spent visiting grandparents & relatives.
- 3) You ate some kind of pasta for dinner at least three times a week and every Sunday.
- 4) You were as tall as your grandmother by the time you were ten years old.
- 5) Your mother's main hobby was house cleaning. Next, it was washing clothes.
- 6) You ate your salad at the end of the meal, not the beginning.
- 7) You could understand Italian fluently, but you can't speak it much now.
- 8) You drank wine- at home- before you were a teenager and no one yelled at you.
- 9) Your house had a yard where every patch of dirt had vegetables growing out of it.
- 10) You thought that everybody's talking loud and all at the same time was normal.
- 11) There was a crucifix or holy picture in every room of your house.
- 12) You dreaded taking out your sandwich at school, peppers, etc. on "fat" Italian bread.
- 13) You loved eating cold pizza for breakfast!
- 14) You needed your father's approval to date a boy who'd better be at least part Italian.
- 15) Your friends moved out of the house at 18; you moved out when you got married.
- 16) Anytime a friend came over for cake and coffee they got a whole meal.
- 17) You hug and kiss everyone, even strangers where everyone else shakes their hand.
- 18) Most of your relatives lived in the same house or on the same block as you did.
- 19) You fasted for mass, & afterwards you got to eat a meatball frying on the stove.
- 20) The chicken-man, vegetable-man, milkman and the man who sold linens all came to your door.

(Thanks to Rita Collura, Monica Tortola, Nancy O'Connell & Marie Coll.)

Tribute to Angelo Santolucito, President of Filicudi & Saint Stephen Society



*Angelo Santolucito receives Tribute from Cathy Umina,
President of the Filicudi Associates of Waltham, MA*

On an August morning last summer, Cathy Umina with Maria Taranto drove south towards Cape Cod to visit Angelo Santolucito, son of a founding member of the Filicudi Society, Raffaele Santolucito. For health reasons, Angelo, now 87 years old, and his wife would be heading further south soon - too early to receive a Merit Award from the Filicudi Associates at the awards ceremony during the Annual Banquet and Dance in November. So, it was delivered to his home along

with a tribute read to him for his many accomplishments as president of the Filicudi Society and the combined Filicudi & Saint Stephen Society. Angelo joined the Filicudi Society as a young man and remained in the society until it closed in the mid 1980s. While president of both societies for a period of 15 years, Angelo inspired almost 40 men, "a younger element" he said, to join, more than doubling society membership, an accomplishment that was acknowledged in an article in the Waltham Tribune at that time. He remembered well the monthly meetings held at Hovey Hall, the spirited card games that followed, the badges worn and the banners carried through Newton and Waltham for parades and funerals. "We walked behind the casket," he told us, "a lot of walking, from the church [all the way] to the cemetery."

Angelo, almost 16 years old in 1937, arrived alone in the US and began work as a gardener for Tommy Rando, and later with other landscapers, in the vicinities of Newton and Weston, but not without "tough times." For a while he delivered ice and coal, started up an open-air fruit and vegetable stand, for five more years, then, decided to go into landscaping for himself, and began a successful business which is still run by one of his two sons. Angelo is honored by the Filicudi Associates for his devotion and dedication to maintaining and enhancing society membership in the course of his 15 years as president and for helping to meld the two Filicudi societies into one. The Merit Award is given to long-standing members who have contributed achievements that have advanced the society.

Volunteer Wanted!

We are in need of a new treasurer.

Please contact Cathy@filicudi.org or 978-371-1840 if you can help.

Thank you so much.

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Officers for 2008

Cathy Umina, President

Maria Taranto, Vice President

Jennifer Taranto, Secretary

Patricia Rando, Acting-Treasurer.

Board of Directors: Stephen Pittorino,

Stephen Rando, Rose Taranto.

Condolence Committee Chair:

Eleanor Vanaria;



Christmas Cookie Baking December 2007

Carolyn Tavares, Cindy Cusolito, Rose Cortese, Yolanda Zagami, Christina Taranto, Tom Taranto, Cathy Umina and Maria Taranto gathered again in Cathy's spacious kitchen to create "biscotti al fico," (fig cookies), "biscotti al anice" (anise cookies) and "spicchettedde." When the day was over, Maria carried home four huge tins of cookies and later, with a little help from some friends, filled twenty ribbon-adorned clear plastic boxes, each nesting a dozen delicious homemade cookies & candied almonds on a bed of iridescent cellophane, ready for sale at our Benefit Children's Christmas Party. Along with cooking we enjoyed a lunch of Cathy's lentil soup, salad and Maria's rolled stuffed pizza. It was great fun! When a New England blizzard put an end to our Christmas Party plans, Maria peddled the cookies in Framingham to the Framingham Bakery, TJ Platter, Anthony's Cafe and Waverly Market. The irresistible little goodies were sold within half an hour. Thanks to those who bought our treasured sweets.



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Our Deceased Members and Friends

RECENT OBITUARIES

Mary Paino of Dorchester July 30, 2007
 Anthony Bonica Oct. 9, 2007
 Nancy (Manni/Taranto) Falzone Oct. 23, 2007
 Anthony F. Vanaria Jr. Dec 19, 2007
 Carmela (Arena) Mazzarella Dec. 23, 2007
 Stephen A. Taranto Sr. Jan 2, 2008
 Stephen Santamaria Jan 28, 2008
 Joseph Taranto Mar. 20, 2008

Come join us for a Trip to the Eolian Islands September 15-28, 2008
 Call Cathy Umina at 978-371-1840 or Email her at cathy@filicudi.org

CUCINA EOLIANA

Marmellata 'i cucuzza 'i mala razza (Winter Squash Jam)

Ingredients:

1 lb 2 ounces winter squash or sugar pumpkin
 2 ¾ cups sugar
 ½ tsp powdered cinnamon.

Cut squash, or pumpkin, into pieces and peel. Cook covered in a heavy saucepan, over low heat, without adding water. Put the softened squash through the fine disk of a food mill. Return the pulp to the saucepan and add the sugar and the cinnamon. Bring to a boil, stirring frequently and lower the heat. Keep stirring to avoid scorching. When the jam starts to pull away from the sides of the pan, it should be done. A thermometer should register 221 degrees (F105 degrees C) when the jam is done. To test without a thermometer, try a drop on a plate held vertically. If the drop runs, it is not ready. Pour into sterilized jars and seal. Store in a cool dry place.

Biscotti 'i cucuzza 'i mala razza (Squash Jam Filled Biscuits)

Ingredients:

7 cups all-purpose flour
 2 cups sugar
 6 tsp double-acting baking powder.
 8 eggs
 1 tsp ground cinnamon
 Zest of 1 lemon or ½ tsp lemon oil
 3-4 tablespoons milk
 116 ounces homemade squash jam
 Dough:

Sift the flour, the sugar and the baking powder into a large mixing bowl. Add the eggs, the cinnamon and the lemon zest. Mix with a fork to combine and add a few tablespoons of milk if dry. Transfer to a lightly floured pastry board and knead until smooth. Divide dough into 8 pieces and cover and chill for at least an hour. Roll out one piece at a time with a rolling pin to 1/18 inch. Do not use additional flour. Use a teacup or a cookie cutter to make rounds. Preheat oven to 350 degrees F (convection oven to 325 degrees).

Assembly: Put a tsp of squash jam in the middle of each round and cover with another round, Press down all around the edges with a fork to seal. Repeat with the remaining dough. Place on baking sheets lined with parchment paper. Bake the cookies in the center of the oven in batches for about 10 minutes or until they are golden.

Serve with Malvasia. (*Recipes compliments of Trish Vanaria and taken from the book Pani Caliatu by Susan Lord & Danilo Baroncini*)

Pasta con Sarde (Spaghetti with Sardines)

Ingredients:

½ cup olive oil
 ½ tsp crushed red pepper
 1 bulb fennel, cleaned and diced ½ inch
 2 cans sardines packed in olive oil
 ¼ cup oil-cured olives, pitted and chopped
 1 pound spaghetti

Heat the olive oil and red pepper over high heat in your saucepan. Add the chopped fennel and lower the heat to medium. Stir until the fennel softens, about five minutes. Add the sardines. Do not expect them to stay whole. Sprinkle in the black olives and parsley. Cover and cook over low heat, five minutes or so, until you see the fennel is very tender. Add a tablespoon of pasta water now and then if the mixture seems too dry.

Cook the pasta. Drain, but reserve some of the water. Toss pasta with the mixture, adding water a tablespoon at a time until the pasta has a slippery coating. this dish should be moist, but not watery.

Taken from Sicilian-American Pasta by John Penza and Tony Corsi, Ten Speed Press, Berkeley, CA p. 132)

**FILICUDI ASSOCIATES OF WALTHAM, MASSACHUSETTS
NEW/ RENEWAL MEMBERSHIP APPLICATION**

DUES: Individual: \$10.00/ year, Family: \$25.00/year, Life Membership \$50.00

Please check one

- Social Member** (Any person who wants only to attend social functions of the society.)
 Regular Member (A Filicudato or spouse, or a descendant of Filicudati.)
 Life Member (Individual over 70 years of age.)

Name _____

Address _____
Number/Street Town/City Zip Code

Telephone/E mail address _____

**Please detach or copy this application and send it with a check, made payable to Filicudi Associates, Inc. to:
Maria Taranto., Chair of the Membership Committee, 24 Trafton Road, Framingham, MA 01702**

Filicudi Associates of Waltham, MA
% Maria Taranto, Editor
24 Trafton Road
Framingham, MA. 01702



We're on the Web
[Http://www.filicudi.org](http://www.filicudi.org)