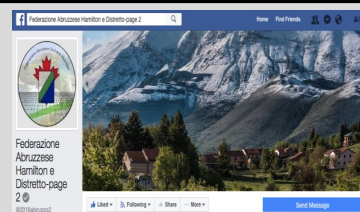




Bollettino della Federazione Abruzzese Di Hamilton e Distretto

www.abruzzohamilton.org



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Cari Corregionali e Simpatizzanti,

Hello, Happy New Year and I hope everyone had a wonderful Christmas. I bring you greetings from myself and the executive members.

Ciao, felice anno nuovo e spero che tutti abbiano trascorso un meraviglioso Natale. Vi porto i saluti miei e dei membri esecutivi.

Since our last Bollettino we had a successful Festitalia Dinner where we presented scholarships to bright young students. A thank you to our sponsors because without them this would not be possible. In November, we had our annual AGM meeting at Carmen's Banquet Centre. On December 13, 2023 we hosted a wonderful Christmas Concert which was held at St. Anthony's Church. It featured our own Coro Della Federazione Abruzzese, the Southern Ontario Lyric Opera and the Sons and Daughters of Italy Choir. It was an evening filled with entertainment that was enjoyed by all. We sincerely thank the Dante Centre, LiUNA local 837, the sponsors of this most enjoyable event, and Fr. Cucchi for the use of St. Anthony's Church.

On Saturday, April 13th we will be hosting our annual Abruzzo in Festa at Liuna Station. I look forward to seeing everyone.

As a committee, we meet on the 2nd Monday of every month. We will continue to review our programs and look to make changes where we can to make our events more inviting to all.

Please continue to stay safe and I look forward to seeing you soon!

Distinti saluti,

Robert Ricci, *President*

FEDERAZIONE ABRUZZESE EXECUTIVE COMMITTEE 2022-2024

Ricci Roberto	President
Faiella Elda	1 st Vice President
Mugheddu Lucy	2nd Vice-President
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La Civita Franca	Corresponding Secretary
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Presutti Remo	Councillor

CLUBS/ASSOCIAZIONI ABRUZZESI DI HAMILTON E DISTRETTO

<u>Club name</u>	<u>President</u>
 Associazione Introdaquese	Fabrizio Giuliani
 Brittoli	Mary Mauro
 Cocullo	Fausto Chiocchio
 Associazione di Penne	Sonia Mamone
 Gagliano	Fran Marini
 Pacentro	Anna Mancuso

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SAVE THE DATE!

Abruzzo in Festa

April 13, 2024

Liuna Station, Hamilton



“Così aiuto I discendenti degli emigrati a ricostruire le loro radici abruzzesi”

MANOPPELLO E' cresciuto ascoltando I racconti sul bisnonno passato per Ellis Island e minatore in Pennsylvania e sul papa' emigrato in Germania. Le storie di parenti e compaesani partiti da Manoppello alla ricerca di un lavoro e quelle dei minatori arrivati Belgio e in mezza Europa per cercare lavoro, sono sempre state per lui anche ragione di studio. Aria mite e di poche parole, Davide Castellucci, padre di due bimbe e operaio in fabbrica, ha deciso, a 43 anni, di fare della sua passione un secondo lavoro che lo porta in giro tra archive di Stato, registry parrocchiali e data base internazionali alla ricerca delle storie di famiglie. Ricostruisce gli alberi genealogici su commissione, Davide Castellucci che, dal lanco, circa sei mesi fa, del sito internet www.abruzzeseancestors.com, sta ricevendo numerose richieste soprattutto da statunitensi in pensione. “E' un lavoro che impegna tantissime ore, ma che unisce le mie passioni per l'emigrazione, la riscoperta delle origini e la genealogia –racconta lui - In alcuni momenti e' scoraggiante”. La rete non basta, il piu' delle volte la ricerca impone di spulciare di persona negli archive di municipio e parrocchie. “Ho sempre avuto questa passione – aggiunge – ma da quando ho fondato il gruppo Facebook “Manoppello Genealogy” sono arrivate talmente tante richieste che all fine ho deciso di aprire un sito.”



Francesca Piccioli

From the Facebook group Abruzzo Ancestors, posted February 5, 2024.

Federazione Abruzzese Scholarship recipients September 2023

The Federazione Abruzzese Scholarship Awards were presented on September 20th 2023 at the Abruzzese Regional Food Night held at Carmen's Banquet Centre. Thanks to the generosity of scholarship sponsors, the Federazione Abruzzese was able to present six awards to very worthy recipients. The scholarship sponsors are: David DeSantis of Multi Area Developments Inc., Frank Ciancone of City Window and Glass, Dominic Chiaravalle and Salvatore Ventresca of Tuscany Hills Homes, Anthony DeSantis of A. DeSantis Developments Ltd., Joe Trombetta and Gina Colalillo of Titan Mortgage group and LiUNA Local 837. Each of the award recipients eloquently and graciously addressed the over 400 guests in attendance as they came forward to accept their awards. The 2023 Abruzzese Scholarship recipients were: Sarah Schneider, Josh Bellavia, Sophia Schneider, Lucy DiFrancesco, Valentina Susi, and Vanessa Persi. We congratulate the award recipients and all the applicants for their hard work and appreciation of their Abruzzese heritage. Best wishes as you continue your educational journey and your future careers.



Valentina Susi, Josh Bellavia, Vanessa Persi



Sophia Schneider



Lucy DiFrancesco



Sarah Schneider

HAMILTON ITALIAN CENTRE

The Sons and Daughters of Italy Hamilton launched an exciting initiative in 2023, the Hamilton Italian Centre Project. A team of community volunteers and community partners developed the organizational framework and laid the foundation for the Centre. On January 5, 2024 SDI successfully closed on purchasing the property which will be home to the Centre. It is located at 420 Crerar Drive in Hamilton, previously known as Guido De Bres High School.

This project will be overseen by the SDI Hamilton Community Corporation with programming and development planned for 2024 to 2026. The Centre will provide a platform for promoting Italian Canadian culture, celebrating Hamilton's Italian history, and offering diverse services such as business networking, health, family services, social, educational, and athletic programs.

The Hamilton Italian Centre will not only enrich the Italian community but all Hamiltonians.

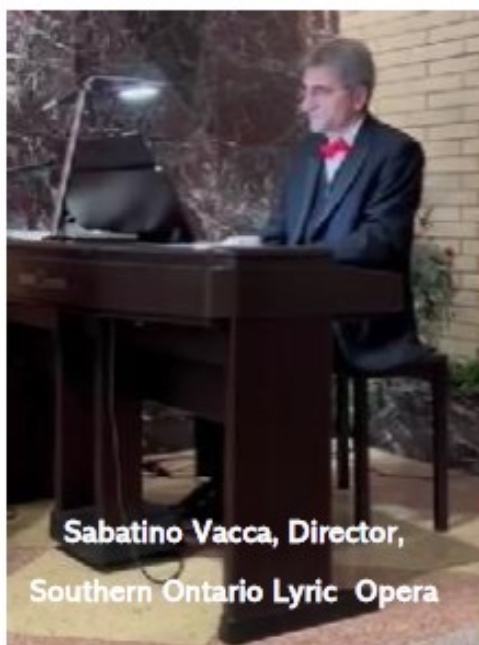
Congratulations to the Sons and Daughters of Italy Hamilton!



Coro della Federazione Abruzzese di Hamilton



Soloist Giacomo Folinazzo
Sons and Daughters of Italy Choir



Sabatino Vacca, Director,
Southern Ontario Lyric Opera

CHRISTMAS CONCERT

The Federazione Abruzzese of Hamilton held its Christmas concert at St. Anthony's Church on Dec. 13, 2023.

MC Larry Di Ianni welcomed about 200 people and introduced Christmas favourites performed in English and Italian by The Coro della Federazione Abruzzese of Hamilton, soloist Giacomo Folinazzo, The Sons and Daughters of Italy Choir and the Southern Ontario Lyric Opera.

St. Anthony's church was once again filled with beautiful Christmas music, appreciated by the whole audience!



All the performers together sang the finale
Tu Scendi Dalle Stelle (You Come Down from the Stars).



Regione Abruzzo, nuovo stemma con errore letterario: la frase di Plinio è attribuita al Sannio

L'Abruzzo ha ufficialmente un nuovo stemma regionale. Ad arricchire il simbolo della regione, composto da uno scudo sannitico interzato in sbarra d'argento, di verde e d'azzurro, è la statua del Guerriero di Capestrano. A svelare la nuova effigie è stato il presidente della Giunta regionale, Marco Marsilio, insieme al presidente del Consiglio regionale, Lorenzo Sospiri, questa mattina.

Presso la sede del museo archeologico nazionale di Villa Frigerj, a Chieti, il nuovo stemma della Regione Abruzzo è stato mostrato, nonostante i mugugni degli esperti di araldica degli scorsi mesi.

A realizzare il nuovo stemma, approvato con una specifica legge regionale, è stato il maestro Mimmo Paladino. Al di sopra dello stemma è posta la denominazione "Regione Abruzzo" in lettere maiuscole d'oro. Sotto lo scudo è indicato il motto "Gentivm vel fortissimarvm Italiae", in caratteri maiuscoli. E se la stilizzazione del guerriero di Capestrano ha fatto storcere il naso, di certo non passa inosservato lo strafalcione letterario, storico e geografico. Già, perché la frase scelta è estrapolata dalla *Naturalis historia* di Plinio il Vecchio, che si riferisce alla popolazione del Sannio. Non solo i popoli che abitavano l'odierno Abruzzo, ma anche popolazioni che poco (o nulla) hanno a che fare con il territorio regionale.

E' vero che il Sannio in Età augustea comprendeva una porzione di territorio molto più vasta rispetto al Sannio storico, oltre che decentrata e confinante con l'attuale Piceno. Peccato che all'interno del territorio, i romani ben distinguevano le varie popolazioni che lo abitavano. Dai Marsi, ai Peligni, passando per gli Equi e, appunto, i Sanniti che popolavano soprattutto l'attuale territorio del Molise e, al massimo, la parte meridionale dell'Alto Sangro. Inoltre le regioni augustee erano solo numerali, e solo le fonti accademiche attuali usano attribuire al nome ufficiale romano un aggettivo che ne designa il territorio. Comunemente per la regio IV si usa Samnium, o Sabina et Samnium, molto impropriamente in entrambi i casi perché il Sannio storico sconfinava a sud ben oltre la regio IV: nel territorio degli Hirpini della Regio II Apulia et Calabria e in alcune aree marginali della Regio I Latium et Campania.

Parla di simbolo identitario, Marsilio. In realtà l'Abruzzo si ritrova con un emblema che, oltre ad andare contro le nozioni basilari dell'araldica, contiene un riferimento storico e letterario che solo in modo molto generico ha a che fare con l'Abruzzo e il suo popolo.

Plinio, infatti, nel terzo libro della *Naturalis historia*, dopo le frasi ora inserite nello stemma abruzzese, inizia ad elencare tutti i popoli appartenenti al Sannio. Certo, ci sono i Marrucini, i Teatini, i Sulmonesi e altri popoli d'Abruzzo. Così come ci sono gli Esernini, i Reatini, i Sabini e i Fagifulani. Popolazioni fuori dai confini regionali odierni. Inoltre, il Sannio a cui si riferisce Plinio non includeva città abruzzesi antiche come Tera-mo (all'epoca Interamnium), Giulianova (Castrum Novum), Martinsicuro (Castrum Truentinum) e Atri (Hadria) che facevano parte alla Regio V Picenum.



Chiacchiere di Carnevale

Chiacchiere di Carnevale are strips of dough that are fried and dusted in powdered sugar commonly served during Carnevale in Italy. These crispy little treats are as addictive as chips!

Prep Time 1 hour 15 min

Cook Time 10 min

Resting time 1 hour

Total Time 2 hours 25 min

Servings 60 pieces

Ingredients

- 3 cups all-purpose flour
- 1 tsp baking powder
- 3 tbsp granulated sugar
- 4 tbsp unsalted butter, cubed
- 3 large eggs
- 5-6 tbsp grappa (marsala, brandy, grappa or white wine may be used)
- 1 lemon zested
- vegetable oil, for frying
- powdered sugar, for dusting



Instructions

- In a large bowl or directly on your work surface combine flour, sugar and baking powder.
- Cut in cubed butter using your fingers or a pastry cutter until evenly distributed throughout the flour mixture.
- Make a well in the center and add eggs, grappa and lemon zest. Use a fork to gently beat the eggs and begin incorporating the flour into the egg mixture to make a dough.
- Transfer the mixture onto a clean surface and knead until a dough is formed. This will take about 5 minutes. Cover with plastic wrap and let sit at room temperature for 1 hour.
- After an hour, divide the dough in 4 pieces. Working with one piece of dough at a time, keep the remaining dough covered to prevent from drying out.
- Flatten a piece of dough with the palm of your hands and roll through the pasta roller set at the widest setting. Roll a few times, folding the dough over lengthwise until it comes out smooth.
- Continue rolling, reducing the width of the rollers until you have reached the second to last setting. Cover the sheet of dough to prevent from drying and roll the remaining pieces of dough.
- Use a fluted pastry wheel to cut the dough into strips. Place on a sheet pan and cover with a clean dish towel to keep them from drying out.
- Fill a wide, deep heavy bottomed sauce pan with 1 to 2 inches of vegetable oil.
- When the oil is hot, place a few strips of dough in the pan. When one side is browned flip over to brown the opposite side. This will take a few seconds, they fry very quickly, therefore do not overcrowd the pan. Transfer to a paper towel lined baking sheet to cool.
- Once cooled, dust with powdered sugar and serve.

Notes

Since chiacchiere are dry, they keep well for a while in a **well sealed container at room temperature**.

Chiacchiere **can be frozen**. Simply defrost and dust with powdered sugar before serving.

Struffoli o Cicerchiata (Italian Honey Dough Balls)

This traditional Italian sweet has different names in different regions: Struffoli in the Naples area, which are among the most popular Christmas sweets; Cicerchiata in Abruzzi region, where you cannot miss them during Carnival time. The concept is simple: fried sweet dough balls, coated in caramelized honey.

Ingredients

- 4 $\frac{3}{4}$ cups all-purpose flour
- 4 eggs
- 5 $\frac{1}{2}$ tablespoons butter
- 2 tablespoons white sugar
- 1 egg yolk
- $\frac{1}{2}$ lemon, zested
- $\frac{1}{2}$ teaspoon rum extract
- 1 pinch salt
- 1 $\frac{1}{2}$ (12 ounce) jars honey
- vegetable oil for frying
- $\frac{1}{4}$ cup sugar sprinkles if desired

Directions

1. Mix flour, eggs, butter, sugar, egg yolk, lemon zest, and salt together in a large bowl to create a soft dough. Cover with plastic wrap; let stand for 30 minutes. rum extract,
2. Roll dough into a thin log the width of your pinky finger, about 1/4 inch. Cut log into small pieces; roll into balls. Dust with flour to prevent from sticking.
3. Heat oil in a deep-fryer or large saucepan. Place a few balls of dough in a sieve to shake off excess flour. Cook in the hot oil until golden brown, about 2 minutes. Transfer to a paper towel-lined plate using a slotted spoon. Repeat with remaining balls of dough.
4. Pour honey into a saucepan over low heat. Cook until a small amount of honey dropped into cold water forms a soft ball. Add fried balls of dough to the hot honey; stir gently with a wooden spoon until coated.
5. Rinse a serving plate and shake off the water. Pile dough balls onto the serving plate in the shape of a dome or ring using damp hands or a damp wooden spoon. Garnish with sugar sprinkles or candied orange or lemon peel if desired. Let cool completely. Store in an airtight container for up to 2 weeks.



Congratulazioni dalla nostra Federazione al giornalista abruzzese Goffredo Palmerini per questo meraviglioso premio!





February 3, 2024 – President of l'Associazione Brittolese Mary Mauro made a special presentation at its Carneval Dance to her aunt who recently turned 90! Best wishes!



Be sure to visit our:

Facebook page: <https://www.facebook.com/2016abruzzo2/>
 Instagram account: <https://www.instagram.com/abruzzohamilton/>
 Youtube channel: <https://www.youtube.com/channel/UCFP-EH6npE575Qhy984c0ng>
 Website: www.abruzzohamilton.org
 To learn about all things Abruzzo: www.lifeinabruzzo.com

Please inform a member of the executive committee of any milestone birthdays, anniversaries, and cards of condolences.



Comitato per il Bollettino: Remo Presutti, Mary Mauro, Franca La Civita, Lena Liberale, Paula Mucci, Ersilia Di Nardo.