OFFICERS

President – Sal Fratino
Vice President – Mike Gabriele
Financial Secretary – Ken Romano
Treasurer – Syd Gordon
Recording Secretary – Vincent Scicchitano
Bar Manager – James O'Brien
Assistant Bar Manager – Sal Covello
Public Relations – Eric Fleisch
Sergeant At Arms – Ken Prince

MARINA COMMITTEE

Chairman – James O'Brien

Dock Master and Secretary – Sal Covello

Treasurer – Frank Felicissimo

SEPTEMBER

Sept 29 - Oct 5 Club closed for renovation

OCTOBER

- 5 Mens Meeting 8:00
- 6 Ladies Meeting and Fashion Show 7:00
- 8 DJ Dom
- 9 Columbus Day at The Heritage Wall 1:00 Guest speaker Maria lannazzi Presented by St Ann and The Sons of Italy Reception at club to follow
- 15 Community Dinner \$35 Tony Cappuccia
- 20 Ladies Dinner 7:30
- 20 Ladies Diffier
- 22 Private Party26 Mens Dinner 7:30
- 29 Halloween Costume Party
 With the Pat and Greg Duo
- 30 Childrens Halloween Party
 Candy Donations Contact Maria Vozzo

BOARD OF DIRECTORS

Pat Cutrone. Chairman

John Vozzo, Vice Chairman Nicandro Cappuccia Sal Fratino Mike Gabriele Tony Cappuccia Ken Romano Vincent Scicchitano Joe Valiante Al Latte Syd Gordon Keith Stadler Walter Cerretani

LADIES AUXILIARY

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Chairman of the Board Vice Chairman Members

Kate Fiore Vicki Raymond Luisa Cappuccia Joanne Guaglione Lisa Prince

NOVEMBER

- 2 Mens Meeting 8:00
- 3 Ladies Meeting 7:30
- 5 Sauce or Gravy?
 The Great Debate
 St Ann Club presents its 1st annual sauce contest. See article
- 12 Outside Chance Band
- 17 Ladies Dinner 7:30
- 19 Mersey Beat Band
- 26 Open To Be Determined
- 30 Mens Dinner 7:30

DECEMBER

- 1 Ladies Meeting 7:30
- 3 Country Christmas with Gunsmoke Band Gunsmoke returns to St Ann with their Classic Country and Christmas songs. \$20 Buffet dinner (barbecue chicken, pork, cornbread. etc) Contact Tony Cappuccia 203 515 7706
- 4 Childrens Christmas Party
- 7 Mens Meeting 8:00
- 10 DJ Dom
- 17 Mens Christmas Party Tony Cappuccia
- 24 Closed
- 31 New Years Eve Featuring Summertime and DJ Dom \$70.00 Full Dinner Open Bar Contact Chris lannacone 203 722 8104

JANUARY

4 Joint Meeting 8:00

Mother of Mary, Inc. Saint Ann Club 16 HENDRICKS AVENUE NORWALK, CT 06851



ST ANN NEWSLETTER OCT NOV DEC 2016

MESSAGE FROM THE PRESIDENT

Dear Fellow Members,

As the summer winds down, let me first thank all those people who took the time to participate and help at our most recent summer events. We truly are blessed to have a membership that supports our organization and recognizes the value of their efforts.

Items that I, as well as many of you find distressing are the incidents of illness that have fallen on a number of our members recently. The families of those effected are faced with overwhelming responsibilities and I urge all of you to take a moment and reach out to those who have been touched by illness or the passing of a loved one. Find a kind heart.

On behalf of myself and the officers it is my sincere wish for good fortune and good health to all!

Sal Fratino

A NOTE FROM THE AUXILIARY PRESIDENT

"Autumn.....the year's last loveliest smile." So said William Cullen Bryant. Take a ride, buy a pumpkin, have some cider and enjoy the beautiful colors of Fall before the hectic holiday season begins. Our members deserve it after their hard work at the Feast and all the other events.

A reminder of things coming up---Ladies Meeting and Fashion Show, October 6th at 7:00 PM; Member Appreciation at November 3rd meeting at 7:30 PM; Ladies Meeting, December 1st at 7:30 PM; and Ladies Christmas Dinner, December 15th at 7:00 PM.

Wishing you all a Happy Thanksgiving, a very Merry Christmas and a Happy and Healthy 2017. Lastly, thank you all!

Camille Andreozzi

THE MAN ON THE BRIDGE

October 25th marks the 85th anniversary of the opening of the George Washington Bridge that connects New York City to Fort Lee New Jersey. Originally called "the Hudson River Bridge" it was later named for our first president, who had fought unsuccessfully to prevent the British occupation of New York City.

Today it is the busiest bridge in the world, carrying an estimated 106 million cars a year, but when it was being built, the only people who crossed it were workmen and engineers like Frank J. Trani. The year is 1931, and he is standing atop east tower of the George Washington Bridge after walking up the main cable.

A civil engineer, Trani, 29, was working for the Port of New York Authority, which was building the bridge. Starting up the cable that day, Trani was crouched over and holding tightly to the guide wires when a workman behind him shouted, "Stand up like a man!"

It was a long climb, literally and figuratively, for the son of a shoemaker, born in Messina, Sicily, and raised in Brooklyn. Trani had attended Erasmus Hall High School where he picked up the engineering bug. Accepted into Cornell University, he worked his way through school.

After 16 semesters of class that included four summer sessions, he graduated in1927. Later that year, he was hired for the George Washington Bridge project—his first job as a civil engineer. After the bridge was opened, he worked on the Port Authority's next project, the Lincoln Tunnel.

Trani left the Port Authority in the early 1940's and moved to the Philadelphia area where he worked in highway construction for private contractors. But often, at Sunday dinners, he would recall anecdotes from the bridge building years. A favorite story was the time he forgot his lunch. His sister found it and brought the lunchbox from Brooklyn to the Manhattan side of the construction site. Asking for her brother, she was told that he was working on the Jersey side. She then walked across the bridge, becoming the first woman to traverse the bridge.

Trani retired at 75 in 1977 and signed up for courses at a local community college. He was the oldest student in his classes, but each semester his GPA put him on the Deans List.

He came home from class on October 14, 1981, complaining of a headache. He put his class notes on the coffee table and stretched out on the living room couch. When his wife called him for dinner, she got no answer. He had died just 11 days short of the 50th anniversary of the bridge he had helped to build.

THANKS TO AMERICANS ITALY IS WORLDS LARGEST WINE EXPORTER

Today, one in five bottles of exported wine is Italian. In 2015, Italy exported more than \$5.5 billion in wine, \$1.4 billion to the United States alone—making the U.S. the largest consumer of Italian wine. Right behind the United States was China, importing \$88 million of Italian wine.

This news comes on the heels of October's announcement by the International Organization of Wine that Italy had surpassed France to become the world's wine producer. Go Italy!!!!

50TH ANNIVERSARIO DI ASSOCIAZIONE DI MONTREAL

Recently, the Association representing St. Ann in Montreal celebrated its 50th anniversary. Their festivities endured an entire week with a gala dinner dance on Wednesday, August 24th, a traditional Jelsese dinner on Friday, August 26th, and highlighted with a mass attended by approximately 400 people on Sunday followed by a procession of almost 40 "traglie."

The festivities were attended by almost 25 citizens from Jelsi who traveled from Italy for this joyous occasion and ended with a spectacular display of fireworks on Sunday evening. Representing our club were our President, Sal Fratino, board members Joe Valiante and Nicandro Capuccia, Joe Valiante, Jr., Frank Feliscimo and Michael Fratino.

Our neighbors to the north were appreciative of our attendance and remain committed to growing a relationship across the borders. Auguri!

THE BEST CHRISTMAS TRADITIONS IN ITALY

Christmas is a major holiday in Italy... which means Italians celebrate lots of great, unique Christmas traditions! Across Italy, Natale tends to be a family-centric holiday, a time to stay at home (and eat!) with loved ones. But customs also vary from city to city, from exactly which dishes are served, to when to open presents, making every region an interesting place to enjoy the holidays. Want to know how to experience Christmas like an Italian? Here are some of the most popular Christmas traditions in Italy, and how to celebrate them!

ITALIANS KICK OFF THE CHRISTMAS SEASON (AND START DECORATING) ON THE DAY OF THE IMMACULATE CONCEPTION, DECEMBER 8

One Christmas tradition in Italy: a Christmas market! Rome's most famous, is Piazza Navona. In other countries, Thanksgiving (or even Halloween!) signals the start of the Christmas season. In Italy, though, Christmas officially kicks off with the Day of the Immaculate Conception of Mary on December 8. This is when decorations go up (both on the streets and inside Italian homes) and when some Christmas markets start.

Decorations and huge Christmas trees can be found in main piazzas, like in front of the Coliseum or in Milan's Piazza Duomo, and Babbo Natale (Father Christmas, the Italian version of Santa Claus) spreads holiday cheer.

As a semi-geeky aside, this holiday, which is both religious and state-sanctioned (meaning lots of offices and businesses will be closed on December 8), doesn't have anything to do with the day of Mary's conception. Instead, it celebrates the day when the Church decided that Mary was born without having the stain of original sin. (So no, no one is saying Mary was pregnant for only three weeks!).

DURING THE EIGHT DAYS BEFORE CHRISTMAS, GO CAROLING—AND KEEP AN EYE OUT FOR BAGPIPE PLAYERS

The eight days before Christmas, also known as the Novena, are filled with carolers singing traditional songs around the neighborhood. If you're in Rome, southern Italy or Sicily, keep an eye out for the zampognari, or bagpipe players—they travel from the nearby mountains to play their merry folklore carols. Along with the fancy lights, wreaths and trees, presepi (nativity scenes) are displayed in many churches and piazzas. Crafting these ornate works of art by hand remains an artisanal tradition in many parts of the country. If you want to go to the source, head to Naples; the southern Italian city is world-famous for their hand-made presepi. It still has whole streets with one workshop after another devoted to the craft.

DON'T EAT MEAT ON CHRISTMAS EVE...

To prepare and purify their bodies for Christmas Day, Italians avoid meat on la Vigilia (Christmas Eve). Although the idea is to eat lean, most indulge on multiple courses of fish... sometimes as many as seven!

After the family dinner, many Italians head to midnight Mass at their local church to celebrate. (Some Romans even head to the Vatican for Mass with the Pope!). But traditions vary from city to city: Up north, in Cortina d'Ampezzo in the Dolomite Mountains, thrill-seekers ski down the slopes with torches at midnight to welcome Christmas.

ON CHRISTMAS DAY, EAT AWAY

After the "light" Christmas Eve dinner, on Christmas Day, Italians invite their family and friends for a large lunch that usually goes on all day. Many save up to have the most lavish celebration possible, serving up traditional dishes like pasta in brodo (pasta in broth), roasts and traditional desserts like panettone. The festivities don't end on December 25

Celebrations often extend into December 26 with the national holiday of Santo Stefano; families get together and eat leftover Christmas dishes and sweets. The official end of the Christmas season, though, isn't until January 6—the Day of the Epiphany, and the twelfth day of Christmas. On the eve of the Epiphany, families usually prepare a large dinner to mark the end of the holiday season; children are given candy or coal (usually made of black sugar), depending on if they were naughty or nice. After January 6, you'll see Christmas markets close and decorations start to come down.

WHEN YOU EXCHANGE GIFTS DEPENDS ON WHERE IN ITALY YOU ARE!

Ask an Italian when her family opens gifts, and it might give you a clue to where she's from! Gifts are commonly exchanged on Christmas Day after lunch—sometimes with the belief that Jesus has delivered them – take that, Santa! But some smaller, northern Italian cities believe that the blind Saint Lucia brings gifts for children on December 13, so they open them that morning.

Other families may wait until January 6. The Epiphany is when la befana—a kind of "good witch" who is believed to have followed the wise men, but got lost—drops off presents. La befana is a particular tradition in Rome and Bologna, where the main piazzas often host fun activities for children; in Venice, locals believe that la befana arrives every year by boat!

Regardless of when they open their presents, many Italians keep their wrapped gifts on display on the pyramid-shaped ceppo, along with candles and other decorations.

ASHES BURIED IN ESPRESSO MAKER

Renato Bialetti didn't create the Moka stovetop espresso maker, his father, Alfonso did. Alfonso, an engineer by trade, worked with Luigi De Ponti to invent and patent the Moka espresso maker in 1933. But it was Renato who took this invention and brought it to the world. Taking over the Bialetti company in 1947 when it sold just 70,000 Moka pots, Renato turned the octagonal stovetop espresso maker into a worldwide Italian symbol. Through the 1950's and the decades that followed, he expanded the company, selling more than 300 million Moka pots internationally. When Renato passed away last February at the age of 93, his three children decided to honor him by burying his ashes in a large replica of the pot he made famous. They had the pot blessed by a priest in his hometown of Casale Corete Cerro (Piedmont region) before laying him to rest.

FOOTBALL WEDDINGS

Today, the average American wedding is an elegant affair that costs about \$25,000. Dinner has three or four courses that end with an elaborate wedding cake as formally dressed guests dance to a band or D.J. But when our immigrant ancestors came here more than a century ago, the wedding reception was a completely different celebration.

The hall was rented for about \$50.00 and the brides family was in charge of decorating it with balloons and crepe paper. The head table, draped in white bunting, was set up at the end of the hall and the guests sat at tables lining the sides of the hall to leave plenty of room for dancing.

Dinner was served buffet style. Rolls of Italian bread were piled on trays next to mounds of capocolla, provolone, salami, mortadella, and other cold cuts. The guests would line up and make their own sandwiches. The reception also offered an open bar stocked with homemade wine, vermouth, anisette, and whisky along with kegs of beer and cases of soda. Dessert consisted of homemade cookies or pastries from the neighborhood pasticceria.

As the guests ate their sandwiches, children would play catch, tossing the long loaves of Italian bread from one side of the hall to the other, giving the reception its nickname, "football wedding." The kids also scampered across the dance floor as the grownups danced the tarantella to the music of a local three piece band. Eventually, a guest would begin singing Torna a Sorrento or O Solo Mio in dialect, reminding the company of faraway Italy and their vanishing youth. Before long, everyone would join in singing.

At the end of the reception, the bride and groom would visit the tables of their guests to give them confetti, the traditional wedding favors of candy coated almonds, bundled in little bits of tulle lace. In exchange, the guests would give the couple buste, envelopes filled with money to help them get a start in life. The party was over and their new life together began — a life of hard work and sacrifice. Cent'anni!

SAUCE OR GRAVY - THE GREAT DEBATE

NEW MEMBERS MEN

Silvestro Accettullo

Join us as we solve one of lifes great debates. Sauce or Gravy

St. Ann club presents the first annual sauce contest, do you think your sauce is the best? Well time to prove it.

Dinner Dance starting at 7 pm Nov 5. Dancing fun with "Streets of the Bronx Band"

Bruce Barbarella brings his famous band to St Anns, formerly of the Duprees and Dion, Bruce also wrote the soundtrack to Bronx Tale, with amazing harmonies and an incredible sound Bruce will take us back in time. Sit back enjoy and dance.

Sauce contest details: \$15 pasta, salad, bread, meatballs included.

SPONSORS

Betty Brink

Peter Napolitano

If you are entering the sauce contest you need to have your pot of sauce ready and in your place by 7 pm. Have enough sauce to feed 30 people. Bring your own hotplate. Tony Cappuccia 203 515 7706 for reservations and to enter contest

Dillon Ochs Mike Fahey **NEW MEMBERS LADIES SPONSORS** Marilyn M. Bivona Lisa Caruso Gina Cugno Giovanna Cugno Courtney Hayes Rita Camerota Caterina Mercuri Palmina Libertino Carmela Setti Pat Colcone Assunta Snell Carmela Martino Carole Tuozzolo Diane Hyzy Lois Holly Patricia Moisio Kelly Straniti Elizabeth Broncati

ADDDRESS CHANGES AND E-MAIL ADDRESSES

In an effort to bring the club more into the electronic age we are asking that anyone with an e-mail address, who hasn't done so already, to please send it to Ken Romano. His e-mail address is rmyken@aol.com. We will use these addresses to update events and schedules as well as save postage and be able to keep members informed on a timely basis .If you need to change your physical address contact Ken as well and for the ladies contact Carol Shannahan at 203-846-2140

PLEASE READ

Margaret Gabriele

Any one wishing to contribute to this newsletter is encouraged to do so. Please contact Eric Fleisch at 847-7669 or by e-mail at BIGE101@ optonline.net. The next edition will be sent on or about December 30th 2016.

SICK OR HOSPITALIZED MEMBERS

If you know any member that is sick or hospitalized please bring it to the attention of the Board of Directors or Eric Fleisch at 203 847 7669. For the ladies contact Barbara Antonelli at (203) 866-3953. A gift basket and card will be sent. If anyone knows of an Auxiliary member who has been permanently placed in a nursing home please contact Betty Brink with the information at (203) 847-8133. We would like to keep in touch with them by sending a card.