

ST ANN NEWSLETTER JULY AUGUST SEPTEMBER 2017

FROM THE PRESIDENT

As many of you may have heard our Feast will be held for two weekends this year. I invite you to help as much as you are comfortable with. The decision to hold the Feast for two weekends is an effort to have some extra time as the past couple years it has rained on us and cut into profits. I have full confidence that we will get the job done. Our members are dedicated and hard working, and I want you to know that you are greatly appreciated. I look forward to seeing and working with all of you.

Nicandro Cappuccia

ST ANN FEAST 2017

This year as many of you may know The St Ann Feast will be held for a total of eight days, July 20th through 23rd and July 27th through 30th. Thursday hours are 6:00 till 10:00 and Friday hours are 6:00 till 11:00. Saturday hours are 3:00 till 11:00 and Sunday hours will be from 12:00 till 8:00. The additional days will ensure a good turn out and help if there are any rainy days. There are plans to add a wine tasting that will attract additional people. As always, we ask that members that are able to do so to please come and help.

JOINT MEETING JULY FIFTH 8:00 P.M.

Please attend this meeting as they are fun and informative. Snacks will be served.

FROM THE LADIES AUXILIARY PRESIDENT

As you know, this year we are trying something new. Our feast will take place over two weekends. We recognize this is a monumental task but please come down to help whenever you can. Our dedicated volunteers are what makes our club so successful and an asset in the Norwalk community. Don't forget to attend our Joint Meeting on July 5th at 8:PM. We will resume our monthly meetings on September 7th at the usual time, 7:30 PM. Please bring in your items for Project From the Heart to the October meeting. A list of items needed will be given out at the September meeting.

On behalf of the Auxiliary, I want to wish all our members an enjoyable summer.

Camille Andreozzi

NEWS FROM THE MARINA CREW

The "New and Improved" St Ann Marina is now open and fully operational! All slips, inside and outside, have their own power and water hose connections. The original decking at the end of the ramp has been replaced and floats secured. It has been a long project and a lot of work but well worth the effort to save this valuable asset. Thanks go out to all those who helped get it done, and special appreciation to Sal Giglio and crew who did a lot of the electrical hookup and to Mike and Rob Fahey and crew who did likewise on the plumbing side. Many thanks again to all who helped. We've added a couple new members but there are slips available, inside and outside so if anyone knows someone interested in a slip and the fine St Ann Club, please have them contact the Marina Committee, Andrew Troetti @ 646-523-1110, Darren Winter @ 203-979-1580, or me, Frank Felicissimo, Treasurer @ 203 257-7424.

DON'T FORGET YOUR RAFFLE TICKETS

With the St. Ann Feast coming up soon, don't forget to pick up and sell your raffle tickets. They are available in the bar at the Club. The bar is open each week on Wednesday through Saturday nights. If you have already picked up and sold your tickets, please be sure to return them. There is a box in the bar where you can drop them off, or you can bring them during the Feast and hand them in directly.

If you need more tickets, please contact Lisa Prince at 203-855-8231.

Thank you to all our members for supporting the Club through the sale of the raffle tickets.

OYSTER FESTIVAL DATES AND TIMES

Friday September 8th 6:00 till 11:00

Saturday September 9th 11:00 till 11:00

Sunday September 10th 11:00 till 8:00

It's going to be lots of fun so come and don your apron and grab a rolling pin. As always you can catch a ride from St Ann club to the festival. I will make constant round trips for your convenience.

WINE TASTING AND DINNER

This year, to celebrate our wine making achievements, we are going to do things a little differently. Instead of having a Wine fest, with a wine making competition in May at St Ann's Club, we will instead have the competition in conjunction with the annual St. Ann's Feast in July. There will be a separate tent at the feast for home wine makers to share their wines with fellow winemakers and to enter them into the competition, as appropriate. Cocchia & Sons Wine Grapes, and the St. Ann's Club, would like to invite you to join us at the feast and to come together again to fete your accomplishments and share the fruits of your labor. This year will mark the 16th year that we are celebrating this most important of traditions with St. Ann's Club in Norwalk. So, let's do it again!!!

This year, the St. Ann's Feast will be held on two consecutive weekends in July, 4 days each weekend, i.e., Thursday – Sunday, Jul. 20 – 23 and Thursday – Sunday, Jul. 27 – 30. The wine competition will take place at the feast on the Thursday of the second weekend of the feast, i.e., 27 July 2017.

For those of you who want to enter one of your homemade wines in the competition, you may do so ahead of time by bringing a bottle of wine to me at the Homemade Libations shop, 7 Mulvoy Street, 203 866 9949 (Prior to the feast day) which is now located next to the grape barn. Or, you can drop a bottle off on the night of the competition at the feast (wine fest tent). For those people who want to enter the competition or who would like to sit at the "Wine fest Tent" and enjoy the competition with friends and family, there's a \$20.00 entrance charge, which includes your meal, soda, some homemade wine and the opportunity to experience the wine competition.

DATE: 27 July 2017

TIME: 7:00 PM

LOCATION: St Ann's Club, Feast Grounds
16 Hendricks Avenue, East Norwalk

COST: \$20.00 per person, which includes dinner, soda, and samplings of homemade wine.

Naturally, all winemakers are encouraged to bring some of their homemade wine, along with special winemaking tips to share with others. For those who enter the competition, we shall present awards for wines that are judged superior according to different criteria, e.g., taste, clarity, fullness, presentation, uniqueness and flavor. The categories this year will be: Red Varietal, White Varietal, Red Blend, White Blend, Rose/Blush, Fortified, High Octane (like grandpa used to make) Fruit/Flower, Hard Cider, Mead and Sparkling Wine. And although not technically a wine, we will also have a special category for "Homemade Liquor," e.g. Anisette, Grappa, Limoncello, etc. Those who would like to participate in the competition should drop off a 750-ml bottle of wine, cider or liquor at the Homemade Libations store NLT the 25th of July or bring a bottle to the wine fest tent prior to the judging.

This is a very special event which I think everyone should find interesting and enjoyable. I encourage all winemakers to make an effort to come to the feast and wine fest and show off and enjoy their homemade libation.

As in previous years, I would like to pay tribute to our mentors and teachers, and to all of those people who make the wine making process possible. Remember, without the help of family members, neighbors and friends, we could not make the wine every year. If you have any photos of your friends or family members taking part in the winemaking process, please bring them along to share with the rest of us. Of course, you are encouraged to bring your friends and family members with you to the Wine fest also. That would be special.

Every year, we present an award to the person who can dig up the oldest grape bill. From Cocchia and Sons, maybe a purchase that your dad, your grandfather, or your great grandfather made. If it comes from Cocchia's Market and was written by my grandfather, Ralph Cocchia, you will probably be an award winner. So look in the corners of the wine cellar and see if there are any old bills.

Now, once again a little reminder about this Winefest --- let's get together to celebrate and enjoy, and not criticize the other guy's wine. Everyone's wine is special, because it is made by someone special – you, the winemaker. So compliments and praise to all of us winemakers. Although you may like your wine best of all, and you should, that does not mean that the other guy's wine is not good also. Everyone's wine is good!

Peter Cocchia

FUN FACTS ABOUT ITALY

The name Italy comes from the word italia, meaning “calf land,” perhaps because the bull was a symbol of the Southern Italian tribes.

Italy is approximately 116,400 square miles (including Sicily and Sardinia), which is slightly larger than Arizona.

- The official name of Italy is the Italian Republic (Repubblica Italiana).
- Italy is said to have more masterpieces per square mile than any other country in the world.
- Almost four-fifths of Italy is either mountainous or hilly.
- In 2007, a dog named Rocco discovered a truffle in Tuscany that weighed 3.3 pounds. It sold at auction for \$333,000 (USD), a world record for a truffle.
- Italians claim to have taught the rest of Europe how to cook. Italy is responsible for introducing the world to ice cream (via the Chinese), coffee, and fruit pies. In addition to Belgium and France, Italy also claims

- to have made the first French fries. The first Italian cookbook was written in 1474 by Bartolomeo Sicci.
- The Italian wolf is Italy's unofficial national animal and plays a large role in the legend of the founding of Rome.
 - When McDonald's opened in 1986 in Rome, food purists outside the restaurant gave away free spaghetti to remind people of their culinary heritage.
 - Parmesan cheese originated in the area around Parma, Italy. Italians also created many other cheeses, including gorgonzola, mozzarella, provolone, and ricotta. No one knows when the pizza was invented, but the people of Naples made it popular.
 - The University of Rome is one of the world's oldest universities and was founded by the Catholic Church in A.D. 1303. Often called La Sapienza ("knowledge"), the University of Rome is also Europe's largest university with 150,000 students.
 - There are two independent states within Italy: the Republic of San Marino (25 square miles) and the Vatican City (just 108.7 acres).
 - Italy's San Marino is the world's oldest republic (A.D. 301), has fewer than 30,000 citizens, and holds the world's oldest continuous constitution. Its citizens are called the Sammarinese.
 - Vatican City is the only nation in the world that can lock its own gates at night. It has its own phone company, radio, T.V. stations, money, and stamps. It even has its own army, the historic Swiss Guard.
 - Most of Italy's natural flora and fauna has disappeared due to centuries of cultivation. Most of its natural wildlife has also disappeared due to over-hunting.
 - The author of "Pinocchio" ("pine nut"), Carlo Collodi (1826-1890), was Italian.
 - Italians suffer more earthquakes than any other Europeans. In 1693, an estimated 100,000 people died in an earthquake in Sicily. The most deadly recent quake in Italy occurred in Naples in 1980, killing 3,000 people.
 - No other country in Europe has as many volcanoes as Italy. This is because the Italian peninsula stands on a fault line. Three major volcanoes (Etna, Stromboli, and Vesuvius) have erupted in the last hundred years.
 - By the year 2000 B.C., Italic tribes (Oscans, Umbrians, Latins) had established themselves in Italy. They were followed by the Etruscans in 800 B.C. and the Greeks, who established colonies known as Magna Graeca in southern Italy (present-day Apulia). Rome was founded in 753 B.C., and soon thereafter the Romans began conquering the peninsula.
 - At its height in A.D. 117, the Roman Empire stretched from Portugal in the West to Syria in the east, and from Britain in the North to the North African deserts across the Mediterranean. It covered 2.3 million miles (two-thirds the size of the U.S.) and had a population of 120 million people. During the Middle Ages, Rome had perhaps no more than 13,000 residents.

- Like most of Europe, Italy was ravaged in the middle of the fourteenth century by the Black Death, a combination of plagues (chiefly the bubonic) that were carried to Genoa by Italian merchants returning from the Middle East. The recovery stimulated growth and helped spawn humanism and the Renaissance.
- Two Italians in particular contributed to the eighteenth-century's Enlightenment: Cesare Beccaria (1738-1794), whose essays on Crime and Punishment led to broad reforms in the treatment of prisoners and criminals, and Giambattista Vico (1668-1774), a philosopher, rhetorician, and historian who is often thought to have ushered in a modern philosophy of history.

NEW MEMBER

Christopher Weldon sworn in on May 22, 2017. Sponsored by Michael Tolla.

GOLF OUTING

The Golf Outing was sold out for the second year in a row.

I would like to thank all our sponsors, golf committee members and helpers with the golf outing, lunch and dinner to make this another successful event to raise money for local charities. This years recipients are Malta House, Domestic Violence Crisis Center and Kids in Crisis. The monies will be given away at our Community dinner in October.

Ken Romano, Golf Chairman

ATTENTION ALL HUNTERS

The annual Game Dinner will once again be held in January and we can always use any wild game hunters can provide. If some of you go on exotic game hunts like wild boar or other animals please consider making arrangements to donate it our game dinner.

ADDRESS 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 move and need to change your physical address contact Carol Shannahan at 203-846-2140 or email her at Shannahan776@gmail.com.

PLEASE READ

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 October 1, 2017

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 847-7669 or by e-mail at Bige101@optonline.net. 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.

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EVENTS

July 1. Private Party
July 7. Karaoke
July 8. Boondocks Band. Country Music
July 15. Private Party
July 20-23. Feast
July 26 Member Appreciation Barbeque 6:00
July 27-30. Feast

Aug 5. Private Party
Aug 6. Dance party. Details to be announced.
Open to all
Aug 12. Coastal Groove. Band. 70's Music
Aug 11 Karaoke
Aug 19 Private Party
Aug 26 Private Party

Sept 2 No entertainment
Sept 10-11 Oyster festival
Sept 16. D.J. Dom
Sept 23. Private Party
Sept 30. Outside Chance Band

THE FEAST LINEUP

July 20. DJ Dom Italian and American Music
July 21. DREAMIN & ROYAL KINGS. 50's Oldies
July 22 Michael Castaldo 3-5. Italian singer from Canada.
Billboard Recording Artist.
July 22. Billy Genuario and Friends. 7-11 All types of music
July 23. All Italian Day. Illiguri 12 to 4
Primavera. 4-8. Italian music
July 27. Old School band. 7-11. Rock n Roll
July 28 Tim Curries Motown Band 7:30-11
July 29. DJ DOM 3 to 7 7-11 SUMMERTIME BAND. Oldies
July 30. STREETS OF THE BRONX BAND 12-3. Oldies
PERRY AND FRIENDS. 4-8. Rock n Roll