



SUPER BIG GAME LI PARTY

The AIH Charities held their Super Big Game LI Party at LaMalfa on Sunday, 5 February. There were 189 people in attendance. The food was terrific, and the game did not disappoint. Thanks to Dave Vegh, Tony Munaretto and Bill Petrello for doing the heavy lifting.

FEBRUARY MEETING

Riunione febbraio

The February Membership Meeting was at the Pine Ridge Country Club in Wickliffe. Our speaker was Mr. Robert Jackson, former Guard for the Cleveland Browns. He addressed such topics as player's contracts today v. when he was playing as well as how he feels about the current Browns' front office. As an added treat, Robert brought his good friend Dan Coughlin with him.

UPCOMING EVENTS

MARCH marzo

22 March, Wednesday

AIH Executive Committee Meeting at The Mentor Firefighter's Museum.

29 March, Wednesday

AIH Membership Meeting at Pine Ridge Country Club. The Speaker will be Park Ranger Allison Powell from The James A. Garfield National Historic Site in Mentor.

APRIL aprile

19 April, Wednesday

AIH Executive Committee Meeting at The Mentor Firefighter's Museum.

22 April, Saturday:

AIHC Italian Night at LaMalfa. Doors open at 6:30p. This AIHC event is the second of the Charities three annual Fund Raisers and is Co-Chaired by Mike LaMalfa and Bill Petrello.

26 April, Wednesday:

AIH Membership Meeting at Pine Ridge Country Club. The speaker will be Bob DiBiasio, Senior Vice President, Public Affairs, of the Cleveland Indians.

MAY maggio

24 May, Wednesday

AIH Executive Committee Meeting at The Mentor Firefighter's Museum.

31 May, Wednesday:

AIH Membership Meeting at Pine Ridge Country Club. The speaker will be Carl Topilow, the founder and Conductor of The Cleveland Pops Orchestra, which is celebrating its twentieth year. Mr. Topilow has appeared as a guest Conductor around the world with 120 different orchestras, in 37 states in the USA, as well as orchestras in Canada, China, Czech Republic, England, France, Germany, Italy, Korea, Mexico, Spain, Switzerland, and Venezuela.

MARCH BIRTHDAYS

Compleanni di marzo

Glenn Pizzuti	1
Carmen Rozzo.....	6
Charles Graniteo	11
Pete Heidinger.....	24
Ron Dodaro	25

BUON GIORNO

Ron Wassum reported that Trustee Judge Michael Cicconetti was recovering from back surgery and was doing well in Florida.

Bill Petrello reported that Member Donnie Ramacciato had had hip surgery several months ago, but the site of the surgery became infected. They had to perform additional surgery to remove the implanted hip joint and then deal with the infection. Now it looks like the infection has been healed and they hope to be able to implant

Carmon Rozzo, Buon Giorno Chair

ITALIAN MEAL STRUCTURE

1. Aperitivo: Appetizers provided at the beginning of the meal, such as wine, prosecco, champagne or sparkling drinks. Sometimes light small bits of food are consumed, such as olives, crisps, nuts, cheese, sauce dips and quiches.

2. Antipasto: The antipasto is a slightly heavier course. It is usually cold (but not always) and lighter than the first course. Cold meats and hams (salami, mortadella, Parma ham etc.), cheeses (mozzarella, scamorza), sandwich-like foods (panini, bruschette), cold salmon or shrimp are common, as well as more elaborate cold and hot dishes.

3. Primo: "First course." This is course is always hot, heavier than the antipasto, but

lighter than the second course. It usually consists of non-meat foods. Examples include risotto, pasta and spaghetti, soup and broth, gnocchi, polenta, crepes, casseroles and lasagna.

4. Secondo: The secondo is the heartiest and main course of an Italian meal, sometimes called the piatto principale or the main course. It normally consists of meats and seafood: turkey, sausage, pork, steak, stew, beef, zampone, cod (baccala), salmon, lobster, lamb, chicken, or roast.

5. Contorno: Contorno is served with the secondo as a side plate. It usually consists of vegetables, raw or cooked, hot or cold.

6. Dolce: The secondo is followed by the dolce, or dessert, which greatly depends on the region and the occasion. Common desserts include tiramisu, panettone, pandoro, zuppa inglese, panna cotta and ice-cream.

7. Frutta, frutta secca, noccioline, formaggio: Fruit or frutta, often served with nuts or cheese.

8. Digestivo: The digestivo, also called *amazzacaffè* if served after the coffee. Examples include Grappa, Amaro and Limoncello. The word *digestivo* indicates that these drinks are meant to ease digestion after a long meal.

9. Caffè: Coffee is often served at the end of the meal, even after the digestivo. In Italy, this is usually strong coffee such as espresso, often consumed very quickly in small cups at very high temperatures.

MISSION STATEMENT

The purpose of this Association is to promote the moral, social and civic advancement of its membership, and to perpetuate the customs and cultural aspects of Italian Heritage.

Article II, Section 1 of the AIH Bylaws

OFFICERS & TRUSTEES

1 July 2016 – 30 June 2018

President	David Vegh
Vice President	Gus Paolucci
Secretary	Glenn Pizzuti
Treasurer	Bill Petrello
Trustee	Judge Mike Cicconetti
Trustee	Rio DeGennaro Jr.
Trustee	Jim Federico Sr.
Trustee	Mike LaMalfa
Trustee	Don Rapposelli
Trustee	Tony Munaretto
Trustee	John Perrotti
Trustee	Ron Wassum