



CORRIERE CIOCIARO

NOVEMBER / DECEMBER 2017 NOVEMBRE / DICEMBRE

December 17
GENERAL ASSEMBLY MEETING
CANCELLED

December 27
Amici Night

December 31
Ciociaro Club New Year's Eve Gala

January 18
Networking Night

January 26
Alzheimer's Battle of the Brains

January 28
General Assembly Meeting

February 10
Casalverano Dinner Dance

Feb. 23
Voci Ciociare Banquet

Feb. 25
General Assembly Meeting

Feb. 25
Kid's Carnevale

Future Events:
Tours of Italy coming next spring

Picinisco Celebrates Its Millenium



In 2017, Picinisco, one of the towns which lie in the Val di Comino, will celebrate its first Millenium. To aid in this celebration a Scottish Charitable Incorporated Institution was formed with Mr. Cesidio Di Ciacca as Chairman of the Board.

Cesidio and his wife Selina, will be attending the Ciociaro Club fundraising dinner on Friday, Dec. 15th. Also in attendance will be, Mr. Michael Capocci (Board Member) along with his wife Mary and son Benedict.

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General Meetings

The next General Assembly Meetings will take place on
January 28 and February 25 at 9:30 am

Riunioni Generali

Le prossime Riunioni Generali avranno luogo il
28 gennaio ed il 25 febbraio alle ore 9:30 am

Dec. 15: CHICKEN PARMIGIANA, Gnocchi, Vegetable
Dec. 22: PRIME RIB, Baked Potato, Vegetable
Dec. 29: SHRIMP KABOBS, Seafood Risotto, Vegetable
Jan. 5: OSSO BUCO, Polenta, Vegetable
Jan. 12: BEEF MEDALLIONS, Lasagna, Vegetable
Jan. 19: ROASTED QUAILS, Potato, Vegetable
Jan. 26: CHICKEN PARMIGIANA, Gnocchi, Vegetable
Feb. 2: BACCALA IN UMIDO, Polenta, Vegetable
Feb. 9: BBQ RIBS, Potato & Vegetable
Feb. 16: PORK SCALOPPINE, Lasagna, Vegetable
Feb. 23: ROASTED RABBIT, Potato, Vegetable

~ **Reservations Strongly Recommended** ~

15 dicembre: PETTO DI POLLO ALLA PARMIGIANA, Gnocchi e Verdure
22 dicembre: PRIME RIB, Patate e Verdure
29 dicembre: SPIEDINI DI GAMBERI, Risotto ai Frutti di Mare e Verdure
05 gennaio: OSSO BUCO, Polenta e Verdure
12 gennaio: MEDAGLIONI DI MANZO, Lasagna e Verdure
19 gennaio: QUAGLIE ARROSTO, Patate e Verdure
26 gennaio: PETTO DI POLLO ALLA PARMIGIANA, Gnocchi e Verdure
02 febbraio: BACCALÀ IN UMIDO, Polenta e Verdure
09 febbraio: COSTOLETTE DI MAIALE AL BARBECUE, Patate e Verdure
16 febbraio: SCALOPPINE DI MAIALE, Lasagna e Verdure
23 febbraio: CONIGLIO ARROSTO, Patate e Verdure

T: 519-737-6153 F: 519-737-7269 www.ciociaroclub.com

PICINISCO - con't from page 1

Cesidio, through "1Ciacca Societa' Agricola" has generously donated wine, olive oil, honey and marmalade for the silent auction that evening.

After opening the "Sotto le Stelle" hotel in Picinsco, the family began acquiring land and bringing life back to the forgotten hamlet. In 2012, "Azienda Agricola 1 Ciacca srl" was born. Last fall, 2016, the first successful harvest of Maturano was collected, ending a very long drought of this beautiful indigenous species of grape.

SALUTE to the entire Di Ciacca family!!

CONGRATULATIONS!



From left: Melodie Street (Finance Assistant), Anna Vozza (Vice President of Ciociaro Club), Peggy Winch (Social Development Fund Manager) and Frank Maceroni, Committee Organizer.

Once again our very own Jack Ramieri and his "Battle of the Brains Dinner & Trivia Challenge" were honoured!!!

BIZ X magazine awarded them the "MOST WONDERFUL EVENT OF THE YEAR" at a gala dinner ceremony Friday, November 17 at the St. Clair College Centre for the Arts. Jack and his team were among 24 winners out of 220 nominees in a variety of categories.

We are very proud of Jack and his team for their accomplishments and look forward to the Battle of the Brains Dinner & Trivia Challenge in January from which proceeds are sent to the Alzheimers' Association.

Memorial Service for our Deceased Members

On November 7th we honored our deceased members in our annual Deceased Memorial Ceremony that took place in the Madonna di Canneto chapel. Father Licciardi presided over the memorial service as twenty of our deceased members who passed away this year were remembered by their loved ones, friends and the Ciociaro Club membership.

As a special tribute during the ceremony, a family member or representative of each deceased member participated in the Rose & Candle Ceremony. As each name was called a bell chimed. They placed a rose in a vase and lit a candle as a sign of remembrance and hope of eternal life.

We extend our condolences to the families of those who were honoured that night and for ALL the deceased members who have contributed, in their own special way, to the success of the Ciociaro Club.

I would like to thank all those who attended, my committee members and all the volunteers that were so gracious to participate in this special event!

Membership Director, Laura Tiberia



Annual Banquet Tickets

The date to pick up your tickets and guest tickets is Wednesday, February 21, 2018 from 9:00 am - 7:00 pm Members are free, guests are \$50.00. Please note, this is the only date that tickets are distributed.

Eligibility: You must be a member in good standing for one full year to receive your ticket. Every general Member is entitled to the privilege of a free ticket for the Members' Banquet. The club prepares meals, sets up tables, calls in the serving staff to service and feed the total number of people attending the banquet. We are asking the Members who have picked up their tickets and if for some reason cannot attend the banquet, to call the club 4 days before the event to cancel their ticket. If the members fail to attend the banquet and do not cancel the ticket he/she may be invoiced for the price of the ticket and lose the privilege for a free ticket next year. Members' tickets are not transferrable. The ticket holder will have his/her name on the ticket and he or she only can use that ticket. Your cooperation will be greatly appreciated. Thank you, the Administration and Board of Directors.

Ciociaro Club Folklore Group

REGISTRATION is now open for the Ciociaro Club Folklore Group for children 5 years of age & older.

The Folklore Group has been a tradition of our club for many years and as we continue this tradition children learn traditional folklore dances which instills in them part of our Italian cultural roots. Children also learn confidence and new friendships. For myself this group is much more than just being a teacher.

My husband Vittorio was part of the group growing up and now my three children are part of it too. Watching them learn, build confidence and perform all while having fun is wonderful to see. With that said I hope to see familiar faces and new faces in the new year. Practices are held on Tuesday nights 6pm - 7pm at the Ciociaro Club beginning January 9th, 2018. For further information please contact Cristina Timperio at (519) 818-6713 or email cioce@hotmail.ca



Have You Moved?

ATTENTION MEMBERS: IF YOU HAVE MOVED, please forward your new contact information to our office so that our records are correct. In an effort to help save the environment, if you'd like to receive your newsletter via email, please call the club with your email address and we will add it to your file.

Respectfully, **Enio Di Donato**

SAVE THE DATE

for the

Serata Paesana 25th Banquet

Next March 10, 2018, our Serata Paesana will be celebrating its 25th Anniversary! Please check your new Ciociaro Club calendars and circle that date. Tickets will be available in the New Year!!!

Thank you from the Committee

Notice from the Treasurer

Annual membership dues are payable as of January 2, 2018 and must be paid prior to March 31 as per the Ciociaro Club Constitution By-Law X Section II:

A Member who has not paid his/her dues by March 31st of the calendar year shall be considered to be a member not in good standing. A member not in good standing shall not enjoy the membership rights or privileges of any kind.

REMINDER... lifetime dues payment option is available. For more information, please give us a call.

If you have already paid your dues, thank you so much!

Respectfully, **Enio Di Donato**

Paese storico della Ciociaria: PICINISCO

Parte integrante del Parco Nazionale d'Abruzzo – versante laziale – Picinisco domina dall'alto l'intera Valle di Comino, lasciandosi alle spalle la Catena del Meta. Qui si respira aria di montagna. In inverno la neve permette agli amanti della discesa libera e dello sci da fondo di usufruire di attrezzate piste in loc. Prati di mezzo (m 1.420 s.l.m.). In estate, l'Ufficio di Zona del Parco Nazionale d'Abruzzo organizza escursioni guidate sul Monte Meta. In località Capo d'Acqua, le acque del Melfa, fiume a carattere torrentizio che raccoglie le acque delle montagne circostanti, sono sbarrate da una grandiosa diga che forma il lago artificiale di Grottacampanaro e che alimenta una centrale elettrica.

Ultima caratteristica naturale è la Fonte Scopella, ricca di acque curative delle malattie del ricambio e del fegato. La sua storia lo accomuna agli altri centri della Valle di Comino: possedimento dell'Abbazia di Montecassino, fece poi parte del Ducato di Alvito. Nel 1919 Picinisco ha ospitato lo scrittore inglese D.H. Lawrence, l'autore di "L'Amante di Lady Chatterley". Trovò ospitalità in località Serre, dove si può visitare la casa in cui alloggiò. Fu proprio qui che trasse l'ispirazione per completare e ambientare l'altra sua opera "La ragazza perduta".

Da notare: indubbiamente il paese sarà ancora molto più vecchio, ma l'esistenza del documento più antico appartenente a Picinisco, porta da data del 6 marzo 1017, il quale descrive quando i principi di Capua ristorarono il monastero di S. Valentino all'Abbazia di Montecassino - documento trovato nei pressi di Picinisco.

Picinisco is situated in the Parco Nazionale d'Abruzzo (Abruzzo's National Park), on the Apennine slopes. The town dominates the entire Comino Valley southwards and the impressive chain of the Meta Mountains northwards. Throughout the winter season, you can utilize the excellent ski centre of Prati di Mezzo (1,420 m. a.s.l.), whereas in the summer you can go on guided excursions to the Meta Mountain,



organized by the Tourist Office of the Abruzzo National Park. At Capo d'Acqua, the flow of the Melfa, a torrential river which collects the waters from the surrounding mountains, is stopped by an impressive dyke which forms the artificial lake of Grottacampanaro, a water power station plant. Another natural trait is the "Fonte Scopella", a thermal spring whose waters are used to treat liver and metabolism disorders.

Picinisco, like the other towns of the Comino Valley, was once under the domain of the Abbey of Montecassino and later under the Duchy of Alvito. In 1919, the town hosted the author of "Lady Chatterley's Lover", D.H. Lawrence. The house, where he adapted and completed his novel "The Lost Girl", can still be seen at Serre.

Note: While undoubtedly older, the first mention of Picinisco is to be found in a document dated 6 March 1017, when the Princes of Capua restored to the Abbey of Montecassino the Monastery of S. Valentino - document found in the "Contea" di Comino in the area called Picinisco.

Edited by Erminio Di Domenico

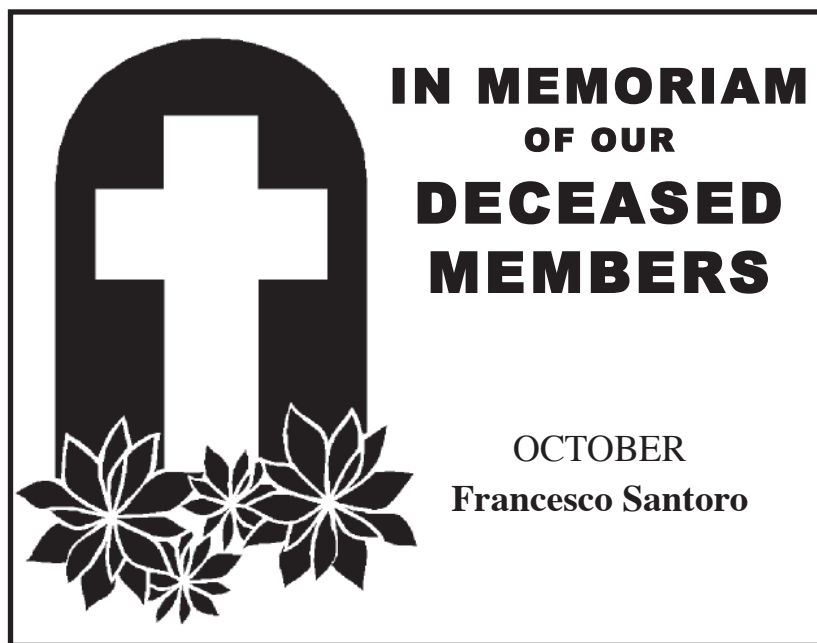
WELCOME NEW MEMBERS UN BENVENUTO AI NOSTRI NUOVI SOCI



OCTOBER: Laura Tiberia, Director,
Lucy Belliveau and Giulio Malandrucolo, Pres.



NOVEMBER: Giulio Malandrucolo, Pres., Matthew Matos,
Desmond Verro, Alessio DeBlasis, Luigina Antogiovanni, Adriana
Antogiovanni, Alessandra DiMambro, and Laura Tiberia, Director



2018 Ciociaro Club Scholarships

The Club offers a number of \$1000 scholarships to junior members in good standing going into their first year of post secondary education. Applications will be available after January 5, 2018 and must be submitted no later than February 6, 2018. Please pick up an application from our office or email your request to michael.c@ciociaroclub.com. Scholarships shall be presented to the successful candidates at the Membership Banquet on March 24, 2018.

Il Club offre una serie di borse di studio a valore di \$1,000 ciascuna ai membri più giovani in regola di andare nel loro primo anno di formazione post-secondaria. Le applicazioni saranno disponibili dopo il 5 gennaio 2018, e devono essere restituiti non oltre il 6 febbraio 2018. Si prega di ritirare una richiesta dal nostro ufficio o e-mail la vostra richiesta a michael.c@ciociaroclub.com. Le borse di studio verranno presentati ai candidati di successo al Banchetto Dei Soci il 24 maggio 2018.

Antonio Ciotoli - Direttore della Cultura

CIOCIARO CLUB GIFT CERTIFICATES

Various denominations of gift certificates are always available. They make great Christmas gifts. Just ask in the office the next time you come in or call 519-737-6153.

COMING EVENTS

- | | |
|---------|---|
| Dec. 17 | General Assembly / Riunione Generale CANCELLED |
| Dec. 27 | Amici Night |
| Dec. 31 | Ciociaro Club New Year's Eve Gala |
| Jan. 18 | Networking Night |
| Jan. 26 | Alzheimer's Battle of the Brains |
| Jan. 27 | Comedy Night |
| Jan. 28 | General Assembly / Riunione Generale |
| Feb. 10 | Casalverano Dinner Dance |
| Feb. 23 | Voci Ciociare Banquet |
| Feb. 25 | General Assembly / Riunione Generale |
| Feb. 25 | Kid's Carnevale |

For more information, please contact the Ciociaro Club 519-737-6153.

Next Newsletter

The next newsletter will be going out the second week of February. Anyone interested in putting information in the newsletter, please submit to Armando Carlini by Jan. 30th.

Il Prossimo Corriere

Il prossimo Corriere Ciociaro uscirà la seconda settimana di febbraio. Spedite i vostri annunci ad Armando Carlini entro il 30 gennaio.

Newsletter

This newsletter is produced by the Ciociaro Club of Windsor for its 1900 members.

Editor: Armando Carlini

Contributing writers:

Annalisa Rossi,

Erminio Di Domenico,
Ciociaro Club Board of
Directors.

Photos: Armando Carlini

Creative: Media Duo

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To receive a PDF copy to your email, contact reception@ciociaroclub.com



CIOCIARO
C L U B

AMICI NIGHT

WEDNESDAY, DEC 27TH, 2017 • 7:00PM

COUNTRYSTYLE DINNER

ANTIPASTO ITALIANO & BRUSCHETTA
SPAGHETTI, MARE MONTI
GARDEN SALAD
CHICKEN PARMIGIANA
ROASTED POTATOES

ROASTED RABBIT
RAPINI
NONNA BREAD & BUTTER
COFFEE, TEA, CANNOLI
CASH BAR

TICKETS \$40.00 PER PERSON

FOR TICKETS OR FURTHER INFORMATION PLEASE CALL
CIOCIARO CLUB: 519-737-6153, TONY 519-551-6826, GIULIO 519-816-7897

3745 N. TALBOT RD. WWW.CIOCIAROCLUB.COM



CIOCIARO
C L U B

NETWORKING NIGHT

- A BUSINESS SOCIAL -

THURSDAY

JANUARY 18TH 2018

6:00pm - 8:30pm

HORS D'OEUVRES SERVED
CASH BAR

TICKETS \$10





Association of
Italian Canadian Clubs
of Ontario

In
Partnership
with

CIOCIARO
C L U B

PROUDLY PRESENT

COMEDY NIGHT

DOORS OPEN:
6:00PM

SHOW STARTS:
8:00PM

APPETIZER
BUFFET TABLE
7:00PM

CASH BAR!

JANUARY 27TH, 2018

TICKETS: \$50



FEATURING:

**FRANK
SPADONE**

WITH OPENING GUEST!

519-737-6153

3745 North Talbot Rd,
Tecumseh, ON

reception@ciociaroclub.com
www.ciociaroclub.com

CIOCIARO 36 YEARS CASALVERANO CLUB DINNER DANCE

ORGANIZED BY THE ST. ONORIO SOCIETY
COME CELEBRATE VALENTINE'S DAY WITH US!
SATURDAY FEBRUARY 10TH, 2018

Doors: 6pm
Dinner: 7pm
Entertainment by
City Lights

MENU

Antipasto Casalverano
(pizza, focaccia, anchovies,
porchetta, seafood crepes)

Antipasto Extravaganza
(roasted eggplant, peppers & zucchini, salami,
prosciutto, artichokes, bocconcini cheese,
tomato slices, olives)

Chicken Soup with Acini di Pepe
Tagliarini with tomato basil sauce
Mixed Greens Salad with radicchio
Beef Tenderloin with Peppers & Mushrooms
Roasted Potatoes
Rapini

Frittura Mista
(shrimp, scallops, calamari)

Rolls, butter
Crepes Diane
Coffee, tea
2 bottles of wine
per table

Adults \$60
Children \$25
(under 10 yrs. of age)

FOR TICKETS & INFO

WINDSOR:
Ciociaro Club 519-737-6153
Domenic Petrilli 519-735-9469
Antonetta Petrozzi 519-945-0604
Anna Vitti 519-254-3355

Amherstburg:
Frank Vitella 519-736-0101
DETROIT:
Doro Vitella 1-810-229-9481



CIOCIARO 23rd Annual
CLUB

Voci Ciociare

BANQUET

Friday, February 23, 2018
Cocktails at 6pm • Dinner at 7pm

Dancing & Live Music with **Silvio and Pietro**



| | | |
|---------------------|------------------|--------------------------------------|
| Antipasto Italiano | Roasted Chicken | Focaccia, rolls, butter |
| Bruschetta | Roasted Potatoes | Coffee and Tea |
| Pasta e Fagioli | Peas & Mushrooms | Homemade Dessert |
| Cotechini & Peppers | Garden Salad | 2 Bottles of Wine per Table included |

For tickets please contact:

| | | |
|--|---|--|
| Delfina Di Duca (519) 948-1577 | Giuseppina Tiberia (519) 735-1573 | Ciociaro Club (519) 737-6153 |
|--|---|--|





\$45
Adults
\$20/Kids
4-10 Years



5TH ANNUAL
PRE-JUNIOR
KIDS CLUB
INDOOR
CARNEVALE

FEB 25TH, 2018 • 12:00 - 4:00PM

FREE ADMISSION

& FREE LUNCH FOR KIDS AND PARENTS

Open only to Ciociaro Pre-Junior Kids Club Boys and Girls.

Fun for Kids of all Ages up to 13 Years!

Is your child not enrolled in the kids club?
Call the office for more info! 519-737-6153




**KIDS CLUB PARTICIPANTS
RECEIVE THEIR FREE GIFT
if not yet received**

Figli illustri

“Un popolo, di poeti, di artisti, di eroi, di santi, di pensatori, di scienziati, di trasigratori,”

“A people of poets, artists, heroes, saints, thinkers, scientists, and emigrants ...”

CIOCIARIA: A HERITAGE YOU CAN BE PROUD OF!

Antonio Tari

Antonio Tari (Santa Maria Capua Vetere, 1° luglio 1809 – Napoli, 15 marzo 1884), è stato un filosofo, scrittore e critico musicale italiano. Di famiglia originaria di Terelle, nacque in un palazzo seicentesco della non distante Santa Maria Capua Vetere, da un impiegato che si trovava lì di passaggio. Il palazzo natio, conosciuto come Palazzo Mazzocchi, era situato nell'allora strada della Croce.



Inizio' i suoi studi a Montecassino. Nel 1830 si trasferì a Napoli dove si laureò in giurisprudenza e iniziò la professione di avvocato.

Ben presto però, preferì la filosofia, la letteratura e la musica, unendosi all'amico Spaventa, a Cusano, a Francesco de Sanctis e ad altri pensatori liberali dell'epoca e collaborando a vari giornali letterari partenopei. Nel 1861 fu eletto deputato per il collegio di S. Germano, ma rifiutò il mandato per dedicarsi all'insegnamento. Infatti lo stesso anno era entrato per concorso nella Regia Università di Napoli, ove insegnò per oltre un ventennio, fino alla sua morte.

Si dedicò a vari rami della filosofia e delle scienze del linguaggio, traducendo anche, per la casa editrice Detken, opere di autori stranieri pubblicate tra il 1881 e il 1885.

Il suo sistema estetico, variamente criticato, in particolare per la scarsa originalità, si caratterizzava per una vivacità espressiva, con ricche e talvolta variopinte esemplificazioni, che peraltro ne resero celebri e molto frequentate le lezioni universitarie. Parte significativa dei suoi studi filosofici fu pubblicata postuma.

Antonio Tari, born in Santa Maria Capua Vetere on July 1, 1809, died in Naples, on March 15, 1884. He was a philosopher, an author and an Italian music critic. His family originated in Terelle and he was born in a VI century palace in Santa Maria Capua Vetere, from an office worker who happened to be there as a traveler. The above palace, known as Palazzo Mazzocchi, was standing on what was then known as “Strada della Croce”.

He began his studies in Montecassino. In 1830 he transferred to Naples, where he graduated from law school and, as a result, he began to work as a lawyer.

Soon, he preferred philosophy, literature and music to law and he joined his friends Spaventa, Cusano, Francesco De Sanctis and other liberal thinkers of the time, while collaborating in various literature newspapers in the Naples area. In 1861, he was elected as a deputy of the S. Germano College, but he refused the post, to dedicate himself to teaching. As a matter of fact, the same year he succeeded to land a job at the “Regia University of Naples”, where he taught for over 20 years, until his death.

He dedicated himself to the various branches of philosophy and of the sciences of the language, translating even for the publishing house Detken, works of foreign authors, published between 1881 and 1885. His aesthetic system, widely criticized particularly for the lack of originality, was characterized for an expressive vivacity, with rich and often colorful exemplifications, which made the university lessons famous and very frequent. A significant part of his philosophic studies was published posthumously.

Edited by Erminio Di Domenico

CHEF'S CORNER:

Almond Torte with Chocolate Chips/Torta di Mandorle con Gocce di Cioccolato

Ingredients:

- 1 & 3/4 cups all-purpose flour and more for the pan
- 1/2 teaspoon baking powder
- 1/4 teaspoon kosher salt
- 10 ounces (2 1/2 sticks of butter) soft and some for the pan
- 1 cup sugar
- 5 large eggs
- zest of 1 lemon, finely grated (about 2 teaspoons)
- 1 teaspoon pure almond extract
- 2 cups almond flour or almond meal
- 1 cup semi-sweet chocolate chips
- 1/2 cup sliced blanched almonds, lightly toasted
- confectioners' sugar for dusting

Directions:

Arrange a rack in the centre of the oven and heat to 350 degrees F. Sift together the all-purpose flour, baking powder and salt. Cream the butter and sugar in a mixer at medium-high speed until light and fluffy, about 2 minutes. Beat in the eggs, one at a time. Beat in the lemon zest and almond extract, then raise the speed to high and beat until very light, a minute or more. At low speed, mix in half of the sifted flour mixture, beating until it is incorporated; beat in half of the almond flour. Continue this way until all flours are mixed in. Beat briefly at medium speed to a smooth batter, then, again on low speed, mix in chocolate chips, until evenly distributed. Scrape the batter into a buttered and floured 10 inch springform pan and spread it in an even layer. Scatter the sliced almonds all over the top.

Bake the Torte for 45 minutes—rotating the pan halfway through the baking time—or until the cake is golden brown on top and a knife inserted in the centre comes out clean. Cool the cake in the pan about 10 minutes on a wire rack. Run the blade of a paring knife around the edge of the cake, then open the spring and remove the side ring.

Cool the cake completely before serving. Cut in wedges and dust with confectioners' sugar.

Annalisa Rossi

Buon Appetito!



*Support
Your Club!*

CIOCIARO CLUB

2017

NEW YEAR'S EVE GALA

SUNDAY, DECEMBER 31, 2017

THE FEAST OF THE YEAR



6:00PM

CHAMPAGNE RECEPTION & ANTIPASTO BAR

Offering a beautiful selection of
appetizers, antipasti & sparkling wine



7:00PM

DINNER

Risotto with shrimp
& zucchini

Tagliarini with fresh
tomato basil sauce

Mixed greens salad

Chicken scaloppine
alla marsala

Roasted red
skin potatoes

Medallions of beef
with porcini
mushroom sauce

Grilled asparagus
and carrots

Broiled jumbo
shrimp
and calamari

Assorted artisan
rolls, butter

Sorbet with
fresh berries

Coffee, tea

2 bottles of imported
wine per table



12:00AM

MIDNIGHT BUFFET

Porchetta, focaccia, pizza, fresh fruit, pastries

Bottle of sparkling wine per table

Party favours to ring in 2018

TICKETS

\$115 PER
PERSON

\$105 PER
MEMBER

CASH BAR



FEATURING ENTERTAINMENT BY

FANTASIA

DJ ALSO PLAYING
TOP 40 DURING INTERMISSIONS

3745 NORTH TALBOT RD.
WWW.CIOCIAROCUB.COM

CALL OR EMAIL US TO MAKE YOUR RESERVATION!
RECEPTION@CIOCIAROCUB.COM 519-737-6153