



CORRIERE CIOCIARO

JANUARY / FEBRUARY 2018 GENNAIO / FEBBRAIO

March 8
Women's Day Banquet

March 10
Serata Paesana Banquet

March 24
46th Annual Members' Banquet

March 25
GENERAL ASSEMBLY MEETING
CANCELLED

March 30
Good Friday Seafood Buffet

March 31
Easter Egg Hunt

April 1
Easter Brunch

April 7
Ceccano Night

April 27
Sportsmen Banquet

April 29
General Assembly Meeting

May 5
San Giorgio Banquet

May 13
Mother's Day Brunch

Battle of the Brains Fundraiser



On Friday, January 26th, the Ciociaro Club was once again very proud to host and sponsor the Battle of the Brains Dinner & Trivia Challenge, which benefits the Alzheimer Society of Windsor-Essex County. This annual event, which involves a great dinner and a team pub trivia quiz competition, started in 2012

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General Meetings

The next General Assembly Meetings will take place on
April 29 and May 27 at 9:30 am

Riunioni Generali

Le prossime Riunioni Generali avranno luogo il
29 aprile ed il 27 maggio alle ore 9:30 am

Mar. 2: ROASTED QUAILS, Potato, Vegetable
Mar. 9: OSSO BUCO, Polenta, Vegetable
Mar. 16: CHICKEN PARMIGIANA, Gnocchi, Vegetable
Mar. 23: PRIME RIB, Baked Potato, Vegetable
Mar. 30: **GOOD FRIDAY SEAFOOD BUFFET**
Apr. 6: BEEF MEDALLIONS, Lasagna, Vegetable
Apr. 13: BACCALA IN UMIDO, Polenta, Vegetable
Apr. 20: PORK SCALOPPINE, Lasagna, Vegetable
Apr. 27: ROASTED RABBIT, Potato, Vegetable

~ **Reservations Strongly Recommended** ~

02 marzo: QUAGLIE ARROSTO, Patate e Verdure
09 marzo: OSSO BUCO, Polenta e Verdure
16 marzo: PETTO DI POLLO ALLA PARMIGIANA, Gnocchi e Verdure
23 marzo: PRIME RIB, Patate e Verdure
30 marzo: **VENERDI SANTO Buffet a base di pesce**
06 aprile: MEDAGLIONI DI MANZO, Lasagna e Verdure
13 aprile: BACCALÀ IN UMIDO, Polenta e Verdure
20 aprile: SCALOPPINE DI MAIALE, Lasagna e Verdure
27 aprile: CONIGLIO ARROSTO, Patate e Verdure

T: 519-737-6153 F: 519-737-7269

www.ciociaroclub.com

BATTLE OF THE BRAINS

with 30 tables/teams (each with 8 players) taking part. From its successful start, the Battle of the Brains has rapidly grown in popularity, now becoming the largest live quiz fundraiser in all of North America. With 140 teams and almost 1,200 people attending, this year's edition raised \$40,000 for the Alzheimer Society. Congratulations to quizmaster and host, Jack Ramieri, and to all of the fantastic organizers and volunteers. Heartfelt thanks go out to everyone who came out to support this wonderful cause and event!

*Battle of the Brains
Committee*



Winners at Battle of the Brains

LIVE NATIVITY - DEC. 3RD



Congratulations to Maria di Gioia and everyone who, once again so brilliantly re-enacted the story of the Birth of Jesus in Bethlehem.

Though the story is the same one we know so well, people seem to want that wonderful feeling of witnessing it again each year!

So, thank you to the narrators, the little angels, the shepherds, the drummer boy, the inn-keepers, the soldiers, the Wise Men, Zachary and Elizabeth, the Angel Gabriel, King Herod, the extra people bringing gifts, the Voci Choir and most of all, Mary and Joseph and of course the baby Jesus!! You all did an excellent job!!

To all those who came to see this performance, we thank you for your continued support!!

Annalisa Rossi



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**

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: Castro dei Volsci

Il territorio di Castro dei Volsci si estende sulla riva destra del Sacco, quasi alla confluenza con il Liri e conserva testimonianze dello stanziamento dell'uomo fin dall'epoca preistorica. L'area fu occupata dai Volsci (sec. VIV a.C.) a cui probabilmente si devono le mura in opera poligonale in loc. Monte Nero (sulla strada Castro-Pastena) relative ad un centro volsco identificato con Satricum o Luca. A circa 1 km dal centro di Castro e la loc. Madonna del Piano dove e visitabile un vastissimo complesso archeologico testimoniato dall'eta repubblicana (sec. I a.C.) fino all'alto medioevo (sec. VIII-IX d.C.) (v. pagine seguenti). La vita non pili sicura rese impossibile 10 stanziamento in pianura e gli abitanti si trasferirono sull'altura dominante la valle del Sacco, attualmente occupata dall'abitato, le cui prime notizie risalgono al 1097. L'originario nucleo fortificato e identificabile dall'andamento circolare della via Civita che ripercorre la cinta difensiva. L'ingresso principale al paese avviene da Porta della Valle attraverso la quale si raggiunge la Rocca, edificata dai Colonna, sulla qua le nel 1964 fu innalzato il monumento alla "Mamma Ciociara" a perenne ricordo delle terribili vicissitudini alle quali queste popolazioni furono sottoposte durante l'ultimo conflitto. Il borgo medioevale e rimasto immutato nel tempo con archi, torri e muri a nuda pietra. Sui pendio meridionale del colle e la chiesa di S. Nicola, il protettore delle porte, nata su un precedente oratorio e dove si conservano interessantissimi affreschi databili al XII secolo.

The district of Castro dei Volsci stretches along the right bank of the river Sacco, nearly as far as its confluence with the Uri river, and shelters remains of Prehistoric settlements. During the 6th-5th centuries BC, the area was occupied by the Volscians, who probably built the polygonal walls, which today are found in the locality of Monte Nero (on the road leading from Castro to Pastena) and which belonged to a Volscian centre, identified as Satricum a Luca. About 1 km from the centre of Castro, there is an area called Madonna del




Piano, where it is possible to visit a vast archaeological complex dating back to the Republican era (1st cent. BC) up to the late Middle Ages (8th-9th cent. AD). As life became increasingly dangerous in the settlements established in the plains, the inhabitants moved to the heights dominating the Sacco Valley, the present day builtup area, whose earliest records date back to 1097. The original fortified nucleus can be identified as the present via Civita, whose circular course runs along the ancient defensive walls. The main entrance to the town is Porta della Valle, which leads to the fortress, erected by the Colonna's family and where a monument to the "Mamma Ciociara" was inaugurated in 1964 in memory of the dire vicissitudes people suffered during the last world war. The Medieval quarter with its arches, towers and walls in natural stone survived over the centuries. On the southern slope of Castro's hill there is the church of St. Nicola, the patron saint of the town's gates. Built on the site of a previous oratory, the church holds some very interesting 12th century frescoes.

Edited by A. Rossi

WELCOME NEW MEMBERS IN JANUARY 2018 UN BENVENUTO AI NOSTRI NUOVI SOCI



LtoR: Director Laura Tiberia, Vanessa Viselli, Lisa Soanes, Mario Muscedere, Luigi Tomaselli, Anthony Macioce and President Giulio Malandrucolo



**IN
MEMORIAM
OF OUR
DECEASED
MEMBERS**

JANUARY
Maria Tatti

KID'S CHRISTMAS PARTY



COMING EVENTS

- | | |
|---------|---|
| Mar. 8 | Women's Day Banquet |
| Mar. 10 | Serata Paesana Banquet |
| Mar. 24 | 46th Annual Members' Banquet |
| Mar. 25 | General Assembly / Riunione Generale CANCELLED |
| Mar. 30 | Good Friday Seafood Buffet |
| Mar. 31 | Easter Egg Hunt |
| Apr. 1 | Easter Brunch |
| Apr. 7 | Ceccano Night |
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| May 13 | Mother's Day Brunch |
| May 27 | General Assembly / Riunione Generale |

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

Next Newsletter

The next newsletter will be going out the last week of April. Anyone interested in putting information in the newsletter, please submit to Armando Carlini by Apr. 13th.

Il Prossimo Corriere

Il prossimo Corriere Ciociaro uscirà l'ultima settimana di aprile. Spedite i vostri annunci ad Armando Carlini entro il 13 di aprile.

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



TOWN OF THE YEAR

CASTRO DEI VOLSCI has been selected as "Town of the Year 2018". Special guests will arrive from Italy to be honoured at our Annual Members' Banquet which will take place on Saturday, March 24, 2018. Mayor Massimo Lombardi, who is unable to attend is sending the Vice-Mayor Leonardo Ambrosi and his delegation to receive this special recognition. President Giulio Malandrucolo and the entire Board are very proud to welcome Castro dei Volsci to the Ciociaro Club and hope they enjoy their visit with us!

PICINISCANI CELEBRATION

Dear Members,

As you may recall, in our last newsletter it was mentioned that the Piciniscani and other members of our Ciociaro Club were having a fund raising dinner on Friday the 15th of December 2017. This dinner, aptly named "Sapori di Picinisco" was held to help the Picinisco Millennium Foundation and their efforts to ensure that our little hilltop "Paese" continues to welcome home its sons and daughters, many of whom, have emigrated abroad!

That night we had in excess of 360 people in attendance, not bad for a "fund raising dinner" ten (10) days before Christmas! This was the result of a concerted effort from a dedicated committee. I will forever be indebted to them and therefore acknowledge them publicly. They are Lisa Cervi, Cecilia DeLuca, Lena DeMarco, Elisabetta DeRubeis, Teresa DiDomenico, Delfina DiDuca, Vickie DiLuca, Betty Federico, Dahlia Rossi, Anna Saurini (co-Chairperson), Luisa Tullio and Ada Van Dongen.

I would be remiss not to mention the presence and guidance of our President Giulio Malandrucolo in these festivities.

Throughout the evening I sensed that there was an undercurrent of enjoyment emanating from the many people in attendance. If this is to be an annual celebration, the committee and I would welcome your ideas and support.

Respectfully, **Joseph Capaldi, Chairperson**



Walk Through Fashion Show by:



VICTORIA BOUTIQUE
5841 Malden Rd.

CIOCIARO CLUB OF WINDSOR

CELEBRATES INTERNATIONAL WOMEN'S DAY
Thursday March 8th, 2018

Proceeds to:



WINDSOR REGIONAL HOSPITAL
BREAST HEALTH CENTRE

Doors Open at 6:00pm
Dinner to Follow
Explore Our Fabulous Beauty & Accessory Vendors

MENU:

Appetizers/Antipasto
Risotto
Pasta
Mixed Green Garden Salad
Chicken Parmesan
Roast Potatoes
Vegetables
Focaccia - Assorted Rolls
Dessert
Coffee & Tea

Tickets \$55 per person
Cash Bar

For tickets and more information please contact:

Anna Vitti	Ilde Mariani	Anna Voza	Rita Petrilli
(519) 254-3355	(519) 991-2743	(519) 919-3960	(519) 735-9496





25th Anniversary Banquet of *Serata Paesana*

SATURDAY, MARCH 10, 2018

Dancing and Live
Entertainment with
**Gino's Market
Band**

FREE DRAW!

Menu

Countrystyle Service

- Ciambelle & Focaccia
- Nonna Bread & Butter
- Antipasti alla Paesana
- Antipasto di Mare
 - Tagliarini with Tomato Basil Sauce
 - Mixed Greens Salad
 - Filet Mignon with Mushrooms
- Parisian Potatoes
- Frittura Mista
 - Rapini
 - Dessert
- Coffee, Tea
- Two Bottles of Wine per table
- Cash Bar
- Reserved Seating

For tickets or information:

Ciociaro Club (519) 737-6153	Annalisa Rossi (519) 734-6672
Teresa Di Domenico (519) 324-2538	Ivana Talerico (519) 735-3172
Angelo Gesuale (519) 739-0792	Giulio Malandrucolo (519) 816-7897

In Detroit

Piero Di Stefano
(313) 277-5871

Tickets

Adults \$60 CAN / \$50 US
Children \$25 CAN / \$20 US
(10 & under)



DOORS OPEN: 6:00PM

DINNER: 7:00PM
CHAMPAGNE TOAST
WITH STRAWBERRIES

1972



2018

46TH ANNUAL MEMBERS' BANQUET



SATURDAY, MARCH 24TH, 2018
CELEBRATING THE TOWN OF
CASTRO DEI VOLSCI





GOOD FRIDAY *Seafood Buffet*

FRIDAY, MARCH 30TH, 2018 • 5:30PM-9:00PM

BUFFET MENU

Salad Bar
(Including Antipasto Di Mare)

Spaghetti
Mare E Monti

Penne, Tomato
Basil Sauce

Smelt

Frittura Mista

Fish Filet

Mussels Marinara

Country Baked
Chicken Drumsticks
& French Fries
(For the Kids)

Assorted Desserts

Coffee & Tea

Cash Bar
(Items may be substituted)

ADMISSION AT THE DOOR

ADULTS \$28.⁹⁵ SENIORS \$26.⁹⁵

CHILDREN \$18.⁹⁵ (4-10 YEARS)

RESERVATIONS RECOMMENDED
WALK-INS WELCOME!

STATIONS OF THE CROSS

LIVE PRESENTATION OF THE PASSION OF CHRIST

Starts in front of the Madonna di Canneto Shrine
Good Friday 5:00pm - FREE

ALL ARE WELCOME!



EASTER EGG HUNT

Saturday, March 31st, 2018

(Noon in front of the Shrine)



Fun For the Family!

Easter Brunch

SUNDAY APRIL 1ST, 2018 • FROM 11:00AM-3:00PM

Enjoy authentic Italian Hospitality
with your loved ones!

Scrambled Eggs
Bacon
Sausage Links
Pancakes
French Toast
Ravioli, Tomato Basil
Risotto with Mushrooms
Roasted Chicken
Roasted Potatoes
Roasted Lamb

Braised Beef Tips
Fish Filet
Breaded Chicken Tenders
Vegetables
Salad Bar
Bread & Rolls
Coffee, Tea, Juices
Fresh Fruit
Assorted Desserts
(Items may be substituted)

Adults \$30.95
+tax
Seniors \$28.95
+tax
Children \$19.95
+tax
(4-10 Years)

**Reservations
strongly
recommended**

5th Annual CECCANO NIGHT *Il ritorno della festa ...una sera tra amici*

Menu

Antipasto

Stuzzichi Ceccanesi

"Unique assortment of hometown antipasti"

Primi

Bucatini all'amatriciana

"Bucatini Pasta in Panchetta Sauce"

Risotto agli Spinaci

"Spinach Risotto"

Secondi

Gallina della Cornovaglia

"Roasted Cornish Hen with Baby Potatoes and Herbs"

Misticanza

Romaine & Radicchio Salad with Fennel & Oranges

Frittura di Mare

Fried Seafood Vegetable platter

Shrimp, Calamari, Cuttlefish, Scallops, Zucchini & Cauliflower

Focaccia & Traditional Breads

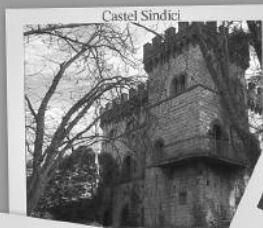
Dolci e Caffè - Signature Desserts - Coffee & Teas

2 Bottiglie di Vino a Tavola - 2 Bottles of Wine per Table

TICKETS
\$60

CHILDREN
(UNDER 10)
\$25

BIG
SCREEN
TV.
DRAW



Castel Sindici



Fontana Vecchia



Chiesa S. Maria a Fiume

Sponsored By:

CARSTAR
Quality Collision Service

Dennis Carlini



AC METAL FABRICATING
LIMITED

Vince Cerroni



RVR CONCRETE

Mario Liburdi

April 7th, 2018

Doors open: 6pm, Dinner: 7pm
Cash Bar • Reserved Seating
Dancing & Live Entertainment
with "Eclipse"

www.ciociaroclub.com • 3745 North Talbot

Tickets & Information:

Antonio Ciotoli (519) 890-5255
Tony Mastrogiacomo (519) 551-6826
Giuseppina Tiberia (519) 735-1573
Ciociaro Club (519) 737-6153

SPORTSMEN'S GROUP ANNUAL BANQUET FRIDAY, APRIL 27, 2018

IN COOPERATION WITH
SAFARI CLUB INTERNATIONAL
SOUTHWESTERN ONTARIO



COUNTRYSTYLE HUNTING & FISHING MENU

ARRIVE EARLY TO ENJOY
**GAMES, DRAWS
& AUCTIONS**



ANITPASTO:

Antipasto Extravaganza
Venison Skewers
Pheasant Chili
Rolls, butter
Muscovy Duck Soup
Spaghetti with White Clam Sauce
Salmon Kebabs & Fried Smelt
Garden Salad
Roasted Wild Boar
Potatoes & Peppers
Roasted Quails & Rapini
Elk Stew
(Order of service as listed above)
Coffee, Tea
Assorted Pastries

TICKETS:

\$60 ADULTS
\$30 KIDS 4-10 YRS
*ADVANCE TICKET SALES ONLY

DOORS OPEN: 5:30PM

DINNER: 7:00PM

CASH BAR

**CALL OR TEXT US
FOR TICKETS TODAY!**

BRUNO
DI CARLO
226-346-8810

DOMENIC
IANNETTA
519-791-8164

JOHN MARK
JURAK
519-796-9133 OR
JJURAK@MADEN.CA

MARK
POLEWSKI
519-791-8386

Festa San Giorgio di Ripi *Saturday, May 5, 2018*

Countrystyle Menu

Antipasto Ciociaro
Pasta e Faggioli
Rigatoni, Tomato Basil
Roast Chicken
Roast Potatoes
Frittura Mista
Rapini
Focaccia & Homemade
Bread & Butter

Coffee & Tea
2 Bottles of Wine
Per Table
Nacho Bar
at 10:30 pm

Doors Open: 6:00 pm

Dinner: 7:00 pm

Dancing until 1:00am

City Lights Band

Adults: \$60

Children Under 10: \$25

Cash Bar

For Tickets Please Call:

Angelo Verrelli
519-796-6120

Sante Imperioli
519-979-8561

Giulio Malandrucolo
519-816-7897

John Crescenzi
519-948-1735

Piero Distefano
(in Detroit)
313-779-8447

Maria Imperioli
(in Leamington)
519-326-9534

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!

Nino Manfredi

Saturnino “Nino” Manfredi (22 March 1921 – 4 June 2004) was one of the most prominent Italian actors in the commedia all'italiana genre. He was also a film and stage director, a screenwriter, a playwright, a comedian, a singer, an author, a radio and television presenter and voice actor. During his career he won several awards, including six David di Donatello awards, six Nastro d'Argento awards and the Prix de la premiere oeuvre (Best First Work Award) at the 1971 Cannes Film Festival for “*Between Miracles*”. He was referred to as “one of the few truly complete actors in Italian cinema”.



He was born in Castro dei Volsci into a humble family of farmers. In 1930 his father moved to Rome for work in Public Safety. Nino and his younger brother Dante spent their childhood there. He went to university (1941) in the Faculty of Law but in the same year showed an interest and natural inclination for the stage, making his debut as a presenter and an actor in the theater of a parish in Rome. In October 1945, he graduated with a Law degree, without even practising the profession and in June 1947 he graduated from the Academy.

In 1955, he married model Erminia Ferrari. They have a son, Luca and two daughters, Roberta and Giovanna.

In 1958, Manfredi got his first film roles as a main actor. Starting in the mid 1960's he became a top actor at the Italian box office.

Manfredi's last role was “*Galapago*”, an almost mute stranger with no memory in the Spanish drama film “*The End of a Mystery*”, which was released posthumously. On July 7, 2003 he was struck by a cerebral infarction in his home in Rome. After six months in recovery, he died on June 4, 2004 at the age of eighty-three.

Nino Manfredi, all'anagrafe Saturnino Manfredi, e' stato un attore, regista, sceneggiatore e cantante italiano molto versatile e incisivo, tra i piu' validi e apprezzati del cinema italiano, ottenendo numerosi riconoscimenti.

Nacque il 22 marzo del 1922 a Castro dei Volsci. I suoi genitori Romeo Manfredi e Antonina Perfili erano entrambi di origine contadine. Il padre venne trasferito a Roma a grado di maresciallo nella Pubblica Sicurezza. Nino e il fratello minore, Dante trascorrono l'infanzia nel quartiere di San Giovanni. Nel 1941 si iscrive alla facolta' di giurisprudenza, ma gia' nello stesso anno dimostra interesse e una propensione per il palcoscenico, esordendo come presentatore e attore della parrocchia della Nativita' in via Gallia. Nell'ottobre del 1945 si laurea senza mai esercitare la professione, e nel giugno del 1947 si diploma all'Accademia. Nel 1955 si sposo' con Erminia Ferrari e hanno un figlio Luca e due figlie, Roberta e Giovanna.

Nel 1958, Manfredi partecipa per la prima volta come attore nei films. Negli anni '60, divento' uno dei piu' famosi attori nel cinema italiano.

L'ultimo suo ruolo fu quello di “*Galapago*”, nel film, uscito postumo, “*La fine di un Mistero*”. Manfredi interpreta uno sconosciuto privo di memoria. Il 7 luglio 2003, subito dopo la fine delle riprese, venne colpito da un ictus nella sua casa romana. Dopo aver trascorso sei mesi presso l'ospedale, mori' a ottantatre' anni il 4 giugno 2004.

Edited by Annalisa Rossi

CHEF'S CORNER: CHICKEN VESUVIO



INGREDIENTS:

- 4 (6 ounce) boneless, skinless chicken breasts
- salt and freshly ground pepper
- 2 tablespoons olive oil
- 1 1/2 pounds red baby potatoes (scrubbed and halved)
- 2 cloves garlic minced
- 1 teaspoon fresh rosemary minced
- 1/2 teaspoon dried oregano
- 1 1/2 cups low sodium chicken broth
- 1/2 cup dry white wine
- 1 cup frozen peas thawed
- 2 tablespoons butter
- 2 teaspoons fresh lemon juice

INSTRUCTIONS:

Dry the chicken breasts with a paper towel, then season with salt and pepper. In a large non-stick skillet, heat 1 tablespoon of oil over medium heat until it just smokes. Cook the chicken until golden brown on both sides about 5 minutes, flipping halfway through. Transfer to a plate and keep warm.

In the same skillet, heat the remaining tablespoon of oil over medium heat until it shimmers. Place the potatoes in the skillet cut side down and cook until golden brown, about 7 minutes. Stir in the garlic, rosemary, oregano and 1/2 teaspoon of salt and cook until fragrant, about 30 seconds. Stir in the broth and deglaze the pan with the wine, scraping up any brown bits on the bottom of the pan.

Return the chicken to the pan, along with any juices. Bring to a simmer and cook until the thickest part of the chicken is done, or registers 165 degrees on a thermometer. Transfer the chicken and potatoes to a serving dish and tent with foil.

Increase the heat to medium-high, and cook the sauce until it reduces to about 1 cup, approximately 5 minutes. Stir in the peas and cook until heated about 1 minute. Turn off the heat and whisk in the butter and the lemon juice and season with salt and pepper to taste. Pour the sauce over the chicken and potatoes and serve. Enjoy!!!

Annalisa Rossi



*Happy
Easter!*

*Buona
Pasqua!*