



EFASCE di Philadelphia  
**QUARTERLY NEWS LETTER**  
*The Friulan Entity for Social and Cultural  
 Assistance to Emigrants*

EFASCE di Philadelphia  
 P.O. Box 625  
 Flourtown, PA 19031

### President's Corner

*Il tempo vola quando ci si diverte, non passa mai quando ci si annoia, si sta male o siamo tristi.*

The time flies when we are having fun, it never passes when we are bored, sick or we are sad.

This saying couldn't be any truer during the holiday season. With so many preparations – shopping for groceries and gift exchanges, cleaning, cooking, keeping the scheduling of gatherings in order – this time of year always passes in an instant.

For me, the most important things this season are family and friends. It's a great time to reconnect with those you haven't seen in a while or spend a few extra minutes with someone you see all the time. Time and traditions are some of the most valuable gifts that money can't buy.

On behalf of the Board of Directors, we wish you and your families a wonderful Holiday Season filled with merriment and good health.

*Bon Nadâl e Biel An Gnûv!*

(Merry Christmas and Happy New Year!)

*Lisa*



### Notizie...

- ❖ Our condolences to past Vice President, Albino Roman, and his family on the passing of Veronica on October 31st.
- ❖ We welcome our newest member Lou del Bianco. Check out our recap of his superb visit in September telling the story of his grandfather Luigi in this newsletter.

### Upcoming Events

- ❖ Tombola / Bingo: Sunday, February 9th, 2:00-4:30PM, at the Venetian Club.
- ❖ Italian classes to start December 2nd. Visit our website or contact Madalena at 215-233-2687 for more information
- ❖ The 'Eni & Leo Roman Memorial Polenta Dinner' will be Saturday, April 18th, 2020 at the Venetian Social Club.

YOU could be featured in the next newsletter!! Send information and/or photos to [newsletter@efasce.net](mailto:newsletter@efasce.net) or our PO Box. Please, connect with us on our new website, Facebook, and check your inbox / mailbox for our latest news!

## Famous Furlans – Luigi Del Bianco

By Lou Del Bianco, reprinted from: - <https://www.luigimountrushmore.com/about-luigi-2/>

Lou Del Bianco visited the Venetian Social Club, on Sunday, September 21<sup>st</sup>, to tell the story of his Grandfather Luigi, the Chief Carver on Mt. Rushmore. In this edition of the newsletter, we will feature Luigi Del Bianco, for those who were unable to attend the presentation.

**Luigi Del Bianco** was born aboard a ship near La Havre, France on May 8, 1892. His parents, Vincenzo and Osvalda, were returning from the United States to Italy. When he was a small boy hanging around the wood carving shop of his father in Meduno, Pordenone province, men of the village used to say, "How curious the little one is!" Vincenzo Del Bianco became convinced that his son was interested in carving and had more than ordinary ability. He later took the 13-year-old boy to Austria to study under a skilled stone carver. After 3 years in Austria, Luigi studied in Venice. In 1910, when Luigi was 18 years old, he boarded the La Touraine out of Le Harvre, France and headed for America. When World War I broke out, Luigi returned to Italy to fight for his country. After the war, he emigrated to Barre, Vermont. In 1920 and after a year of work as a stone cutter, he settled in Port Chester, NY where he met his wife, Nicoletta Cardarelli.

His brother-in-law, Alfonso Scafa, introduced Luigi to Mount Rushmore designer Gutzon Borglum. "Bianco", as Borglum affectionately called him, began working at Borglum's Stamford studio and the association of the two men continued until Borglum's death in 1941. Throughout the 1920's Luigi assisted Borglum with **Stone Mountain in Georgia** and **The Wars of America Memorial in Newark, N.J.** Because of Luigi's strong stature and classic Roman features, Borglum used him as a model on 20 of the figures on the Newark sculpture.

In 1933, Borglum hired Bianco to be Chief Stone Carver on the Mount Rushmore National Memorial. Luigi's job was to carve the

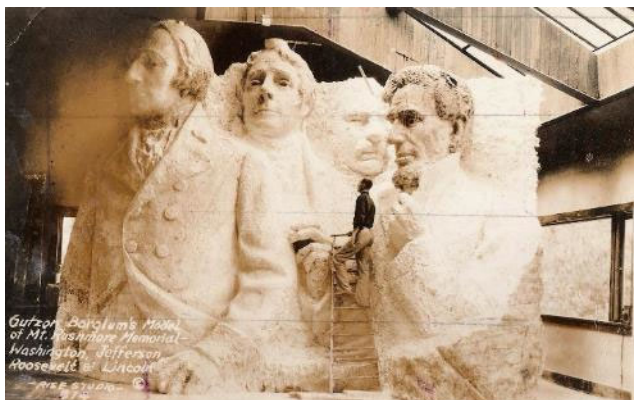
"refinement of expression" or detail in the faces. He was paid \$1.50 an hour; a considerable sum for the Depression. It was "Bianco" who carved the life-like eyes of Lincoln. In a 1966 Interview with the Herald Statesman in Yonkers, NY, he said about carving the eyes, *"I could only see from this far what I was doing, but the eye of Lincoln had to look just right from many miles distant."* *"I know every line and ridge, each small bump and all the details of that head*



*(Lincoln's) so well."* It was "Bianco" who also single-handedly saved the face of Jefferson; a task Gutzon Borglum would have entrusted to no one else. In Judith St. George's book, *The Mount Rushmore Story*, she writes: *"Luigi Del Bianco, one of the best stone carvers Rushmore ever had, patched the crack in Jefferson's lip with a foot deep piece of granite held in place by pins—the only patch on the whole sculpture, and one that is hard to detect even close up."* Designer Gutzon Borglum constantly praised Luigi for his great abilities as a classically trained stone carver: "He is worth any three men in America for this particular type of work." "He is the only intelligent, efficient stone carver on the work who understands the language of the sculptor." "We could double our progress if we had two like Bianco."

In 1935 Luigi brought his wife and 3 sons, Silvio, Vincent and Caesar to live in Keystone, Utah. By 1941, funding for the memorial had run out, and the breakout of WWII also halted any further carving. Luigi returned to Port Chester and his

stone cutting shop where he carved approximately 500 tombstones out of rough Vermont marble. Luigi died on January 20, 1969, recognized as only one of the many workers that contributed to Mount Rushmore.



Luigi Del Bianco with studio model at Mount Rushmore National Memorial

Luigi never forgot his roots. He made many a pilgrimage back to Meduno to visit relatives and old friends. Meduno takes great pride in their native son and has included in their local museum many photos and memorabilia of Luigi Del Bianco and his time at Mount Rushmore. The citizens of Port Chester, NY also remember Luigi well, as the dapper gentlemen with the fedora on his head and the gleam in his eye, who loved to walk the Italian section of Washington Park and share stories of his adventures on the mountain.

**"I would do it again, even knowing all the hardships involved", Luigi stated in a 1966 interview with the Herald Statesman. "I would work at Mount Rushmore even without pay, if necessary. It was a great privilege granted me".**

On September 16, 2017, the National Park Service unveiled a memorial plaque at Mount Rushmore. The plaque finally acknowledged Luigi Del Bianco's crucial role as the only chief carver on the work.

Luigi's grandson, Lou, so fondly remembers his grandfather and has researched and fought for over 25 years to get Luigi the recognition he so deserves.



Luigi Del Bianco  
Chief Carver on Mount Rushmore  
1933-1940

**"He is worth any three men in America for this particular type of work."**

**Designer Gutzon Borglum  
A Proud Port Chester Resident  
1892-1969**

#### References:

- <https://www.luigimountrushmore.com/about-luigi-2/>
- [https://en.wikipedia.org/wiki/Luigi\\_Del\\_Bianco](https://en.wikipedia.org/wiki/Luigi_Del_Bianco)

## Events Update – *Allegrie dai Furlans (Fun of the Furlans)* by Rosemary Maieron Norwood

Interacting with each other, honoring our Friulian heritage, and having fun is what we strive to bring our members through events organized by our EFASCE Entertainment Committee. Our 11th Annual Festa dei Friulani was a big success with over 96 members and guests spending a wonderful evening accompanied by three Italian EFASCE dignitaries who flew in from Pordenone for this special night. We were serenaded by the Tom Smith Trio who played music from our region, and our members waltzed and polka'd the night away along with the Chicken Dance and some American

dance favorites. The Sandy Run Country Club was hopping! We hope to see even more members at next year's event. Through the generosity of our members and guests donating raffle items and purchasing raffle tickets, we had a very successful Festa. Grazie mille!

Please show your support and Friulian spirit by attending these upcoming events. Bring your friends and encourage other fellow Furlans to attend and become EFASCE members. We need everyone's support to keep EFASCE and our heritage alive.



Check out additional pictures from the Festa at [www.EFASCE.net](http://www.EFASCE.net).

## Upcoming Events

### **- Tombola / Bingo: Sunday February 9, 2:00 - 4:30, Venetian Club**

Escape the winter blues for a fun afternoon of Tombola / Bingo. We'll be calling the numbers in English and Furlan. Great way to learn a little of our language. Bingo cards will be available for purchase, and we'll have a 50 / 50 raffle as well. Maybe you'll be the lucky winner!



### **- Polenta Night: Saturday April 18, 5:00 – 10:30, at the Venetian Club**

Save the date! Tickets will go on sale sometime in February and can only be purchased at the Venetian Club. Stay tuned for more information as this popular event sells out fast. We will be entertained once again by our beloved **Die Heimatklänge German Band** as we eat polenta and dance the night away.

If anyone is interested in getting involved with the EFASCE Membership Committee and help plan our events, please email [events@EFASCE.com](mailto:events@EFASCE.com).

## Learn Furlan

(by Joe Colussi)

In the last newsletter we asked our readers to send in some of the Furlan sayings they remember hearing from our elders growing up. We had a few responses which were shared with us.

Bonnie Cintron wrote:

*I will give you a couple of expressions in Furlan that I have heard my Nonni use: To describe the wild antics or unusual behavior that a person might be exhibiting, they might say, "a le for cu li gialini." (He is out with the chickens.) Also, whenever my grandmother would hear some piece of news of gossip, she almost always would say, "Ah, ben po," which I guess is sort of like saying, "Oh my."*

[I also remember my Agne Vilma saying "ben po", which I heard as 'bimpo'. In sharing that with Lisa Roman, she replied that her Nonna Vilma did say that a lot, and her Uncle Danny always says "bing". "Eh, ben", "Ma, ben" or "Eh, ben ben", were commonly heard at our house also, like saying "oh well". Lisa also picked up "cribbio" which is an expression of surprise, like geez, darn, gosh; as expressed by Silvio Berlusconi, former Prime Minister of Italy, after being hit in the face by a microphone during an interview. – Joe]

Frank Brandolisio wrote:

*When I was young, I would work with my father (Dino) during the summer months doing tile work. My father would send me to go find one of his many tools in his tool bag such as a point trowel, margin trowel or one of his other tools. I would search through the numerous piles of tools and sometimes come back into the bathroom or kitchen that he was working in and tell him that I could not find the tool that he had requested. He would be disappointed and tell me "Nu tu ciatis nange claps in Colvera" which means that "You can't even find stones in the Colvera". Anyone that has been to Italy and has seen the Colvera riverbed has seen that the entire bottom of the riverbed is full of stones. So, when I was in Italy many years ago, I brought home a stone from the Colvera to show him that I could actually find a "clap" in the Colvera.*

My sister Mary Ann passed on a Facebook posting that was originally posted by "SpokenCarnia" and recently reposted on the EFASCE page. Two of SpokenCarnia's postings defined the words **cjossul** and **slavedincj** and are included below.

... **"Cjossul"** – meaning **"thing"**. *When you don't remember the name of someone or something, simply use cjossul. When in the morning your Grandad forgets how to name both you and his false teeth, he tells you "Cjossul, give me my cjossul!"*

[This reminds me of my Agne Elia and Barbe Lindo, who could never remember the name of the neighbor lady at our mountain cabin, and they referred to her as "Mrs. Cjossula", "Mrs. What's her name" – Joe]

... **Slavedincj** – meaning **"teethwasher", or a big slap in the teeth** given to someone; commonly used as a threat, in particular by parents towards their children; as in you'll get such a slavadincj, that you'll have to eat soup for a month.

[My Mom remembered hearing, slavedincj from her Mother, but she more often used a similar phrase "lavedincj denant-daûr", translated as **"backwards teethwashing"**. If you ever talked back, or said something inappropriate, we were told not to say it again, or "I ti doi un lavedincj denant-daûr", **"I'm going to give you a backwards teethwashing"**. Luckily, I never experienced the part about having to eat soup for a month! - Joe]

We thank everyone for sharing their stories with us and encourage others to pass on their memories. While we do our best to spell the Furlan correctly, it's often difficult, and I apologize for any errors.

Please contact us at [newsletter@efasce.net](mailto:newsletter@efasce.net).

## Giving Thanks in Italian

by [Dianne Hales](#) | Nov 25, 2019

reprinted from:

<http://diannehales.com/giving-thanks-in-italian/>

if you enjoy this, check out her blog.



Italians don't observe the all-American holiday of Thanksgiving (*la festa del ringraziamento*). There are Italian words but no cultural equivalents for the day when the Pilgrim fathers and the American Indians came together to celebrate the harvest in the New World. Although turkey and pumpkin are available, Italians don't prepare them in the traditional ways that Americans do on Thanksgiving.

On any day of the year, Italian offers a wonderful array of ways to say thank you, including:

*grazie* (thanks),

*grazie infinite* (endless thanks),

*grazie mille* (thanks a thousand, but it translates as thanks a million),

*molte grazie* (thank you very much),

*grazie di cuore* (thanks from the heart),

as well as a more colloquial *grazie, a buon rendere!* (thanks, I owe you one).

Italian appreciation (like everything else) becomes more effusive on paper. If you are

writing a *lettera di ringraziamento* (a thank-you letter) for a gift, a meal or a kindness, you might use phrases such as:

\**Non so come ringraziarLa* – I don't know how to thank you (formal)

\**Grazie per la squisita ospitalità* – Thanks for your exquisite hospitality

\**Grazie infinite per la Sua (formal) / tua (informal) gentilezza* – Thanks for your kindness

\**La ringrazio per tutto quello che ha fatto per me* – Thank you for all that you have done for me (formal)

\**Il più affettuoso grazie per ... la cena, il regalo, ecc* – Most affectionate thanks for ... the dinner, the gift, etc.

\**Le porgo i miei più sentiti ringraziamenti* – I proffer to you my most heartfelt thanks (formal)

\**Non trovo parole per dirLe quanto ci ha fatto piacere* – I cannot find the words to tell you how much pleasure it gave me

So, what do you say when someone thanks you? Here are some options:

\**Prego* – Please, not at all, comparable to “you're welcome”

\**Di niente* – It's nothing

\**Non c'è di che* – Not at all

\**Ma immaginati! Ma figurati!* – That's all right (literally “Imagine!”)

\**Non dirlo neanche* – Don't even mention it

\**Non dire sciocchezze* – Don't be silly (to friends)

\**È il minimo che potessi fare* – It is the least I can do

\**È stato un piacere* – It was a pleasure

Then there's my husband's favorite: *L'onore e tutto mio!* (The honor is all mine!).

## *Il Natale in Italia* (Christmas in Italy)

Reprinted from <https://welcometosulmona.com/il-natale-in-italia/> by Paola Fraioli originally published 12/12/16

*Il Natale* (Christmas) is a time for family all over Italy. In fact, the saying goes '**Natale con i tuoi e Pasqua con chi vuoi**', meaning that Christmas day has to be spent with the family while Easter can be spent with anyone we want!

*Il periodo delle festività* (the festive time) begins on **8 dicembre** and ends on **6 gennaio**.. But let's see what you should expect from the holiday period if you happen to be in Italy.



*Le decorazioni* (decorations) are traditionally put up on *La Festa dell'Immacolata* (The Feast of the Immaculate Conception on December 8th) and taken down on *Epifania* or *Giorno della Befana* (the day of Epiphany – 6th of January). The traditional *albero di Natale* (Christmas tree) is present in every house but the most important feature is *Il Presepe* (the nativity scene). The word *presepe* comes from the Latin and means 'manger'.

Very special *festeggiamenti* (celebrations) take place on *la Notte di San Silvestro* (the 31st of December) to *dare l'addio all'anno passato* (say goodbye to the past year) and to *dare il benvenuto* (say hello) to the New Year.

*La Befana* (the day of the Epiphany), the day in which *Gesù* (Jesus) manifests himself to *i tre Re Magi* (the three Wise Men). "Epiphaneia" in Greek means "manifestation" and the word "*Befana*" derives from the Greek word. The tradition of *la Befana* is thought to go back as far as pre-Christian times. *La Befana*, an old looking but gentle woman, brings *regali* (presents) to children who have been good. When you ask a child here "What will Santa bring you?" in Italian you ask "*Che cosa ti porta Gesù Bambino?*". It is sort of a joke in Italy to pretend that *Gesù bambino* bring presents to the kids.



As you probably know, food plays a big part in all of these *festività* (festivities – note the plural). For instance, *il pesce* (fish) is eaten both at *la vigilia* (Christmas Eve) and on *l'ultimo dell'anno* (the 31st of December). Order your fish well in advance or get to the *pescivendolo* (fishmonger) early. *Il menù di Natale* (Christmas day menu) tends to be *lasagne* followed by *l'arrosto* (some kind of roast meat).

*Il dolce* (dessert) is either *il Panettone* or *il Pandoro*. There is a bit of a divide here: northerners seem to prefer *Panettone*, while in the south of Italy *Pandoro* is a favourite.



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 Facebook:  
<https://www.facebook.com/efascediphiladelphia/>  
 Use #EFASCE or #EFASCEdiphiladelphia  
 on social media!

**Italian Classes** continue at the Venetian Social Club on Monday nights. Visit our website or contact Madalena at 215-233-2687 for more information.

**Officers**

Lisa Roman, President  
 Laura Maxwell, Vice President  
 Madalena Lorenzon, Treasurer  
 Linda McGlenn, Secretary

**How to Contact Us**

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**Directors**

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Joseph Colussi	Rosemary Maieron
Dan Giacomelli	
Maurino Rossanese (Parliamentarian)	

**In Other News**

- ❖ EdP is getting our library of donated books organized to make them available for our members to borrow. If you'd like a list of available books or wish to borrow a book, please contact us at [contact@EFASCE.net](mailto:contact@EFASCE.net).
- ❖ AmazonSmile is a simple and automatic way for you to support your favorite charitable organization every time you shop, *at no cost to you*. When you shop at [smile.amazon.com](https://smile.amazon.com), you'll find the exact same low prices, vast selection and convenient shopping experience as Amazon.com, with the added bonus that Amazon will donate a portion of the purchase price to your favorite charitable organization. To participate, go to [smile.amazon.com](https://smile.amazon.com) and select *Segretariato EFASCE di Philadelphia* as your charity or click on [smile.amazon.com/ch/94-3457922](https://smile.amazon.com/ch/94-3457922) to make your online purchases, and EFASCE di Philadelphia automatically receives a donation from Amazon.

**Membership Renewal**

Please don't forget to renew your membership for 2020 and keep our membership committee up to date with your current contact information!

**Dues are due by January 31, 2020**

Dues are \$35 per person or \$15 for youths 20 years of age or younger, however, if you pay before Jan 31, take advantage of the reduced rate of \$25 per person and \$10 per youth.

Please visit our website for the Membership renewal form or, you may also pay on our website!

Questions can be directed to Membership co-chairs  
 Bob Roman at 215-233-4063 or Bob Henry at 610-940-0170  
[members@EFASCE.net](mailto:members@EFASCE.net)

