



## EFASCE di Philadelphia QUARTERLY NEWSLETTER

*The Friulan Entity for Social and Cultural  
Assistance to Emigrants*

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

### President's Corner

Bundi!

I hope this edition of the newsletter finds everyone healthy and happy. I cannot believe we are in November already!

The Festa was a great evening with wonderful company, food, and beautiful music. A huge THANK YOU needs to go out to Ellen Cericola for making all the amazing raffle baskets and the rest of her committee for helping this event go off without an issue. This was our first dinner back since Covid and it was so great to see everyone and be present.

I look forward to next year and getting more "back to normal" with our events.

Have a blessed rest of the year and enjoy this volume of our newsletter.

Mandi,

Laura Lorenzon Maxwell

President, EFASCE di Philadelphia



*Bon Nadâl e Biel An Gnûv!*

(Merry Christmas and Happy New Year!)

### Upcoming Events

- **March 5, 2023: Annual General Membership Meeting** at the Venetian Social Club. Stay tuned for more information.
- **April 15, 2023: Annual Polenta Dinner** at the Venetian Club. A favorite, the Heimat Klange Band, has been booked for this event – mark your calendars. Details will be provided later.

### Notizie....

- *Auguri* to our recent 2022 graduate Alyssa Giacomelli!
- *Auguri* to Herta and Joe Rosa-Bian on the Celebration of their 60<sup>th</sup> Wedding Anniversary!
- *Auguri* to Bonnie Cintron on the birth of her grandson, Ace!
- Our Condolences to the Moruzzi and Darpino Families on the passing of Parigina Ondina Moruzzi.
- Would you be interested in connecting virtually with other EFASCE members? EdP is interested in knowing if you'd like to reconnect with old friends and meet other members in a virtual social gathering. Let us know at [newsletter@EFASCE.com](mailto:newsletter@EFASCE.com) so we can plan!

### Annual Festa Dei Friulani

It was wonderful to have this event in person once again!  
Check out our website: [EFASCE.NET](http://EFASCE.NET) and our Facebook Page for additional photos!



Raffle Baskets compiled by Ellen Cericola



Dinner and Dancing enjoyed by all!



Our new band, Gruppo Nostra, kept everyone dancing!



**Our Members' Milestones**

**Alyssa Giacomelli** recently graduated with a Bachelor of Science degree in Nursing (BSN) from the University of Central Florida and is currently working at Nemours Children's Hospital Level IV, which is the highest level of neonatal care unit (NICU).

Alyssa is the daughter of Kim and Kurt Giacomelli, son of Florence and Lindi Giacomelli. She is the great-granddaughter of Elia and Olindo Giacomelli of Poffabro, Italy.

She is thrilled to be part of a team channeling their resources for children's health. Her forthcoming agenda is becoming specialized with a nurse graduate degree in advanced practice (MSN) Nurse Practitioner.

Congratulations to Alyssa on her graduation and best wishes for your next adventure.



*In bocca al lupo!*



Congratulations to **Herta and Joe Rosa-Bian** on their 60th Wedding Anniversary. *Auguri!*





Congratulations to **Bonnie Rosa Cintron** on the birth of her Grandson, Ace!



“The joy of watching Fiona's happy and loving expression when she first saw her brother brought "happy tears" to my eyes. She is thoroughly thrilled at having a little brother enter her world.” Bonnie

### The Brandolisio's Garden



Rosina and Dino are still working hard in their expansive garden.



## The Story of Joe & Herta Rosa-Bian

Submitted by: Linda McGlinn

This is a true tale of young hearts meeting their destiny. The year was 1959. Several girls working together at *Amchem* made the Friday night trek to *Sleepy Hollow Ranch* in Spinnerstown for country dancing. A group of young Friulian fellas from Wyndmoor drove up to *Sleepy Hollow Ranch* (of all places) to dance and meet girls. Yes, those guys from Maniago sure could dance!

When Danny DelZotto was stationed in Okinawa, Japan he realized that he neglected to get a phone number for the "strawberry blonde from Spring House" that we met dancing. So, he contacted his brother Graziano asking for a huge favor: could he possibly get that phone number? That went well, and Danny kept in touch with Anna Marie Baldwin. When he returned from service, they dated and then got engaged. As Herta Nagel and Mary Lou Carney were bridesmaids, it was natural for them to meet the groomsmen. The three couples often triple-dated...Danny and Anna Marie, Joe and Herta, Graziano and Mary Lou.

The Danny DelZotto and Anna Marie Baldwin wedding took place on September 2, 1961. Joe and Herta continued dating and the Rosa-Bian wedding occurred on October 6, 1962, with Danny and Anna Marie in their wedding court. Graziano and Mary Lou went their separate ways and thereafter Mary Lou relocated to *Amchem* in California. In 1964, both Anna Marie and Herta had their first babies (Jimmy DelZotto and Ellen Rosa-Bian); both families welcomed two boys in June 1966 (Daniel Peter "Petey" DelZotto and John Rosa-Bian). In 1968 while Joe & Herta were at the hospital welcoming Linda, the DelZotto family babysat Ellen and John in the middle of the night awaiting her arrival home. In 1972 Johnny DelZotto joined the inseparable crew.

The two families remained intertwined throughout the years and created wonderful memories together. They did many things together including ordinary weeknight gatherings, summer picnics, holiday weekend events, countless games of "cops and robbers", birthday celebrations, many trips to both families' cabins in the Pocono and Allegheny mountains, crab parties, *Phillies* games, graduations, weddings, polenta dinners at "the Club", EFASCE events, and more. Very often over the years, these gatherings included other Friulian friends. Joe & Herta and Danny & Anna Marie along with other couples continued their love of dancing by going to the various German & Italian clubs in the area several times a year for many years until very recently.

Danny and Anna Marie DelZotto were married forty-eight years prior to the untimely passing of both in 2010. Today the remaining and newest members of the Rosa-Bian and DelZotto families still get together as time permits, and they remain the best of friends. Joe and Herta have recently celebrated their milestone sixtieth wedding anniversary!



Pictured left to right, Anna Marie and Danny DelZotto, Herta and Joe (Bepi) Rosa-Bian, Seven Dolors, Wyndmoor, PA, October 6, 1962

## Fine Friulian DOC Wines – Continued

In the first three newsletters this year, we have explored four **DOC** classes of wines from **Friuli Venezia Giulia – Carso (Carso-Kras) DOC, Collio Goriziano (Collio) DOC, delle Venezie DOC, and Friuli DOC** (numbered 5, 6, 7 & 8 respectively in the map below.) We will now delve into the next two classifications of fine Friulian wine – **Friuli Annia DOC (9)** and **Friuli Aquileia DOC (10)**, both of which are produced in very small, specific geographic areas within Friuli, and depicted in blue (9), and pale yellow (10) respectively, in the wine region map below.

### D.O.C.G.

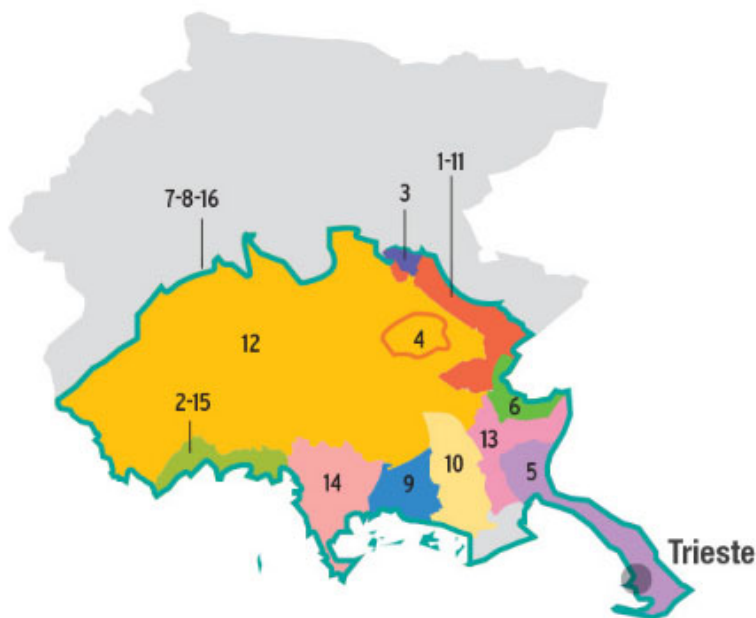
Colli Orientali del Friuli Picolit .....	1
Lison .....	2
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### D.O.C.

Carso or Carso-Kras .....	5
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\* In the areas of: Pordenone, Udine, Gorizia, Trieste.

\* At 12 March 2018 this denomination of origin is subject to transient labeling regime, until the end of the approval procedure by the E.U.



## Friuli Annia DOC

**Friuli Annia DOC** was established as an Italian DOC in 1995. Wines produced in this part of Friuli are varied in terms of style and composition, not unlike previous DOC wines we have explored. The coastal vineyards surrounding the Laguna di Marano (Marano Lagoon), situated about halfway between Venice and Trieste at the southern end of the Udine Province, are source of the excellent wines produced under **Friuli Annia DOC**. Vineyards within the communes of Carlino, San Giorgio di Nogaro, Marano Lagunare, Torviscosa, Castions di Strada, Porpetto, Bagnaria Arsa and Muzzana del Turgnano, maintain exclusive production rights over **Friuli Annia DOC** wines.

**Friuli Annia DOC**, not unlike other DOC wines, encompasses a variety of white, red, rosé (rosato), sparkling (spumante) and semi-sparkling (frizzante) wine styles of varied compositions. For the red and white varietals, there is one major notable difference over other DOC and DOCG wines of the region. Instead of a requirement to include at least 85% of a specifically named grape variety, **Friuli Annia DOC** varietal wines must contain a minimum of 90% of the specified varietal grape. The varied wines styles and compositions of **Friuli Annia DOC** wines are listed in the table on the following page:

WHITE & SPARKLING FRIULI ANNIA DOC WINES	ROSÉ & RED FRIULI ANNIA DOC WINES
<b>Bianco:</b> Any proportion of Chardonnay, Friulano, Gewürztraminer, Malvasia Istriana, Pinot Bianco, Pinot Grigio, Sauvignon Blanc, and/or Verduzzo Friulano	<b>Rosato:</b> (Rosé) Any proportion of Cabernet Franc, Cabernet Sauvignon, Merlot, and/or Refosco dal Peduncolo Rosso
<b>Chardonnay:</b> Minimum 90% Chardonnay + OAWG	
<b>Friulano:</b> Minimum 90% Friulano + OAWG	<b>Rosso:</b> Any proportion of Cab Franc, Cab Sauvignon, Merlot, and/or Refosco dal Peduncolo Rosso
<b>Malvasia:</b> Minimum 90% Malvasia Istriana + OAWG	
<b>Pinot Bianco /Pinot Blanc:</b> Min 90% PinotBianco + OAWG	<b>Cabernet Franc:</b> Minimum 90% Cabernet Franc + OARG
<b>Pinot Grigio /Pinot Gris:</b> Min 90% Pinot Grigio + OAWG	<b>Cabernet Sauvignon:</b> Minimum 90% Cab Sauv + OARG
<b>Sauvignon:</b> Minimum 90% Sauvignon Blanc + OAWG	<b>Merlot:</b> Minimum 90% Merlot + OARG
<b>Traminer Aromatico:</b> Minimum 90% Gewürztraminer + OAWG	<b>Refosco dal Peduncolo Rosso:</b> Minimum 90% Refosco dal Peduncolo Rosso + OARG
<b>Verduzzo:</b> Minimum 90% Verduzzo Friulano + OAWG	
<b>Spumante:</b> Min 90% Chardonnay and/or Pinot Bianco	
<b>OAWG = Other Authorized White Grapes</b>	<b>OARG = Other Authorized Red Grapes</b>

The minimum alcohol level for blended white (bianco), red (rosso) or rosé (rosato) **Friuli Annia DOC** wines is 10.5%, and for all varietals and Spumante wines of this DOC is 11%. For Riserva (Reserve) **Friuli Annia DOC** wines, the minimum alcohol content is 13%, and there is also a minimum aging requirement for reserve wines of 2 years, including being aged 12 months in the barrel.



Vineyards of Friuli Annia © Podere Gelisi



## Friuli Aquileia DOC

**Friuli Aquileia DOC** was established as an Italian DOC in 1975, about two decades prior to **Friuli Annia**, and is geographically situated immediately east of the Friuli Annia subzone. Wine production areas are about equally limited, encompassing the ancient Roman city of Aquileia and its surrounding areas including 16 additional communes within the lower portion of the Udine province, very close to the north edge of the Adriatic seacoast. **Friuli Aquileia DOC** wines also vary in style and composition, and include both white and red varietals and blends, as well as sparkling white, rosé, and red (blend & varietal) wines

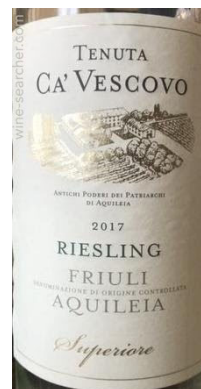
with distinct added designations of “novello,” “superior” or “riserva.” The wide range of wine styles and compositions of Friuli Aquileia DOC are depicted in the following table:

WHITE & SPARKLING FRIULI AQUILEIA DOC WINES	ROSÉ & RED FRIULI AQUILEIA DOC WINES
Bianco: Minimum 50% Friulano + OAWG	Rosato: (Rosé) Any proportion Authorized Red Grapes
Chardonnay: 100% Chardonnay	Superiore: (Rosato)
Friulano: 100% Friulano	
Malvasia Istriana: 100% Malvasia Istriana	Rosso: Min 50% Refosco dal Peduncolo Rosso + OARG
Müller-Thurgau: 100% Müller-Thurgau	Cabernet: 100% Cabernet Franc and/or Cab Sauvignon
Pinot Bianco / Pinot Blanc: 100% Pinot Bianco	Cabernet Franc: 100% Cabernet Franc
Pinot Grigio / Pinot Gris: 100% Pinot Grigio	Cabernet Sauvignon: 100% Cabernet Sauvignon
Riesling: 100% Riesling	Merlot: 100% Merlot
Sauvignon: 100% Sauvignon Blanc	Refosco dal Peduncolo Rosso: Minimum 90% Refosco
Traminer Aromatico: 100% Gewürztraminer	dal Peduncolo Rosso; Maximum 10% Refosco Nostrano
Verduzzo: 100% Verduzzo Friulano	Novello: (Rosso)
Superiore: (Bianco, White Varietals)	Superiore: (Rosso, Red Varietals)
Spumante (Spumante di Qualità): 100% Chardonnay	Riserva: (Rosso, Red Varietals)
OAWG = Other Authorized White Grapes	OARG = Other Authorized Red Grapes

Although varietal wines described in the table above uniquely specify that wines of a given variety must contain 100% of the named varietal grape, there is a presumption that DOC law will permit “adding up to 15% must or wine from other similar-colored grapes from within the DOC, making the varietals potentially an 85% minimum of the stated variety.” Minimum alcohol levels for varietals and blends of this variety range between 10.5% - 11.5%, with Superiore wines generally at .5% higher alcohol content than their counterparts without this designation. Riserva red blended or varietal wines have a minimal alcohol level of 12% and must be aged a minimum of 2 years.



Vineyards of Friuli Aquileia © Kante



#### References:

- <https://italianwinecentral.com/denomination/friuli-annia-doc/>
- <https://www.wine-searcher.com/regions-friuli+annia>
- <https://italianwinecentral.com/denomination/friuli-aquileia-doc/>
- <https://www.wine-searcher.com/regions-friuli+aquileia>



## Membership Renewal



Please don't forget to renew your membership for 2023 and keep our membership committee up to date with your current contact information! We need any corrections and updates to ensure you receive all our mailings and information. If you know of anyone wishing to be a member, please contact [members@EFASCE.net](mailto:members@EFASCE.net), or to update your information.

### **Dues are due by January 31, 2023.**

To keep up with rising costs, 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 a discount, and pay \$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: Anne Henry 267-250-5678, Lisa Roman 215-740-9224 or [members@EFASCE.net](mailto:members@EFASCE.net)

## Genealogy Research Request

From Marilena MARAGHINI FAILLENOT, Montaulin, France:

I was born in France to Italian immigrant parents. My father was from Tuscany and my mother from Maniago (in Friuli). My grandmother Maddalena ROMAN VALS was the daughter of Luigi ROMAN VALS born on 06/19/1866 in Poffabro and Luigia ROMAN ROS. Luigi was the son of Valentino ROMAN VALS di Giovanni and Maddalena GIACOMELLI di Gerolami.

Luigi went with his wife to work in a stone quarry in Romania in Tulcea where my grandmother was born on 01/08/1896. Then they came back to Frisanco. Without work, he left for America in April 1905 hoping to bring his family later. He worked in a silver mine in Silverton, CO where he died on 09/05/1905, which always made my grandmother sad to know that he died alone and far from them!!

Thanks to Internet, we learned that he had taken the boat (the Lorraine) in Le Havre in France on 28/04/1905 and that he was going to join his brother, GIOVANNI in Uniontown, PA. This one was born on 01/29/1849 in Poffabro. I would like to know more about Giovanni. Perhaps you or someone in your membership can help me find information on his descendants???

If any of these names sound familiar and you can help Marilena, please contact Lisa Roman at [vp@efasce.net](mailto:vp@efasce.net) and she will help connect you!

### *From our Archives (Printed in our Vol.1, No.3 Newsletter)*

#### **Recipe for Pizzelle: Typical Italian Christmas Cookies**

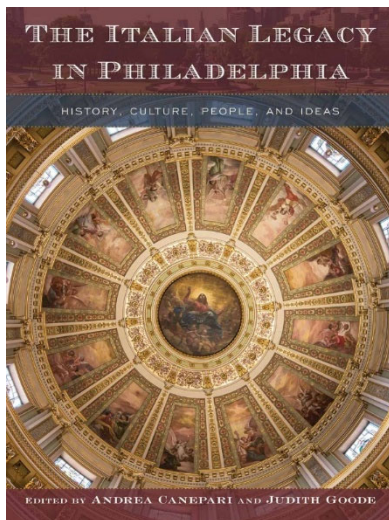
The dough for pizzelle was originally poured into an iron mold with two long handles which was held over the fire to bake the cookie. Today they are usually made in a machine like a waffle iron. but the pizzelle iron makes cookies that are extra thin and crisp.



- 3 eggs, beaten
- 3/4 c. sugar
- 3/4 c. butter, melted
- 1-1/2 c. flour
- 1 t baking powder
- 2 2 t vanilla
- 1 t anise extract
- 2 T anise seeds

Add and beat ingredients together in the order listed. Drop by rounded teaspoonful onto center of pre-heated grid. Close lid immediately and clip handles together. Allow to cook until steaming stops, about 30 - 60 seconds. Remove gently with fork. Allow to cool on wire rack. (While still warm, pizzelle may be rolled into cones or cylinders for stuffing with whipped cream or cannoli mixture.)

Store in airtight container to preserve crispness.



## The Italian Legacy in Philadelphia

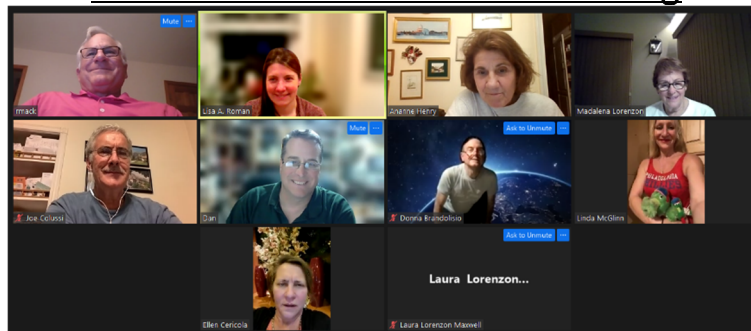
History, Culture, People, and Ideas

Edited by Andrea Canepari and Judith Goode

“This glorious volume, *The Italian Legacy in Philadelphia*, celebrates the history, impact, and legacy of this vibrant community, tracing four periods of key transformation in the city’s political, economic, and social structures. The editors and contributors chronicle the changing dynamics of the city as Italian immigrants established themselves and as they continue to have lively interactions with people and institutions in Italy.” (Temple University Press)

Board Members Anne Henry and Lisa Roman were able to attend the Book release at Temple University on Behalf of both EFASCE di Philadelphia and EFASCE di Pordenone. This volume has been added to our library and is available through Temple University Press or on Amazon to add to yours!

### November Directors' ZOOM Meeting



### In Other News

- EdP has a library of donated books which are 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. 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.
- **YOU** could be featured in the next newsletter!! Send information to [newsletter@efasce.net](mailto:newsletter@efasce.net) or our PO Box. Please, connect with us on our website, Facebook, and check your inbox / mailbox for our latest news!

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