



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

EFASCE di Philadelphia
 P.O. Box 625
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President's Corner

Bundi!

I am happy to welcome our newest members - **Ana Giacomelli** (Family origin Poffabro) and **Peter Ongaro** (Family origin Cordenons). I am so happy to have them!

I hope this note finds you all well and safe as we prepare the Fall season.

We are busy with tentatively planning this year's Festa! Please let us know if you are able to attend the October Festa dei Friuliani. It is important that we receive a headcount so that we know if we can have this event. I know many are as concerned about the COVID virus as I am. We will let you know what the outcome is.

Enjoy the rest of your summers! Please share your garden secrets for our next series of newsletters!

Mandi
 Laura Lorenzon Maxwell

Notizie

Congratulations to our 2021 Graduates - see their accomplishments inside, page 2.

Upcoming Events

- ❖ **September 4-6 & 11-12:** Our Lady of Czestochowa Polish-American Festival. We know it's not Furlan, but thought we'd pass on and support another heritage. Info - <https://polishamericanfestival.org/>.
- ❖ **October 9, Saturday:** Tentative date for our **Annual EFASCE Dinner Dance** at the Sandy Run Country Club. **See important notice inside, page 3.**
- ❖ **December 5, Sunday: Presepi e Nodal Social:** 2:00 - 4:30PM, in the Founders Room at the Venetian Club. Bring or make a presepio (nativity) for our annual Presepi Content. Come celebrate the holiday season Friuli style!
- ❖ **April 9, 2022: Leo & Eni Roman Memorial Polenta Night:** 5:00 - 10:30PM, at the Venetian Club. Bring your appetites, friends, and family. Come out for this great tradition and support the Venetian Club and EFASCE!

YOU could be featured in the next newsletter!!
 Send information and/or photos to
newsletter@efasce.net or our PO Box.

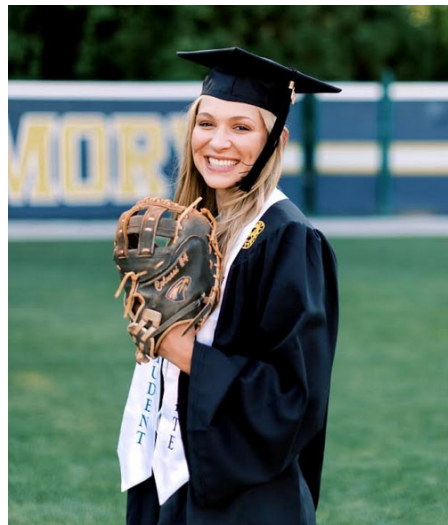
We're So Proud of Our Graduates! Congratulations – Awesome Jobs!

Che una nuova avventura abbia inizio. Congratulazioni per la vostra laurea!

Let a new adventure begin. Congratulations on your graduation!



Julian Norwood, Son of Rosemary Maieron Norwood, and Grandson of Antonette Primus Maieron (family from Paluzza and Cleulis, Carnia in Friuli), graduated from Chestnut Hill Academy. Voted 'Most Opinionated' and 'Best Dressed', he will be attending Gettysburg College in the Fall and earned a baseball scholarship. Along with his graduation, he also earned his pilot's license this year, along with his instrument rating. Any Furlan pilots out there, give Julian a ring!



Krista Colussi, Daughter of Jim and Wendy, and Granddaughter of Esther and Elio, graduated from Emory University with a Bachelor of Science degree in Biology. Krista was selected as a member of the Phi Beta Kappa Honor Society. She was also catcher for the Emory Varsity Softball Team. With her undergraduate studies completed, she will spend the next year working as an intern to gain the necessary clinical experience to enter the Doctor of Veterinary Medicine Program in the Fall of 2022.

Annual EFASCE Festa Dei Friulani Information

Are you ready to get out and do some dancing and socializing with your fellow EFASCE members? Our Annual EFASCE Festa Dei Friulani Dinner Dance is ON and scheduled for **Saturday, October 9**. We will be returning to the Sandy Run Country Club for our evening event:

Festa Dei Friulani
Saturday, October 9
Sandy Run Country Club

Cocktails 5:30, Dinner 6:30 accompanied by accordion music
Music and dancing by the Tom Smith Trio 7:30 - 10:30
Ticket Price: \$65 per adult; \$20 children 12 and under
(No change in ticket price since last 2019 event!)

We are asking that you RSVP for this event. You will receive an Evite via email. If you do not have an email and would like to RSVP either call Rosemary Norwood at 215-800-9509 or send an email to event@efasce.net. This will help us determine a count for the event. We will then follow with an invitation to purchase tickets in September.

We hope you all come out to support EFASCE and spend a night with Friulian friends and family. Bring your family and friends! All are welcome. EFASCE needs your support!

First time Polenta

Bonnie Rosa Cintron sent in these photos of her granddaughter enjoying her first taste of polenta. Bonnie says "At first she tried putting it in the spoon but quickly resorted to the hand-to-mouth method. She liked and ate almost all of it."



2021 Newsletter Series: Italian Wines Part 3

By Ellen Cericola

In the last two newsletters, we introduced the first two **DOCG** wines of Friuli Venezia Giulia - **Colli Orientali del Friuli Picolit**, from the north-eastern hills bordering Slovenia, and **Lison** from the south-west area adjacent to Veneto. We continue this series on Fine Friulian Wines with another regional DOCG white wine produced in a very small area in the northern hills of the Province of Udine, **Ramandolo**. The very small production area of this wine is shaded in dark blue on the wine region map of Friuli below (3).

D.O.C.G.

Colli Orientali del Friuli Picolit.....	1
Lison.....	2
Ramandolo.....	3
Rosazzo.....	4

D.O.C.

Carso or Carso-Kras.....	5
Collio Goriziano or Collio.....	6
delle Venezie or Beneških Okolišev*.....	7
Friuli or Friuli Venezia Giulia*.....	8
Friuli Annia.....	9
Friuli Aquileia.....	10
Friuli Colli Orientali.....	11
Friuli Grave.....	12
Friuli Isonzo or Isonzo del Friuli.....	13
Friuli Latisana.....	14
Lison-Pramaggiore.....	15
Prosecco*.....	16

* 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.



Ramandolo DOCG

Ramandolo DOCG is a sweet white dessert or aperitif wine made exclusively from very ripe *Verduzzo Friulano* grapes grown in the vicinity of Nimis and Tarcento, two communes located about 15 km (9-10 miles) north of the city of Udine, as well as a bit further north in the adjacent village of Sedilis nestled in the alpine foothills. The use of the name *Ramandolo* is legally restricted to wines produced in this specific sub-region, one of the northern-most wine growing areas in Friuli. The wine's name, *Ramandolo* comes from the neighborhood in Nimis having the same name, and the place from which this wine style originates.

Prior to being elevated to its DOCG status in 2001, Ramandolo was a subzone of Colli Orientali del Friuli (now Friuli Colli Orientali DOC – depicted in orange (11) on the wine region map above). Ramandolo was first recognized as a subzone of the same DOC in 1992. Like **Friuli Colli Orientali Picolit DOCG**, **Ramandolo DOCG** is also a sweet white wine produced in a similar manner using a different grape (*Verduzzo* vs. *Picolit*). The steep grade of the hills which are home to *Verduzzo* vineyards mandate hand-pruning and hand-picking, as machine harvesting is not possible on the steep hill slopes. The soils in the area are rich in minerals including limestone and sandstone, contributing to an ideal terroir for cultivating the resilient *Verduzzo* grapevines (known locally as *Verduzzo giallo*).



Ramandolo vineyards in the area are located at altitudes up to 400m (12-1300 feet) above sea level, so this is one of the coolest winegrowing zones in the region. Beyond the hillsides between Nimis, Tarcento and the village of Sedilis lie alpine foothills such as Monte Bernadia to the north having an altitude of ~870m at its peak, which provide a protective barrier between the vineyards to the south and colder north winds blowing down from the Alps. The grapevines benefit from the moderate climate of the area, from basking in sunny, south-facing slopes by day, to notable temperature drops during cooler nights in the sub-alpine foothills. Daily variations in the thermometer, particularly late in the growing season, help to ensure a higher concentration of flavor in the fruit. Verduzzo grapes have a natural resistance to rot, which permits the fruit to be harvested later in the season, often at the end of November or into December, when concentrated sugars in the grapes are at a peak.

Typically aged in charred oak barrels (“in barrique”), and not released for at least two to three years after harvest, the resulting **Ramandolo DOCG** is an intense, sweet, velvety, full-bodied wine. As a dessert wine, it is ideally paired with dry pastry, almond, apple or fruit-based traditional desserts such as panettone. Alternatively, as an aperitif wine, it pairs well with blue or aged cheeses such as gorgonzola or Grana Padano and honey. The wine is ideally aged up to five years after release and can typically be purchased between \$20 and \$60 per bottle.

References:

<https://italianwine.guide/regions-en-gb/friuli-venezia-giulia-en-GB/ramandolo-docg-en-GB/>

<https://italianwinecentral.com/denomination/ramandolo-docg/>

<https://www.granapadano.it/en-ww/ramandolo.aspx>

<https://www.wine-searcher.com/regions-ramandolo>

<https://www.wine-searcher.com/grape-524-verduzzo>

<https://www.italybyevents.com/en/friuli-venezia-giulia/friuli-venezia-giulia-food/wines-in-friuli-venezia-giulia/ramandolo-docg/>

Photos of Pofavri from Bonnie Rosa Cintron

Member Bonnie Cintron has friends that purchased and have been remodeling an old house in Borgo Rioni over the last few years. They passed on some great photos of Poffabro to Bonnie who wanted us to share them with you!

They also show parts of a new initiative – *La Creatività a Poffabro* - an exhibition of objects and works of art created by artists with their own ingenuity that took place over a few weekends in July and August.

Grazie mille, Bonnie for sharing these beautiful photos with us!



EFASCE di Pordenone Updates

EFASCE di Pordenone has been having many programs online to connect Friulans all over the world. You can catch up with them on their website www.efasce.it, their Facebook page EFASCE - Pordenonesi nel Mondo @efascepordenonesinelmondo, or their YouTube Channel (search for Pordenonesi nel Mondo)

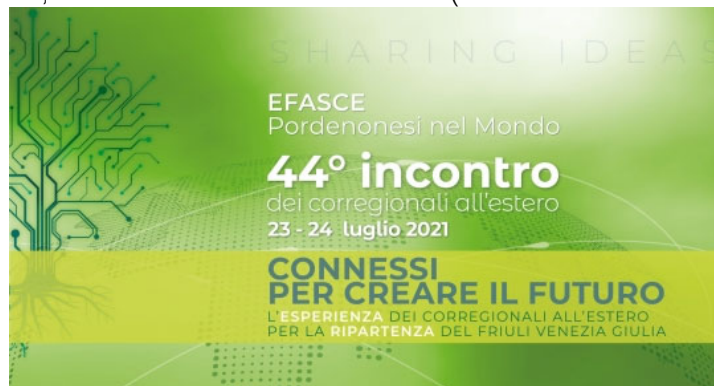
4 Chiacchiere con I Pordenonese nel Mondo - Interviews with Friulans all over the world



Sapori a Nord-Est - Shares the typical plates of Friuli Venezia Giulia in video tutorials with Culinary Specialist Daniela Francescutto



44th Incontro dei Corregionali all'estero - The annual meeting of co-regionals. This year's theme, *Connessi Per Creare Il Futuro* (Connections to Create Our Future)



"What Do I Do With All These Fruits & Vegetables?"

by Joe Colussi

Furlans enjoy a culture of growing, gathering, and hunting their own food. Growing up, my parents and relatives always had large gardens and fruit trees in their yards. They would also go out into the fields and woods looking for *pestenala* (dandelion), mushrooms, game or whatever they could find. But, when the season peaks and the fruits and vegetables ripen, what do you do with all that stuff? You can try to give it to someone else, but chances are they are in the same predicament. So, here's an idea to make a fast and fun meal or dessert to make use of that produce - try a crostata (or, if you're into French cooking a galette).

A crostata is just a thin dough, filled with whatever you wish, with the unfilled edge simply folded over. Its rustic appearance doesn't have to be pretty but will be delicious! A crostata crust typically is more of a pastry crust, like a pie crust made with butter. If you're not up to making this quick dough, you could always use a store-bought premade pie crust. Or, if you want to try a variation more like a pizza, use a store-bought pizza dough, pita, naan, tortilla, etc. for the base. Top your creation and enjoy the "fruits (or vegetables) of your labors"!

Crostata Crust Recipe

1-1/4 cups	all-purpose flour
1 stick	butter, cold and cut into small cubes
pinch	salt
1tsp	<i>sugar, add only if making a sweet dessert filling; omit for a savory filling</i>
about 1/4 cup	ice water, only add enough to allow dough to pinch together
1 egg	beaten, to brush crust, if you want to.
sugar	<i>to sprinkle on dessert crust</i>

To make the dough, you could use a food processor, but I simply use a hand dough 'blender', which is the kitchen tool that has a handle and several tines, used to cut butter into flour. A large fork could also work. The trick is to keep the butter cold, don't overwork it. Cut the butter into the flour until you get a crumbly, mealy consistency, and then add in just enough water to get the mixture to begin to gather. You should still see the little bits of butter in the dough. The dough will look dry, but if you can pinch it together, it's fine. Don't use too much water. Gather (squeeze) the dough into a ball, wrap with plastic wrap and refrigerate for 1-2 hours, or up to 3 days. My sister Mary Ann says that she usually makes a double batch and freezes one dough for later. Don't skip the refrigerator step- the dough needs to come together.

Preheat oven to 400 degrees F

To make the crostata- take the dough out of the refrigerator and roll it out on a well-floured board. If it doesn't roll easily, let it warm up a bit. If it cracks, just push it back together. When the crust is rolled out, put it on a piece of parchment paper, and place it on a cookie sheet. Place your toppings in the center of the dough, leaving about 1-1/2" around the edge. Fold the edge over and brush with beaten egg - sprinkle granulated sugar on the edge if making a sweet dessert crostata. Cook for 25-30 minutes, or until the crust edge gets a nice golden color.

If you're like us and spend most of the Summer outdoors- try putting that crostata on a baking stone or grill pan on your grill. No baking stone? I've used quarry tiles and a 14" terracotta water tray from the home improvement store. They work fine. Heat the stone slowly to prevent cracking- been there, done that!

Important tip- Don't mound the filling too high, it should be relatively flat! The crust gets very soft in a hot oven and will spread before getting crisp. Too much filling and your 'mound' will spread all over.

“So, what do I fill this crostata with?” Here’s where the art of cooking comes in. Think of your favorite pie (dessert) or pizza (savory meal) –be creative, you can’t mess this one up. Well almost –see my important tip



If making a fruit-based crostata, consider sprinkling the rolled-out crust with a little extra flour or semolina before adding the filling to help absorb the juices and keep the crust crisper. Slice the fruit thinly, place in a bowl with a sprinkle of sugar, flour or corn starch, lemon juice, vanilla, and your favorite spices- try to keep it dry. Coat the fruit and layer on the crust. Place a few small pads of butter on top of the fruit for an added touch. Don’t forget to top your creation with a scoop of ice cream when serving!

If making a savory crostata, some veggies may need extra time to cook, so you might want to partially cook them before layering on the crust, otherwise slice them thinly so they cook while the crust cooks. You can make something normal like a margarita crostata with fresh tomatoes, fresh mozzarella, and basil leaves; but how about adding (or ‘hiding’) some of your homegrown eggplant to this? Or a gran *puccala*, gorgonzola, red onion and fresh sage crostata - send Nonu out hunting those mushrooms and reward him with this! Or, maybe goat cheese, prosciutto, and some figs or plums from your trees, then top it off with some fresh arugula before serving! Don’t forget to use up those home-grown zucchini, red peppers, garlic and onions in your creations too. Be creative and use whatever you like.



Experiment! If you come up with a great combination, email us and we’ll share it with our members. Make this with your kids and grandchildren – make a new tradition, have fun and enjoy!

Crostata photos from foodnetwork.com, courtesy of Ina Garten.

Still have tomatoes you can’t use? Try this **“Quick Pizza Recipe”** taught to me and my younger siblings by our Agna Rina Marcolina - wife of Mom’s Cousin Tini.

Dice fresh tomatoes and put them into a frying pan with a little EVOO. Cook the tomatoes to remove most of the water. Add your favorite pizza seasonings - oregano, onion powder, garlic powder, basil, salt & pepper, etc. While the tomatoes are cooking, toast a few slices of bread- regular white bread is ok, but ‘go for it’ and use a hunk of crispy Italian bread. When the tomatoes are cooked add in your favorite melting cheese. Spoon the melted cheesy-tomato mixture over the toast and enjoy! Once your kids try this, you’ll never have extra tomatoes on the counter.

Thank you Agna Rina for passing this recipe on to us so many years ago.

We’ve made this MANY times- It’s a winner!

From the EFASCE Directors

Your directors are still working hard to keep our organization running during the CORONA lockdown. The Directors of EFASCE have continued to meet electronically via ZOOM meeting. See photos of our Directors' Meetings below.

June 2021 – EdP Directors Meeting



July 2021 – EdP Directors Meeting



August 2021 – EdP Directors Meeting



Connect with EFASCE!

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

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 Lisa Roman, Vice President
 Madalena Lorenzon, Treasurer
 Linda McGlinn, Secretary

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