



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

Thanks to everyone for being a part of our EFASCE organization and your interest in our shared heritage. Your participation and friendship make our organization thrive – without you there is none. So, a big thank you and *grazie* to all our members. I ask you to please stay involved!

At our March general membership meeting, we had the honor of EFASCE di Pordenone's President and Vice President join us via Zoom from their homes even though it was a Sunday evening at 8:00 PM Friuli time. For those of you who were unable to attend the meeting in person or via Zoom, I wanted to share the beautiful letter they sent to our organization. Below is the translation in English, but I also included the original letter in Italian.



I am Looking forward to more opportunities to gather throughout the year be it in person or Zoom for our remote members.

Mandi e un fuart abbrac (Mandi and a big hug) - Rosemary

Rosemary Maieron Norwood

President, EFASCE di Philadelphia

Dear fellow countrymen and women of Philadelphia,

It is with great pleasure that I bring you greetings, and I congratulate you on what you are doing to keep the language and culture alive under the skilled guidance of Rosemary Maieron Norwood. I had the pleasure of meeting you during the video link of March 2, 2025, and I immediately understood that you are a big, very close-knit family and you represent a real piece of Friuli in the USA. I also had the opportunity to read the 1st Quarterly Newsletter - very well done and rich in content.

I urge you to continue on this path. For our part, we will do everything possible to be close to you and support you in your activities. As you well know, Pordenone has been proclaimed Italian Capital of Culture for the year 2027. It will be an opportunity to plan extraordinary events for all our emigrants and descendants. In the planning phase we will certainly involve the Secretariats to make them become the protagonists of this great event. Thanks again and a big hug to everyone.

President EFASCE, Angioletto Tubaro

Dear friends, I agree with what President Angioletto Tubaro said and I thank all those who, in the long history of the Philadelphia Secretariat, have worked with dedication and enthusiasm to the realization of many interesting projects of high cultural depth. During my visit to Philadelphia, together with former President Gino Gregoris, I had the pleasure of enjoying your exquisite hospitality, of visiting your city rich in history and of seeing how harmony and the building of solid relationships bear good fruit.

Vice President, Luisa Forte



Pordenone, 31 marzo 2025

Carissime/i corregionali di Philadelphia,

è con grande piacere che vi porto il saluto dell'EFASCE e mi congratulo per quanto state facendo per tenere viva la lingua e la cultura italiana e friulana sotto la sapiente guida di Rosemary Marieron Norwood.

Ho avuto il piacere di conoscervi nel corso del video collegamento del 2 marzo 2025 e ho subito capito che siete una grande famiglia molto affiatata e rappresentate un vero pezzo di Friuli negli USA.

Ho avuto anche l'occasione di leggere il 1° Quarterly Newsletter, molto ben fatto e ricco di contenuti. Vi esorto a continuare in questa strada. Da parte nostra faremo tutto il possibile per starvi vicino e supportarvi nelle vostre attività.

Come ben sapete Pordenone è stata proclamata capitale italiana della cultura per l'anno 2027. Sarà l'occasione di programmare eventi straordinari per tutti i nostri emigranti e loro discendenti. Nella fase di programmazione coinvolgeremo sicuramente i Segretariati per farli diventare protagonisti di questo grande evento.

Ancora grazie ed un forte abbraccio a tutte/i.

Il presidente EFASCE

Angioletto Tubaro

Carissime amiche/ci,

Condivido quanto detto dal Presidente Angioletto Tubaro e ringrazio quanti, nella lunga storia del Segretariato di Philadelphia, hanno lavorato con dedizione ed entusiasmo alla realizzazione di tanti progetti interessanti e di alto spessore culturale. Durante la visita a Philadelphia, assieme all'ex presidente Gino Gregoris, ho avuto il piacere di godere della vostra squisita ospitalità, di visitare la vostra città ricca di storia e di constatare come l'affiatamento e la costruzione di solide relazioni portano buoni frutti.

Upcoming Events

- **June 20, 2025, 6 pm: Night at the Ballpark** - Join us at Coca-Cola Park in Allentown to watch the Lehigh Valley Iron Pigs vs Rochester Red Wings! Gates open at 5:45, First Pitch 7:05pm. Your ticket includes a 2-hour buffet and a Fireworks display following the game! Details on the next page. RSVP to treasurer@efasce.net
- **June 22, 2025, 12 - 4pm: Alpini Around the World Exhibition** at the Venetian Social Club. Sponsored by ERAPLE (*Ente Regionale A.C.L.I. per i Problemi dei Lavoratori Emigrati del Friuli Venezia Giulia*) (Regional Entity A.C.L.I. for Needs of Immigrant Workers from Friuli Venezia Giulia) Luncheon provided by EFASCE di Philadelphia with Tastes of Friuli compliments of ERAPLE

This program unites ERAPLE with New York EFASCE - Famêe Furlâne and Philadelphia EFASCE organizations enabling Friulian immigrants and their descendants to form new relationships and honor the Alpini from Friuli Venezia Giulia who have emigrated around the world.

Event Program

- Welcome ERAPLE, EFASCE, Famêe Furlâne Organizations
- Tastes of Friuli and Lunch (cash bar)
- Introduction by Cesare Costantini, ERAPLE Director
- Coro Alpini Montenegro – Livestream Direct from Cividale del Friuli
- Remarks by Eliseo De Marco, President of Alpini Association of New York
- Alpini from Around the World Exhibition sponsored by ERAPLE and Networking

RSVP as soon as possible to president@efasce.net, Please provide names of all attendees and towns in Friuli where your families originate from.

Notizie....News

- Our condolences to the **Brandoliso** Family on the passing of **Dino**.
- Our condolences to the **Fesnak** Family on the passing of **Rina**.
- Our condolences to the **Del Zotto** Family on the passing of **Graziano "Gary"**.
- Our condolences to the **Puntel** Family on the passing of **Alfred "Al/Dino"**.
- *Buon anniversario* to **Andrea and Roger Justice**, who celebrate 50 years of Marriage!
- *Benvenuti* to our new members:
Craig Birchall of Blue Bell, PA
Charles McGlenn of Downingtown, PA
Michele Uliston of Huntingdon Valley, PA
- Send us photos and a description of your celebrations so we may include them in our next newsletter and share them with our members!

Furlan Sightings

Members of EFASCE di Philadelphia met at Scoogis Italian Kitchen and Bar in Flourtown on April 3rd to Celebrate *Patria del Friuli Day*, or "*Fieste de Patrie dal Friûl*," which commemorates the establishment of the patriarchal state of Aquileia in 1077, marking the birth of the Friuli. Keep an eye on your emails, our website and our Facebook page for future meetups!



JOIN US FOR A NIGHT AT THE BALLPARK!

**COME CHEER ON THE LEHIGH VALLEY
IRONPIGS ON FRIDAY, JUNE 20TH!**

GATES OPEN: 5:45 PM

FIRST PITCH: 7:05 PM

ENJOY A 2-HOUR BUFFET

**SPECTACULAR FIREWORKS SHOW AFTER
THE GAME**



**ALL THIS FOR JUST \$30!
RESERVATIONS ARE ONLY
CONFIRMED WITH PAYMENT.
DON'T MISS OUT ON THIS FUN-
FILLED EVENING OF BASEBALL,
FOOD, AND FIREWORKS!**

PLEASE RSVP TO TREASURER@EFASCE.NET

Pordenone Named Italian Capital for Culture 2027

Contributed by: Oscar Puntel, EFASCE di Philadelphia Honorary Member
Originally from Carnia and a RAI Television Journalist



When you arrive in Pordenone's train station and walk towards the center of the city, you pass by a Best Western. On the hotel windows there are written, in big-size letters, 4 poems — one is from Pier Paolo Pasolini, an intellectual who lived for a long time in Casarsa. The poetry is in Friulano — “*Viers Pordenon e il mont*” — which means “toward Pordenone and the world.” It describes moments of the local communities, tiny villages of the mountain, when poverty was spreading, and people emigrating to other countries was the only solution. First to Pordenone, the city, and then the world. Pasolini depicts the soul of the people, in the middle of a psychological dramatic choice, and the change of tradition, customs, and habits. This gives you the perception that Pordenone is something more of an industrial and business city, a preconception well spread in Friuli. Big industries and large production take over the area, because of the long vision of some businessmen from the 1960s to the 1980s.

There were exactly the two aspects that persuaded the Italian Government to nominate Pordenone as the Italian Capital for Culture for 2027 - the connection of the “gentle and silent industriousness of the Northeast (of Italy) with a cultural density and an extraordinary capacity for planning,” Italian Minister of Culture, Alessandro Giuli, said. Pordenone is, still now, the city in Friuli with a large industry, although the big families of the city do not own their factories anymore. Plus, there is a cultural side flourishing in the city in the last 40 years, also thanks to that industrial “*borghesia*.”

Pordenone has cultural breath, which you feel when you arrive. It is not well known or just in hidden details. What I noted in front of the train station is a cue to discover it. I cited Pasolini, but there are also other famous Friulian authors such as Federico Tavan or Novella Cantarutti, for instance. And there are many events such as “Pordenone Legge”, a festival of literature and books, or “Dedica”, which is a thematic week dedicated to an author — big names, every year. With this nomination - Pordenone Culture Capital for 2027 - the city will receive one million euros to develop and share this intriguing cultural side.

A Note from our Editors:

This year, we'll be featuring stories submitted by our members about their experiences in Friuli!

Please submit your articles to newsletter@efasce.net to be included!

Grazie a tutti who have submitted their experiences for this series! Keep sending in your stories!

Mandi Friûl. Submitted by Frank Brandolisio

Finally, after 18 years, I was able to return to Friul to visit my relatives now that I am retired and could take an extended vacation. Sadly, Zio (Uncle) Sergio and Zia (Aunt) Mirella had recently, within the last 2 years, passed away prior to my return. I spent 2 weeks at the end of September in the small town of Coseano, in my Zio Toni's [my mother's brother's] house where my mother grew up. I was able to overlap my trip with my parents' one month visit. Fortunately, my father (Dino) was 90 and my mother (Rosina) was 84 and they were still healthy enough to travel back to their homeland of Friuli. The greatest part of the trip was to hear my parents tell their childhood stories and to see the actual places that they were referring to. I will cherish those moments forever. I am extremely proud of my Friulan heritage and I'm fortunate that I can speak Friulan quite well (Italian not so much) and put it to good use while I was there.



(L to R) Zio Toni, Frank & Dino

Since San Daniele del Friuli is only 9 minutes away from Coseano, we had a wonderful lunch of prosciutto at a restaurant there. I don't like *grappa*, which is "firewater" alcohol that burns when it goes down, or at least I thought I didn't like it until they gave us *Grappa Alla Erba Luisa* at the end of the prosciutto meal that went down so smooth and was so flavorful that I bought a bottle to bring back home with me. We also had a great lunch of *baccala* (salted cod) in Splimbergo. Something that I was longing to eat after 18 years was the wonderful, soft, fresh salami and pancetta, that Zio Toni has his butcher make for him, on the great fresh rolls that they have, neither of which can you buy anything close to in this country. And it certainly didn't disappoint! I washed it all down with some good homemade wine. I ate creamy gelato almost every night, with my favorite flavor being *nocciola* (hazelnut). Can you tell that I love good food? I also got to watch Zio Toni play *morra*, the Italian finger game (look it up online for the rules) on Monday nights and he is quite good. I went to the outdoor *marcjât* (market) in Maniago, Splimbergo and San Daniele and bought *zavatis* (slippers) and *scarpis* (shoes) for my wife Donna.



(L to R) Zio Toni & Rosina

Unfortunately, one week into my trip, I got Covid and so did my father, mother, Zio Toni and cousin Nicoletta. Of course, I never got Covid before and I tried to protect myself for this trip by getting the Covid booster shot that became available just prior to my trip and I still contracted it. My father ended up in the San Daniele del Friuli hospital for 4 days but fortunately was able to eventually get better. We all had to quarantine ourselves and sadly had to cancel two dinners, one with my Zia Nelli and the other with Zia Lillianna, which I was so looking forward to spending time with both aunts, which are both my father's sisters. We had to cancel other events & dinners with other relatives. We did at least celebrate my mother's 84th birthday with a delicious ice cream cake the day before I departed Italy.

Even though Covid spoiled part of my trip, I still came away with memories and pictures of a lifetime. Learn from me and don't put your career/work in front of spending time with family and getting back to your roots. Thus, don't wait too long to go and visit Friuli (or wherever). Mandi.

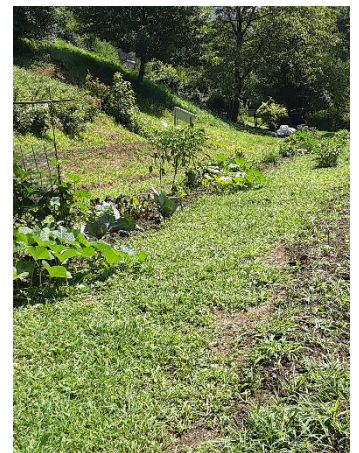
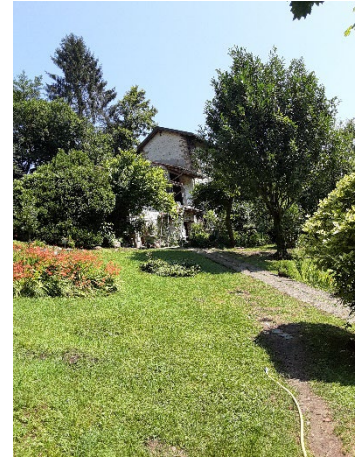
Notizie from our Members

Bonie Rosa Cintron Sent notes and pictures from her August, 2024 trip to Friuli:

As you can see, the house looks much the same as one approaches. The veggie garden(s) is spread out all around the terrain, but I am sending just one portion for you to see. There are sweet peppers, cucumbers, cabbage, chicory, carrots, leeks, onions, beans, zucchini, rhubarb and potatoes as well as blackberries and raspberries, walnuts, chestnuts and hazel nuts.

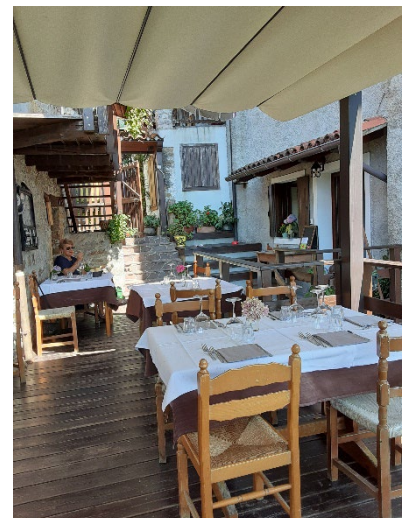
The huge wood pile you see is only one of three that Andrea has prepared for the coming Winter. You can just imagine the work it took to prepare all of that from scratch. (He had to haul the dried trees/logs down the steep hill from our woods and then cut them to size to fit the wood stoves. Luckily, he was able to borrow a log-splitting machine (hand operated) to do the final cuttings.

The bee hives are above the street that leads to this locale (Lunghet) and are right at the edge of our one and only flat field area. The Spring season had a lot of rain which damaged the blossoms, but Andrea's bees were still able to make some wildflower, linden tree and chestnut tree honey. The latter is my favorite because it does not taste too sweet like the others do.



Today my cousin Alina and I decided to go to a local restaurant for our Sunday dinner. The name of the place is "La Pignata" (pee-gna-tah) which is the Furlan word for "cooking pot." The food is very good and made fresh from scratch as can be seen from the patio. My favorite was the "frico" or "fried cheese."

The name of the village where we were is Poffabro, voted one of the prettiest towns in Italy. (It is a mile as the crow flies from my house and is at the base of huge cliffs that form part of Mt. Raut where the Dolomite range begins.



Famous Furlan – Luca Manfè

We have our very own famous Furlan right here in our own backyard living in the Pocono area with his wife and two sons. Luca Manfè is a professional chef and winner of the Gordon Ramsey MasterChef Season 4. He is originally from Aviano in Friuli, and he makes a mean Frico. I had the pleasure of meeting him when we invited Luca to cook for us at the EFASCE event earlier this year. Most recently, he has opened his own eatery and deli called Mangia Carne at the Easton Public Market in Easton, PA. Let's all go visit!

As our newest EFASCE di Philadelphia honorary member, I asked Luca to share his perspectives on being away from Friuli and immigrating to America just like our families. Here's what Luca wrote:

I've spent almost half of my life in America. I left Friuli a long time ago—almost 22 years now.

When I left, I didn't really know what I was looking for, and I definitely didn't understand what I was leaving behind. At 21, I didn't have a clear identity, but I was always curious—curious to experience new things, travel to new places, and meet new people.



In the beginning, I didn't really miss home. In fact, every time I went back, I couldn't wait to leave again. But eventually, life in America became more stable. In New York City, I had a job, a group of friends, and our go-to spots. Life slowed down a bit. That's when I found myself wanting to spend more time at home on my days off, rather than constantly being out. I naturally started to reconnect with my roots. It hit me when I realized how much I missed my mother's and grandmother's cooking. I still remember the first time I called my mom to ask how to make ragù—Bolognese sauce. The excitement I felt when I tasted it and it reminded me of hers was unforgettable.

Then one day, I made *frittelle* like my Nonna used to—those with grappa and raisins. The dough needed to rise, so I left it in the kitchen and went into my bedroom in my apartment in Astoria. When I came back, the smell of yeast and grappa hit me. I closed my eyes, and for a moment, I was back in my Nonna's kitchen. That's when I started to truly realize how much I missed home. I wasn't a chef yet, but it says a lot that the connection came through food. It was through cooking that I began to feel the absence of the places I grew up in and the people I grew up with. Food brought me back to my roots before I even knew I was searching for them.

Years have gone by, and the more time passes, the more I feel a deep pull toward my roots. I've started reading more in Friulano because I want to perfect it. Every time I go back to Friuli Venezia Giulia, I try to visit a new place and taste something I've never had before. And every time, I bring back a suitcase full of new experiences.

I've fallen more and more in love with Friuli Venezia Giulia over the years, and I feel incredibly lucky—not only to experience it for myself but also to share it through my social media and my *Italy with Luca* tours. We're already on our third tour, bringing people from this side of the world to discover our magical—and still very little-known—region.

America has been amazing to me. It gave me my wife, my kids, incredible opportunities, and more success than I ever imagined. But I think the life of an immigrant is never fully satisfied. We can't split ourselves in two. We can't bring everything we love from there to here, and vice versa. Maybe that's the real sacrifice.

And maybe—without being so far away—I never would've realized just how many things I truly miss every single day.

Recent Events



January 18th EFASCE members with MasterChef **Luca Manfè**



March General Member Meeting



April Polenta Dinner

Photo Credits: Rosemary M. Norwood, Linda McGlinn, Lisa Roman

Are you Interested in a Friuli Adventure in 2026?

EFASCE di Philadelphia Director Bob Mack organizes a Northern Italy/ Friulian tour. If interested, please contact Bob via email at Mack.robert.f@gmail.com. Unfortunately, there was not enough interest for 2025, but please keep this in mind for 2026 so we can plan early and hopefully take advantage of better rates!

The itinerary will include the towns of: Maniago, Frisanco, Spilimbergo, Aquileia, San Daniele, Venzona, Gemona, Tolmezzo, Trieste/ Slovenia and Gorizia. Attractions include The Vajont Dam, Palmanova and the Villa Manin at Passariano.



In Other News *Altre notizie*

- 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
- **YOU** could be featured in the next newsletter! Send information to newsletter@efasce.net or our PO Box. Please, connect with us on our website, Facebook, and check your inbox / mailbox for our latest news!
- Please spread the word about EFASCE di Philadelphia to your family and friends and encourage them to consider joining our organization. As our president says, "There is no EFASCE without our members". For more information go to www.EFASCE.net. Also, please let us know if you have any ideas for improving our organization, or if you'd be interested in joining one of our committees.
- Don't forget to check out our Facebook page and tag us in your posts! Many of our members post photos from our events on our Facebook page. It is a great way to see what our members have been up to and hopefully encourage you to attend our next event!

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<https://www.facebook.com/efascediphiladelphia/>

Use #EFASCE or #EFASCEdiphiladelphia
on social media!

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