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Marietta Lodge # 2607

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VOYAGE THROUGH FRENCH POLYNESIA
ABOARD THE INTER-ISLAND FREIGHTER *ARANUI 3*
CHRISTINE AND WALLY BEARD
APRIL 10 - 26, 2009.

Friday, April 10, we departed Atlanta...flew to Los Angeles...stop over for nine hours, and then on to Papeete, Tahiti, arriving Saturday morning at 3:50am. We boarded the *Aranui 3* at 7:30am and our French Polynesian adventure began.

About the ship: It was a Freighter/Cruise ship, built in 2002 in Romania. It was 386 feet long...top speed of 15 knots (17 mph)...could handle up to 200 passengers (there were 97 on our trip)...we had suite with a private deck (2 chaise lounges and 2 chairs) where we could watch the world, or seas, go by...two cranes for loading and unloading the cargo.

The seas, for the most part were calm with some rolling action. However, the "wet landings" of which there were four, were a different story...more later. The weather was hot and steamy...fortunately the ship was air-conditioned. We had the usual South Pacific squalls...rain hard for five minutes and then clear up...as a result, there were many mosquitoes and what they call "no-no's", in Georgia we call them "no-see-ums" and they sting!!!

We visited eight islands in the Marquesa's (the most remote of the French Polynesian Islands) with household names like Fakarava, Un Pou, Nuku Hiva, Hiva Oa, Fatu Hiva, Tahuata, Ua Huka, and Rangiroa.

Now you know why we didn't readily identify the islands by name, but rather referred to them as French Polynesia or the Marquesan's!

The sailings were mostly at night arriving at the Islands in the early morning hours. Upon arrival there was a bustling of activity in the cargo area unloading goods from the mainland to the pier, or landing barges, and loading of local products such as Copra. Once ashore, the locals would load their specifics primarily into pick-up trucks for local deliveries...there were no large delivery trucks as we know them. For the locals, the whole process seemed to be a festive occasion...greeting friends, laughing, munching on goodies from the local vendors, as they identified their products and loaded them into their vehicles.

The passengers were predominately French and Germans, some Australians, five Americans, couple of Greeks and Austrians. Being that it was a French ship and with so many French passengers, we were able to enjoy fine French cuisine with wines for lunch and dinner...we had fish (many unknown species) for either lunch or dinner every day. The deserts were superb! The gourmet meals were excellent, served by young Polynesian women in native costumes. And, of course, the announcements were all in French followed by short English and German interpretations. Most of the passengers were on tours of the Marquesean Islands. However, some of the passengers were local and utilized the ship as transportation between the islands...during the night hours they could be found sleeping on the decks.

We went ashore daily at the islands. There were programmed activities or you could just wander around the villages. Many hikes...one day there was a ten mile trek through the mountainous area...we watched the departure and return! Most of the "wet landings" were by whaleboat as opposed to our prior experiences with "zodiacs." The whaleboats were wooden and could hold up to 50 passengers. When we landed ashore, it meant stepping or climbing upon slippery rocks or concrete stairs while fighting the wave action...high risk at times. We were ably assisted by heavily tattooed, muscled Polynesian men, who could easily play in the NFL! Probably the most exciting event was one day when returning to the ship, there was a lot of thunderous wave action...we waded into the sea and waited to get into the whaleboat...once

it was our turn, the Polynesian men waited for the right moment in the wave action and then literally threw us into the boat! (Fortunately this event was near the end of the trip, or we might have been a little reluctant to go ashore in "wet landings.")

Activities ashore included visiting a Catholic Church on Easter Sunday...most of the service was sung by Polynesian women dressed all in white, it was most impressive and beautiful. Many times we were entertained, Polynesian style, by dancers, singers and music. We had the opportunity to have authentic Polynesian food at local restaurants...lots of fish, taro, and fruit. Everybody is selling handicrafts...the wood and bone carvings are especially masterpieces. Every day there was a hike to somewhere. Lots of opportunities for swimming and snorkeling (the Europeans were like children swimming and splashing around in the water.) Several times we were transported by Jeeps or truck-busses on tours of the islands. Visited many museums, archaeological and sacred sites...saw the largest collection of stone Tiki Gods outside of Easter Island.

As previously mentioned, touring was by "Jeeps" or "truck-busses." 99% of the vehicles on the Islands were four-door pick-up trucks...referred to as "Jeeps" or Taxi's...American and Foreign made...clean, modern -- no "rust buckets!" Very few automobiles, SUV's, etc...an occasional panel truck which were Mercedes Benz's! The truck-busses were interesting...they were open-air wooden bus-like shelters, with wooden benches, on a truck bed with a GMC or similar truck cab used as transportation in a few of the villages.

The Islands were mountainous, towering cliffs, majestic waterfalls, quite lush with heavy growth of all sorts of trees and bushes. Largely uninhabited...those folks that did live there were mostly "truck farmers" with small plots of land and eking out a living. But, there was the occasional "satellite dish"---go figure!

On the island of Hiva Oa, we visited where the French artist Paul Gauguin lived and died...we saw his grave site and museum. Also, on the same island, was the grave site and museum of Jacques Brel, a noted French singer-composer who died of lung cancer in 1978. And, a "small world" story...when we returned to Atlanta, we discovered that a musical was playing at a local theatre - "Jacques Brel Is Alive and Well and Living in Paris!" Of course, we went. A fitting end to our tour of the Marquesa's!

FAMOUS ITALIANS

Robert De Niro Jr.



Robert De Niro Jr. was born in New York, NY, on the 17th of August, 1943. Born to a family of artists, his father, Robert De Niro Sr. was a Greenwich Village abstract expressionist, while his mother, Virginia Admiral, was a painter. De Niro, who was also known as "Bobby Milk" because he was so pale, was shy as a young boy. Rather than playing with the other children in his Little Italy neighborhood, he preferred reading novels.

Ironically, his first role on stage was as the cowardly lion in *The Wizard of Oz* at the age of 10. Getting over his shyness, De Niro hung out with the street kids and gangs from his neighborhood throughout most of his years as a teenager. Wanting to return to acting, De Niro performed in an onstage production of *The Bear* and continued touring for several years doing off-Broadway productions. While De Niro does seem like a natural at acting, he perfected his acting skills by studying with Stella Adler and Lee Strasberg, like most of the other actors of his generation.

De Niro's first films, *The Wedding Party*, *Greetings*, and *Hi, Mom!* (all shot in the late 1960's), marked the beginning of his relationship with director Brian De Palma. 1973 was the year that Hollywood and movie audiences would start to notice one of the era's greatest movie actors. De Niro's role in *Bang the Drum Slowly* received critical acclaim and De Niro won the award for Best Actor by the New York Film Critics.

His second film project that year marked the beginning of another relationship with a director, this time Martin Scorsese, who has directed De Niro in 8 films since the film *Mean Streets*.

In 1974 came one of the roles for which De Niro would always be remembered, that of the young Vito Corleone in Francis Ford Coppola's classic *The Godfather, Part II*. This was the role that made De Niro a superstar, earning him the Oscar for Best Supporting Actor and showing Hollywood his supreme acting capabilities. His role as the deranged Travis Bickle in Scorsese's *Taxi Driver*, further emphasized his talent. While receiving much critical acclaim, his "Are you talkin' to me?" line has become a classic movie quote.

In 1980, De Niro added a second Oscar to his mantle, this time for Best Actor for his performance as boxer Jake La Motta in *Raging Bull*. A plumber in the alternative film *Brazil*, a former violent Christian follower in *The Mission* and Al Capone in *The Untouchables*, all these

films in the 1980's proved the actor's versatility.

The 1990's were split in terms of hits and misses in De Niro's career. While *Goodfellas*, *Awakenings* and *Sleepers* were successful, De Niro's roles in movies such as *We're No Angels*, *Mary Shelley's Frankenstein* and *The Fan* made critics and audiences ask, "what was he thinking!?!". Playing a psychotic once again in *Cape Fear* in 1991, De Niro was frightfully convincing as the vengeful convict. He played a casino owner in *Casino*, co-starring Sharon Stone, and a bus driver in *A Bronx Tale*, again showing audiences his versatility.

Face to face with fellow legendary actor Al Pacino in *Heat* and an outstanding performance, he doesn't quite succeed in the film *Ronin*, which although has a fantastic car chase scene, does not quite make it as a high point in De Niro's career. Other notable roles in De Niro's films of the '90s include: *Marvin's Room*, *Jackie Brown*, *Wag the Dog* and *Analyze This* (both in more comedic roles), and *Flawless*. *Great Expectations* is worth seeing for Gwyneth Paltrow alone.

De Niro founded a production company called the Tribeca Film Center, with the goal of promoting New York film production. As for his love life, he was formerly married to Diahne Abbott, romantically linked to supermodel Naomi Campbell, and is presently divorced with his second wife, Grace Hightower.

De Niro is also the father of Elliott (whose mother is Grace Hightower); Aaron Kendrick and Julien Henry (twin sons of mother and ex-girlfriend, Toukie Smith); Raphael (whose mother is Diahne Abbott); and daughter Dreena, who De Niro adopted from Diahne Abbott.

BLOWING SMOKE IS CHERISHED RITE IN ITALIAN TOWN

Even little kds are encouraged to light up during winter festival

By Suzanne Bush

CHRONICLE FOREIGN SERVICE (Article contributed by Lorayne Attubato)

CAPENA, Italy - In between playing football, sitting down for a big family lunch and watching television, 9-year-old Simone spent the day smoking. So did all of his friends. So did the rest of the town.

"My parents bought me some for the day," said the boy who is seven years too young to legally buy cigarettes. Nearby, another mother was encouraging 2-year-old Agostino to take his first puff, but he didn't seem convinced.

Welcome to Capena, a small medieval town some 20 miles north of Rome that has yet to embrace the anti-smoking message heard around the globe.

Every year, like many towns and villages across Italy, they light a bonfire as part of a January festival to celebrate the life of St. Anthony Abbot, the protector of animals. People bring their horses; dogs, cats and other animals to be blessed. This is considered auspicious, keeping evil away and bringing prosperity for the year ahead.

But unlike other places, once the fire is burning in the square, hundreds of the town's inhabitants use it to light their cigarettes throughout the day.

Just this month, the Italian government fell into line with some other industrialized nations by introducing a tough new law banning smoking in bars and restaurants.





The health ministry says there are 19 million Italian smokers in a population of 58 million. Fifty die every day, and some 1.8,000 die annually as a result of cigarette smoking, according to the Italian Lung Medicine Union.

The new law will bar smokers from bars, pizza clubs, pubs and restaurants unless there are separate rooms for smokers and non-smokers with a special airconditioning system. Owners have 12 months to introduce the changes or face a fine of \$2,500.

But the new anti-smoking trend didn't stop residents of Capena from going ahead with their annual smoke-in.

As in previous years, the most eager participants were children, some as young as 6. Even the official brochure about the town talks of how characteristic it is to see "everyone, "even the children," smoking throughout the day.

Rosalba has been coming from her nearby village for 11 years to take part and has photos of her children posing with cigarettes since they were 1-year-old. Her eldest, Giulia, is now 9.

"They don't smoke properly," Rosalba said. "Then again, Giulia did just try inhaling and start-ed choking. But it's lovely. I'm not worried about their taking up smoking. It's only for one day, and they know it's bad for them."

Many children are accompanied by their parents, but there are also groups of children smoking all day with no supervision.

Nine-year-old Emanuel proudly announces that he doesn't smoke during the St. Anthony festival because it's bad for him. The rest of his friends, though, are very much into the tradition.

"I like smoking" says 10-year-old Tancredi. "I help out with Mass, then I come here, and my parents think it is OK because it's only one day a year."

The tradition began in Capena hundreds of years ago, with the smoking of dried rosemary in pipes. Sollie remain faithful to that custom, but the majority opt for cigarettes.

All this puts the Mayor of Capena, Riccardo Benigni, in a rather awkward position. He's also the local doctor.

Smoking "is not a good thing - this I can say as a doctor and a nonsmoker, said Benigni. "Of course, it's not a good example for anyone, but the origins were completely different."



A young boy smokes a cigarette during the annual smoke-in in Capena, where anti-smoking laws are repeatedly ignored.

He says efforts are made to discourage children from taking part. This year, for the first time, there was a sign by the fire, suggesting parents give their children sweets instead. Indeed, some younger children were puffing away on candy cigarettes, but most just ignored the sign like many Italians have done with previous anti-smoking measures. The first law banning public smoking passed in 1975 and has been universally ignored ever since.

Most surprisingly, the smoking festival appears to have passed unnoticed for all these years. Even anti-smoking organizations have been blissfully unaware of the event, which Raffaele Luise of the Italian Cancer League says gives a dangerous! message to children.

"I'm convinced that when children associate the memory of their first cigarette with having fun in a happy situation with the whole village and all their mates, these memories can lead a kid to repeat behavior:" Luise said.

Back in Capena, Simone and his friends finish their first cigarette and go off to play, but they'll probably be back later. It is only one day after all, and of course, they are bringing the town good luck.



In the Ethiopian highlands, where the legend of Kaldi, the goatherd, originated, coffee trees grow today as they have for centuries. Though we will never know with certainty, there probably is some truth to the Kaldi legend.

It is said that he discovered coffee after noticing that his goats, upon eating berries from a certain tree, became so spirited that they did not want to sleep at night.

Kaldi dutifully reported his findings to the abbot of the local monastery who made a drink with the berries and discovered that it kept him alert for the long hours of evening prayer. Soon the abbot had shared his discovery with the other monks at the monastery, and ever so slowly knowledge of the energizing effects of the berries began to spread. As word moved east and coffee reached the Arabian peninsula, it began a journey which would spread its reputation the world over. Today coffee is grown in a multitude of countries around the world. Whether it is Asia or Africa, Central or South America, the islands of the Caribbean or Pacific, all can trace their heritage to the trees in the ancient coffee forests on the Ethiopian plateau.

The Arabian Peninsula

The Arabs were the first, not only to cultivate coffee but also to begin its trade. By the fifteenth century, coffee was being grown in the Yemeni district of Arabia and by the sixteenth century it was known in Persia, Egypt, Syria and Turkey. It's popularity was perhaps due, in part, to the fact that Muslims, forbidden alcoholic drink by the Koran, found coffee's energizing properties to be an acceptable substitute.

Coffee was not only drunk in homes but also in the many public coffee houses -- called qahveh khaneh -- which began to appear in cities across the Near East. The popularity of the coffee houses was unequalled and people frequented them for all kinds of social activity. Not only did they drink coffee and engage in conversation, but they also listened to music, watched performers, played chess and kept current on the news of the day. In fact, they quickly became such an important center for the exchange of information that the coffee houses were often referred to as 'Schools of the Wise.'

With thousands of pilgrims visiting the holy city of Mecca each year from all over the world, word of the 'wine of Araby' as the drink was often called, was beginning to spread far beyond Arabia. In an effort to maintain its complete monopoly in the early coffee trade, the Arabians continued to closely guard their coffee production.

Coffee Comes to Europe

European travellers to the Near East brought back stories of the unusual dark black beverage. By the 17th century, coffee had made its way to Europe and was becoming popular across the continent. Opponents were overly cautious, calling the beverage the 'bitter invention of Satan.' With the coming of coffee to Venice in 1615, the local clergy condemned it.

The controversy was so great that Pope Clement VIII was asked to intervene. Before making a decision however, he decided to taste the beverage for himself. He found the drink so satisfying that he gave it Papal approval.

Many businesses grew out of these specialized coffee houses. Lloyd's of London, for example, came into existence at the Edward Lloyd's Coffee House.

The New World

In the mid-1600's, coffee was brought to New Amsterdam, a location later called New York by the British.

Though coffee houses rapidly began to appear, tea continued to be the favored drink in the New World until 1773 when the colonists revolted against a heavy tax on tea imposed by King George. The revolt, known as the Boston Tea Party, would forever change the American drinking preference to coffee

Plantations Around the World

As demand for the beverage continued to spread, there was tense competition to cultivate coffee outside of Arabia. Though the Arabs tried hard to maintain their monopoly, the Dutch finally succeeded, in the latter half of the 17th century, to obtain some seedlings. Their first attempts to plant them in India failed but they were successful with their efforts in Batavia, on the island of Java in what is now Indonesia. The plants thrived and soon the Dutch had a productive and growing trade in coffee. They soon expanded the cultivation of coffee trees to the islands of Sumatra and Celebes.

The Dutch did a curious thing, however. In 1714, the Mayor of Amsterdam presented a gift of a young coffee plant to King Louis XIV of France. The King ordered it to be planted in the Royal Botanical Garden in Paris. In 1723, a young naval officer, Gabriel de Clieu obtained a seedling from the King's plant. Despite an arduous voyage -- complete with horrendous weather, a saboteur who tried to destroy the seedling and a pirate attack -- he managed to transport it safely to Martinique. Once planted, the seedling thrived and is credited with the spread of over 18 million coffee trees on the island of Martinique in the next 50 years. It was also the stock from which coffee trees throughout the Caribbean, South and Central America originated.

Coffee is said to have come to Brazil in the hands of Francisco de Mello Palheta who was sent by the emperor to French Guiana for the purpose of obtaining coffee seedlings. But the French were not willing to share and Palheta was unsuccessful. However, he was said to have been so handsomely engaging that the French Governor's wife was captivated. As a going-away gift, she presented him with a large bouquet of flowers. Buried inside he found enough coffee seeds to begin what is today a billion-dollar industry.

In only 100 years, coffee had established itself as a commodity crop throughout the world. Missionaries and travellers, traders and colonists continued to carry coffee seeds to new lands and coffee trees were planted worldwide. Plantations were established in magnificent tropical forests and on rugged mountain highlands. Some crops flourished, while others were short-lived. New nation's were established on coffee economies. Fortunes were made and lost. And by the end of the 18th century, coffee had become one of the world's most profitable export crops.

although an opponent of President Adams. In 1800 the defect caused a more serious problem. Republican electors, attempting to name both a President and a Vice President from their own party, cast a tie vote between Jefferson and Aaron Burr. The House of Representatives settled the tie. Hamilton, disliking both Jefferson and Burr, nevertheless urged Jefferson's election

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unpopular in the West, yet reduced the national debt by a third. He also sent a naval squadron to fight the Barbary pirates, who were harassing American commerce in the Mediterranean. Further, although the Constitution made no provision for the acquisition of new land, Jefferson suppressed his qualms over constitutionality when he had the opportunity to acquire the Louisiana Territory from Napoleon in 1803.

During Jefferson's second term, he was increasingly preoccupied with keeping the Nation from involvement in the Napoleonic wars, though both England and France interfered with the neutral rights of American merchantmen. Jefferson's attempted solution, an embargo upon American shipping, worked badly and was unpopular.

Jefferson retired to Monticello to ponder such projects as his grand designs for the University of Virginia. A French nobleman observed that he had placed his house and his mind "on an elevated situation, from which he might contemplate the universe."

'True' pizza a Neapolitan invention

By Deidre Schipani (Contact)

The Post and Courier

Wednesday, May 28, 2008

We were gastro-tourists, making our way through the south of Italy on a quest to eat a variety of Italian foods at their source, the "typical" dishes of the regions we traveled.

The Italians even have a word for this, *tipicità*, the "typicality" of a dish. Local identity is truly invested in the foods of Italy. It is said a typical Italian is her region first — Milanese or Bolognese, for example — and Italian second. We certainly experienced this firsthand on our trip. Our destination today takes us to Naples, the home of pizza.



Iris restaurant in Naples, Italy, offers an authentic "VPN" pizza, which specifies ingredients for the dough. Type of tomato, cheese and oil.

Naples, a city with a garbage strike whose black bags of trash were beginning to rival the volcanic ash of Vesuvius. Naples, whose scooter drivers wind their way in the opposite direction of one-way streets. Naples, whose city squares are Towers of Babel, a cacophony of languages in a city where the streets are paved in pizza.

Eating pizza always has been a way of life in Naples. From its ancient Greek roots, the city Neapolis embraced the flattened pita. Pizza, though, was an entirely different baked good. It was a sweet tart made with almonds, raisins and pine nuts. Sweet, not savory.

That all changed in the 19th century. In the 1830s, French author Alexandre Dumas ("The Three Musketeers" and "The Count of Monte Cristo") wrote that the "lazzaroni were all eating pizza, a dough made from bread topped with lard, cheese and little fish."

The 1889 pizza made by Raffaele Esposito for Queen Margherita of Italy is the pie that has gone around the world. Pizzaioli (pizzamaker) Esposito showed his national pride by using the colors of the Italian flag on his pizza: red tomatoes, white mozzarella and green basil.

There are few foods that have been so universally embraced as pizza. I wonder if that's why Italy drafted a law defining a classic Neapolitan pizza.

Were they fed up with Hawaiian pizza topped with pineapple and Canadian bacon that they call a "cake"? Was it too much to learn that their beloved pizza was now made in China? Or was it a combination of the Slow Food movement and the European Union that resulted in the formation of the Associazione Verace Pizza Napoletana?

The emblem of integrity of the associazione, whose names translates as "original pizza association," is the VPN designation. The clownlike character, Pulcinella (in English, "Punch" and the name of my favorite pizzeria in Minneapolis) was adopted by the associazione as the symbol for authentic Naples-style pizza.

Neapolitan pizza also earned the prestigious "STG" status from the European Union in 2004, standing for "Guaranteed Traditional Specialty."

To stake your "true" pizza claim, VPN rules require the dough be made from only flour, salt and yeast and kneaded and shaped by hand. The shape must be round and 35 centimeters (13.8 inches). The tomatoes must be the San Marzano variety grown in the fertile soil at Mount Vesuvius' base. The oil, extra virgin and the cheese, mozzarella di bufala. All the ingredients must be from the Campania region. The oven must be wood-fired, and the pizza must cook in less than two minutes.

And there are only two kinds of pizza, marinara and Margherita. Our quest was to eat pizza at da Michele, a pizzeria in Spaccanapoli (old Naples) in the Tribunali district. Its austere exterior has a sign for pizzeria and Coca-Cola. Its interior is equally sparse with the menu posted on the walls. You get plastic cups for your beverage, either Italian beer, Coke, water or Fanta.

The Pizza Margherita comes in two sizes, "normale" and "media." Extra cheese is "doppio." The marinara comes in "normale," "media" and "maxi." The cost? Four, 4.5 or 5 euros, or roughly \$6 to \$8. The biggest surprise is that this shrine to Neapolitan pizza does not meet the criteria established by the VPN; da Michele uses seed oil and its mozzarella is not water buffalo mozzarella.

That being said, it is a marvel of simplicity and a mastery of flavor combinations. The crust is thin and tender, a supplicant to the concentrated tomato topping. The cheese is a milky melt of silky mozzarella. On the top, there's a scattering of fresh basil. Its aniselike flavor trickles into the pizza, transported by a splash of oil when the pizza comes out of the oven.

Our pizza-eating neighbors were a local and a Milanese, two friends who make an annual pilgrimage to eat at da Michele. They were about to order pizza No. 4.

Near the Naples train station we discovered Iris, which bears the true VPN symbol, and quickly polished off two pizzas there (not on the same day!). The crust was crisped and taut with a tender crumb. And although the test of pizza's greatness is in its crust, the tomatoes on this pie were outstanding.

Unfortunately, I did not command enough Italian to learn the brand, but they are in the taste memory of exceptional.

The pizza in Rome generally was more crackerlike, the thin dough stretched to the limits and baked to a snappy finish. However, shops were filled with premade squares of pizza by the slice and this was more focaccialike. Toppings ranged from bitter greens to eggs, anchovies to ricotta.

What was once a regional food has been embraced by Italians from north to south, although it is the Neapolitan pizza that is the standard-bearer around the world.

For more information on the true Napoletana pizza, visit the VPN Web site at verapizzanapoletana.org.

What we discovered, like many foods both here and abroad, the flavor of the ingredients tastes better at the source.

From its humble beginnings as a flat hearth bread, to its regal nomenclature in honor of the queen, to the many interpretations of "good pie," our appetite for pizza continues. As Peter Reinhart says in his book, "American Pie," "It's all about the adventure. The pizza is just grace." And for that we are thankful.

House of Schipani pizza

This particular recipe is not in the style of true Neapolitan pizza as the crust is crisper, and the overall dough is not as soft and tender due to the protein percentage of the flour.

It is a great all-purpose dough that can be used for thin- or thick-crust pizzas, flat bread or calzones.

Friday pizza became a tradition during my high school years. Never homemade, but purchased at many of the pizzerias in Philadelphia. It continued through college.

Then became a regular pattern for my weekend eating because my husband shares similar passion for "pie." It has been one of my favorite birthday "cakes"!

It became a Friday ritual when our daughters were growing up. Homemade pizza and a movie — at home. The ritual is now more than 25 years old.

It was hard to nail down the dough. What I found was you want slow rising. You control the rising by temperature — that is why you slow down the yeast by refrigerating the dough. All the best doughs seem to respond to this process (Julia Child's French bread recipe, for example).

You also do not want the dough to form a crust. That is why you oil it and place it in a zipper-type storage bag. In the past, I sealed the dough with clear plastic wrap and then a damp towel on top. The "baggie" simplifies that.

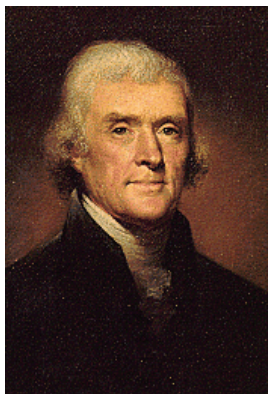
You do not add the salt in the beginning because the salt also slows the yeast.

The slow rising makes for a tender dough. Pizza requires patience.

I made the original recipe in a Cuisinart, but found a stand mixer outfitted with a dough hook (Kitchen-Aid) was the cook's tool for successful pizza-making. Without one, you do all the work by hand and the initial kneading takes at least 30 minutes. What you look for in the dough is one that is smooth, shiny and elastic. It takes time.

Pizza-making is affected by the moisture content of your flour: Drier flour needs more water; humid, moist flour will use less water. When the dough is wet, the bottom crisps better and we prefer that texture.

The pizza oven stone (brick, quarry tiles) pulls the moisture from the dough, and that helps in the crisping.



Thomas Jefferson

Third President

1801-1809

In the thick of party conflict in 1800, Thomas Jefferson wrote in a private letter, "I have sworn upon the altar of God eternal hostility against every form of tyranny over the mind of man."

This powerful advocate of liberty was born in 1743 in Albemarle County, Virginia, inheriting from his father, a planter and surveyor, some 5,000 acres of land, and from his mother, a Randolph, high

social standing. He studied at the College of William and Mary, then read law. In 1772 he married Martha Wayles Skelton, a widow, and took her to live in his partly constructed mountaintop home, Monticello.

Freckled and sandy-haired, rather tall and awkward, Jefferson was eloquent as a correspondent, but he was no public speaker. In the Virginia House of Burgesses and the Continental Congress, he contributed his pen rather than his voice to the patriot cause. As the "silent member" of the Congress, Jefferson, at 33, drafted the Declaration of Independence. In years following he labored to make its words a reality in Virginia. Most notably, he wrote a bill establishing religious freedom, enacted in 1786.

Jefferson succeeded Benjamin Franklin as minister to France in 1785. His sympathy for the French Revolution led him into conflict with Alexander Hamilton when Jefferson was Secretary of State in President Washington's Cabinet. He resigned in 1793.

Sharp political conflict developed, and two separate parties, the Federalists and the Democratic-Republicans, began to form. Jefferson gradually assumed leadership of the Republicans, who sympathized with the revolutionary cause in France. Attacking Federalist policies, he opposed a strong centralized Government and championed the rights of states.

As a reluctant candidate for President in 1796, Jefferson came within three votes of election. Through a flaw in the Constitution, he became Vice President,

although an opponent of President Adams. In 1800 the defect caused a more serious problem. Republican electors, attempting to name both a President and a Vice President from their own party, cast a tie vote between Jefferson and Aaron Burr. The House of Representatives settled the tie. Hamilton, disliking both Jefferson and Burr, nevertheless urged Jefferson's election

When Jefferson assumed the Presidency, the crisis in France had passed. He slashed Army and Navy expenditures, cut the budget, eliminated the tax on whiskey so unpopular in the West, yet reduced the national debt by a third. He also sent a naval squadron to fight the Barbary pirates, who were harassing American commerce in the Mediterranean. Further, although the Constitution made no provision for the acquisition of new land, Jefferson suppressed his qualms over constitutionality when he had the opportunity to acquire the Louisiana Territory from Napoleon in 1803.

During Jefferson's second term, he was increasingly preoccupied with keeping the Nation from involvement in the Napoleonic wars, though both England and France interfered with the neutral rights of American merchantmen. Jefferson's attempted solution, an embargo upon American shipping, worked badly and was unpopular.

Jefferson retired to Monticello to ponder such projects as his grand designs for the University of Virginia. A French nobleman observed that he had placed his house and his mind "on an elevated situation, from which he might contemplate the universe."

KNOW YOUR PRESIDENTS



Thomas Jefferson
The Third President
• 1801-1809

“The Renaissance Leader”

Biographical Facts

Birth: Goochland (Albemarle) County, Va., April 13, 1743

Ancestry: Welsh and Scotch-English

Father: Peter Jefferson

Birth: Chesterfield County, Va.,
February 29, 1708

Death: Albemarle County, Va.,
August 17, 1757

Occupations: Planter; Surveyor

Mother: Jane Randolph Jefferson

Birth: London, England,
February 9, 1720

Death: Albemarle County, Va.,
March 31, 1776

Brothers: Peter Field Jefferson (1748-1748); unnamed (1750-1750);
Randolph Jefferson (1755-1815)

Sisters: Jane Jefferson (1740-1765);

Mary Jefferson (1741-1760);

Elizabeth Jefferson (1744-1774);

Martha Jefferson (1746-1811);

Lucy Jefferson (1752-1784);

Anna Scott Jefferson (1755-unknown)

Marriage: Charles City County, Va.,
January 1, 1772

Wife: Martha Wayles Skelton

Birth: Charles City County, Va.,
October 19, 1748

Death: Charlottesville, Va.,
September 6, 1782

Children: Martha "Patsy" Jefferson (1772-1836); Jane Jefferson (1774-1775);
unnamed son (1777-1777);
Maria "Polly" Jefferson (1778-1804);
Lucy Elizabeth Jefferson (1780-1781); Lucy Elizabeth Jefferson (1782-1785)

Religious Affiliation: none

Education: private tutoring; Country Day School; College of William and Mary (1762)

Occupations Before Presidency: Planter;
Lawyer; Writer; Philosopher; Scientist;
Architect

Prepresidential Offices: Member of Virginia House of Burgesses; County Lieutenant; County Surveyor; Delegate to Second Continental Congress; Member of Virginia House of Delegates; Governor of Virginia; Commissioner to France; Minister to France; Secretary of State; United States Vice President

Inauguration Age: 57

Occupations After Presidency: Planter; Writer; Educator

Death: Charlottesville, Va., July 4, 1826

Place of Burial: Monticello,
Charlottesville Va.

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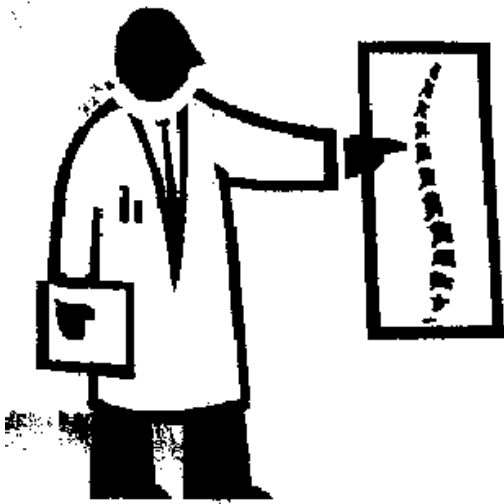
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RHODE ISLAND (The Ocean State)
Year of Statehood May 29, 1790

EARLY RHODE ISLAND HISTORY

Narragansett, Niantic, Nipmuc and Wampanoag Indians lived in present-day Rhode Island when Europeans arrived in the region. The English moved into the area in the 1620s, and in 1636, Roger Williams, a minister expelled from the Massachusetts Bay Colony because of his religious views, founded the town of Providence on land purchased from the Narragansett. Portsmouth, Newport and Warwick were settled in subsequent years, and despite challenges from Massachusetts, Williams acquired (1644) a charter from the English Parliament that recognized the four new settlements as the separate colony of Providence Plantations. Quakers and Jews seeking freedom of worship, guaranteed by the Rhode Island government, began arriving in significant numbers in the 1650s and 60s. In 1663, King Charles II gave a new charter to the colony--now called Rhode Island--guaranteeing religious liberty and establishing the boundaries that exist today. In 1675-76, Rhode Island joined with the other New England colonies to defeat the Narragansett and Wampanoag in King Philip's War. In the 18th century, Rhode Island prospered as an exporter of naval stores, molasses, preserved meats, cider and dairy products. Rhode Islanders were active in whaling and the slave trade, and Newport became one of the leading commercial centers in British America. The fortunes of many of the town's merchants depended on smuggling, and when the British government began to enforce trade restrictions in the 1760s, Rhode Island immediately felt the effects. One of the first acts of resistance preceding the American Revolution took place on the shores of Narragansett Bay when the the British customs vessel *Gaspée* was lured aground, boarded and set afire by a group of Providence merchants. In May 1776, the colony became the first to formally renounce all allegiance to King George III. Initially opposed to joining the Union and surrendering self-regulation to the federal government, Rhode Island was the last of the 13 colonies to ratify the Constitution, in May 1790.

RHODE ISLAND'S MIDDLE HISTORY

During the early 19th century the state's seafaring merchants traded around the world. The War of 1812 was followed by a shift from commerce to industry, especially textiles, and Providence replaced Newport as Rhode Island's most important city. Economic growth encouraged immigration and urbanization, but newcomers found themselves disenfranchised under the existing Charter of 1663, which limited voting rights to landowners. Urban centers were also grossly underrepresented. After an armed revolt was put down by state militia, a revised constitution in 1843 gave cities more power but disenfranchised the foreign-born. Not only were foreign-born workers poorly paid, openly discriminated against and unable to vote, but a rising antipathy developed, especially toward recent Irish Catholic immigrants

As an importer of southern cotton for its textile mills, Rhode Island sympathized with the South's position in the period before the American Civil War, but in 1860 cast its vote for Abraham Lincoln in an effort to maintain the Union.

The composition of the population underwent a dramatic transformation by 1900. The old Yankee stock was replaced by the Irish, French-Canadians, Italians and Portuguese. The state, the smallest in the nation in terms of area, was hit hard by the Great Depression and was slow to recover. Rhode Island in the early 1980s had one of the highest unemployment rates in the country. The economy improved later in the decade, as increases in the government and service sectors offset a continued decline in the textile industry.

RHODE ISLAND TODAY

Today, the Ocean State's leading economic activities are health services, tourism and manufacturing. Electronics, jewelry, plastics, metal products and boat building are among the key industries. Tourist attractions include Newport, known for its yacht races, jazz festival and Gilded Age mansions; Block Island; numerous historic sites such as Touro Synagogue, built in 1763 and the oldest synagogue in the United States; and Samuel Slater's mill in Pawtucket, America's first successful water-powered cotton mill. Famous Rhode Islanders include entertainer and composer George M. Cohan; jeweler and silversmith Jabez Gorham; performance artist Spalding Gray; Anne Hutchison, the first woman to found a town (Portsmouth) in America; American Revolutionary War general Nathanael Greene; and presidential portrait painter Gilbert Stuart.

RHODE ISLAND Fun Facts

The composer [George M. Cohan](#) was born in Providence, Rhode Island, in 1878. He wrote "Yankee Doodle Dandy."

The origin of Rhode Island's name is not certain. Dutch explorer [Adriaen Block](#) might have called it Roodt Eylandt, meaning red island for the state's reddish soil.

Rhode Island was the first colony to declare its independence from the British Crown in 1776. They celebrate their own independence day on May 4th!

This state is the smallest in the Union. Alaska is almost 425 times bigger than Rhode Island. With 1,003 people per square mile, Rhode Island is the second most densely populated state in the nation. New Jersey ranks first.

Portsmouth became the first town to be established by a woman, [Anne Hutchinson](#), in 1638. The oldest synagogue in the United States, Touro Synagogue in Newport, was founded in 1762.

Rhode Island became the last of the original 13 colonies to ratify the U.S. constitution on May 29, 1790. Rhode Islanders wanted to make sure individual rights were protected and signed on only after a Bill of Rights was passed.

Popular underwear manufacturer Fruit of the Loom can trace its roots back to 1851 and a Rhode Island textile mill owned by Robert Wright.

Future President [John F. Kennedy](#) and [Jacqueline Bouvier](#) married at Newport's St. Mary's



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HAPPY ANNIVERSARY



Dawn Benton	9/5	John & Mary Dorso	9/2/1961
Pat Rongo	9/12	Sam & Ann Testa	9/3/1981
L J Benton	9/15	Dominick & Constance Esposito	9/10/1988
Carmine DiSclafani	9/15	Frank & Pam Palmieri	9/13/1964
Linda Masi	9/16	Tony & Carol Pucci	9/27/1958
Wally Beard	9/21	Santo & Vicky Scacco	10/5/1963
Lenny Martino	9/23	Sal & Pat Rongo	10/14/1979
Ralph Scognamiglio	9/30	Carmine & Annette DiSclafani	10/16/1965
Jackie Panacciulli	10/3	Ben & Doris Spotts	10/17/1981
Dottie Arcaro	10/10	Dick & Carmela Colella	10/29/1960
Vicky Scacco	10/13		
Vera Como	10/20		
Frank Palmieri	10/27		

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Christine and Wally Beard	Toni and Vito Leanza
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Linda Lee and Bob Bietighofer	Vincent & Katherine Mancuso
John & Pauline Brisacone	Linda and Frank Masi
Grace Buonocore	Pam and Frank Palmieri
Mal Clark and Arlene Gross	Frank & Jackie Panacciulli
Carmela & Dick Colella	Tony and Carol Pucci
Vera and Al Como	Vicki and Santo Scacco
Joseph & Joan Coppolino	Joseph & Antoinette Scarimbolo
Annette & Carmine Disclafani	Lee and Ralph Scognamiglio
John Dorso	Joan Stokes
Constance & Dominick Esposito	Sam & Ann Testa

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Financial Secretary	Santo Scacco	770-924-2360	scacco@bellsouth.net
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	Masi to Testa	Dessert, Fruit	

FEB MAY NOV	Arcaro to Coppolino	Dessert, Fruit	
	DiSclafani to Martino	Meat, Fish Etc	
	Masi to Testa	Bread, Pasta, Vegetables, Salad	

MARCH SEPT DEC	Arcaro to Coppolino	Bread, Pasta, Vegetables, Salad	
	DiSclafani to Martino	Dessert, Fruit	
	Masi to Testa	Meat, Fish Etc	

JUNE JULY AUG	All Members	Dessert, Fruit Only
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Harold Valery	Mike Moffitt	Silverio Buonocore
Vita Scacco	Lorayne Attubato	William J. Bloodgood
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