



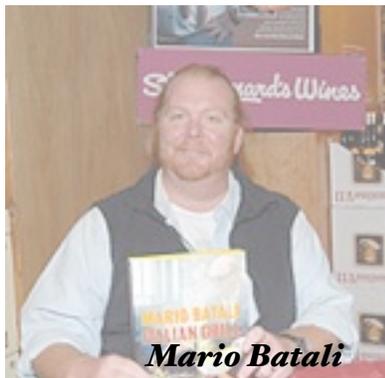
La Notizia Italiana

POINTers in Person

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Mario Batali



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PIP Meetings

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Larry Fermi presents: “Bongiorno”



At the August meeting of the Lou Costello Chapter #15 of POINTers in Person, Larry Fermi will present “Bongiorno,” a seminar designed to help understand Italian records. Included in the presentation will be:

1. What records are available,
2. Where to find them,
3. How to read them,
4. How to use them to extend your Italian family history.

Mr. Fermi has been a member of the Monmouth County Genealogy Society’s Education Committee for several years, as well as serving as their Vice President and Program Chair, from 2003 to 2005. He is a popular speaker on basic and advanced genealogy related subjects in the Northeast, including CT, NY, NJ, PA and DE. He has presented at national conferences like IAJGS 2006 in NYC. Mr. Fermi has been performing in depth Family History research since 1989 with a focus on European immigration during the peak periods of the 19th and early 20th centuries. He is also a member of the Association of Professional Genealogists, the National Genealogical Society, the Genealogical Speaker’s Guild and the Genealogical Society of New Jersey. As a researcher, Mr. Fermi has also been featured on CNN’s Open House program and NY Public Radio’s Cityscape Public Affairs show talking about family and house history. He has appeared many times in local newspapers and magazines as well as being interviewed for an article that appeared on CNN.com

Italian-American News

Stew Leonard's Wines of Clifton Announced Grand Opening Event with Celebrity Chef Mario Batali and Actress Lorraine Bracco

Stew Leonard's Wines of Clifton held two celebrity events to commemorate their grand opening:

Mario Batali Book Signing, Wine and Cheese Sampling: Thursday, June 12th:



Award-winning chef, restaurateur and cookbook author Mario Batali signed copies of his new cookbook *ITALIAN GRILL* (ECCO, April 22, 2008), which features 80 recipes for tasty, simple Italian food on the grill, and is a complete reference for grilling basics and techniques. The book normally retails for \$29.99, but

Stew Leonard's Wines is selling it for \$21.99 with all proceeds going directly to the Boys and Girls Club of Clifton. The event also featured a sampling of Bastianich wines (from Mario's business partner, Joe Bastianich) and gourmet cheeses.

Mario is chef/owner of seven successful restaurants in New York City, including Babbo Ristorante e Enoteca, Lupa Osteria Romana, Esca, Casa Mono, Bar Jamon, Otto Enoteca Pizzeria and Del Posto. Mario was named "Man of the Year" in the chef category by GQ Magazine in 1999. In 2002 he won the James Beard Foundation's "Best Chef: New York City" award, and in 2005 the James Beard Foundation awarded Mario "Outstanding Chef of the Year". His new PBS series, *Spain...On the Road Again*, which co-stars food critic Mark Bittman and actress Gwyneth Paltrow, airs next Fall and follows the threesome's adventures as they travel and eat their way through Spain.



Pictured left: Mario Batali signing his book
Pictured above: PIP President Maria Carparelli with Mario Batali

Two of Mario's Recipes: (courtesy of Mario's web-site)

Pasta alla Norma (Baked Penne with Eggplant)

Makes 6 Servings

Region: Sicilia

Book: Molto Italiano (Ecco 2005)

The success of this dish relies on the quality of the eggplant. Older, larger eggplant tend to hold bigger seed pockets and can be bitter, so look for small to medium sized eggplants, of any variety. If you cannot find ricotta salata, try a young pecorino or provolone.

Ingredients:

2 pounds small to medium eggplant,
cut into 1/4 inch-thick slices
Salt and freshly ground black pepper
6 tablespoons extra virgin olive oil
1 pound penne
2 cups basic tomato sauce
1 cup toasted bread crumbs
1/2 cup freshly grated pecorino romano
10 fresh basil leaves, roughly torn
An 8 ounce piece of ricotta salata for grating

Bring 6 quarts of water to a boil in a large pot, and add 2 tablespoons salt.

Meanwhile, in a 10 to 12 inch sauté pan, heat 3 tablespoons of the olive oil over medium-high heat until almost smoking. Working in batches, sauté
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the eggplant slices, seasoning them with salt and pepper, turning once, until golden brown on both sides. Transfer to a plate lined with paper towels to drain.

Preheat the oven to 375 F. Grease a 9 by 12 inch baking dish with 1 tablespoon of the olive oil.

Cook the penne in the boiling water for 2 minutes short of the package instructions; it should still be quite firm. Drain and rinse under cold water until cool. Drain very well, place in a large bowl, and toss with 1 cup of the tomato sauce.

Cover the bottom of the baking dish with 2 cup of the tomato sauce. Top with half the bread crumbs, then add half the pasta. Arrange half of the eggplant slices, overlapping them slightly, on top of the pasta. Dot about 2 cup of tomato sauce over the eggplant, and top with half of the pecorino and half of the basil. Top with the remaining pasta, arrange the remaining eggplant over the pasta, and dot with the remaining tomato sauce. Sprinkle with the remaining pecorino and basil, and then the remaining bread crumbs, and drizzle with the remaining 2 tablespoons olive oil.

Bake for 45 minutes. Let rest for 10 minutes before serving. Place a generous portion of pasta on each plate, grate ricotta salata over, and serve.

Basic Tomato Sauce

Makes 4 Cups

1/4 cup extra virgin olive oil
1 spanish onion, cut into 1/4 inch dice
4 cloves garlic, thinly sliced
3 tablespoons chopped fresh thyme
1/2 medium carrot, finely shredded
Two 28 ounce cans whole tomatoes
Salt

In a 3 quart saucepan, heat the olive oil over medium heat. Add the onion and garlic and cook until soft and light golden brown, 8 to 10 minutes. Add the thyme and carrot and cook until the carrot is quite soft, about 5 minutes.

Add the tomatoes, with their juice, and bring to a boil, stirring often. Lower the heat and simmer until as thick as hot cereal, about 30 minutes. Season with salt. The sauce can be refrigerated for up to 1 week or frozen for 6 months.

Lorraine Bracco Bottle Signing, Sampling of Bracco Wines: Saturday, June 14th



While she is best known for her role as psychiatrist Dr. Jennifer Melfi on the HBO hit series *The Sopranos*, acclaimed actress and author Lorraine Bracco has a new role these days -- as the head of Bracco Wines, which she established in 2005. At the event, Lorraine signed bottles of her nine signature Italian wines, including: Pinot Grigio delle Venezie, Rosé, Montepulciano d'Abruzzo, Primitivo, Chianti Classico, Chianti Classico Riserva, Amarone Classico, Barolo, Brunello di Montalcino. A sampling of the wines was also available for tasting. For more information on Bracco Wines, please visit www.BraccoWines.com.

Stew Leonard's Wines of Clifton is located at the new "Village at Clifton" lifestyle center next door to TGI Fridays, officially opened on May 23, 2008. The 11,162 square foot store features more than 2,000 varieties of wine from around the world, a fine wine room with highly-allocated, top-rated wines, as well as a gourmet cheese department. The store hosts weekly in-store wine samplings, as well as numerous special events and educational wine seminars featuring well-known wine makers and award-winning wines.



(Article courtesy of the Bergen Record)



POINTers in Person

The POINTers In Person program, an autonomous branch of **POINT - (Pursuing Our Italian Names Together)** was founded in 1992. Our group, Chapter 15, was organized in September 1996. The 21 nationwide chapters of POINTers In Person provide genealogical researchers an opportunity to meet socially, and learn and share information pertinent to Italian research. Each chapter is independent and sets forth its own procedures and schedules of events.

We cordially invite Italian genealogical researchers to attend our quarterly meetings. Membership is open to all. In addition to regular meetings our group takes occasional field trips to genealogical research sites in the New Jersey/New York area.

Membership in our parent organization, POINT, is not a prerequisite to joining our group; however, it is highly recommended.

La Notizia Italiana

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The Lou Costello Chapter

POINTers In Person
Chapter 15
Northern New Jersey
(201) 803-9117

OFFICERS

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Your letters and comments are welcomed.
We reserve the right to edit submitted materials.

POINTers in Person does not accept responsibility for errors, omissions, or opinions expressed or implied by contributors.

Calendar

Chapter 15 Future Meetings:

Elmwood Park Municipal Building
10 AM

Come early, have coffee!

November 1, 2008

Presentation:

Genealogy Resources at the Jersey City Library and in Hudson County, presented by Ms Cynthia Harris

Passaic County Genealogical Society:

10 AM, Lambert Castle

September 13, 2008 Meeting:

*Resources of the Newark Public Library,
James Lewis, Presenter*

September 18

Annual Beefsteak at the Brownstone, Paterson, NJ

Genealogy Society of Bergen County:

Ridgewood Library, 7 PM

August 25

Workshop Session:

Come with your questions and/or do Research in the Library. The August Summer Workshop will showcase a 20-minute comic movie on the 1940 census.

September 22

Presentation:

Local Farmer - American Patriots - Royal Lineage

David Kleiman – The program presents an actual genealogical project that starts with the question “Is this family legend true or false?” and ends with a genealogical lineage that reflects the origins of religious tolerance in colonial US and an earlier Royal surprise..

Saturday October 11

Lock-In for Genealogists: 4:30-11:00 PM

The Library will be open only for Genealogical Researchers and all of the computers will be available for research. Supper will be brought in. Registration required.

October 27

Presentation:

19th Century Germany: A Genealogical Overview
Presented by Richard Haberstroh