



Giuseppe Garibaldi

FRANK DIMINO, ITALIAN AMERICAN

SPORT CLUB



George Washington

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Cinque Terre's Most Beloved Hiking Path



Via dell'Amore, (Path of Love) Cinque Terre's iconic footpath that traverses the Ligurian coastline, is finally reopened for visitors. At 100 feet above sea level, it is part of the longer hiking route known as the *Sentiero Azzurro* (Blue Path). Dating back to the 11th century, the cliffside villages along the trail were originally only accessible by sea and then eventually by meandering and arduous footpaths. The *Via dell'Amore* did not exist until the 1930s, when it was carved out as part of the new railway connecting nearby towns. The beauty of this area is the balance of man and nature and a jewel for the region.



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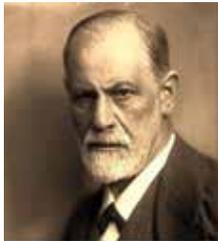
FAMOUS QUOTES



"I don't measure a man's success by how high he climbs but by how high he bounces when he hits the bottom."

George S. Patton

(General, US Army, who commanded the Seventh Army in the Mediterranean Theater in World War II)



"One day, in retrospect, the years of struggle will strike you as the most beautiful."

Sigmund Freud

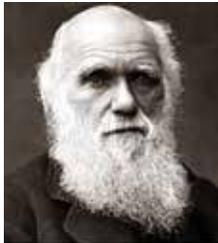
(Austrian neurologist and the founder of psychoanalysis)



"Soldiers generally win battles; Generals get the credit for them."

Napoleon Bonaparte

(French general and statesman)



"A man who dares to waste one hour of time has not discovered the value of life."

Charles Darwin

(English naturalist, geologist, and biologist, widely known for his contributions to evolutionary biology.)

FOR DOG LOVERS



"Quando tutto il mondo ti ignora, un cane ti guarda come se fossi il suo universo."

(When the whole world ignores you, a dog looks at you as if you were his universe.)

Message from the President

"The day the Lord created hope was probably the same day he created Spring."

Bernard Williams



Dear Fellow Members:

Spring is a time to think about the future, hope for good weather, and good times to come. The days are getting longer, the temperature is rising, we're ready to abandon heavy clothing, and start wearing shorts and sandals again. We can hear the birds sing again, and see the flowers start to bud. The rebirth of nature is inspiring.

On February 14, we held the annual Valentine celebration. About 160 members and guests participated. We thank all the volunteers that made it possible. The evening was a success, attendees danced, conversed with old friends, and smiled a lot. Love was in the air.

On March 23 we held the St Joseph Table celebration in conjunction with Valguarnera Society. The table was filled with displays of food, flowers, candles, and 'zeppole' (Italian donuts). This feast is especially commemorated and celebrated in Italy in general and Sicily in particular.

On March 29 we hosted the Easter Egg Hunt for children and grandchildren of members of the club with a free breakfast for all.

On April 18, the Annual "Home-Made Wine Tasting Contest" (*Festa di Baccho*) will be held at the club. This will be the 26th year. If you make the best wine, you will have "bragging rights" for a whole year. Claudio Battisti and his volunteers make it a wonderful yearly club event. Look in this Newsletter for additional information.

On April 25, we will host the annual "Hope Hall Taste of Italy." This has been our contribution since 2006. The IASC pays for all expenses and Hope Hall gets all the revenue raised. Please support this good cause.

Italian American Sport Club • April - May - June 2026

On Sunday, May 31st, we will host the *Festa della Repubblica* at noon. It will be very meaningful with our very own Enzo Scollo, the Italian Honorary Consul. There will be flags, hymns, and, as usual, good food for the celebration. Look in this Newsletter for additional information.

On first Friday of the month dinner meeting, June 6, we will award the Frank Caricchio Memorial Scholarships to one worthy student. Please see the information on how to apply in this Newsletter.

In May we will start our sports activities. Since 1948 the Italian American Sport Club has been involved in soccer. In 1963 our team won the USA Amateur Cup and later became the foundation for the first professional soccer team in Rochester known as the Lancers. We are continuing in that tradition by sponsoring 5 soccer teams from Travel Team to Premier.

As always, on the first Friday of the month we hold the General Membership Dinner Meeting, and every other Thursday at noon we hold the club lunches. Members and guests are always welcome. Please check the calendar in this Newsletter.

We thank the many advertisers that help us make this Newsletter possible. Please patronize them.

Our club has reached a membership of 670. We are one of the largest and most successful clubs in NY State. We always strive to improve. As always, we continue to look for new ideas on how to improve the way we function. If you have any ideas that you would like to share with us, you can call me at 585-760-3420.

For the good of the club,

Fino Pavone, President
IASC

Virginia McIntyre
for
CONGRESS
PAID FOR BY VIRGINIA MCINTYRE FOR CONGRESS

ITALIAN AMERICAN SPORT CLUB

2026 CALENDAR OF EVENTS



Dinners are at 6:30pm • Lunches at 12:00 Noon

APRIL

- 9 - Thursday Club Luncheon
- 10 - General Meeting with Guests
- 18 - Wine Tasting
- 23 - Thursday Club Luncheon
- 25 - Hope Hall Taste of Italy
- 27 - Board of Directors Meeting

MAY

- 1 - General Meeting with Guests
(2025 Charity Golf Tournament Awards)
- 7 - Thursday Club Luncheon
- 21 - Thursday Club Luncheon
- 31 - (Sunday) *Festa Della Repubblica*

JUNE

- 1 - Board of Directors Meeting
- 4 - Thursday Club Luncheon
- 5 - General Meeting with Guests
(Caricchio Scholarship)
- 18 - Thursday Club Luncheon

JULY

- 2 - Thursday Club Luncheon
- 6 - Board of Directors Meeting
- 10 - General Meeting with Guests
- 16 - Thursday Club Luncheon
- 19 - Annual Picnic 12 Noon–5 PM
- 28 - Board of Directors Meeting
- 30 - Thursday Club Luncheon

AUGUST

- 3 - Board of Directors Meeting
- 7 - General Meeting with Guests
(Santilli Scholarship)
- 13 - Thursday Club Luncheon
- 17–21 - Hope Hall Soccer Camp
- 27 - Thursday Club Luncheon
- 31 - Board of Directors Meeting

SEPTEMBER

- 4 - General Meeting with Guests
- 10 - Thursday Club Luncheon
- 19 - Annual Golf Tournament
- 24 - Thursday Club Luncheon
- 28 - Board of Directors Meeting

OCTOBER

- 2 - General Meeting with Guests
- 8 - Thursday Club Luncheon
- 22 - Thursday Club Luncheon

NOVEMBER

- 2 - Board of Directors Meeting
- 5 - Thursday Club Luncheon
- 6 - General Meeting with Guests
- 19 - Thursday Club Luncheon
- 30 - Board of Directors Meeting

DECEMBER

- 4 - General Meeting
(Election, No Spouses, No Guests)
- 10 - Thursday Club Luncheon
- 12 - IASC Christmas Gala
- 17 - Thursday Club Luncheon
- 20 - Christmas with Santa (Kids) 1–4 PM
- 31 - New Year's Eve Gala



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- **What should I do with my 401(k), IRA, Roth, 403(b), annuity, etc.?**
- **How do I pull it all together and organize my accounts?**

To talk through your retirement plan or with questions, get in touch. We'll set up an informal call or meeting.

Phone/text (585) 270-6132 or
chrisc@fiduciaryfirstadvising.com

(p.s. if you come to the office, I serve coffee and cannolis from Savoia's)

"My wife Lisa and I joined IASC late last year and are looking forward to meeting many of you and supporting the Club."

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Pons Fabricius: Discover the Oldest Bridge in Rome Still in Its Original State

by Joe Larizza



The Pons Fabricius or Fabrician Bridge may not be the oldest bridge in Rome, but it is regarded as the oldest Roman bridge still standing in its original form. The Pons Fabricius is one of the great attractions in Rome and one of the many free ancient Roman attractions to see today.

The longest Roman bridge ever built is believed to have been the Trajan Bridge that crossed the Danube between Serbia and Romania while the longest Roman bridge still standing today is the Roman Bridge (Puente Romano) of Merida, Spain.

The Pons Fabricius spans half of the Tiber River (on which Rome was built) going to the Tiber Island from Campus Martius. It is located just next to the ancient Roman Forum (once the beating heart of Rome).

The Pons Fabricius was built in 62 BC during the late Roman Republic in the period of the rise of Julius Caesar just before he formed the First Triumvirate with Crassus and Pompey in 60 BC.

Incredibly, the bridge has been in continuous use ever since it was built. It is very difficult to find another ancient bridge in use that has survived mostly unaltered for over 2,000 years.

The Pons Fabricius replaced an older wooden bridge that had been destroyed in a fire. That older wooden bridge had stood since 192 BC. The current stone bridge was commissioned by Lucius Fabricius according to inscriptions on the bridge.

The bridge has two wide arches that are supported by a central pillar in the middle of the river. The two marble pillars of the two-faced Janus herms found on the parapet were placed there in the 14th century and were originally on the nearby Church of St Gregory.

Like many ancient Roman monuments, the Pons Fabricius still has its original inscription and it can be read today. The inscription records the builder of the ancient bridge and reads "L . FABRICIVS . C . F . CVR . VIAR | FACIVNDVM . COERAVIT | IDEMQVE | PROBAVIT - the English translation would be "Lucius Fabricius, son of Gaius, superintendent of the roads, took care and likewise approved that it be built."

That inscription is found four times on the bridge, one on each side of each arch. There is a later inscription on the bridge stating that Pope Innocent XI restored the bridge (perhaps in 1679). It had also been restored in 1447 by Pope Eugene IV.

This article originally appeared on "The Travel."

Popular Foods and Drinks Named After Real People

Source: Lovefoam.com | by Joe Larizza



BELLINI This classic Italian cocktail of peach purée and prosecco is intrinsically linked to the legendary Harry's Bar in Venice, where it was created. The peachy-pink color reminded the owner, Giuseppe Cipriani, of a hue used in a 15th-century painting by Giovanni Bellini.



CARPACCIO Found on Italian restaurant menus, carpaccio is thinly-sliced raw beef drizzled in dressing. Like the bellini, we have Giuseppe Cipriani, the owner of Harry's Bar in Venice, to thank for its creation. The dish was named after another famous painter – in this case, 15th-century Vittore Carpaccio.



MARTINI The truth behind the moniker of the world's most sophisticated cocktail is disappointingly prosaic. The most likely reason is it was named after Alessandro Martini, one of the founders of Martini & Rossi who manufacture vermouth, a key element of the drink.



MARGHERITA PIZZA One of the more simple pizzas but one that endures, a margherita is a classic choice. A pizza base topped with basil, cheese and tomato (the colors represent the Italian flag), it was created by Raffaele Esposito, the owner of a pizzeria in Naples, to celebrate Queen Margherita of Savoy's visit in 1889. It may have existed before, but that is when it became popular.



CAPPUCCINO There's not one person behind the name cappuccino but a whole order – the Capuchin friars (pictured is co-founder Matteo Bassi). The brown color of their robes is said to have inspired coffee makers in 19th-century Vienna, where milk was first added to the drink. However, it didn't get its signature foamy top until later, in Italy, when espresso machines were invented.



CAESARSALAD Originally called the 'aviator salad,' this simple yet impactful dish consists of romaine lettuce tossed in a garlic, mustard, anchovy, Worcestershire sauce, egg yolk and citrus dressing, topped with Parmesan shavings and a crouton. It was created in an Italian restaurant in Tijuana, Mexico, and the dish soon became named after the spot's owner Caesar Cardini, who served it to Hollywood stars escaping Prohibition in the 1920s.



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Saturday 9 am to 3 pm by appointment via e-mail

Head of mission Mr. Vincenzo Scollo, Honorary Consul. Mr. Scollo was selected as the new Italian Honorary Consul of Italy by the Consulate General of Italy in New York. Vincenzo (Enzo) Scollo brings years of expertise in the Rochester area with the Italian community.

Consular services: The Consulate is a fully functional office and will be able to assist Italian citizens in obtaining Italian Passports, give information on becoming Italian Citizens, assist with authenticating various documents that need Consulate stamps, and offer support to Italian citizens in need of Consulate help. Mr. Scollo's assistant is Ms. Joëlle Carota.

I genitori di una volta non davano ai figli **tutto** quello che chiedevano, ma solo quello di cui avevano **bisogno**.

Non **difendevano** i figli ad ogni costo, ma erano i primi a **sgridarli** quando sbagliavano.

Spesso sento dire che i genitori di una volta erano troppo **"severi"**, ma io quella severità la chiamo **educazione**.



Translation:

Once upon a time parents did not give their children everything they wanted, only what they needed.

They did not **defend** their children at any cost, but were the first one to **scold** them if they were wrong.

Often, I hear statements that parents in the past were **"too severe,"** but I call that severity **education**.

"Ma I'm Going Out"



"see you!"



"au revoir!"



"adios!"



"bye!"



out? where? with who? why? who'll drop you? when will you come? every day out out. is this house or a hotel? how much money will you spend? uff. no time for parents. only going out. when I die, then you'll know."

2026 Valentine's Day Celebration

by Joe Larizza | Photos by Fino Pavone

The holiday is named after Saint Valentine, a 3rd-century priest who, according to legend, performed secret marriages for soldiers forbidden to wed. The association with romantic love flourished in the 14th and 15th centuries, partially inspired by the idea that birds choose their mates in mid-February.

Valentine's Day, celebrated annually on February 14th, has evolved over the years into a global celebration of love, friendship, and connection. At its core, the day serves as an intentional reminder to express appreciation for those who make life better.

A time for couples to renew commitments. Many use the day to honor "friend-love," noting that friendships often provide the most consistent support in our lives.

At the IASC approximately 160 members and guests participated in the St Valentine Celebration dinner dance.

Thanks go to Fino Pavone, President, and his outstanding committee of volunteers that organized and set up the arrangements, the flowers, and the chocolates. The cooks provided an outstanding meal, the bartenders and the waiters and waitresses provided impeccable service.

DJ Michael Bonanno provided a blend of music for all tastes. The evening was a success, attendees danced, conversed with old friends, and smiled a lot. Love was in the air. It was a very happy occasion. *Bravi tutti!*



New Members

Joe Zagni, Chris Blank, John Fama, Michael Bracci, Ryan Brescia, Gloria Scotto, Sando Ferrucci, Frank Santonomaso, Laurie Antelli, Mercedes Simmons, Samir Belliseine, Anthony Cilento, Paul Quaranto, Jim Losapio, Glen Hughson, Mark Hoffman.

Club Rentals

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Harmony: Winter Olympics Theme 2026

by Melanie A. Savidis



Although the official mascots of the 2026 Winter Olympics in Milano and Cortina were two stoats named Tina and Milo, there appeared to be three bobblehead mascots as well at the Opening Ceremony! Under three colorful tubes of paint, there were three well known composers with the actress, Matilda De Angelis. Surrounded by dancing notes, they were joined by other characters from Italian art and literature. Each composer held a parchment scroll which revealed some of their most famous pieces of music. One by one, their music began to play. Who were these men?

Giuseppe Verdi's "La Traviata" and "Aida" were played as he was honored. Verdi lived from 1813 to 1901, and he is best known for these operas, although he wrote many more. Verdi was born in the province of Parma, and he died in Milan at age 87.

Giacomo Puccini (1858-1924) was another composer honored in the ceremony. He was born in Lucca, Italy and died in Belgium at age 65. His works include "Tosca," "Madame Butterfly," and "La Boheme."

"La Boheme" was used as the basis for the modern Broadway show and movie "Rent." Puccini's aria "Nessun Dorma" was sung by Andrea Bocelli later in the ceremony.

The final composer who was honored was Gioacchino Rossini. He lived from 1792 to 1868, born in Pesaro, Italy, and he died in Paris, France at age 76. Rossini died from pneumonia. His works include "The Barber of Seville," and the well-known "William Tell Overture." Although very active in his younger years, Rossini's later life was filled with illness, and his compositions waned. He was known for hosting musical soirees, but he was mostly retired from the composing world.

Italy's Winter Olympics began with a beautiful tribute to both Harmony and to the history, traditions, and arts of its host country. Bravo!

Short History of Italian Car Brands

Source: *Classic and Sports Car* | Edited by Joe Larizza



In the early 20th century, the industrial rise of Italy coincided with the automotive revolution. Many companies were born from workshops or family ventures and grew into legends.

FIAT (est. 1899) was Italy's first car manufacturer, founded in Turin by Giovanni Agnelli. As cars became more accessible globally, FIAT built models like the 124 and 500 that became symbols of post-war Italy. Its impact was felt in every home—practical, affordable, and often the first car many families owned.

Alfa Romeo began in 1910 as *Anonima Lombarda Fabbrica Automobili*. From the beginning, the brand leaned into motorsport. Enzo Ferrari himself began his career here. Alfa's snake-and-cross badge is now part of Italian heritage. In 1945 Alfa was acquired by a Neapolitan, Nicola Romeo, and thus Alfa Romeo. Ferrari, founded in 1947, evolved from Alfa's racing team. Enzo Ferrari built race machines before building road cars, which is why every Ferrari today has traces of motorsport in its DNA. The company's success in Formula 1 is legendary, bringing in over 5,000 victories globally.

Lamborghini arrived in 1963, not from racing roots, but from vengeance. Ferruccio Lamborghini, a tractor manufacturer, was dissatisfied with his Ferrari and decided he could do better. His vision led to wild designs, mid-engine layouts, and V12 engines that made headlines.

Maserati, started by six brothers in 1914, was deeply invested in racing until it transitioned to luxury road cars in the 1960s. Known for sophistication and power, Maserati bridged the gap between daily luxury and motorsport design. Lancia is one of Italy's most influential brands. Founded in 1906, Lancia introduced the world's first monocoque chassis and V6 engine. Its rally legacy remains unmatched, with the Delta Integrale becoming one of WRC's most successful rally cars.

Pagani, the youngest of them all, only began in 1992. But Horacio Pagani's obsessive attention to engineering and art turned the company into a cult favorite, revered for its limited-edition hypercars.

Italian Chronicles...

To Save a Pizza



A British tourist in Naples recently wandered into a historic pizzeria and ordered a Margherita. So far so good, until he produced a small container of pineapple from his backpack to “improve” the dish. The pizzaiolo saw the fruit, froze in horror and intervened with the urgency of a surgeon stopping an amateur from performing a roadside appendectomy. With the vigor worthy of the Teatro San Carlo, he removed the offending pineapple, explained the sacred balance of tomato, mozzarella, and basil and offered the tourist a new pizza, “made with dignity.” A nearby crowd applauded. The story went viral. One city district supervisor presented the pizzaiolo with an official commendation for “Services Rendered to Good taste.” As for the tourist, he left Naples cured of culinary experimentation and happily converted to the “Church of the True Margherita.”

A Tuscan Sheep Traffic Jam



Motorists near Siena met an unexpected delay when 500 sheep spilled around a winding country road causing a traffic standstill. Rather than honk, drivers rolled down their car windows and took photos of the animals that looked like a wool parade. The shepherds apologized and explained that the flock was migrating to a new pasture and that the sheep had decided to use the asphalt which is easier on their hooves. One tourist described it as “the most pleasant traffic jam of my life.” Locals shrugged, this after all, is a part of Tuscany, where even delays arrive with rustic charms. When the last sheep finally crossed, drivers waved to the shepherds before continuing on their way. In a world of gridlock and impatience, the creamy white procession provided a gentle reminder that some detours are worth savoring.

Borgo Pace, A Place Where Time Stopped

Source: *L'Italo Americano* | Edited by Joe Larizza



Borgo Pace, the hamlet of peace: this is what the name of this tiny village of just above 500 means if translated literally. And peaceful it must be, as immersed as it is in the green tranquility typical of the low Apennines, in the Marche province of Pesaro-Urbino.

However, Borgo Pace isn't only known for the idyllic images inspired by its name but also for its connection with an ancient craft, almost entirely extinct in the rest of the country: “charcoal making.”

Generally, when we think of “coal,” our thoughts travel to late 19th-early 20th century bleak images of overworked miners somewhere in the coal regions of Belgium, England, or Pennsylvania. Charcoal, however, is obviously not the same. Charcoal is not extracted, but produced from wood. Indeed, in Italian is also known as *carbone vegetale*, to differentiate it from regular *carbone*, or coal. Charcoal is largely made industrially today.

But here in Borgo Pace, it's a different story: local *carbonai*, also known as *uomini in nero* — or men in black, produce it by hand, using only the best, most aromatic woods. *Carbonai* are the last representatives of an ancient craft. Once upon a time, they were many and their commerce was thriving, but the growth in popularity — and the cheapness — of industrial charcoal reduced so much the need for their product that only a handful of them remains today.

The process to make charcoal by hand is long and slow, because it follows the rhythms of nature and a technique developed through centuries of tradition and history: only the best wood, from trees growing on the local mountains, is used for it, which guarantees an odorless product, an important characteristic because handmade charcoal is used a lot for cooking. Industrial charcoal, on the other hand, can be made of low-grade wood, the reason for which it is cheaper but also of lesser quality.

The craft of charcoal making has been passed on from one generation to the other in Borgo Pace and its technique has remained unchanged: no modern technology is used during the process, only the *carbonai's* experience, precious woods, and time. As it has been happening for plenty of traditional crafts, which we poetically call *antichi mestieri* here in Italy, a good number of younger people became interested in it and are learning from their fathers and grandfathers. Yet, don't be fooled: charcoal making is still an endangered craft to protect.

But how do *carbonai* make charcoal? The first step, which takes place in the Fall and Winter, is finding and collecting the raw material, wood, usually along the slopes of the *Alpe della Luna*, the mountain of the Moon. Then, during the Summer, they create large pyramid-shaped structures with it, with a central pole acting as a chimney of sorts. These structures are known as *cotta*, they can reach 2 1/2 meters in height (more than 8 feet) and can contain hundreds of pounds of wood. Embers are then placed inside the *cotta*, which is finally covered with soil and hay so that the wood inside is protected and the heat doesn't disperse. Through a process of slow, calibrated combustion, which is fully controlled and regulated by the *carbonaio*, the wood of the *cotta*, in about 15 days, becomes precious handmade charcoal.

Carbonai need to be careful: they have to make sure the embers remain hot but also avoid the wood catching fire. When the process is over, the charcoal is gathered with a rake and collected. This is a high-quality charcoal, characterized by a high heating power, and that — we said — has no odor, which is a great characteristic when you use it to cook.



Frank Caricchio Memorial Scholarship

Sponsored by the Italian American Sport Club

- The scholarship will consist of a check for \$2,000.
- The recipient of the scholarship must be a member or a relative of a member of the IASC. (*Relative: son, daughter, grandson, granddaughter, great-grandson, great-granddaughter, nephew, niece, brother, sister*).
- He or she must be a **High School Senior** (graduating in June 2026) going on to higher education **or current undergraduate college student**.
- He or she must excel in any sport, academics, music, or community volunteerism.
- Applicants must provide to the IASC Charity Committee a **copy of High School or College transcript, and a list of accomplishments by May 11, 2026**.
- The prize will be awarded at the regular **IASC General Membership meeting of June 5, 2026**.
- **Recipient of the award MUST be present to receive award. No show, No prize!**
- Recipient plus two family members will be invited to dinner at no cost.

- Check for \$2,000 shall be made out in September 2026 to the college bursar.
- No repeat winners for the same scholarship.
- The IASC Charity Committee shall make the final decision who will be the recipient of the award.



Any member of the IASC wishing to have one of their relatives considered for the above scholarship needs to get in touch with and provide the necessary information by the above date to:

IASC,
c/o Charity Committee
1250 Buffalo Road
Rochester, NY 14624
 (Fino Pavone, at 760-3420;
 Enzo Scollo, at 230-7586;
 or Joe Larizza, at 872-6342)

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Submitted by Joe Larizza

Q: What do you call a lazy baby kangaroo? A: A pouch potato.

Q: Adapting a chihuahua? A: Let's taco bout it.

Q: Why didn't the dog want to play football? A: He was a boxer.

Q: What do you call a lion wearing a bow tie? A: A dandy lion.

Q: What kind of dog does Dracula have? A: A bloodhound, of course.

Q: What do you call an alligator in a suit? A: An investigator.

Your pets will love veterinarians they Shihtzu not!

Q: What soaps keep distinguished men away? A: Deter-gents.

Q: Dad, how heavy is this lamp? A: I don't know, usually lamps are pretty light.

Q: How do you jump higher on a waterbed? A: Fill it with spring water.

Libraries are just too strict they always go by the books.

I have never hunted bear ... but I have been fishing in shorts.



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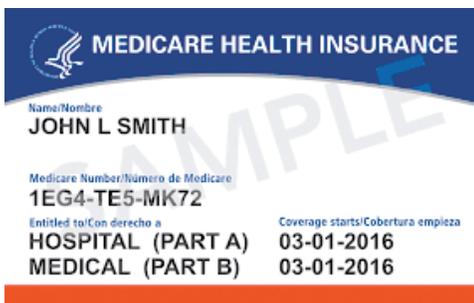


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Traditional Italian Favorite Recipes

Pasta con ragù di tonno e zucchini (Pasta with tuna and zucchini sauce)



INGREDIENTS:

- | | |
|-------------------------|-------------------------------------------------|
| 4 zucchinis | Salt |
| 2 tbsp olive oil | pepper |
| 2 garlic cloves | 14 oz of Pipette Rigate pasta (seashell-shaped) |
| 1 cup of whipping cream | 1 bunch basil |
| 7 oz of tuna in oil | |

DIRECTIONS: approx. 20 minutes

1. Cut the zucchini into pieces of approximately 0.6 inches and brown them in the oil over medium heat. Add the garlic by squeezing it and continue to brown briefly. Add the cream and bring to a boil.
2. Drain the tuna, break it up and mix it with the zucchini sauce. Season with salt and pepper.
3. In the meantime, cook the pasta al dente in salted water. Drain by collecting a little of the cooking liquid.
4. Mix the pasta with the zucchini and tuna sauce and approx. 1/4 of a cup of the cooking liquid. Let it rest briefly. Garnish with torn basil leaves.

Kudos



On January 9, 2026, the IASC awarded five Frank DiMino Scholarships in recognition of outstanding academic achievement and dedication to future pursuits of Italian language and culture studies, and one Frank Caricchio Scholarship in recognition of sport achievement.

The recipients of the awards were:

Vincent Mussumeci; Aleohna Rivaldo; Gabrielle Tata; Rebecca Serluca; Sharon Serluca; and Olivia Pilato.

To these six outstanding young people, the IASC extends its warmest regards. May your future be bright and full of success.

Congratulation to **Lorenzo Rotoli** for the prestigious award.



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Vice President and Senior Project Engineer Lorenzo Rotoli PE, PTOE, was named 2026 Transportation Professional of the Year by the New York State Association of Transportation Engineers (NYSATE) Section 4 (Rochester)! Fellow members celebrated Lorenzo at the NYSATE Section 4 Annual Lunch on November 20, 2025, in Rochester.

This award recognizes a NYSATE Section 4 member who exemplifies professionalism in the transportation engineering field and engages in community, civic, and NYSATE activities. With more than 38 years of experience, Professional Engineer licensure, Professional Traffic Operations Engineer certification, a portfolio of unique and transformational projects, 100+ courses instructed, and extensive community and industry involvement, Lorenzo has certainly earned this recognition.

Italian Cuisine Becomes a UNESCO Heritage Site

by Joe Larizza



Italian cuisine has become part of the intangible cultural heritage of humanity. The UNESCO Intergovernmental Committee unanimously approved this decision. It decreed that "Italian cuisine is a cultural and social blend of culinary traditions, a way of caring for oneself and others, expressing love and rediscovering one's cultural roots, offering communities an outlet to share their history and describe the world around them."

"Italian cuisine fosters social inclusion, promoting well-being and offering a channel for lifelong intergenerational learning, strengthening bonds, encouraging sharing, and fostering a sense of belonging." Because for Italians, cooking is "a communal activity that emphasizes intimacy with food, respect for ingredients, and moments shared around the table. The practice is rooted in anti-waste recipes and the transmission of flavors, skills, and memories across generations. As a multigenerational practice, with perfectly interchangeable roles, cooking plays an inclusive role, allowing everyone to enjoy an individual, collective, and continuous experience of exchange, overcoming all intercultural and intergenerational barriers."

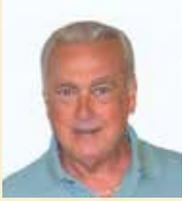
The Italian case was among 60 submitted by 56 countries and passed an initial screening a few weeks ago. Furthermore, Italian cuisine is the first in the world to be recognized for its entirety, rather than for a single dish. Italy thus breaks the record for recognition in the agri-food sector, in addition to having already achieved the highest number of UNESCO titles.

Congratulations also came from Prime Minister Giorgia Meloni: "Italian cuisine is our most formidable ambassador. It supports tourism, enriches Italy's cultural offerings, and proclaims throughout the world our desire to be present in the many places and among the people who make Italy a community. And today I want to thank all Italians around the world, because this is also an opportunity for them."

Italy has been crowned the world's best cuisine for 2025/2026 by TasteAtlas, reclaiming the top spot in their "100 Best Cuisines" list, celebrated for its simple yet excellent dishes using fresh, premium ingredients, regional diversity (like pizza from Naples), and deep culinary heritage, placing it above Greece, Peru, and others. This ranking reflects user ratings and expert reviews, highlighting Italy's enduring global food leadership.



In Loving Memory



Louis Bianchi

North Greece: Passed away peacefully, with his family by his side, on November 24, 2025. Louis is predeceased by his parents, Louis Sr. & Rubye Bianchi; in-laws, Michael & Laura Distante; brothers, Lonnie & John. He is survived by his loving wife, Linda (Distante) Bianchi; children, Gail (Tim) Mouse, Mark (Stacey) Bianchi & Michael (Laura) Bianchi; grandchildren, Lyndsay, Jessica (Kevin), TJ (Mariah), Aryn, Matthew, Emma, Sophia & Michael; great-grandchildren, Mia, Rosalie, Vincent, Grayson, Jett, Knox & Demi; sister-in-law, Madeline Bianchi; several nieces & nephews.

Louis was deeply supportive of his community and was active in many organizations such as the Shriners, Police Athletic League, Builders Association, Greece Little League Athletics and was also a soccer referee and longtime soccer coach. Louis's funeral service was celebrated on Tuesday, December 2nd at Hope Church. Entombment in Holy Sepulchre Cemetery. To the Bianchi family the IASC extends its deepest condolences. May Louis rest in peace.

Joseph Michael LaPietra, 57, passed peacefully on November 22, 2025, after a long, courageous battle with ALS. Joe was a beloved husband, father, son, brother, uncle, friend, and mentor.

Born on September 20, 1968, in Rochester, NY to Eleanor and Saverio LaPietra, Joe was raised with a love for all sports, especially soccer. This led to his future career; a career he was deeply devoted to for almost 30 years. After earning his Bachelor's in Physical Education, Joe went on to obtain his Master of Education Administration. Joe began his career as a Physical Education Teacher, and later became an Athletic Director, in the Rochester City School District, where he spent the entirety of his career until retirement this year.

Joe is survived by his wife of 27 years, Ellyn; children, Emily (Lucas), Samantha, and Olivia; his parents, Saverio and Eleanor; father-in-law, David (Barbara); brother, Gary (Beth); sister, Maria (Steve); nephews and nieces, Gary Michael, David (Payton), Allison (Phill), Juliana (Ryan) and Nicholas; great-nieces, Capri and Adella, beloved aunts, uncles, cousins, friends, colleagues, and students.

Calling hours were held on 12/1/25 at Bartolomeo and Perotto Funeral Home. His Memorial Mass was held at The Parish of the Holy Family. Later Joseph's life was celebrated at the IASC. To the LaPietra family the IASC extends its deepest condolences. May Joseph rest in peace.

Joseph M. LaPietra



Anthony M. Iacovangelo

Chili: On January 9, 2026, Anthony M. Iacovangelo peacefully went home to be with the Lord, surrounded by his loving family at age 84. Predeceased by his parents, Anthony and Elvira; sister-in-law, Jean Iacovangelo; and son-in-law, James Auble. Survived by his loving and devoted wife of 42 years, Kathy (Patella); children, Anthony, Tina Auble and their mother, MaryAnn; grandchildren, Tyler (Nicole), Shayne and Gianna Auble; brothers, Frank and Bernard (Patti) and sister, Palma (Carmen) Indiano; brother-in-law, Doug Patella; and many cousins, nieces, nephews and countless friends.

Tony proudly served our country for four years as a Marine. Tony graduated from Aquinas Institute and St. John Fisher University. He enjoyed a career in accounting and was president of Faber Homes. He was an avid golfer and organized many charitable fundraisers

for different organizations.

Family and friends called at the Leo M. Bean and Sons Funeral Home. His Funeral Mass was held at St. Pius Tenth Church. Interment with Military Honors, Grove Place Cemetery. To the Iacovangelo family, especially to Bernie, the IASC extends its deepest condolences. May Anthony rest in peace.

Patricia A. (Patty) LoMascolo, January 20, 1955, passed away on January 24, 2026, with her brother and sister by her side. Patty is now at peace after a four-year long struggle with the effects of lung cancer that spread to the brain. She is predeceased by her husband, Pasquale LoMascolo and her mother and stepfather, Carolyn and Pat Mascitti and her father, William Lattierre, Sr. She is survived by her devoted brother and sister, Bill (Karen) Lattierre, and Terry (Ben) Zanni; nieces and nephews, Justin (Robin) Lattierre, Nicole (Colin) Yadanza, Katelyn (Tyler) Nolan, nine great-nieces and nephews.

Patty worked many years at the Episcopal Church Home and Wegmans before retiring. She was a devoted wife and together she and Pat enjoyed traveling, music and weekends at the casino in Niagara Falls.

Family and friends called on Friday, January 30, at Bartolomeo & Perotto Funeral Home. Her funeral mass was held at the Annunciation Church. Interment followed at Holy Sepulchre Cemetery. To the LoMascolo family, the IASC extends its deepest condolences. May Patricia rest in peace.

Patricia A. (Patty) LoMascolo



Alberto Iacchetta

Passed away on November 26, 2025. Alberto is predeceased by his son, Anthony Iacchetta; parents, Antonio & Concetta Iacchetta; siblings, Luigi Iacchetta, Giuseppe Iacchetta & Maria Marsocci. He is survived by his loving wife of 64 years, Maria (Scaduto) Iacchetta; children, Nicholas Iacchetta, David Iacchetta, & Matthew (Leslie Affronti) Iacchetta; grandchildren, Matthew (Renatta), Steven (Ashley), Alicia, Michael, Nicholas (Emily), Alexander, Vincenzo & Antonia; great-grandchildren, Donato, Ciro, Harper, Luciana, Velouria & Rosalie; sister-in-law, Joanne Iacchetta; many nieces & nephews; extended family in Italy.

Alberto's life story was shared during visitation on Tuesday, December 2nd at the Bartolomeo and Perotto funeral home. His Funeral Mass was celebrated on Wednesday, December 3rd at St. Lawrence Church. Entombment Holy Sepulchre Cemetery. To the Iacchetta family, especially to Dave, the IASC extends its deepest condolences. May Alberto rest in peace.

On this remote island, an icon of the Virgin Mary has endured the flames of war

by Joe Larizza | This article appeared first on "The World from PRX."



Little is known about the miracle of the wooden statue that endured flames.

The figurine can be found in Bougainville, a little-known island in the South Pacific. Roughly the size of Hawaii's main island—though far less visited—it's in the most

remote part of Papua New Guinea.

Carved from dark wood, the statue is an icon of Saint Mary, the mother of Jesus Christ.

To those in Bougainville, which has a population of 300,000, this icon is miraculous. Its existence and what it represents are a source of strength for the people. The story of its reputed imperviousness to flames began many decades ago.

Throughout the 20th century, American and European missionaries traveled long distances to reach Bougainville and convert its Indigenous people to Catholicism. Many found that eyes widened when they spoke of Mary. The islanders have believed, for eons, that women are divine: spiritual guardians of their life-giving and sacred land. All Bougainvilleans belong to one of several thousand large clans—and most clans are matrilineal, with power flowing from grandmothers to mothers to daughters.

"When Christianity came to Bougainville, it really fit with our culture," said Simon Korairove, a former high-ranking official in the Roman Catholic Diocese of Bougainville, the island's link to the Vatican. "Mothers are special to us. Mothers mold us, like what Mary did for Jesus when he was a child."

One of the foreign priests who came to Bougainville sometime in the late 1960s or early 1970s brought the statue with him: a likeness of Mary, hooded, head bowed, hair flowing down over her shoulders.

He said it was carved in Italy. According to Kuresu, the priest kept the icon in his wooden home, built at the base of a lush mountain near the town of Arawa.

Then in the late 1980s, war erupted in Bougainville—the bloodiest fighting in the South Pacific since World War II. Locals were aghast that a copper mine, among the world's most profitable, was poisoning their ancestral lands. They were doubly enraged that so little wealth was shared by the mine's owner: Rio Tinto.

Locals resisted, at first with blades, bows and arrows, and later with machine guns won in combat. Villagers such as Kuresu, then a young woman, fled into the jungle. Many Bougainvilleans, thumbing their rosaries, hailed Mary as the patron saint of their struggle—a celestial, feminine force that would protect their island from rapacious outsiders.

In 1994, during a lull in fighting, a few locals emerged from the jungle to check on the priest. He was gone. So was his wooden home, reduced to cinders and scorched planks. "The house was burned down," Kuresu said. "We don't know who burned it." They presumed the Mary icon was rendered into ash.

But later the locals found that amidst dirt and soot, the statue bore no black marks or char. Nearby there was a Bible in Tok Pisin, an English-based Creole spoken on the island. It, too, was largely unharmed, though mushrooms grew from its cover.



Today, the Mary icon is contained within a shrine: a one-room wooden structure painted eggshell white, built near the remains of the priest's home. The statue stands inside a small alcove built into an interior wall. A rosary, its beads the color of pearls, hangs from Mary's clasped hands.

Mille Miglia: the Most Beautiful Car Race in the World

by Joe Larizza

Now in its 36th edition, the Mille Miglia vintage cars race is still a much beloved event, with people lining the streets to admire the pre-1957 cars racing for 1,000 miles through Italy.

The Mille Miglia, or Mille Miglia Storica, is the re-enactment of the competitive, open-road endurance race that took place in Italy 24 times from 1927 to 1957. It made grand tourers (performance and luxury cars that can go very fast) like Alfa Romeo, BMW, Ferrari, Maserati, Mercedes Benz and Porsche, famous. The original Mille Miglia race was banned after two fatal crashes in 1957 (they weren't the first casualties – overall, the race took the lives of 56 people).

The Mille Miglia Storica, which began in 1977, only allows cars produced before 1957 that participated or were registered in the original race.

Italian American Sport Club • April - May - June 2026



The route, Brescia to Rome round trip, is similar to that of the original race, with variations every year; the departure and arrival points are kept at Viale Venezia in Brescia. In 2025, the race passed through Milan, which it hadn't since 1948. It is significant because it is in Milan that the Mille Miglia was conceived.

Each car is unique, most of them designed and built by people, not by computers; people still using pencils and sheets of paper, wrenches and hammers.

Vintage car fans can visit the Mille Miglia Museum, opened since November 2004 in the former Monastery of S. Eufemia in Brescia; the museum illustrates the history of the race through films, memorabilia, apparel, posters, and a number of classic cars which are periodically replaced by others in case of participation in events.



Dave

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Club Event



The Honorary Consul of Italy, Vincenzo Scollo, in conjunction with the IASC, invites you to attend the

“Festa della Repubblica”

Sunday, May 31, 2026

11:30am at the IASC

“Raising of the Flags,” singing of the US and Italian National Anthems, address by dignitaries, followed by a free lunch.

Italy's National Day, the *Festa della Repubblica* (Republic Day), is celebrated on June 2nd each year, with the main celebration taking place in Rome. It commemorates the birth of the Italian Republic with a solemn homage to the *Altare della Patria* (Altar of the Motherland) by the President, with the flyover of the *Frecce Tricolori* (Tricolor Arrows) and a military parade at *Via dei Fori Imperiali* (Imperial Forums Way) in Rome.

The *Festa della Repubblica* is one of the national symbols of Italy. This year Italy will mark the 80th edition commemorating the day in 1946 when Italians voted in favor of a republic and against the monarchy which had been discredited during World War II.

The Italian Consulates throughout the world hold ceremonies.



ITALIAN AMERICAN SPORT COUNCIL

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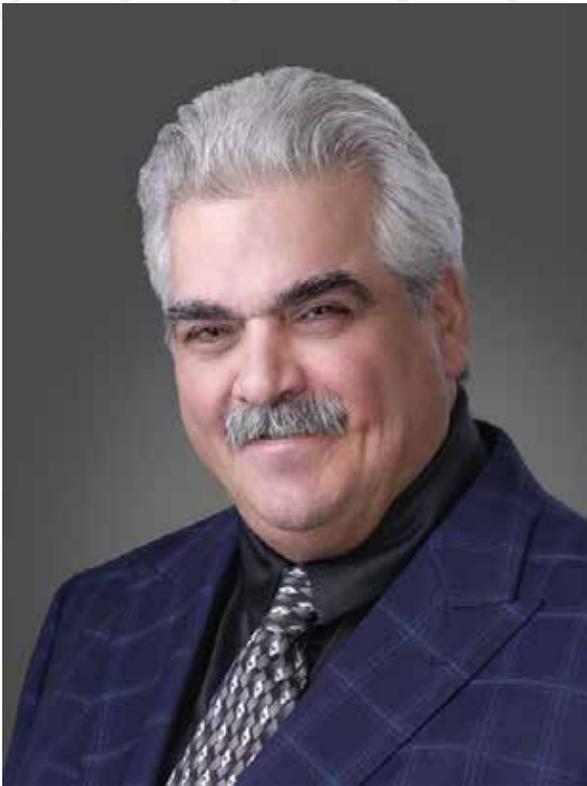
The mission of the Newsletter Editorial Board is to:

- Issue a quarterly Newsletter
- Profile a message from the president of the IASC
- Publicize a calendar of events
- Disseminate news and updates of interest regarding the IASC
- Profile volunteers that have gone above and beyond expectations in their contribution to the IASC
- Print stories of interest related to Italian American culture and customs
- Promote relevant community events

The editor reserves the right to accept or reject any article submitted for publication, and to edit submitted articles in any way deemed appropriate and necessary.

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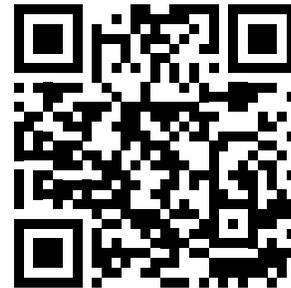
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Club Event

26th Annual
ITALIAN AMERICAN SPORT CLUB
FESTIVA DEL BACCÒ
HOME MADE WINE TASTING CONTEST



Saturday, April 18, 2026
6:30–11:30pm

Hors D'oeuvres, and a full buffet dinner, including coffee, dessert, and cash bar.

The donation is \$30 for members, \$35 for non-members, which includes a complimentary glass that will be used to taste the wine offered by our member contestants.

Dear Members:

We are hosting our annual "Festa di Bacco" (Home Made Wine Contest).

Attendance will be limited to 200 people by reservation only, no later than one week before the event. There will be NO admittance at the door without reservation.

The Rules for the Contestants are as follows:

1. Must be a member of the club.
2. \$5 entry fee.
3. One gallon of wine, plus a 750 ml bottle for the judging for every entry of home-made wine (no matter what year).
4. The judging bottle must be labeled with: Name of contestant and type of wine.
5. Wine will be judged by a panel of judges from a scale of 1–10 for: Taste; Clarity; and Aromas.

If you decide to attend, or better yet be a contestant, please contact me by e-mail or by phone:

Claudio Battisti Phone#: (585) 820-1904 Email: c5battisti3@gmail.com (preferred)

I hope to see you all there to share in the festive occasion.

Regards,
Claudio



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1250 Buffalo Road
Rochester, NY 14624

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I'm always here with local advice you can trust.