



Officers

Chairman

Paolo Saltarello

Co-Chairman

Tony Gucciardi

Secretary

Joseph Palmiotto

Recording Secretary

John "Jay" Elice, Jr.

Corresponding Secretary

Joanne Charles

Treasurer

Anna Saltarello

Financial Secretary

Dick Paulino

Trustees

Matteo Bartolotta

Arlene Ryan

John Murtari

Mike Vasco

Dr. Frank Vassallo

Sentinels

Giuseppe Casamassa

Sue Gatto

Public Relations

Mike Vasco

Chaplain

Father Louis Vasile

Member-at-Large

Tony Tessoro

Cultural Italian American Organization

P.O. Box 1005

Auburn, NY 13021

www.CayugaCountyCIAO.org

Newsletter May, 2026

Monthly Newsletter

CIAO a tutti! Hello everyone! Happy Mother's Day!!!
Next Meeting May 6th 2026 at 6:30PM @ Fr. Nacca Hall
St. Francis Church, Auburn, New York.

We hope to see you there, ciao!!

SAN GIUSEPPE FESTA of CIAO, SUN. MAY 3, 2026

The celebration is related to St Joe the Worker, as in ITALIA, marks Labor Day, a national holiday. CIAO will be once again celebrating the day. A traditional menu for the occasion is prepared by the OSTERIA. We are pleased to have among us, as our guests, retired Bishop, Salvatore Matano, Frs. Lioi, and White.

CIAO's Motto CARITAS-CULTURA

CIAO continues to extend their assistance to those in need .At the APRIL meeting, members present , as it was suggested by the Board members ,a donation of \$ 350- was made to the "Sleep in Heavenly Peace "The organization ,headed by, Peggy Parker, and Drew Scharoun. The beds build by many volunteers, are given to children who do not have a bed to sleep on . The beds are all hand made by the volunteers . Che bello! How niceto see their commitments. GRAZIE a Voi, thanks to you the membership, that is very sustainable.

Deepest SYMPATHIES TO THE VISCONE AND TESORO FAMIGLIA'S

CONDOLENCES to the family members of CIAO member Frances Visconte, as she passed away recently. Frances was a member of CIAO ,from the very beginning, and very interested in our organization events. CIAO Board members united with its' membership, expresses their condolences to Tony Tesoro and famiglia, for the dear loss of their beloved Linda. Linda was a very important person in the family ,so much loved, particularly by her loving spouse Tony. During this difficult time, may the loving and precious memories share with Linda, strengthen and comfort each family member!

CIAO's April Meeting Special Guest

At our April 8th membership meeting our Social Committee lead by Lynda DeOrio, Carolynn Elice and Janet Vassallo had a special guest come. Fr. Vasile Colopelnic of Auburn's Saint Peter & Paul spoke about his early life from his home country of Romania. In his talk he mentions how became a priest in the Ukrainian Catholic Church. He also mentioned how grateful he was to study in Rome at the Vatican colleges. Fr. Colopelnic also mentions how grateful he is to lead St. Peter & Paul Ukrainian Church in Auburn New York and how much he appreciates, CIAO.

A SPECIAL THANK YOU

RINGRAZIAMENTO, APPRECIATION --

As CIAO continues to be active in the community on many various occasions serving various Italian food items. CIAO has now received a new Food Tent for these outside activities ,GRAZIE to Board member Sue Gatto, who has supplied CIAO with a tent, which has our own tricolor Logo to be very visible.

Pizza Fritta Schedule 2026, So Far

St. Francis Pizza Fritte- The first pizza fritte event of the season, is set for Saturday May 16th 2026 @ St. Francis of Assisi Church, Auburn New York. This event will be in the church parking lot and it will be a drive thru!!! CIAO members will be making the traditional “fried dough” for the benefit of St. Francis Church as CIAO is very appreciative of Father Daniel White and Father Frank Lioi for their kindness as CIAO uses Fr. Nacca Hall for our monthly meetings and events. We invite our club members as well as members of the public to attend this event as it will remind people of the old days and ways.

The time will be from 11am to 3pm.

Memorial Day- Mon. May 25,2026, will be another annual day to share with the AMICI -friends -at the K of C 207 home, downtown Auburn. As in the past, CIAO will set up tent on the frontage of the K of C, from where our traditional Pizza Fritte will be done and ready to be enjoyed by those attending the Parade, or even to TAKE OUT. Ci' Vediamo ! This day profits totally will be benefitting to CIAO, for the many donations made throughout the year. GRAZIE , to our friends of the “Cavalieri di Colombo “ K of C in Auburn. **TIME: 10 :30 am to 2pm or till sold out**

Erie Canal Museum- Hello everyone, once again CIAO will be helping the committee of the Erie Canal Museum with making our traditional pizza fritte. This fundraiser is for helping out the costs of the museum maintance operations. The location of the event will be at the old St. John’s church in Port Byron, New York on Rochester Street, Route 38 North. The time will be from 11am to 3pm on June 6th 2026. **Anyone who wants come and enjoy the museum/ archives are more than welcome and have a pizza fritte take out. Please tell your friends!!!!**

Saints Peter & Paul- CIAO will once again be helping out Saint Peter & Paul at their Sunday July 12th Ukrainian Festival by selling pizza fritte. Saint Peter & Paul Ukrainian Catholic Church is located on Washington Street, Auburn, New York. More information is coming!

BOCCE SEASON!!!!

As a reminder, please send all team information to John Mutari or to Frank DeOrio. As the season begins at the end of June. John Mutari email is Murtarijohn@gmail.com or fdeorio@gmail.com for Frank DeOrio.

Happy Mother’s Day

Mother’s Day, a day to honor mothers, is a custom that goes far back in history. Early Christians set aside a special day to honor Mary, the mother of Christ. For many years, “Mothering Sunday” was held in honor of St. Anne, the mother of the Virgin Mary. On this day, children would go “a-mothering” and take flowers, presents, cakes and cookies to their mothers. To all the mothers of the world on Mother’s Day, standing ovations and bouquets of love and respect. For the mothers who have passed on, the unforgettable greeting of love until we meet again in that heavenly home above. Il cuore di una mamma e un abisso senza fine di bonta e perdono. Le sue mani sono I strumenti di forze e di dolcezza che donano carezze d’amore sui visi del augi figli. Con un armoniosa ninna nanna la mamma culla I auoi piccini mentre dormono placidamente sognando con le stelle.

THE FIRST ITALIAN RECIPES

Credit for having been the first in Italia to publish a recipe goes to, Vincenzo Corrado, in the 18th century, or nearly three centuries after the 1st voyage to the New World, of Cristoforo Colombo.

The history of the tomato -pomodoro- in Italy, shows how slowly and difficult it was for this fruit to be introduced in Italian cooking. *The credit for the first tomato recipe published in Italia, goes to Vincenzo Corrado in the 18th century.*

The ancestor of tomato concentrate goes back to the city of Parma, in northern Italy, when the famous conserva nera (black preserve) was made and described by the agronomist Count Filippo Re, as follows: "The tomato is used when it is fresh but in addition the juice is pressed from it and it is reduced to a solid consistency, so that it can be used throughout the course of the year."

Only in the 19th century, the industrial canning of tomato was produced in 1835, as an American creation by William Underwood, as he opened the first canning factory of tomato in Boston.

Now 3 centuries later, in 2026, the Italian cuisine is more favorite and loved all over the world, as the many Italian immigrants settled in various parts of the world, with their simple cooking in the FAMIGLIA, provided generations later, with plenty of special dishes of food to be consumed and enjoyed | BRAVI |

ITALIA CUCINA as now been recognized as the most cultural food in the world by UNESCO |

=====

Pomodori alla Certosina, Vincenzo Corrado, 1781:

Fill the tomatoes with anchovy sauce, truffles and the flesh of fish cooked in oil and pounded altogether and flavored with chopped greens. Fry the stuffed tomatoes in oil and serve them with puréed tomatoes.

Fifty years later, or 350 after the fateful events of 1492, another writer, Ippolito Cavalcanti, assisted at the birth of what has been considered ever since as Italy's national dish, spaghetti with tomato.

Vermicelli co le Pomodoro, Ippolito Cavalcanti, 1839:

Pick four rotola [a Neapolitan measure of weight, equaling about 33 ounces, therefore 8 1/4 pounds] of tomatoes. Cut out any blemishes, remove the seeds and water and boil the fruit. When the tomatoes are soft, pass the pulp through a sieve and cook down by a third. When the sauce is sufficiently dense, boil two rotola [four pounds] of vermicelli. Drain the pasta and add it to the sauce along with salt and pepper. Stir and cook the mixture until the sauce has dried and serve.

Tomato sauce, now a standard addition to innumerable culinary preparations, which it flavors, improves, transforms and enriches, was also codified at that time. The sauce is a fundamental element of Italian cuisine, since it can be combined with almost any other food, including vegetables, fish, eggs and meat. Unfortunately, it has also often served as a means of "Italianizing" any sort of raw material or recipe borrowed from some other gastronomic tradition.

Salsa di Pomodoro, Ippolito Cavalcanti, 1839:

Remove all of the seeds and liquid from two rotoli [four pounds] of tomatoes and boil them. Pass the tomatoes through a sieve and boil the pulp with a handful of parsley and basil, which should be removed before the sauce is strained. Put the extract in a pot, melt four ounces of butter and blend it into the sauce. Add salt and pepper and serve.

