



EFASCE di Philadelphia
QUARTERLY NEWS LETTER
*The Friulan Entity for Social and
Cultural Assistance to Emigrants*
EFASCE di Philadelphia
P.O. Box 625
Flourtown, PA 19031

VOL. 1, NO. 3

EFASCE di Philadelphia

NOVEMBER 2016

President's Corner

Bundi!

Our Festa dei Friulani was a wonderful evening this year! The ballroom at the Venetian Club was beautifully decorated for fall, PTG catering provided a delicious pasta primo, and polenta, sausage and chicken secondo. The Tom Smith Quartet provided great music and there was a lot of dancing! Thank you to all who attended and supported our event! Hope to see you all again, Same time next October!



With the holiday season fast approaching, I ask you to take special note of some of the things your family does at the holidays and remind the younger generations where or how your traditions started. Don't forget to share your stories so the traditions can continue for years to come!

I wish you all a happy and healthy holiday season!

***Buon Natale e
Felice Anno Nuovo!!***

Un biel Mandi di cûr a ducj!
(A beautiful greeting from the heart to all!)

Lisa A. Roman

Notizie....

- ❖ Un sacco di ringraziamento.....Many thanks to all the people that helped to organize, set up and clean up the Festa dei Friulani. It was a great night!
- ❖ Our condolences to the Colussi family on the loss of Elio on September 9.
- ❖ Our condolences to the Messori family on the loss of Dolores on July 3.

YOU could be featured in the next newsletter!!

Let us know about your achievements, accomplishments, special milestones, or anything you want celebrated. Send information and/or photos to newsletter@efasce.net or our PO Box.

Get involved with EFASCE today!!





La Befana

In Italy, some people give gifts at Christmas, and Santa Claus is called *Babbo Natale*, but this is a rather new custom. Many parts of Italy still follow the older custom of giving gifts on the Epiphany, January 6th, the day of the arrival of the Three Kings at Bethlehem with gifts for the baby Jesus. According to this custom, it is *not Babbo Natale* who brings the gifts to the children, but *La Befana*, an old, very ugly, but good-hearted witch, who travels with a broom and enters the houses through their chimneys.

This is the story of *La Befana*:

Once upon a time, many years ago in Italy, there was an old woman who lived in a lonely cottage. As she was just taking a broom from the corner to sweep the floor, she heard a knock at the door. She opened the door just a tiny bit and peered out. She saw three foreign gentlemen dressed in splendid robes. They said that they were searching for a newborn child, a great king, who was somewhere in Bethlehem, and asked if she could show them the way because they were carrying great gifts for the newborn King.

The old woman was very tired and she had not finished her household chores. She shook her head, closed the door quickly, and went back to her work. Once she looked out of the window and saw the three strange men move slowly over the hill and disappear from view. All that evening the old woman kept thinking of her visitors and of the child that they were going to see. The more she thought about it, the more ashamed she was of her rudeness. She decided that early the next morning she would go in search of the three men and the child.

Before dawn she was already on her way, wrapped in her red scarf and heavy cloak. She carried her broom in one hand, and with the other hand she led her donkey. Her shoulder pack and her donkey were both laden with gifts for the newborn child. But as hard as she searched, through the snows of winter and the heat of summer, she never found the three men and the child.

Even to this day *La Befana* walks the weary miles, and she never ends her search. On the fifth of January, the eve of the Epiphany, she leaves some gifts from her pack for good children, and she leaves birch sticks and ashes for naughty boys and girls. (Her name comes from *Epifania*, Italian for Epiphany, the holiday on which the Three Kings found the baby Jesus in Bethlehem and presented their gifts to Him.)

La Befana

Zitti, zitti! Presto, a letto.
 La Befana qui sul tetto!
 Sta guardando dal camino
 se già dorme ogni bambino,
 se la calza è bene appesa,
 se la luce è ancora accesa ...
 Quando scende? Appena è sola!
 Svelti, sotto alle lenzuola!
 Li chiudete o no quegli occhi?
 Se non siete più che buoni,
 niente dolci nè balocchi:
 Solo cenere e carboni!

-From Newsletter of IFAPA Vol 19, No.3

Hush, hush! Hurry, to bed.
 La Befana is here on the roof!
 She is watching from the chimney
 to see if each child is sleeping,
 if each stocking is properly hung,
 if the light is still on ...
 When will she come down? As soon as she's alone.
 Quickly, under the sheets!
 Are your eyes closed or not?
 If you're not your very best,
 there will be no sweets nor toys:
 Only ashes and coal!

Membership Database Update

We need your information!!

Keeping a current database of all EdP members is a constant and on-going process. We need any corrections and updates to ensure you receive all our mailings and information. You will be receiving a letter in December with a form to update which we ask you to return with your 2017 dues before January 31, 2017. The form can also be found on our website and information can be emailed to membership@efasce.net. We are also trying to use an email distribution service, so be sure to check your spam folder and Promotions tab (Gmail) to make sure you get emails from EdiP! If you know of anyone wishing to be a member, please contact membership@efasce.net.

UPCOMING EVENTS

Per imparare

Italian Classes are currently being offered at the Venetian Social Club on Monday nights. Classes are on-going. You can join at anytime. If you are interested, feel free to come observe a class to see which would fit your ability. Level 1 starts at 6 pm, Level 2 at 7 pm and Level 3 at 8:15 pm You can also visit our website or contact Madalena Lorenzon at 215-233-2687 for more information.

Presepi Workshop

Sunday, December 4, 2016 1 pm at the Venetian Social Club

One of the must see Christmastime events in Poffabro is the annual displays of the Manger Scene (presepi) throughout the town that are made of everything from leftover fabrics, sticks and garden clippings to pasta! See a slideshow of past Presepi Displays and build your own! We are accepting donations of any leftover craft materials. Open to all ages!! Space is limited, so please contact president@efasce.net to register or volunteer, prior to the event.

Spring Gardening Workshop

We are working on having a spring planting workshop to learn some of the secrets of when and how to start your garden. Stay tuned for information as date and time will be announced soon!!

General Membership Meeting

Sunday, March 5, 2017 Join us at 2 pm at the Venetian Social Club to review the year and catch up with fellow Friulans over coffee and biscotti. Dan and Jessica Giacomelli will present a slide show of their experience over the summer in Friuli. All our publications and pins will be available for purchase. Don't forget a copy of any recipes, remedies or stories for our upcoming book! Please bring any family members or friends that you think would be interested in joining EFASCE!

Full Immersion Italian Class

America-Italy Society of Philadelphia Language Immersion Class 1420 Walnut St., Philadelphia.: Select Saturdays 11:15 am - 4:15 pm , Light lunch included - **Full Immersion, intermediate-advanced level.** *Five hours of culture, tradition, history, and music from Italy. Experienced native instructors with relevant academic and cultural training will establish a relaxed yet rigorous learning environment suited to the needs of the adult learner.* - \$180

December 3, 2016 program focuses on Friuli Giulia Venezia.

For more information: info@aisphila.org or phone 215 735 3250 or

<http://www.aisphila.org/-full-immersion.html>

Help us preserve our heritage!

The Library Committee is working on a new book of **Friulan remedies, recipes and family stories**. Submit yours to contact@efasce.net or our PO Box.

Publications

EFASCE has been involved with the writing of several books, listed below. Please contact a Board member to purchase yours, if you don't already have one!

- **Duch a Taule a Mangha! (All to the Table to Eat!)**
A Collection of Favorite Friulan Recipes from EFASCE di Philadelphia Members
- **L'Emigrazione Friulana in Pennsylvania (Friulan Immigration in Pennsylvania)**
Memoirs from EFASCE Members of their Family Emigrations from Friuli
- **Scapellini e Tagliapietre dal Friuli dal Friuli Occidentale nel Mondo (Chisellers and Stonecutters from Western Friuli to the World)**
- **100 Years with the Emigrants 1907-2007**

How to Contact Us

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 Membership: membership@efasce.net

Social Media Links

WEBSITE: <http://www.efasce.net/>
 Facebook: search [efascediphiladelphia/](https://www.facebook.com/efascediphiladelphia/)
 Use **#efasce** and **#efascediphiladelphia** to tag your pictures!

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|-------------------------------------|----------------|
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The Newsletter Committee will be issuing a Quarterly Newsletter to keep its approximately 200 members up to date with EFASCE di Philadelphia business. This is a way to provide a communication service and increase the value of the membership.

Did you know?**Lo sapevate?****Recipe for Pizzelle**

Typical Italian Christmas Cookies

The dough for pizzelle was originally poured into an iron mold with two long handles which was held over the fire to bake the cookie. Today they are usually made in a machine similar to a waffle iron. but the pizzelle iron makes cookies that are extra thin and crisp.

3 eggs, beaten
 3/4 c. sugar
 3/4 c. butter, melted
 1-1/2 c. flour
 1 t baking powder
 2 t vanilla
 1 t anise extract
 2 T anise seeds

Add and beat ingredients together in the order listed. Drop by rounded teaspoonful onto center of pre-heated grid. Close lid immediately and clip handles together. Allow to cook until steaming stops, about 30 - 60 seconds. Remove gently with fork. Allow to cool on wire rack. (While still warm. pizzelle may be rolled into cones or cylinders for stuffing with whipped cream or cannoli mixture.) Store in airtight container to preserve crispness.