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Mission Statement

The Italian American Chamber of Commerce of Michigan

This Chamber is dedicated to the promotion of the community, which we serve. We do this while we enjoy with great pride our Italian heritage and culture and we also honor the Italian immigrants of past generations for their contributions to this great country. We are proud Americans of Italian background.

The Grapevine is now giving all IACCM members an opportunity to **ADVERTISE YOUR BUSINESS** or profession in the newly created "Grapevine Membership Business Directory." For \$60.00 a year, you will have five lines to list your business.

The Grapevine will still offer business card, quarter, half and full page advertisements.

For further information, call Debbie at 586-493-4034

Intro For New Editor - Bob Ripullo



Hi, I would like to introduce myself. My name is Bob Ripullo and I'm your new editor for the Grapevine. I have been a member of the Chamber for five years, and also have served as Chairman of the Festa della Lira in 2003.

I work for Bob Thibodeau Ford and have been parts manager for the past three years. I have been in the dealership business for 37 years. I have 17 years experience as a manager and I am also a member of the Ford Motor Company Medallion Elite Club. I

hope that I can carry on the job as your editor as professionally as Ron DiBartolomeo has done.

At this time I would like to thank Ron for all the hard work he has done in starting and editing the Grapevine for the past few years. He has done an outstanding job for all of us, and now I'll try and fill his shoes and keep the Grapevine going.

RON, THANK YOU FOR EVERYTHING AND MAY GOD BLESS YOU!



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THE GRAPEVINE

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Upcoming EVENTS

SEPTEMBER 7 • WEDNESDAY

TIME

- 6:00 PM Board Meeting
- 6:30 PM General Membership Meeting

LOCATION

- Fern Hill Country Club
17600 Clinton River Road, Clinton Township
- Scholarship Awards Night
Spouse and Guests Invited

OCTOBER 5 • WEDNESDAY

TIME

- 6:00 PM Board Meeting
- 6:30 PM General Membership Meeting

LOCATION

- Mirage Banquet Center
16980 18 Mile Road, Clinton Township

NOVEMBER 2 • WEDNESDAY

TIME

- 6:00 PM Board Meeting
- 6:30 PM General Membership Meeting

LOCATION

- Villa Penna
43985 Hayes, Clinton Township

DECEMBER 7 • WEDNESDAY

TIME

- 6:00 PM Board Meeting
- 6:30 PM General Membership Meeting

LOCATION

- Fern Hill Country Club
17600 Clinton River Road, Clinton Township



Notes from the PRESIDENT

Dear Members,

It has been a really HOT summer. As of this writing, there have been more 90+ degree days than I can remember for a long time. Yes, it was not long ago we were complaining about the snow and now we are complaining about the heat, but that is not bad - at least we can still complain.

Soon, we will be having our September scholarship awards meeting at Fern Hill Country Club. Again this year we had quite a group of applicants with superior grades, achievements and goals. Chairman Joe Toia recruited a group of completely independent judges to evaluate the applications and score them. After reviewing those scores, the Board of Directors and the Officers decided to allocate \$14,000.00 for scholarships and empowered the scholarship committee to determine the distribution. I can tell you that this year's group of candidates was one of the best ever. We can all be very proud of their achievements. They are our future leaders and the ones that will carry-on our heritage. After learning about these young adults, I am confident that our heritage and future will be in good hands.

This meeting includes an invitation for our significant others. I hope we will have an outstanding turnout to share these awards and the fabulous Fern Hill dinner with the winners.

I recently attended a dinner where the speaker talked about family and how it is the parents' responsibility to teach the young people respect, not only as self respect but also as respect for others. As part of the presentation, the speaker gave everyone a wrist band with the following on it: **F.A.M.I.L.Y.** She explained that the wristband is a reminder that in a family each person is to care for the others first; the letters represent **F**(forget) **A**(about) **M**(me) **I**(I) **L**(love) **Y**(you). I thought this was a great idea to share with everyone - that the true meaning of family is to show your love for the others in your family before you worry about yourself. If our children are taught this, our future and the future of our heritage is secure.

I look forward to seeing you in September at Fern Hill and remember - Smile, Give Hugs, and Tell Someone You Love Them.

Ciao,

Bill Morelli, President





IACCM Business Feature

TapeMaster Tool Co. Precision CNC Machining

900 Rochester Road
Troy, Michigan 48083
248.616.8880

David F. Galli

TapeMaster Tool Co. Precision CNC Machining

I am the Vice President and General Manager of TapeMaster Tool Co., a manufacturing company founded by my dad, Ron, in 1976. We produce parts for both the automotive and aircraft industries. Some of our customers and end users of parts produced at TapeMaster include GM, Ford Motor Co, Pratt-Whitney Canada, Lycoming Engines and Caterpillar.

I am married to Sharon (25 years) and have 2 children; Justin, 20 and Lindsey, 17. I enjoy snowmobiling and golf especially at our cottage up north near Gaylord. I've been a member of the I.A.C.C. since May 2002 and am currently on the Board of Directors.



CHAIRMAN'S CORNER

Thoughts for the month

Welcome Back!

Imagine, it was only a few months ago that we celebrated the Festa Del Vino, and now we've reached the end of

summer. And what a "hot" summer it has been. Certainly, one of the highlights has to be the 2005 Festa Italiana.

What a turn out! Endless lines of people, grilled lamb chops and sausage, the meatball contest, the cute baby contest, the music, Pino, Dino, Pietro, and Lina, the rides and games. This years Italian Fest was reminiscent of the "old days" downtown on the waterfront.

Hats off to Joe Ventimiglia, Tommy Bommarito, Reno Garagiola, Bill Morelli and our many Chamber members who helped produce this year's event. It proves just how strong our Italian community can be when the Italian clubs, businesses and organizations unite for a common cause, such as the preservation of our Italian Heritage. We can all be Proud!

We can also be proud of our scholarship recipients. How impressive! This year we are awarding \$14,000 to 13 exceptional students. Thank you for your generous support of our scholarship program again this year. Consider it an investment in our future.

Speaking of our future. Our newest committee is the 21st Century committee. I invite you to get involved and help lead us into the future. Our traditions can only be preserved by your active participation and membership growth.

Contact Ron DiBartolomeo to have your part in our future.

Ciao,

Joseph Toia, Chairman

Morelli's Motivation

By Bill Morelli

Hello everyone. Well the first part of 2005 has been very interesting and filled with unexpected happenings. The most influential occurrence was the passing of Pope John Paul II. The world mourned to hear of his passing and many of us were glued to a television set for his funeral and for the election of his successor - Pope Benedict XVI. May his heart be filled with love for the world and for the smallest of his congregation as was that of his predecessor.

In preparing for this writing, I decided to share with you the precepts of the Optimists Creed. This is one of the most inspiring writings I have come across and it embodies the basis of how to live. The Optimist Creed is as follows:

Promise Yourself:

- to be so strong that nothing can disturb your peace of mind.
- to talk health, happiness and prosperity to every one you meet.
- to make all your friends feel there is something in them.
- to look at the sunny side of everything and make your optimism come true.

- to think only of the best, to work only for the best and to expect only the best.
- to be just as enthusiastic about the success of others as you are about your own.
- to forget the mistakes of the past and press on to the greater achievements of the future.
- to wear a cheerful countenance at all times and give every living creature you meet a smile.
- to give so much time to the improvement of yourself that you have no time to criticize others.
- to be too large for worry, too noble for anger, too strong for fear and too happy to permit the presence of trouble.

As an old friend used to tell me, I pray that you satisfy all your dreams but one so that you always have something to work for.

***And remember, Smile, Give Hugs and Tell
Someone that You Love Them.***



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Past Five Months Were Busy Months For The IACC



Swearing in new IACC member (L-R)
Eric Castiglia - IACC new member
Bill Morelli - IACC President
Alan Sanborn - State Senator
Reno Garagiola - IACC Membership Director

IACC Welcomes Newest Member

Eric Castiglia, newest member of the Italian American Chamber of Commerce (IACC), was sworn in by State Senator Alan Sanborn at the June meeting held at Cherry Creek Golf and Banquet Center in Shelby Township.

Mr. Castiglia is Research and Development Director at Nino Salvaggio International Marketplace. He and wife Lisa have have two children, Joseph and Drake



Nunzio Provenzano



At the June meeting (L-R)
Dave Scrivano - Little Caesar President
Eric Castiglia - R & D Director at Nino Salvaggio Marketplace
Jim Ciccarelli - Rephael President



(L-R) John DiGiuseppe - Mirage Manager
Frank Coppola - IACC



(Standing L-R) John DiGiuseppe - Mirage Mgr.
Joseph Ventimiglia - Chairman Festa della Lira
(Seated) Bob Ripullo - Grapevine Editor



Nunzio Provenzano - IACC
Festa della Lira



At the June meeting (L-R) Ed Rondina - IACC
Andy Seleno - IACC, Paul Cicchini - IACC



At the June meeting (L-R) Onorio Catenacci
Onorio Joseph (Joe) Catenacci



(L-R) Tom Catenacci - IACC Festa del Vino Chairman
Frank Palazzolo - IACS President
Onorio Catenacci - Festa del Vino Committee



(L-R) Paul Calcaterra - IACC Past President
Natale Biondo - IACS at Festa della Lira raffle
fund raiser at the Mirage Banquet Center



(L-R) Judge Peter Maceroni - Macomb County Judge
Andy Agosta - Chairman Golf Outing



ANDIAMO *celebrity* SHOWROOM

Stylistics

September 29-30

The Stylistics ... the ultimate in showmanship, harmony and style. You know their hits – “Betcha By Golly Wow,” “You’re My Everything,” and “I’m Stone in Love With You.” Collectively they are one of the best-loved and longest-lasting R&B groups to date.



Fight Night Pro Boxing

October 13

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Elvis to the Max

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Joan Rivers

November 11

It's no gamble; the laughs are guaranteed. You won't want to miss Joan live on stage—uninhibited, uncensored, and hilariously unequalled in her best show ever. For a great time, this is a sure bet!



The Scintas

December 15, 16 & 17

The Scintas leave “standing room only” shows in Las Vegas every Christmas to play for you at Andiamo. One of the most talented musical comedy acts in the world they sell out every show. Get your tickets early to guarantee great seats.



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Fresh, Egg Pasta

Yields approximately 1 pound of dough or 4 to 5 portions

Note: You can go “on line” and find hundreds of pasta dough recipes nowadays. They are all pretty decent and VERY similar. This recipe is a very good hybrid.

Italians use a very fine flour called “00” in ROLLED pasta dough, but all-purpose and cake flours (which are primarily summer “soft” flours) work well, too. You won’t use all 4 cups of flour if you make it in a food processor. Hold back at least a half cup until you see the dough come together. If made “on the board”, the extra flour helps keep the eggs contained in the well. Whatever flour isn’t needed, simply discard or use for dusting the rolling surface later.

16 to 18 oz. (3 1/2 to 4 cups)

Unbleached All-Purpose Flour or “00” Flour, or a combination or 1/2 Cake Flour and 2 All Purpose Flour

4 ea. Large Eggs

1 ea. Large Egg Yolk

1 1/2 tsp. Extra-Virgin Olive Oil

1/2 tsp. Coarse Salt (optional)

To Make on the Board: Dump the flour in a pile on a work surface. Make a deep, wide well in the center and pour in the eggs, olive oil, and salt. Begin mixing the eggs with a fork, staying in the center and being careful that the eggs don’t breach the wall. Little by little, mix in flour from the sides until the dough starts to move as a unit and is too stiff to mix with a fork. Continue mixing by hand, incorporating more flour to stiffen the dough. When it doesn’t easily absorb more flour (one signal is floury, dried bits of dough flaking off the mass), set the dough aside; scrape up all the remaining flour and pass it through a sieve to sift out any dried-up bits.

To Make in a Food Processor: Add 3 1/2 cups of flour and the remaining ingredients into the processing bowl. Use either the “s” blade or preferably the smaller dough blade if you have one. Pulse the ingredients for a few moments until the dough begins to come together. Add additional flour or, if needed, a small amount of cold water to the dough until it forms a stiff but elastic dough. You may continue to “knead” with the dough blade for a minute or remove the dough at this point and continue to knead per the “board” directions below.

Wash and dry your hands. Knead the dough on the lightly floured surface until it’s a smooth, homogenous ball of dough, firm but resilient, neither too dry nor too soft, about 5 min. It should no longer stick to the surface. Poke it and it should spring right back; press your finger into the center and it should feel just a bit tacky. If it’s very sticky, knead in more flour. Wrap the dough loosely in plastic and refrigerate for at least 1 hour or up to 8 hours.

Set up a pasta machine on your work surface. Divide the dough into four equal pieces. Work with one piece at a time, keeping the others refrigerated, wrapped in plastic. Flatten the piece of dough with your hand (flour it lightly if necessary) and run it through the widest setting on the machine twice. The first pass roughs up the dough; the second pass smooths it out.

Set the rollers to the next narrower setting. Pass the dough through twice. Continue notching down by one setting and passing the dough through two times. As the dough lengthens and thins, it will bunch up under the machine. Rectify this by gently lifting it out and folding it neatly behind the machine.

Roll out to a minimum of 1/16th of an inch thick and cut into desired shapes

Last Words: Semolina Flours are also excellent for pasta making but are more often used in “Extrusion” type recipes which make shaped pasta (tubes, spirals, etc.) and for pastas which are dried. These flours can be introduced into this recipe but I personally would not use more than 50%.

Cioppino

Yield 4 Servings

2 tbsp.	Ex. Virgin Olive Oil
12 oz.	Fish, Cut in 1 inch pieces (choose from Salmon, Swordfish, Yellowfin Tuna, Cod, Halibut, Shark, or other firm fish fillets)
1 1/2 to 2 oz.	Shrimp, Peeled & de-veined
1 1/2 to 2 oz.	Scallops
8 oz.	Mussels, fresh, cleaned (approximately 18 to 20 pieces)
1/2 tsp. total	Dry, Italian Herbs (Oregano, Basil, Thyme)

Short and Worth the Read

One day a father of a very wealthy family took his son on a trip to the country with the firm purpose of showing his son how poor people live. They spent a couple of days and nights on the farm of what would be considered a very poor family. On their return from their trip, the father asked his son, “How was the trip?” “It was great, Dad.” “Did you see how poor people live?” the father asked. “Oh yeah,” said the son. “So, tell me, what did you learn from the trip?” asked the father. The son answered: “

I saw that we have one dog and they had four. We have a pool that reaches to the middle of our garden and they have a creek that has no end. We have imported lanterns in our garden and they have the stars at night. Our patio reaches to the front yard and they have the whole horizon. We have a small piece of land to live on and they have fields that go beyond our sight. We have servants who serve us, but they serve others. We buy our food, but they grow theirs. We have walls around our property to protect us, they have friends to protect them.” The

boy’s father was speechless. Then his son added, “Thanks, Dad, for showing me how poor we are.”

Isn’t perspective a wonderful thing? Makes you wonder what would happen if we all gave thanks for everything we have, instead of worrying about what we don’t have. Appreciate every single thing you have, especially your friends and family, especially family. Please pass this page on to friends and acquaintances to help them refresh their perspective and appreciation. “Life is too short and friends are too few.”



Italian-American Chamber of Commerce Birthdays for:

September

9/4	D'Anna, Philip	10/13	DeRita, Michael G.
9/6	Ventimiglia, Joseph P.	10/17	Casasanta, Fernando
9/8	Lucido, Joseph	10/23	Scrafano, Carmen J. Duke
9/11	Piccirilli, Umberto	10/24	Del Pup, Armen
9/14	Agosta, Andrew	10/30	Penna, George
9/15	Buscemi, Anthony	10/31	DiLorenzo, Tony
9/21	Maccarone III, Ralph L.		

October

10/1	Fuciarelli, Vic	11/1	Impastato, Joseph
10/4	Biondo, Michael E.	11/1	Giannola, Antonino
10/4	Cancro, Frank	11/2	DiBartolomeo, Ronald A.
10/5	Messina, Steve	11/5	Catenacci, Michael T.
10/7	Palazzolo, Frank J.	11/12	Agazzi, Giovan B.
10/8	Catenacci, Thomas C.	11/15	Koss, Ralph
10/9	Sanfemio, Hon. Anthony	11/18	Gentilia, John J.
10/11	Vettese, Frank J.	11/19	Randazzo, Peter
		11/20	Beaudette, Floyd C.
		11/20	Vannini, Pietro
		11/25	Calcaterra, Lawrence
		11/26	Pellegrino, Joseph R.
		11/27	Santavicca, Dante H.

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