



ESTABLISHED IN 1882

Club Garibaldi News

Agosto / August 2019

Club Garibaldi
118 Tory Street, Te Aro, Wellington 6011
clubgaribaldi1882@gmail.com

Note from the President

It is with sadness I write this editorial.

This week two of this Clubs' stalwarts passed away. Felice Benvenuti. Felice was the husband of Shirley and both Felice and Shirley could be found every Sunday sitting at the table playing cards both in the Club's old days of Wakefield Street, and lately in our current premises on Tory Street. Up until the past year Felice still attended the Club on a Sunday to get together with his friends and have a card game. Our condolences go out to Shirley and all the Benvenuti family.

That same week we lost yet another long-time member – Linda Low (nee Serci). Linda was the wife of Gary Low. Linda attended as many functions as she could and enjoyed the Seniors' Christmas lunches each year. Our sincere condolences go out to Gary and his family at this sad time. Both these members will be missed - RIP



For those of you who love the Opera, we have been offered an exclusive premiere of the Opera, Rigoletto to be held at our Club on 20 August – more on this below.

The AGM has been set – Sunday 29 September at the Club. Start time 7.00pm. If anyone wishes to stand for Executive committee, please email the club. We need more people to stand, as this year we have 2 vacancies due to two current committee members not re-standing for re-election. If you feel you can give some spare time to help-out, please let us know. If you are nominating anyone, please make sure that they agree to stand and that they are current financial members. Non-financial member nominees WILL NOT be accepted.

On a lighter note, a while back I was strolling through Facebook, and came across a post that someone had posted to their timeline. I had to laugh when I watched the video, because I could relate my growing up in Island Bay so well to much of what was being said in this video.

It surprised me to find that no matter whatever part of the world Italian immigrants made their new home, their stories were all the same. Below is a brief synopsis of the video which I'd like to share with you – I'm sure many of you too will be able to relate to it and I hope it puts a smile on your face. If you want the full version, then Google You Tube "Growing up Italian in America" by Tony Porazzo.

Ciao for now

Linda

Growing up Italian in America

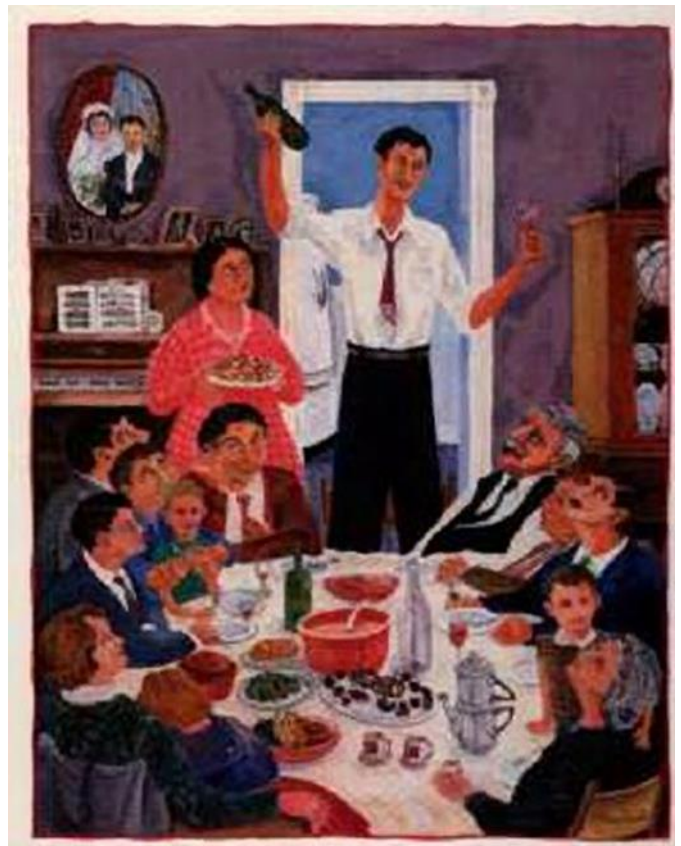
by Tony Porazzo

"This might sound strange to you, but I was well into adulthood before I realized that I was an American. Of course, I had been born in America and had lived there all of my life, but somehow it never occurred to me that just being a citizen of the United States meant I was an American. To me Americans were people who understood or spoke only one language and ate peanut butter and jelly on mushy white bread that came out of plastic packages. ME?? I was Italian.

For me ... as I am sure for most first-generation Italian American children who grew up in the 40s/ 50s or 60's, there was a definite distinction drawn between US and THEM. We were Italians. Everybody else – the Irish, German, Polish, Jewish – they were the "MED-E-GONES." There were no hard feelings, no prejudice, just – well – we were sure ours was the better way. For instance, we had a bread man, a coal man, an ice man, a fruit and vegetable man, a watermelon man, and a fish man; we even had a man who sharpened knives and scissors who came right to our homes, or at least right outside our homes. They were the many peddlers who plied the Italian neighborhoods. We would wait for their call, their yell, their individual distinctive sound. We knew them all, they knew us. Americans went to the stores for most of their foods – what a shame.

Truly, I pitied their loss. They never knew the pleasure of waking up every morning to find a crate of milk at the door, which would later become mozzarella cheese, or the peddlers selling door to door the pasta, and wares. Most of my "MED-E- GONE" friends had to be satisfied going to the supermarket. When it came to food, it always amazed me that my American friends or classmates only ate turkey on Thanksgiving or Christmas. Or rather, that they only ate turkey, stuffing, mashed potatoes and cranberry sauce. Now we Italians – we also had turkey, stuffing, mashed potatoes and cranberry sauce, but – only after we had finished the antipasto, soup, lasagna, meatballs, salad and whatever else Nonna thought might be appropriate for that particular holiday. This turkey was usually accompanied by a roast of some kind (just in case somebody walked in who didn't like turkey) and was followed by an assortment of fruits, nuts, pastries, cakes and, of course, homemade cookies. No holiday was complete without some home baking, none of that store-bought stuff for us. This is where you learned to sit down at the table and eat a seven-course meal between Noon and 4:00 p.m, how to handle hot chestnuts and put peach wedges in red wine. I truly believe Italians have a life-long romance with food.

Speaking of food – Sunday was truly the big day of the week. That was the day you'd wake up to the smell of garlic and onions frying in olive oil. As you laid in bed, you could hear the hiss as tomatoes were dropped into the pan. Sunday we always had sauce & macaroni. Sunday would not be Sunday without going to Mass. Of course, you couldn't eat before Mass because you had to fast before receiving Communion. But the good part



was we knew that when we got home, we'd find hot meatballs frying and nothing tastes better than newly-fried meatballs and crisp bread dipped in a pot of fresh homemade tomato sauce.

There was another difference between US and THEM. We had gardens, not just flower gardens, but huge gardens where we grew tomatoes, tomatoes, and more tomatoes. We ate them, cooked them, bottled them. Of course, we also grew peppers, basil, oregano and lettuce. Most people had a grapevine and a fig tree, and in the fall, everyone made homemade wine, lots of it. Of course, those gardens thrived year after year because we also had something else it seemed our American friends didn't seem to have. We had grandparents. It's not they didn't have grandparents, it's just that their grandparents didn't live in the same house as them, or nearby. They visited their grandparents. We ate with ours, and God forbid we didn't see them at least once a week.

I can still remember my Grandfather telling me how he came to America as a young man "on-a the boat." How the family lived in a rented tenement on Thompson St. in New York's "Little Italy" and struggled to make ends meet; working in factories all day. He decided he didn't want his children, four sons and five daughters, to grow up in that environment. All of this, of course, was told in his own version of Napolitano/English which I soon learned to understand quite well.

So, when he saved enough money, (and I could never figure out how), he bought two houses in New Jersey. The house in Hoboken and the house at Long Branch at the Jersey shore which served as the family "Headquarters" for the next 50 years. I remember how he hated to leave his house - he would rather sit by the window and watch his garden grow and when he did leave for some special occasion, he had to return as quickly as possible. After all, "Nobody's a watching the house."

I also remember the holiday when all the relatives would gather at my Grandfather's house and there'd be tables full of food and homemade wine and music. Women in the kitchen, men in the living room, and kids, - kids everywhere! I have a lot of cousins, first cousins, second cousins and third cousins. We all had a close relationship with one of our cousins. And my Grandfather, his fine moustache trimmed, would sit in the middle of the room surveying his domain, proud of his family and how well his children had done. And everyone - everyone knew Respect.

I never knew how good and a unique life I had till I grew up and went to college and lived with the Medegones. I realized how different my upbringing was to theirs - their home parcels consisted of shop biscuits - mine had salami, jarred olives, pickled eggplant, homemade biscuits and whatever else Mamma thought I may need. She'd also always added a few dollars in the package. I was never asked how I was doing at college - my grandparents and parents never had an education, so it was a given that I was to do well and make the family proud.

They had achieved their goal in coming to America and to New Jersey and knew their children were achieving the same goals that were available to them in this country because they were Italian Americans with that strong Italian work ethic.

When my Grandparents died things began to change for the family. Slowly, at first. But soon uncles, aunts and cousins moved away from the neighborhood. Family gatherings were fewer and something seemed to be missing when we did get together. It was understandable, of course, everyone now had families of their own and grandchildren of their own. Everybody was busy. The holidays weren't the same either - the food that once plied our tables was now deemed no good for us - too much starch, too many calories, too much sugar etc... People had moved out of the neighborhood. Med-e-gones moved in. The manicured gardens that once stood were now gone. I finally realized the family was starting to drift apart. Things were different - people were different, the neighborhood was different.

We now still get together once or twice a year either at my place or my sisters place - after all family, La Famiglia is still everything. Today we catch up with cousins at weddings or funerals and visit the cemetery. Many of the people we care about live at the cemetery - uncles, aunts, even my own father. Things are not the same.

My grandparents were Italian Italians, my parents were Italian Americans, I am American Italian and my kids are American Americans. Now everyone is American - Irish, Greek, Chinese - and the differences between "US" and "THEM" are less and that's a good thing. But part of me still feels sad for my children - they will never experience first-hand the wonderful and important piece of who they are - they will never know my grandparents and never experience the joys of growing up Italian.

Annual General Meeting

This will be held at the Clubrooms on Sunday 29 September commencing at 7pm. A nomination form is attached to this newsletter. As mentioned earlier, if you wish to nominate anyone, please make sure they do agree to stand and that they are a current financial member. Only financial members will be able to vote at the AGM. Light supper will follow.

This year we will be discussing the 'Future of the Club' report which was done earlier this year. A brief summary follows at the end of this newsletter. We hope to see as many people attend the AGM to discuss the matters raised in this report. A full version of the report will be available at the Meeting.

Aldo Cucurullo Memorial Trophy Football Game Between Club Garibaldi and Club Italia - Saturday 9 November 2019 – Wellington (Wakefield Park – Artificial Turf 1) – kick off at 2:30pm

This will be the 24th year that both Club Italia, Nelson and Garibaldi, Wellington have played Football. What a fantastic milestone!

We are always looking for new talent. So if you wish to take part in the Wellington team please express your interest to David Da Vanzo via our Club email. NB: the criteria is that you MUST be a financial member to play, and in the case of the younger players – under 20-year old's, your family must hold a current membership.



This is a great event and a wonderful way for both communities to get together, socialise, be rivals on the field and friends off the field. It also strengthens the ties between both the Nelson and Wellington Italian communities.

We also urge as many of our members and friends to come along and support our boys on the field.

In the meantime, "Save the Date" on your calendar.

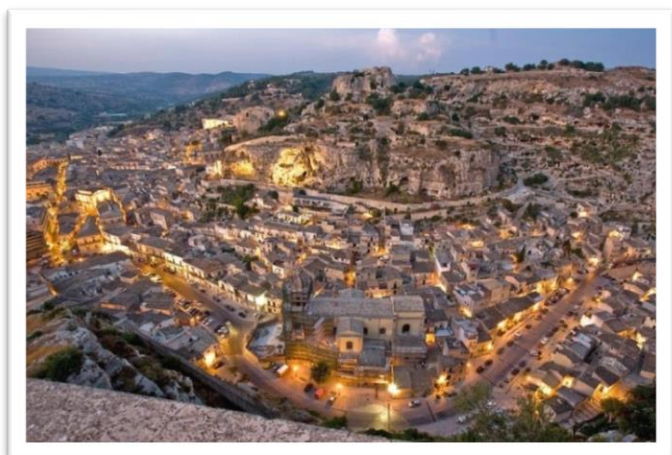
Italian Movie Night Evening – Wednesday 28 August 2019, 7:30pm

Club Garibaldi in conjunction with the Italian Embassy and Circolo Italiano will be showing an Italian movie with English subtitles on our new big TV screen. Join us at the Club for an evening of entertainment.

The movie *Italo* will show on our new big screen TV. It is based on the true story of a mongrel dog that, thanks to its skills, earned the honorary citizenship of the Sicilian town of Scicli, Ragusa.

Start time is 7pm and cost is \$5.00 members, \$10 non-members. This will include light supper/refreshments.

See you there!



Rigoletto by Verdi

On behalf of Circolo Italiano di Wellington and Club Garibaldi, you are invited to attend a special preview of Verdi's opera, "Rigoletto", which will be held on:

TUESDAY 20 August 2019 at 7.00PM – at Club Garibaldi

Club Garibaldi members pay only \$5 and \$10 for non-members – includes light refreshments.

As a way of promoting the season, Director Alex Galvin has offered both Clubs, an *exclusive opportunity* for Members and friends to attend a short presentation on the history of the Opera and their production. This will be followed by their principal singers performing some excerpts from the show. Afterwards, you will have an opportunity to meet the Cast of the Opera and chat over a light supper.

Verdi's *Rigoletto*, produced by Eternity Opera, will run from 23-31 August at the Hannah Playhouse, Wellington.

"Eternity Opera's goal is to provide high quality, originally staged and diverse opera productions to give opportunities to NZ singers, musicians and audiences. We aim to not just appeal to regular opera goers, but also to make opera accessible to those who have not been before – from true opera buffs to first timers. The productions are sung in English, at smaller more intimate venues and are reasonably priced; while keeping the quintessential things that makes opera great: talented singers, a top-notch orchestra and beautiful set designs and costumes. We believe that these qualities will mean we meet our strategic goal of ensuring many New Zealanders participate in the arts through this production."

Giuseppe Verdi's Rigoletto



Club Garibaldi Facebook page

Please check it out and "Like" it.

<https://www.facebook.com/ClubGaribaldi/>



Annual Subscriptions Now Due

If you haven't paid your membership fees, please do so IMMEDIATELY.

Car stickers for parking

Please indicate if you want to receive a car parking sticker to clubgaribaldi1882@gmail.com at any time during the year. Thanks.

Club Car Parks

The only car parks available for financial members are in the **Vivian St Car Park**, numbered **1 to 13 only**, after 6.00pm Monday to Friday, and all day Saturday & Sunday and Public Holidays. The other car parks on the Vivian and Tory St footpaths are leased to private clients at all times.

The car parks are now monitored by the individual car park users, therefore, if you are illegally parked, your car will be towed away at your expense.

The Club takes no responsibility if you ignore this notice.

A current window sticker (2019-2020) must be attached visibly in the rear window of your vehicle.



Club Garibaldi Subscription Fees Due for year ended 30 June 2020

(You are no longer required to fill in a form)

Member and Spouse: \$50 per couple

Single (18 years and over): \$30

Full-time Student: \$20

Over 70 and a financial member for the past 5 years: Free

New members joining after the age of 70 shall be required to pay subscription fees for FIVE consecutive years before obtaining this benefit. The no charge privilege does not apply to the spouse of a member over 70 who is not yet 70.

Payment Methods:

1. Directly into the Club Garibaldi bank Account at ANZ Account No. 06 0513 0005579 00. Include your name in the reference. Please inform the Secretary at clubgaribaldi1882@gmail.com only if your address details or email address have changed.
2. Post a cheque to 118 Tory Street, Te Aro, Wellington 6011, made payable to Club Garibaldi and include your name and address.



ANNUAL GENERAL MEETING

This year's AGM of the club will be held at the clubrooms at 7pm on Sunday 29 September 2019.

Motions: Members wishing to submit motions for consideration at the AGM must do so in writing either by email to clubgaribaldi1882@gmail.com or mail to The Secretary, Club Garibaldi, 118 Tory Street, Te Aro, Wellington 6011, to be in the hands of the Secretary by 5pm on Sunday 1 September 2019.

NOMINATIONS

Nominations for the 2018 - 2019 Executive Committee will be accepted up to **5pm on Sunday 15 September 2019**. Nominations should be made on the form below, and can be sent by email to clubgaribaldi1882@gmail.com or mail to The Secretary, Club Garibaldi, 118 Tory Street, Te Aro, Wellington 6011.

Only paid-up financial members who have been members for a period of not less than 1 year are entitled to serve on the executive committee. The President and Trustees must have been a member of the Club continuously for at least 3 years. Only financial members may vote at the meeting.

One or more persons can be nominated for any position on the Executive Committee.

Please ensure that those you nominate have agreed to stand and serve on the Executive Committee and are current financial members otherwise the nomination will not be accepted.

Position	Nomination for 2019 – 2020	Agreed to stand (add word "yes")
President: (2-year term)	Linda De Gregorio (2 nd year)	Yes
Vice President:		
Secretary:		
Treasurer:		
Committee Member (Under 30)		
Committee Member:		
Committee Member:		
Committee Member:		
Committee Member:		
Trustee:		
Trustee:		

Name of member making these nominations:
(print name clearly)

Date:



FUTURE DIRECTION OF CLUB GARIBALDI – 2019

At the February meeting of the club's executive committee, it was agreed that club trustee Vic Criscillo would form a group to meet and discuss the future of the club.

The group consisted of:

- Vic Criscillo – former vice president and current trustee
- Giorgio Canderle – former treasurer
- Marco Costa – committee member "Youth Representative"
- Ginette Page – former president and secretary
- Dean Soldera – member of constitution committee
- Paul Elenio – former vice president and trustee
- David Hyams – clubrooms manager (former art gallery and events manager)

to revitalize and rejuvenate the club.

The Review Group concluded that a comprehensive strategy is needed to ensure the club remains viable and to sustain its heritage and preserve the culture, including a plan of action to grow and develop the club for the benefit of its members.

This requires a commitment and enthusiasm to doing a lot more in terms of events and functions that bring club members together. This also requires a group of people who sign up to this aim and are prepared to give the time and energy to work on the executive committee, social committee and potentially new sub-committees covering membership and cultural events.

The overall message of this option is that the club is 'open for business'. The question is where are the people to sign up for this commitment?

Objectives and Aims:

We need to change to thrive, not merely survive:

- Increase and rejuvenate the membership
- Encourage participation and involvement of members
- Promote the club to the Italian and local community in the WN region
- Provide a welcoming and friendly social environment
- Increase the number and variety of events/functions
- Improve communications

Events and Functions:

The club is available – let's use it.

Events should be programmed up to 12 months ahead and should be strongly promoted.

The club being in a good financial position provides an opportunity to try different activities, including those emphasising our Italian culture and heritage. eg:

- Italian movie evenings
- Regional Italy presentations
- Guest speakers on Italian genealogy, history, architecture, art etc....
- Cooking classes
- Wine tasting
- Karaoke nights
- Musical performances

- Gaming or casino nights/Texas Holdem cards
- Sports tournaments – golf, tennis, darts, indoor bowls etc.
- Quiz nights
- Travel Shows
- Major football and rugby games shown to big screen TV
- Remembrance/Memorial Day (eg: somes Island), perhaps All Souls’ Day

Such events to be implemented over a 2-year period

We need enthusiastic people to lead and make things happen

This is a very brief synopsis of the Review Committee report. A full report will be available at the AGM on Sunday 29 September 2019 – at the Club.

Dates for your Diary



Tuesday 20 August

Wednesday 28 August

Sunday 29 September

Saturday 9 November

Rigoletto by Verdi

Italian Movie Night

Annual General Meeting

Aldo Cuccurullo Memorial Trophy Football