



ESTABLISHED IN 1882

Club Garibaldi News

Giugno/ June 2022

Club Garibaldi
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Note from the President

Welcome to the June edition.

I would like to take this opportunity to thank all those members who attended the Italian National Day celebrations on 5 June.

Unfortunately, as Murphy's Law would have it, three days before the event, my household tested positive for Covid-19 and therefore, I was unable to attend the function. I was totally gutted!

However, it has been pleasing to hear the reports that have come back from the evening was that it was a fantastic night out.

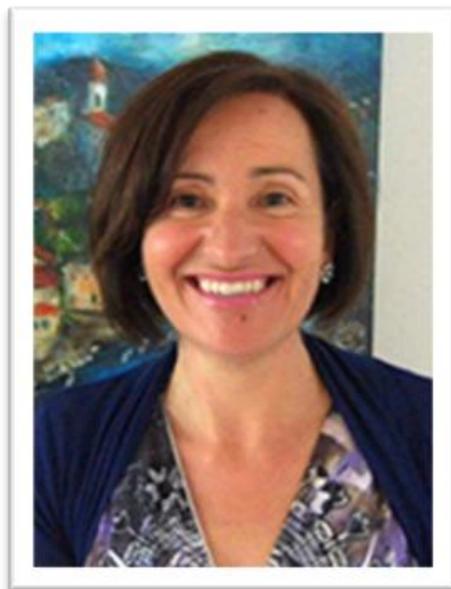
We had approximately 65 Members and invited guests attend. Thanks to Francis Miccio who came up from Nelson to take part in the celebrations, and of course our other distinguished guests, Nicole and Kate Comi from the Italian Embassy and His Excellency Archbishop Novatus Rugambwa.

As usual we provided a great supper, thanks to Alf and his team of chefs, the entertainment from The Sirens went down really well (thanks Rex Da Vanzo for organising them) and our social committee did a great job of setting up the clubrooms and worked hard to clean up as well. The two national anthems were played and thanks to Robin Page for organizing that – and our guests and many members gave us great feedback.

Our next social event is at the moment in the planning stage. Watch this space for more details.

Ciao for now

Linda De Gregorio



Aldo Cuccurullo Memorial Trophy Football Game Between Club Italia and Club Garibaldi – Saturday 5 November 2022

The date has been set – Saturday 5 November and the venue, Club Italia, Trafalgar Street, Nelson. If anyone wishes to play in the team who has never played before, please contact us via the Club's email and we will forward your details to David DaVanzo, who is organizing the team.

For those of you who have never come down to Nelson, please consider it.

It's a fantastic weekend and Club Italia always put on a wonderful dinner for us. There are cheap flights with Air NZ at present. And I know our team would appreciate all the support.



Italian Mini Pizzette

We have been asked to provide the recipe for the Italian Mini Pizzette (these were served on Sunday night and obviously a hit with the crowd) – so here they are:

Pizza Dough

1. Dissolve yeast in lukewarm water with sugar. Let sit for 5-10 minutes.
2. In a mixer bowl add flour and yeast water, give a quick stir.
3. Using a dough hook attachment start to knead slowly increasing the speed.
4. Add salt and extra virgin olive oil.
5. NOTE: Don't add salt immediately as it'll weaken yeast quality!
6. Knead for about 5 minutes. You should get a smooth and pretty soft dough.
It'll be slightly sticky but manageable to handle it with your hands.
7. Transfer the dough in large, oiled bowl.
8. Cover with a plastic wrap and let rise for 2-3 hours in a warm (not hot!) place.
9. Past 2-3 hours the dough should double in size.
10. Transfer it to a slightly floured work surface.
11. Roll with a rolling pin to about 3-5 mm thick.
12. Using a round cookie cutter about 3 inches in diameter cut out pizzette circles.
13. Place pizzette on a baking sheet lined with parchment paper leaving some space in between.
14. Cover with a linen towel and let rise for 30-60 minutes in a warm place.

Tomato Sauce

1. While pizzette are rising it's a good idea to prepare the sauce and the toppings.
2. In a skillet pan add tomato puree/passata di pomodoro, let simmer on low heat until slightly reduced.
The thickness of the sauce should be good enough to stay on pizzetta, not too liquid-y but also not paste-like.
3. Add fresh basil leaved roughly torn with your hands.
4. Cook for another few minutes and let cool.
5. In a hot fry pan fry the pizzette and set aside.

Note: These can also be baked in the oven (not fried) – but tastier if fried!!!

Top with tomato sauce and your favourite toppings

Enjoy!

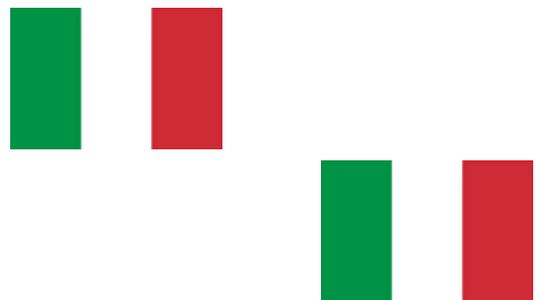
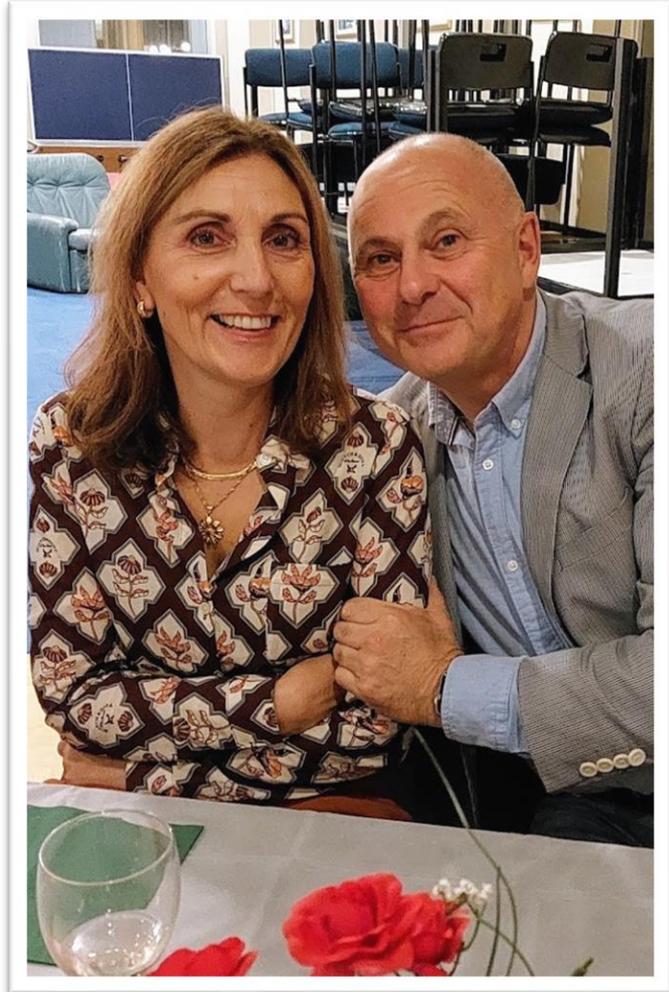


National Day Celebration 2022









Dates for your Diary



Sunday 19 June
Saturday 5 November

Lazy Sunday Afternoon
Aldo Cuccurullo Memorial Cup Football

You are invited

to join 'The Young Once'

for another **'Lazy Sunday Afternoon'** at
The Pines, Houghton Bay, on 19 June, 2022

From 2 to 5pm. \$5.00 entry at the door.

Light food & refreshments available from the bar.

Reservations not required - simply turn up!



The Young Once realised that there is a demand for the nostalgia and familiarity of the fifties and sixties hit songs. The 'tongue-in-cheek' band name also gives a nod to Sir Cliff Richard, who along with the Shadows features strongly on the set list.

Buddy Holly, Elvis, Lulu, The Searchers, & The Shirelles are included to stimulate your memories cells whilst you sit around, chat, dance or simply enjoy the fantastic natural bush & ocean views from The Pines.