

SOGNA

SOCIETÀ ORGANIZZATA PER GIOIESI IN NORD AMERICA

18^{MA} EDIZIONE

AUTUNNO 2007

CHURCHES OF GIOI



<Left: Church of San Eustachio Recently renovated with internal painting by Mario Romano.

Right: Chapel Madonna della Grazia. Currently undergonig internal and structural renovation.>

Read story on Pg 3 by: ENZO MARMORA

Photos by: MASSIMO INFANTE



SOGNA DINNER-DANCE *New Location!*

Valley Regency Restaurant
1129 Valley Road
Clifton, NJ 07013
(973)744-4510

OCTOBER 27, 2007

Open-Bar Cocktails and hors d'oeuvres start at 7:00 pm

Dinner served at 8:00 pm

Adults \$75—Children (6 to 12 yrs. old) \$35.00

For your reservations please e-mail, mail or call one of the following:

staff@gioi.com

ALBERTO INFANTE: 201-935-4293

ROBERTO RIZZO, MD: 973-812-9529

ANTONIO TORRACA: 201-933-0030

BICE DEL GALDO: 973-503-0351

SOGNA, Inc. P.O. Box 54, Totowa, NJ 07512

Don't miss it! Valley Regency, our new location, has a reputation for great food. This year, you will meet the new SOGNA's President and VP. Alberto Infante's and Dr. Roberto Rizzo's two year tenure is over. Both men have been inspiring role models while providing gentle and effective leadership! **Alberto e Roberto, grazie mille!** In addition, you will meet Giacomo Reielli's family (See article on the Reielli Palazzo on p.3). Giacomo, his wife Rosanna and two sons Nicola, 15, and Mauro, 6, are coming from Italy exclusively for this event. See you all at the Regency—SOGNA STAFF.

SOGNA Trustees

ALBERTO INFANTE,
President

ROBERTO RIZZO, MD,
Vice-President

LOU D'ANGELO,
Treasurer

BICE DEL GALDO,
Secretary

NICK D'AGOSTO,
Web-Master

ANTONIO RIZZO, MD,
Trustee

ANTONIO TORRACA,
Trustee

LUCIANO INFANTE,
Trustee

MARIO GROMPONE,
Trustee

MARIO TORRACA,
Trustee

ROBERTO PARRILLO,
Trustee

SEVERINO D'ANGELO,
Trustee

JENNIE RIZZO,
Trustee

ANGELA RIZZO,
Trustee

ANTONIO INFANTE,
Trustee.

SOGNA, Inc. is a non-profit organization exempt from Federal income tax under section 501 (c) (4) of the Internal Revenue Code.

SOGNA, Inc

P.O. Box 54

Totowa, NJ 07511

(949)494-0972

staff@gioi.com

<http://www.gioi.com>

<http://gioi.altervista.org>

Other related sites:

www.comunegioi.it

www.cacumenmontis.it

www.usgioi.it

www.marioromano.it

www.soppressatadigioi.com

www.italia.it

www.pncvd.it

THE FOUR PALAZZI of "ORTI GRANDI"

Stories on pages 2 and 3 by: ENZO MARMORA

Photos by: MASSIMO INFANTE



Palazzo Ricci



Palazzo Salati



Palazzo Conti



Palazzo Reielli

MORE PICTURES from the SOGNA PICNIC: June 2, 2007

PHOTOS TAKEN BY GIUSEPPE MALPASSO



Maddalena Passaro



Emilia Grompone



Lorenzo Grompone



Rosalie Rizzo



Briana



Mario and Emilia Grompone



Mary Ann Torraca



Tony Esposito



Mary Ann and Maria



Dr. Roberto Rizzo



Peter D'Angelo



Maria Grompone



Dr. Roberto Rizzo



Bice Del Galdo



Dr. Antonio Rizzo

GIOI'S CHURCHES—BY ENZO MARMORA

San Eustachio: The church, built in the XIII century, faces a small piazza by the same name, while its 5 story bell tower (campanile) faces Gioi's main piazza. Frescoes throughout, the interior is in the baroque style. The church has a valuable organ signed "Zaccaria Pinto AD 1735". The statue of San Giovanni Battista, located in the first niche on the right side, dates from the XII century and came from the church by the same name, located next to San Francesco downtown. The bell tower's lower three stories are from the XV Century, while the top 2 stories were added later. The bell tower has a large and noisy clock that rings the hour every 15 minutes, day and night. On the first Sunday in October when the feast of "Our Lady of the Rosary (Madonna del Rosario) is celebrated, the bell tower becomes the focal point when fireworks conclude the two day celebration. The fireworks, set up in the windowsills and entablatures of the 5 story bell tower, are choreographed as to appear that they are cascading down the sides of the campanile to great effect, to the delight of the spectators filling the piazza below. The bell tower is also linked to an unfortunate and tragic event that traumatized the town in 1951. Due to the vibration from the ringing of the large bells, a stone got detached from the top of the campanile, while the procession was passing below, killing 2 young sisters, Maria and Bianca Salati, just as the older sister got near her sibling to adjust the ribbon on her hair. At Christmas time a large presepio (Neapolitan creche) is displayed in the side aisle of the church.

San Nicola: Like San Eustachio, the church dates from the XIII century, is also in the Baroque style, and faces a small piazza by the same name. The bell tower was originally in the Romanic

style. (See picture by Massimo Infante on last page.) The church was built next to the preexisting chapel of Santa Sofia. The church is undergoing extensive restoration. The feast of San Nicola is celebrated in Gioi August 20th, annually.

San Francesco: The church and convents were built in 1466 on land adjacent to the preexisting XII century church of san Giovanni Battista. The church is in the Rococo style and the convent has a beautiful cloister. I, along with other Gioiesi, played soccer in our youth in the convent garden. The convent had accommodation for 13 Franciscan monks and many Gioiesi were buried in the church over the centuries. The convent was suppressed in 1866 (400 years after completion) and has since been a city hall, a prison, a court, etc.

Chapel of Madonna Della Porta: The oldest church in Gioi, was built in 1200. The interior contains a beautiful fresco of the 12 apostles in the Byzantine style. The church occupies the highest site in Gioi.

Madonna dello schito chapel: The church takes the name from the section of the countryside where it is located. Built in the XVII century, the church feast and picnic takes place the first Sunday in June.

Chapel of Madonna della Grazia: The Chapel was the private church of the Salati family and is about to be restored. (See photos of the churches by Massimo Infante on front page).

THE FOUR PALAZZI OF "ORTI GRANDI" —BY ENZO MARMORA

In the northeast section of Gioi, in a neighborhood called "orti grandi" until the late 1960's, stood four imposing and perfectly proportioned XVII century patrician palazzi with beautiful internal courtyards and surrounded by large gardens. Each of the four properties

extended for an entire block and bordered each other. The four palazzi in question are: Palazzo Ricci, Palazzo Salati, Palazzo Conti and Palazzo Reielli. The palazzi are still there, by they and their gardens now look disappointingly different and as a consequence Gioi also appears different. In the 1960's the Italian Government allocated money for the construction in Gioi of a new city hall, a new police station, a new grammar school and a new middle school. But, with zoning regulations virtually non-existent at the time, a misguided municipal administration that equated progress with radical modernization, made decisions that resulted in an urbanistic disaster. Following is an account of what happened to each of the four palazzi and what could have been.

The Ricci Palazzo: In the 1960's the Ricci family, having moved to other residences they owned outside of Gioi, put the entire property for sale. It provided the town with a golden opportunity to purchase the palazzo and convert the interior into the new city hall and police station without exterior modification to the building and leaving its walled garden facing Gioi's main piazza undisturbed. Instead, the town purchased only the section of the garden facing the piazza and erected there a new building architecturally alien to the rest of the town to house the city hall and police station. The Ricci family sold the rest of the garden as a building lots and the palazzo was subdivided into condominiums with some ugly extensions outside that damaged the integrity of the original structure.

The Salati Palazzo: Like the Ricci palazzo was also empty and for sale (the family has multiple other residences in Paestum and in Gioi's countryside). The palazzo's interior would have been ideally suited as a location for the two schools and the garden as the school's playground. As in the

Ricci's palazzo the town only purchased part of the garden for the construction of the middle school, a parking lot and an outdoor market. Other parts were bought for the construction of private residences. The Salati family kept a wing of the palazzo for themselves. Due to declining enrollment, the middle school is now closed and its classrooms have been transferred to the grammar school building. The old middle school building is to be converted into a nursing home.

The Conti Palazzo: The palazzo is still basically empty and its garden was sold as building lots. Dr. Michael Conti, for whom school #5 is named after, located downtown Jersey City, was a member of the family.

The Reielli Palazzo: The Reielli palazzo fared a bit better. (The family, of Irish origin, Italianized their last name from Reilly to Reielli and most descendents still have Celtic features like freckles and reddish hair.) Only the garden section farther from the palazzo was expropriated for the construction of the grammar school and a separate ambulatory services building. The palazzo is still inhabited by family members, such as Giacomo Reielli, the manager of SOGNA'S website. Currently, a large garden still surrounds the palazzo.

Gioi now has learned from past mistakes and strict zoning regulations have now been implemented. (Photos of the palazzi on page 2 are by Massimo Infante)

GIOI AND CHESTNUTS—BY ENZO MARMORA

While during the upcoming fall, you enjoy eating some delicious chestnuts, think about the special connection that chestnuts have with Gioi. The chestnuts have always been one of Gioi's most important crops and by far the most profitable. The harvest is not labor intensive and lasts only a couple of weeks. It only requires the removal of the ferns that grow below the trees to

facilitate the collection of the chestnuts on the ground. The clearing of the ferns also makes it easier to spot the wild porcini mushrooms. ("Castagne del Cilento", still-life by Mario Romano, oil on canvas). See this painting and other Mario Romano's work on his web site:

<http://www.marioromano.it/castagne.htm>

SUGGESTED RESTAURANTS IN GIOI'S VICINITY BY ENZO MARMORA

My recommendations are selected with the price-quality ratio in mind. These restaurants all serve generous portions while their wines are reasonable prices.

In Vallo I recommend two restaurants where you will be served dishes typical of the inland Cilento area, hand-made pasta and flavorful vegetables from the nearby farms depending on what's in season. Menu selections change often.

Ristorante "Il Sinodo"—The two story restaurant is located in Via Lavenzani, next to "La Provvidenza" theater. The restaurant also serves meat and sea-food dishes. Distance from Gioi: 9 miles. It is closed on Monday.

Ristorante "La Chioccia D'Oro"—The restaurant is located in the countryside in Novi, just over the Vallo Border at Via Bivio Di Novi, Novi (SA). Start your meal by ordering the unique "Mozzarella in Mortella" (Cow's milk mozzarella bound in myrtle-wood sticks) for which the Slow Food organizations has given a presidium for its protection. The restaurant also serves game like wild boar and wild porcini mushrooms from the surrounding mountains. Distance from Gioi: 9 Km. It is closed Fridays.

If you are touring the Cilento Coast or you are just looking for a restaurant with a fish dominated menu where you can savor the fresh seafood from the nearby sea and have your pasta topped with Mediterranean shellfish like the Astice (a Mediterranean relative of

the lobster), I recommend two restaurants where you can also have Mediterranean fish not available fresh in the United States such as: anchovies, orata, branzino and merluzzo, prepared in numerous ways. Sea food selection changes depending on the daily catch.

Ristorante "Le Giare"—The restaurant is located in the countryside at Via Bivio Acquavella, Casalvelino. Distance from Gioi is 16 miles. Closed Tuesdays.

Ristorante "Il Ceppo"—The restaurant is located on Via Madonna Del Carmine 31, Agropoli. Its owner runs also a small hotel across the street. Info@hotelristoranteilceppo.com.

Distance from Gioi: 18 miles. Closed Mondays. The above restaurants are close enough to Gioi to justify driving there for the sole purpose of having lunch or dinner.

If you are visiting Paestum's archeological sites a good choice where to eat is "**Agri Paestum**" on Via Cerro (km 93.5 Statale 18). The ristorante serves well prepared dishes that take full advantage of the excellent vegetables growing in the surrounding countryside. Distance from Gioi: 22 miles. The restaurant is also open for breakfast.

After spending time in the hot sun admiring the majesty of the 2500 year-old Doric temples, a good idea is to head for the "**Vannullo Yogurteria**" located right behind the Vanullo Dairy store on Via G. Galileo, Capaccio Scalo, (Sa), where you can have gelato made with 100% whole Buffala Milk, so rich that adding cream is unnecessary. They also serve yogurt, chocolate pudding, brioches, etc. All made with 100% pasteurized Buffala milk. www.vannullo.it. After enjoying these unique gastronomic delights, you will agree that owner Antonio Palmieri's reputation as an innovator and perfectionist is well deserved.

If you decide to drive from Gioi toward the interior to visit the monumental Carthusian Monastery of San Lorenzo in Padula (the drive through beautiful valleys and hill towns is rewarding in itself.) after the Certosa visit, I recommend that you drive to the historical center of Padula and dine at "Il Lupo" located near city hall at Largo Municipio 8—Closed Sunday evenings and Mondays. Distance from Gioi 35 miles. The restaurant serves local specialties prepared with skill and devotion to tradition. Note: Padula was the birth place of police lieutenant Joseph Petrosino (1860-1909) the first Italian-American policeman in New York City. He emigrated in 1873 and died in the line of duty in 1909. A square is named after him in Manhattan at Lafayette Street and Kenmare Street. While returning to Gioi from Padula, a short detour allows you to visit the small village of Ruscigno Vecchio frozen in time since it was abandoned under the treat of a mountain landslide in the 1950's. A new village was built nearby. The uninhabited village is without the ill advised changes to the exterior of the buildings that took place during the post-war prosperity in other towns. These changes have damaged the visual harmony and charm that these towns ones had.

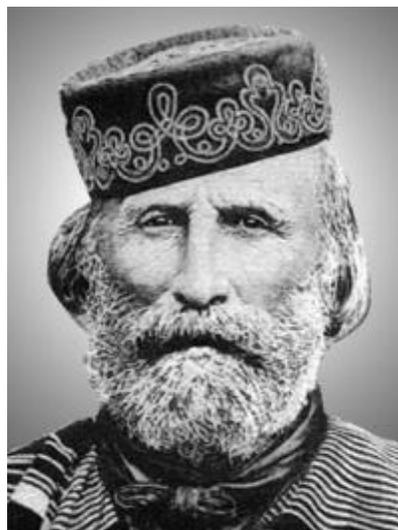
GARIBALDI'S BIRTH BICENTENNIAL—By ENZO MARMORA

This year, 2007 is the bicentennial of the birth of the hero of the Italian independence and unification, Giuseppe Garibaldi (1807-1882) who coincidentally was born the Fourth of July. Therefore, now it is a perfect time for you to visit the Garibaldi-Meucci museum in the Rosebank section of Staten Island, New York, where he lived from July 30, 1850 till 1854 with telephone inventor Antonio Meucci and worked in his candle factory. July 21 the anniversary commemorative stamp (See

below) was issued by the U.S. Postal Service.



The Garibaldi-Meucci Museum is located at: 420 Tompkins Ave, (corner of Chestnut Ave) Staten Island, New York City. www.garibaldimeuccimuseum.org



Directions to Garibaldi-Meucci museum: Take the Staten Island Expwy (278) East Exit 15. Go Left on Lily Pond Ave, Left on Bay Street and Left again on Chestnut Ave.

April 13, 2008 will be the bicentennial anniversary of Meucci's birth.

<Giuseppe Garibaldi

SOPRANNOMI GIOIESI (Gioi's Surnames) —By SEVERINO D'ANGELO

As we told you in the last issue here they are. These soprannomi are interesting in the sense that they were nearly always used in place of the last names. There are considered pejorative names and disliked by the bearers. In fact, they were never used in the front

of the person to whom they referred. It is not quite clear why these soprannomi were so popular. Perhaps, they took root to distinguish two or more people having the same first and last names. But, this is not likely because they apply to entire families. Perhaps, some of them are so old that their origin preceded the established practice of using last names. But then, some of them are of recent introduction. A third possibility is that people just like to use them. They describe the person more colorfully than the formal last name. Well, you decide! The list below is not complete; but, interesting nonetheless:

- Cafuorchio Frunciddo
- Ninchinanchi
- Cuccovaia Curiddo
- Picamalegna
- Cuoccio Coccione
- Marruoccolo
- Pagliera Piolo
- Carrozzieddo
- Picone Cecoria
- Capuocchio
- Senzanaso Pescialietto
- Cuoddostuorto
- Chiantaagli Catascio
- Titirizzunno
- Miliddo Petracco
- Pomposiello
- Tutolino Comprendi
- Salatieddi
- Paganieddi Pelato
- Sargente
- Maulieddo Feloce
- Pacchiali
- Comprendi Fucili
- Pecoraro
- Ualano Cupo Lopa
- Ceciaro Capiriasco
- Zermo
- Pacchiali Cicierchio
- Chomma
- Miezzokilo Taruffi
- Sportivo
- Cimminera Mariniello.

ZONE DI CAMPAGNE DI GIOI (Names of Gioi Farm Areas)—

List provided by ENZO MARMORA

The farm lands surrounding Gioi have many ancient and interesting names. Like the soprannomi,

people like to use them. Some of these names are so old such as *Sterza*, believed to be of Etruscan origins. Again, the list is not complete; but, here are some of names:

<i>Pantane</i>	<i>Trepper</i>	<i>Pietre</i>
<i>Chiuse</i>		
<i>Riscigno</i>	<i>Cota</i>	
	<i>Chiano re Masi</i>	
<i>Pagliarola</i>	<i>Mancino</i>	
	<i>Scivola</i>	
<i>Renola</i>	<i>Ferrara</i>	
	<i>Vietroaluongo</i>	
<i>Sterza</i>	<i>Chiusiddo</i>	
	<i>Cetenete</i>	
<i>Paddarese</i>	<i>Pennino</i>	
	<i>Sant'Antuono</i>	
<i>Sardiano</i>	<i>Schito</i>	<i>Santo</i>
<i>Martino</i>		
<i>Santa Croce</i>	<i>Santo Paolo</i>	<i>Ufata</i>
<i>Santo Vito</i>	<i>Tempone.</i>	

EVREYBODY LOVES ITALY—

BY SEVERINO THE ITALIAN!

In part for my work and in part because I return to Italy quite often, I travel a great deal and meet new people from all over the world. In addition, living in the United States, the melting pot of all cultures, without leaving home, one runs into individuals of every origin. Talking with these people, I could not help notice that almost the entire world loves Italy. Just yesterday, right here in California, I found myself surrounded by a group of a dozen people, never met before. As soon as these people discovered that I was born and raised in Italy, I became everyone's focal point. A Black woman started speaking in a broken Italian that she had learned in Lucca a few years ago. An older man speaking with a strange accent, wanted to know exactly where in Italy I came from. In the mean time, all the others, one after the other, started describing their great experiences while visiting Italy or growing-up with Italians in the United States.

You already know that the Italian Soccer is number one in China. After Italy, they like Germany

next and surprising; Brazil is at the bottom of the list. The foreign music best liked in Iran (you guessed it!) is Italian music. At least, it was once according to my Iranian friend and colleague of 20 years, Javad Nowtash. This love for Italians is so widespread that for selfish reasons, I have decided that in the future I will introduce myself to strangers not as Severino D'Angelo but as Severino the Italian.

LETTER from GLORIA MASTRONE,
TRUMBULL, CT

Ciao, Severino,

I am so glad that you send me these e-mails. I enjoy them so much. Your article was great.

You truly are living the American dream. My father was born in Sicily and came here at the young age of 17. Although he never became a rich man in the monetary sense, he was rich with family and pride of being an Italian-American. He was an only child and was very lonely growing up. He decided to have a big family of his own. He and my mother had six children who married and gave them 18 grandchildren and then many more great-grandchildren. The family is still growing and I'm sure he is watching the multiplication from heaven.

My wish is to some day go to Italy. I've never been there but have heard and read so much about it. Maybe one day my dream will come true. I am proud of my Italian heritage and try to continue that heritage through my children. I teach them how to make the traditional dishes that my mother made for holidays when I was growing up. I always say that there are only two kinds of people in the world—Italians and those who wish they were Italian!!!

We might try to make the dinner dance in October. Look forward to seeing you then.

LETTERA da GLORIA MASTRONE,
TRUMBULL, CT.

(ITALO-AMERICANA MAI STATA IN ITALIA)

Ciao, Severino,

Sono così contenta di ricevere queste e-mails. Mi piacciono molto. Il tuo articolo era magnifico. Vivi davvero *the*

American Dream. Mio padre, nato in Sicilia, venne qua alla giovane età di 17 anni. Non divenne mai ricco nel senso materiale; ma, fu ricco di amore familiare e fierezza di essere Italo-Americano.

Essendo unico figlio e cresciuto da solo, una volta sposato, decise di avere una famiglia grande.

Insieme a mia madre, ebbero sei figli con 18 nipotini. La famiglia continua a crescere e sono certa che lui la guarda la continua espansione dal cielo. Il mio desiderio è che un giorno possa visitare l'Italia. Non ci sono mai stata; ma ho letto tanto dell'Italia e ne ho sentito tanto parlare.

Forse un giorno il mio sogno si avvererà. Sono fiera delle mie origini Italiane e cerco di continuare la tradizione tramite i figli. Gl'insegno la cucina tradizionale Italiana imparata da piccola da mia madre quando la preparava per le feste. Ho sempre detto che ci sono due tipi di persone nel mondo—Gl'Italiani e quelli che vorrebbero esserlo!!! Cercheremo di partecipare al festa SOGNA in Ottobre. Spero di vederci allora.

TUTTO il MONDO AMA L'ITALIA—SEVERINO L'ITALIANO!

Un po' per il lavoro e un po' perché vado spesso in Italia, viaggio molto e ho l'opportunità di conoscere gente proveniente dappertutto il mondo. Poi, vivendo in America, *the melting pot of all cultures*, senza lasciar casa, s'incontrano individui originari d'ogni nazione. Parlando con molti, non ho potuto evitare notare che tutto il mondo è infatuato con l'Italia. Proprio ieri, qui in California, trovatomi tra un gruppo di una dozzina di persone incontrate per la prima volta, appena seppero che ero nato e cresciuto in Italia, diventai il

centro d'attenzione per tutti. Una donna negra incominciò a balbettare frasi in Italiano che aveva imparato a Lucca qualche anno fa. Un vecchietto volle sapere esattamente da quale parte dell'Italia sarei provenuto; mentre uno per volta mi narravano le belle esperienze che avevano avuto in Italia o con

Italiani altrove. Sapete già che il calcio preferito in Cina e' quello Italiano. In ordine di preferenza, poi viene la Germania e alla fine, non so perché, e' il Brasile. La musica preferita in Iran (avete indovinato giusto) e' quella italiana. Almeno lo era una volta, secondo il mio amico Iracheno e collega da venti anni, Javad

Nowtash. Questa simpatia per l'Italia e' così diffusa che per motivi egoistici, sto prendendo l'abitudine di presentarmi agl'estranei non come Severino D'Angelo ma come *Severino l'Italiano!*

VIVA L'ITALIA e VIVA GIOI!

SAN NICOLA CHURCH before the 1950' and NOW.

Right photo by MASSIMO INFANTE.
See text by ENZO MARMORA on page 3.



Left pictures depicts the San Nicola Church before its intensive renovation inside and out, by then Parish Priest Don Alessandro. The marble plaque between the two doors in the right picture is a dedication to him. Don Alessandro was a hard driving and dedicated man.

Half a century later, the church ones again is again undergoing renovation. Notice the scaffolding on the right side of the same picture. The current parish priest Don Guglielmo, whom many of you have met, needs all the financial help he can get!

If you would like to contribute to the church restoration please send your donation large or small, to Don Guglielmo—C/0: **SOGNA, Inc. P.O. Box 54, Totowa, NJ 07512**

More details on front page.

SOGNA—335 Cajon Terrace
Laguna Beach, CA 92651—USA

SOGNA DINNER-DANCE

New Location!

Valley Regency Restaurant

1129 Valley Road

Clifton, NJ 07013

(973)744-4510

OCTOBER 27, 2007

Open Bar Cocktails and hors

d'oeuvres start at 7:00 pm

Dinner served at 8:00 pm

Adults \$75—Children (6 to 12) \$35.00