

General Dinner Meeting

Thursday - October 14 6:30pm
Mount Virgin Church Hall

No October Luncheon

il Ficcanaso

Happy Halloween!



October 2010

Official Bulletin of the Italian Club ... Established April 26, 1920

President Corner *By Anna Popovich*

In Their Own Words



Once again we had a beautiful Festa month. Thanks to Dennis and all his people for a beautiful weekend. The Mass for Festa with

Carolyn Jackson in charge, made for a beautiful day. The Festa luncheon once again was chaired by **Brian DiJulio**. The luncheon, honoring **Armandino Batali** was very uplifting supporting the Italian families belief in faith, family and love. We had the sausage booth at Festa again this year. I want to thank all of you who worked so hard in making this a success.

Below is an article by **Jim DiJulio**, the fourth in our series allowing those active members of our club, who have been with us 35 years or longer, to tell their stories in a new column called *In Their Own Words*.

In Their Own Words

Rite of Passage *By Jim DiJulio*

It was not difficult choice for me being in the Italian Club seems like a rite of passage. My dear Uncle John was so active as were many of my other uncles, I should say all of them.

Many of my mother's dear friends, **Carolyn Jackson, Mrs. Corvachioli, Anna Gnechchi** and many I can't recall, all members of the Young Ladies Institution at Our Lady of Mount Virgin.

As I grew beyond the "nuisance age" I became quite impressed with some of the men in the Italian Club, Chef Frank Orrico, (Atlantic St. barber by trade). Frank was no less a cook or prominent man, the likes of our own Batali family and son Mario. So many of our Italian families were great in their own accomplishments as cooks, wine makers, sausage, salami entrepreneurs most of which were in the Italian Club, Sons of Italy, West Side Italian Club and Dante Alighieri.

It always amazed me to the prominence these splendid men, women and children rose. How could I NOT WANT TO BE ONE of such a strong, successful representation of Italian-Americans. I hate to mention names be-

Continued on page 2

Festa Enjoys Warm Weather and a Record Crowd *By Nick Grossi*

What a great Festa we had this year! The weather was beautiful, especially on Saturday which helped make this the best Festa ever.

The crowds filled the center grounds, checking out the day's myriad schedule of events. They could choose from many activities ... the wine gardens, the kid's stage with Love for Three Oranges Marionettes, the grape stomp and the souvenir booth. And, then, of course, there are the celebrity chef demonstrations with chefs Anne Burrel, Nick Stellino and Luigi DeNunzio.

The Moretti main stage was the place for non-stop entertainment with the Vancouver Italian Folk Chorus, the Seattle Mandolin Orchestra, Gino Luchetti and Nancy Grossi, Tony La Stella with the Goombas and the Goombettes, and the Bonnie Burch Band. Other events of interest included the Seattle historical photos, the children's pizza toss and the bocce tournament. Another big draw was the food court with the Italian Club sausage sandwich, and the Sons of Italy meatball sandwich. Pizza, pasta, gelato and bakery goods

Continued on page 5

General Dinner & Meeting

THURSDAY, October 14

Mount Virgin Church Hall
2800 S. Massachusetts Street, Seattle

Dinner at 6:30PM ...
Followed by the
general meeting.



Children's Halloween Party

Saturday Morning
11AM

October 30, 2010
Mount Virgin Church Hall

See coupon on page 6

Christmas Social

Our annual Christmas holiday dinner social event will be held Sunday, **December 12, from 4PM to 8PM** at the Embassy Suites, Tukwila. *Details on page 8.*

Past Presidents Luncheon

November 17, 2010. Chair: **Carolyn Jackson**. *Look for details in next issue.*

NO OCTOBER LUNCHEON

il Ficcanaso

Established April 26, 1920
Official Bulletin of the Italian Club
www.italianclubofseattle.org

Editor:

Nick Grossi

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ITALIAN CLUB OFFICERS FOR 2010

President:

Anna Popovich

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Vice President:

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Secretary:

Dennis Caldirola

(206) 282-0627

Treasurer:

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Ex Officio:

Brian DiJulio (425) 820-4424

Trustees

Tom Grossi (425) 557-0071

Michael Lazzaretti (206) 280-6691

Diana Kaczor (206) 232-7880

Marty Nigrelle (206) 310-7689 (Cell)

Diana Lafornera (425) 827-4728

Sergeant at Arms: **Ron Roletto**

Committee Chairs:

Membership: **Monte Marchetti**

Day at the Races: **Joe Galluccio**

Mariner Baseball Night: **Marty Nigrelle**

Picnic: **Ron Roletto**

Halloween Party: **Andrea Petrone**

Adult Christmas Party: **TBD**

Children's Christmas Party: **Tom &**

Nancy Grossi

Bylaws: **Barbara Peretti**

Luncheons: **Carolyn Jackson**

Scholarship: **Marty Nigrelle**

Miss Italian Club: **Margaret Marchetti,**

Carole Bishop and Linda Madrid

Facilities: **TBD**

Health: **Carolyn Jackson**

Parliamentarian: **Lou Cella**

Golf Tournament: **Brian DiJulio**

Crab Dinner: **Anna Popovich**

THE ITALIAN CLUB OF SEATTLE, Inc.

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Jim DiJulio *Continued from page 1*

cause they were all outstanding. Best governor of our state, **Albert D. Rosellini, Art Oberto's** family, who is well known for salami and pepperoni but with one of the winningest hydroplanes, the "Oh Boy Oberto." The Rossellini's were a well known family. One of my favorites was **Dr. Leo Rosellini**, a good friend of my dad. There are so many others I know would like to recognize but my 80-year-old mind doesn't click like it used to.

So many events at the Casa Italiana stand out in my memories. I am thankful for all of them and for all those I've forgotten. To mention by name I am very thankful for our own son Brian and his activity with the Club. Our club is in very good hands today with

Anna Popovich and her group of officers.

I have so many memories of the Casa Italiana's crab dinners and other big dinners. Prayers will help in getting another building of our own. Thanks to Judy and Jerry Lewis for their wonderful dinners and now to the Salle family for our latest serving.

I'm sure I have missed many names. Please don't be offended. You are very dear and a treasure to me and more than a part of what I share and value in this great group we call the Italian Club of Seattle. I ask you all to join in an effort to get more members under 50 years of age. I am certain they will thank you for it.

Nomination of New Officers

The president of the Italian Club, **Anna Popovich**, has announced that Dorothy Whitney will be the chair of the nominating committee to pick the new slate of officers for 2011. The slate of officers will be submitted to the membership at the November business meeting and shall likewise be submitted to the November edition of the *Il Ficcanaso*.

Any member may make additional nominations from the floor at the November meeting, provided the member is present to accept the nomination, or the nominee has previously consented in writing to accept the nomination. A vote will take place in December and the installation of officers will be in January.

Winners *by Nick Grossi*

The birthday winner for August was **Barbara Galluccio** and the September winner was **Mike Kaczor**.

The spirit and coffee card awards went to **Anna Popovich, Leona DeRocco, Carolyn Jackson, Ed DeRocco, Marty Negrelle, Jamie Lazzaretti, O.J Saltarelli, Diana Warczak, Jerome Theilges** (twice), **Marie Dahlgren, Linda Madrid** (twice), **Robert Popovich, Barb Peritti** (twice), **Ron Alia, Scott Merrill, Dominick Peretti, Louie Carrosino** and **Mike Kaczor**.

The name pulled for the Progressive prize of \$25.00 was **Joe Galluccio**, and he was present to accept. The jackpot stays at \$25.00 for the October meeting.

Membership News

By Membership Chairman Monte Marchetti

Four new applications for membership to the Italian Club were received from:

Matthew Phillip Fitzgerald

6120 Club House Lane

Mukilteo, WA 98275

Matthew is a student at UW

Michael Fitzgerald

6120 Club House Lane

Mukilteo, WA 98275

Michael is a student at UW

Anthony Lalli

20126 Ballinger

Seattle, WA 98155

Anthony is a CPA.

Audrey Manzanares

20809 39th Dr. SE

Bothell, WA 98021

A new member was approved at the September meeting: **Leona DeRocco** is now a member. *Welcome to the Italian Club.*

YEP, it's October. Where did the other 9 months of this year go? We're they fun? We hope so. Time marches on, and so must we.

I would like to start with a quote of Charles M Schultz's (Peanut's originator) ... "Life is like a 10 speed bike, most of us have gears we never use." How true, so let's start using our gears, or at least a few more of them.

September was a busy month.

We're happy to report our President Anna and hubby Bob are taking a little well deserved R & R after that super busy FESTA weekend. They will be traveling to the East Coast and visiting family, friends, and the sights in Philadelphia, New York and Boston. *Wishing you a happy and safe trip.*

The sausage booth at Festa was really cooking and humming. A big thank you to all the volunteers that worked on Friday, Saturday and Sunday. We thank **Anna Popovich** and her loyal, dedicated and hard working committee, All their gears were working. *It was appreciated.*

Congratulations and many more years of happiness and love to **Jerome and Gemma (DiJulio)Thielges**. On October 2, they celebrated their 40th wedding Anniversary. Gemma shared they are grateful for the years they have been together and pray for the blessings of being able to share many more good years. Gemma and Jerome, our prayers are with you. *God bless you.*

Congratulations and best wishes to **Gary and Kristi Branze Thorn** on their Silver Wedding Anniversary. Also, love, happiness and peace in your new home. Gary and Kristi will be heading for their "other home" in Hawaii for a much due rest, (haha, they have been the major renovators of this property). *Come back with a great tan and RESTED.*

A little late, but happy birthday to **Mike Kaczor**, He and **Diane** cel-

ebrated in Las Vegas. Diane first went to Disney Land with Daughter, Nicole and family, then met Mike in Las Vegas to do a little birthday celebrating. Did the tables and machines cooperate?

Speaking of Las Vegas, heard **Joanne Marchese** was R & Ring in Vegas with some of her High School friends. Hope it was fun Joanne. Attended a luncheon and saw **Angie Molinaro**. She looks so good. Angie says she misses attending the meetings and thinks of us and sends her best to all.

Welcome home to our travelers. **Inez Bellotti Fournò, Daniele & Sue Moreni, Michael Troiani, Dick & Dorothy Whitney** and all of you that have had a traveling summer.

We wish all our October Birthday celebrants a happy and healthy year.

The grand prize winner of the Festa Raffle TV was **Audrey Manzaneres**, Great Niece of **Orlie & Velva Saltarelli**. Good going Audrey. Well, speaking of 32 inch T V winners, I am happy to report, this sweet little old holy Italian was the winner of one also, at the Father Evoy, Kennedy H.S. Scholarship Banquet. *God is good.*

How about a little humor: "I used to be indecisive. Now I'm not sure"

We enjoyed hearing from two of our three Scholarship recipients at our last meeting: Thank you **Alaina Bever** and **Dominic Peretti** for taking time from your studies to join us. Alaina and Dominic's Parents and Grandparents were there to cheer them on. Our third recipient, **Natalie Izzo** was unable to attend the meeting, her Father conveyed her thanks.

Our sympathy and condolences to **Dolores Patricelli Ashbaugh** on the passing of her Daughter, Leslie.

Also to the **Alvau family** on the passing of **Glenda**, a former member of the Ladies Italian club. Glenda was the wife of **Gino Alvau**, a

former editor of the *il Ficcanaso* and one of the co founders of the Dante Alghieri Society. *May they rest in peace.*

One of our members on the "sick list" is **Linda Lee Madrid**. Linda, we miss you and pray that you're soon your bouncy vibrant self. *Take care and do what the doctor prescribes.*

A couple reminders: More information will be found elsewhere.

Oct. 14: Regular meeting

Oct. 30: Halloween Party

Nov. 11: Regular meeting

Nov.17: Luncheon honoring past presidents and committee chairpersons. Luncheon is at Marriott Courtyard, Price \$23.00 and again they are giving us a choice of chicken or salmon (both are delicious).

Reservations a must. More information in our November *il Ficcanaso*.

Dec. 4: Children's Santa Breakfast ... The new location is the North Cut Landing, 5001-25th NE

Dec. 12: Christmas Holiday dinner. 4 to 8 P.M. at the Embassy Suite, Tukwila

I must be getting close to the end of the page, that means, time to sign off, aren't you glad.

Little more humor (I think it's funny) "The voices in my head may not be real, but they have some good ideas." Bless all of you, if you have any news you would like printed, please give me a call or email the material to me. If I have any late news, it will be announced at our Meeting.

Let's take time to think of our shut in friends, give them a call, send a card or even pay a visit.

Take care, stay healthy and happy.

The little Italian Informer Carolyn Aka "Sister"

Carolyn

Armandino Batali's Thank You Upon Receiving Italian Community Award



Armandino Batali

Thank you Gerard and Doreen, Phyllis and Gloria for allowing us into the Centioli family and sharing this award. You all have done so much for the Italian Community here and across the country and I am sure that reflects

both Gil's and Alma's intense feeling of love and care and giving back to society and the community. The Roots run deep in your giving.

Some quotes about Gil and Alma taken from the Nations Restaurant News "His warm smile and friendly manner will never be duplicated" "He was driven---always gave 100 %" He and Alma opened Gils Beachhead and Wheel Room in 1945, the specialty was ravioli his wife Alma made at home.

Thank you also to the Northwest Italian Community for this award and honor.

We started our Salumi business as a second career after retirement. The name comes from the generic name for all cured meats.

Marilyn, who was as well brought up near Yakima on a hop farm and of French and English roots, and I had talked frequently during our years especially the 18 years in Europe together about starting our own business after retirement, and especially in the food business. Our intent and plan was to open a very small lunch place where everything would be hand and homemade ... and the essence would be the food and also the service and care of the customer. We truly believed that that care and caring and service, along with great homemade food was essential to both our heritages and we really believed in its value, and wanted to share it.

We had seen this only in one place in our travels, in the City of Modena in Emilia Romagna, in a little place called Osteria Giusti. Just a man and his wife running a great little delicatessen and in the back under a short tunnel was the restaurant with four tables seating 15. This was to be our objective and retirement dream.

We started in a small hole in the wall in Pioneer Square near to where my grandfather Angelo Merlino had his first store in 1902. This spot was selected just because of that ... to be

as near to the Seattle history of my mother's family and to help upgrade the block we selected 700 square feet.

We made our own gnocchi, cooked just like at home ... lamb, porchetta, sausage, Swiss chard, cardoons, oxtails, pork cheeks, heart, tongue, pig ears, and things we most people of the 20s and 30s were brought up on in very frugal times, and of course our own Salami, Coppa, and Prosciutto.

My interest in curing goes back to when we were children on my grandfather's and father's and uncle's farm in the Yakima Valley where we made everything from the farm grown pig. It was always a fun time. I was able to enhance this interest by actually working with butchers while in Spain and Italy. We spent some of our free times on family farms in the fall especially at the Matanza, pig butchering, and with the families

Every piece of the pig was used to make salami, prosciutto, coppa, cotechino, and lonza. Not only did the making of the products that was wonderful but it was the feeling that the families had working together in a very spirited celebratory way ... from the babies to the great grandmothers each with their own assigned duties and excitingly doing their thing with the pig. That was the feeling we wanted to bring back and allow our customers to be a part of.

That was the extent of our "Business Plan". We made our own cured products normally at 3 am on Sunday morning and fermented them and cured them in a small room we had designed to emulate the attics in Italy where the breezy air and wind and temperature was used to cure.

These products became a part of our menu, and the idea and the business grew and grew. I am sure many of you have a similar story. The Centioli's, the Pellegrinis, the Rossellini's, the

Merlinos, the Iernios, the Croces, the Drianos, the Fioritos, the Grossis and the Piergrossis and on and on.

The grandmothers and great grandmothers that are talked about today in all the television, the food shows, on the Food Network, on PBS ... these are our mothers and grandmothers and grandparents that everyone wants to emulate today. We are a product of those grandfathers and grandmothers. We have three great children and six grand children. Mario who is a chef and has restaurants all over the country and Singapore. Dana, who is

here, is the director of Pixar Technology, who made sandwiches once a week and came over from his office in the Smith Tower every Wednesday to help us start and Gina who is here also is President and CEO of Salumi and Salumi Artisan Cured Meats and her husband Brian D'amato who during other careers decided to invest in Salumi, thus keeping the business in the family.

The children and our lives were greatly enhanced by living in Europe for some time, where the simple things were the valuable things, the family unit the core, and the care for each other and their friends the essence of living, not necessarily involving making money. We further understood that the table was the meeting place and the sharing place. Food, great simple food and love in its preparation were the glue that made it stick together ... as simple as that.

Allow me a quote from one of Angelo Pellegrino's books (there are five of them); you may remember him as the Italian Immigrant who ended up at the University of Washington as the chairman of the English Department. He, like the Centioli's, are legendary in Seattle Italian history and I use his quotes frequently ... "If I were asked which I enjoy most drinking wine or making it, growing and cooking food or eating it I must confess I would be in the horns of a dilemma." "Waste is sin ... frugality is virtue, service is holy."

Another quote that is so important is that of humor ... we often time get to serious about everything ... "O pancia mia, Fatti Capanna, oh belly of mine make of yourself a warehouse."

Allow me to be a little bit philosophical as I finally end this thank you note ... We are all proud of our heritage that is truly Italian. Today we hear much about sustainability, home gardening, organic growing, recycling, conservation, slow food, and grandmothers and grandfathers and great grandmothers and great grandfathers ... these are things society wants to return to. My God in all our families way back into Italian history we have been doing this for years. This is nothing new, just really reawakening by the general public

We don't get much press which is sad, but deep within; you all know what life, love, food and families, even though sometimes difficult, are meant to be.

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Festa Enjoys Warm Weather and a Record Crowd

were also offered. According to the Seattle Center officials over 30,000 people attended this big celebration. If you did not attend, you really missed something.

An affair this size would not be possible without the faithful workers and volunteers. Among those are the officers, Festa chairman, **Cathy Mettler**, trustees,

the advisory board, the emeritus board members and members of Festa Italiana..

There is too little room here to mention all those Italian Club volunteers who pitched in and made this year's Festa the best ever. Thanks again to all the many volunteers who worked so hard.



The Italian Club sausage booth ... before the crowds appeared.



Dennis Caldirola, director and Martin Nigrelle, secretary, take a break during busy Festa.



The Festa grape stomp victors.



Bob and Anne Popovich. Dick and Dot Whitney.



The Festa pizza tossing session is a popular event for the kids.



Children's Halloween Party Set for October 30th



Andrea Petrone, chair of this year's Halloween Party, has announced that the event will be at 11 AM, Saturday, October 30th, the day before Halloween. Location will once again be the Mt. Virgin School Hall. "This gives everyone a chance to stretch the festivities over two days," she announced, "and get more than one use out of the costume." As

always, the event will feature such great games as "Toss the Spider," "Pass the Pumpkin", and "The Spider Crawl." Each game will have a winner that goes home with a special prize and the winner of "Best Costume" will get a grand prize. There will also be refreshments for young and old alike. Price of admission is free and grandchildren of members are welcome.

Halloween Party RESERVATION FORM

Name _____ No. of Adults _____ Children _____ Others _____

RESERVATION DEADLINE **OCTOBER 25, 2010 MAIL TODAY ...**
email **Andrea Petrone** at Andrea@FestaSeattle.com or call Andrea at 206-282-1950

or

Send reservation form to:
Andrea Petrone
Italian Club of Seattle
Box 9549
Seattle, WA 98109





Famous Italian Quotes

“Simplicity is the ultimate sophistication.”

~Leonardo da Vinci

“Art is never finished, only abandoned.”

~Leonardo da Vinci

“If you want things to stay as they are, things will have to change”

Giuseppe Tomasi di Lampedusa
(Italian Writer, 1896-1957)



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SKYLINE PROPERTIES INC. - BROKER OF RECORD

Northcut Landing is New Location!

Santa Christmas Breakfast Set for December 4

For reservations, please call **Nancy or Tom Grossi** at 425-557- 0071 or send by email to: nancylgrossi@hotmail.com

Greeters will be ready to receive all guests at 8:30AM with juice for children and freshly brewed coffee for the adults. Breakfast will begin at 9:00AM.

After breakfast, the children will gather to sing and listen to stories while we wait for Santa to arrive. The atmosphere will be very festive with **Nick Grossi** playing Christmas songs on the accordion.

The breakfast will be held at a new location this year, across the street to the west from U-Village.

This year we will be adding a few new twists to this party which will include more music and events for everyone!

Northcut Landing - “The Landing” - 5001 - 25th Ave NE on the 2nd floor of the east building.

Follow the signs to the parking garage, park on the P1 level of the garage and take the East Building elevator to the 2nd floor. More details about the facility are at: www.northcutlanding.com.



Children of members only must be of age one to 10 and one parent must be a member of the Italian Club. Grandparents are welcome. Please remember this event is for members only.

We must have an RSVP by all attending to include the name of your child, age and boy/girl information by Friday, November 26th.

Thanks, and we hope to see you there!
Party Chairs: **Tom & Nancy Grossi**

Member name: _____

Phone number: _____

Child's name _____ age _____ boy or girl _____

Italian Club Calendar of Events

General Meetings: Dinner (\$5.00 charge) followed by meeting at 6:30PM.

Meetings on SECOND Thursday of the month, Mount Virgin Church Hall

Luncheons: 11:30 PM at Marriott Courtyard (925 Westlake Avenue North) are held quarterly

Social Hour 11:30, Luncheon 12 Noon

Finance and Bylaw Meetings: 7 PM at IC office

Trustee Meetings: First Thursday of every other month, unless otherwise noted

OCTOBER 2010	NOVEMBER 2010	DECEMBER 2010
<p>9-10: Great Italian Festival, Reno, NV</p> <p>14: IC General Meeting Dinner 6:30PM</p> <p>30: Halloween Party for kids Chairman Andrea Petrone</p> 	<p>7: Trustees Meeting</p> <p>11: IC General Meeting - 6:30PM Nominations will be taken from floor for 2010 officers</p> <p>17: Past Presidents Luncheon, Chairman, Carolyn Jackson</p> 	<p>9: IC General Meeting/Dinner Election of Officers IC, 6:30PM</p> <p>4: IC Christmas Children's Party 9:00AM, Tom & Nancy Grossi</p> <p>12: IC Christmas Party, Sunday at Embassy Suites, Tukwila Chairman Joanne Marchese</p> 
JANUARY 2011	FEBRUARY 2011	MARCH 2011
<p>13: IC General Meeting/Dinner Installation of Officers 6:30PM.</p> 	<p>3: Trustees Meeting</p> <p>10: IC General Meeting/Dinner 6:30PM.</p> 	<p>10: IC General Meeting/Dinner 6PM.</p> <p>TBA: Crab Feed</p> 
APRIL 2011	MAY 2011	JUNE 2011
<p>7: Trustees Meeting</p> <p>14: Thursday - IC General Meeting/Dinner</p> 	<p>12: IC General Meeting/Dinner 6:30PM</p> 	<p>2: Trustee Meeting</p> <p>9: IC General Dinner Meeting, 6:30PM</p> <p>16: IC Luncheon, Carolyn Jackson, Chairman, Courtyard at Marriott</p> <p>TBA: Horse Racing at Emerald Downs, Chair - Joe Galluccio</p>
JULY 2011	AUGUST 2011	SEPTEMBER 2011
<p>Summer Break</p> <p>TBA: 5th Annual Seattle Mariners Italian Heritage Night Chairman Marty Nigrelle</p> <p>No Meetings</p> <p>No <i>il Ficcanaso</i></p> 	<p>Summer Break</p> <p>No Meetings</p> <p>No <i>il Ficcanaso</i></p> <p>TBA: Ferragosto, various locations</p> <p>TBA: Italian Community Picnic Royal Arch Park</p> <p>TBA: Festa Italiana - Portland</p>	<p>1: Trustee Meeting</p> <p>8: IC General Meeting, 6:30PM</p> <p>TBA: Festa Italiana Mass Carolyn Jackson, Chairman</p> <p>TBA: Golf Tourney</p> <p>TBA: Festa Downtown Luncheon Chairman Brian DiJulio</p> <p>TBA: Festa "Taste of Italy"</p> <p>TBA: 23rd Annual Italian Festival at Seattle Center</p>



il Ficcanaso

The Italian Club, Inc.
P.O. Box 9549
Seattle, WA 98109-0549

ADDRESS SERVICES REQUESTED



Christmas News

Christmas Social

Our annual Christmas holiday dinner social event will be held Sunday, **December 12, from 4PM to 8PM** at the Embassy Suites, Tukwila. Save the date and put it on your calendar. **Joanne Marchese** is the chairman. See details below.

Children's Santa Breakfast

The Children's Santa Breakfast will be held on December 4 at a new location this year ... North Cut Landing ... 5001 25th Avenue NE, Seattle (across the street from University Village). Santa will be there!

See details on page 6. Heading this event are **Tom and Nancy Grossi**.

Need a Ride?

Trustee **Diana Laforanara** (425-827-4728) has offered to give a ride to the meetings to anyone on the Eastside who needs one.

HAPPY HOLIDAY DINNER

Embassy Suites, Tukwila - Sunday December 12, 2010

Time: 4 to 8PM *Social:* 4 to 5PM - Appetizers and Entertainment Following

Dinner: Prime Rib _____ Baked Chicken _____ Baked Salmon _____

Served with Rice and Hot Vegetable, Coffee, Tea

NO-HOST BAR

Entertainment by: "Danny Q - Presents a Taste of Vegas"

\$50.00 per person.

**Reservations with checks (payable to Italian Club of Seattle)
must be made by Wednesday, December 8, 2010.**

Name _____ Phone _____ Amount enclosed _____

Send To : **Joanne Spino Marchese**

1937 31st Avenue West - Seattle, WA 98199 = Phone: 206-284-6938