



Il Notiziario

[The Newsletter]
of the

Friends of Isola delle Femmine, Inc.



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Volume 3, Issue 4

Editor: A.A. Grillo

Fall: October 1, 2022

News from our Executive Board

by Frank "Ciccu" Bruno

Buongiorno Tutti,

The beginning of the fourth quarter is upon us and the third quarter is now history, one with historical significance for FOI.

In July, we made history by presenting the screening in Pittsburg of the documentary *Potentially Dangerous: When it was a Crime to be Italian*. It was a total success. More than 220 people attended the viewing of the first screening of this historically important film. More on the documentary in the "What's Happening" section.

In the fourth quarter we will be planning another screening but this time in Monterey. More details will be sent out as soon as they develop.

On August 28, your FOI Executive board, headed by Mary Pappas Coniglio, entertained and wowed the Claude Grillo party with a delicious authentic Sicilian cuisine dinner. Claude had the winning bid of the live auction item at the "That's Italian" Dinner Show we held back in March. Check out this menu prepared by Mary and the party pictures, wish you all were there.

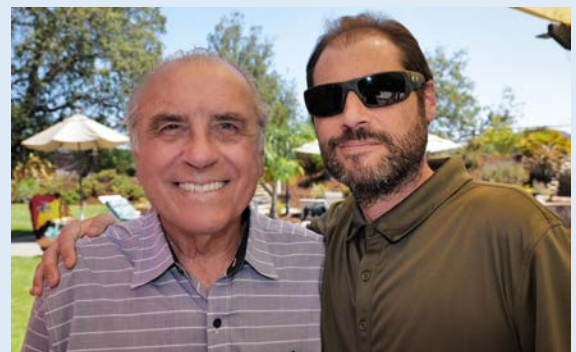
In the fourth quarter, your board will be planning more great events for 2023.



Dinner Was Enjoyed by All



The Dinner Menu for the Claude Grillo Party



Claude Grillo & Son Greg

Ciao Belle e Belli!

To preserve, protect, and promote the Italian-Sicilian cultural heritage among the descendants, immigrants, citizens and friends of Isola delle Femmine, Sicily and around the world.

Co-founder & Chairman of the Board: V.S. Di Maggio, Co-founder & President: F.B. Bruno,
Vice-President & Secretary: M. Pappas-Coniglio, Treasurer: V.M. Mafitano D.M.D.,
Liaison to Isola delle Femmine: S.N. Coniglio, Advisor & Business Consultant: A.D. Seeno, Jr.,
Historian: V.S. Ferrante, Historian & Researcher: A.A. Grillo, Membership Advisor: C. Bonanno

News from Isola

by Salvatore “Toti” Lucido

Fishing in Isola delle Femmine

For me, talking about fishing in Isola delle Femmine, where I spent my 58 years a stone's throw from the sea, represents the opportunity to have a book with many blank pages in my hands and to be able to fill it with many stories, memories, anecdotes and reflections of the small fishing village of Isola delle Femmine and of the tradition and culture of the sea of its fishermen. I feel great pleasure and honor to be asked to write this article.

The direct testimony that I can give spans a period of just over half a century, but through the stories of my grandparents, my family and seamen I have known over the years, the period covers more than a century.

Commercial fishing began around 1920 when my paternal grandfather, Erasmo Lucido, with his brother Michele and their friend Stefano Bologna, returning from many successful salmon fishing campaigns in Alaska, decided to buy the first motor boat called *Lupo di Mare* [*Wolf of the Sea*], a real large ship of more than twenty meters that fished, with excellent results, by trawling along the Sicilian and the southern Italian peninsula coasts.

In the years to come, before and after the world war of the 1940s, other wealthy families, not necessarily linked to the sea, invested their fortunes in the purchase of other large trawlers and fishing boats, but they did not have long lives because in the early fifties many young people took advantage of the opportunity of the economic boom, embarking on merchant ships, such that the country ended up being almost completely without any of those same young people who, until then, were going to train the crews of large boats or in local fishing activity.

Most of the Isolani seafarers, in the winter periods, when the fishing activity was less profitable, embarked on merchant ships to guarantee sustenance for their families, and then returned to do artisanal fishermen in the summer when they disembarked.

Those were also years in which many young students went in the summer period to equip the lampara boats to fish at night for blue fish and squid with purse seines.

At the beginning of the 70s, fishing boats, more than ten meters long, appeared in the fishing fleet to replace the older, worn ones. It was then that swordfish began to be caught with the traditional longlines, but also with the innovative driftnets. The fishing was so good, that the catch of fish increased in number in just a few years! This fishing activity soon became the most important of all the maritime activities of the South and even in Isola delle Femmine. It reached its maximum success with the construction of larger fishing boats by local shipowners, financed by the Sicilian Region and designed for fishing swordfish and alalunghe.

It was the need to move the fishing off the coast, while maintaining the standards of safety and safeguarding human life at sea for the same crews, which led owners to invest not only in new and modern boats, but also in the purchase of nets with resistant yarns. This brought added value, so that the fishermen increased the catches of large prey brought to the island families in the months of May, June and July. There was improved well-being in economic terms and hope to plan and invest in the near future. Those were wonderful years for those who wanted to work and sacrifice a few summer days to sea life.

There was no student who gave up on swordfish fishing. It had become a very profitable fishery for everyone, as salmon had always been in Alaska. The smell of the blood of freshly caught and gutted swordfish and the immi-



Toti with a Big Catch

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profit spurred the crews to do their utmost in fishing trips, even with the sea in bad conditions. These were particular years where the fishing seasons were well defined.

In the cold months, December January and February, the sardines (nunnata) were fished, then with the arrival of spring the boats continued their fishing activity with the tremagli-type nets (with a certain size and shape mesh).

From May to July large boats moved offshore to fish for swordfish, tuna and alalunghe, easing the pressure offshore and giving more fishing opportunities to small and medium-sized boats. August was the month when we began to prepare the cannizzi (F.A.D. Fishing aggregative devices – a bamboo float creating a shadow under which the fish hide allowing them to be caught with nets) for the fishing of mahi-mahi and, if the weather held up, we fished until November.

The balance began to shift in 1996 when the Spadare Plan was issued, which provided for the disposal of driftnets (spadare) by 1998 with incentives for fishermen. From that moment on, a slow agony brought all the midday marines to total collapse.

Community rules that are not adequate to local peculiarities are dropped from above on the heads of the fishermen, and in a few years, too, the traditional fishing of sardines had been banned. Subsequently also that of tuna ended up being severely limited for the fishermen of small artisanal fishing and left in the hands of a few very wealthy ship owners.

At that point, many boats were scrapped, taking advantage of state incentives for scrapping, but in fact the maritime industries have significantly reduced their fleets. The fishermen found themselves fishing everything within three miles of the coast, where all the biological and reproductive cycles take place to put pressure on the same resource.

In Sicily, the historic fishery of Isola delle Femmine is today, in terms of number of boats, among the most important among those that carry out artisanal fishing which, as defined by the Community Regulation, is that exercised by boats of less than 12 meters operating within 12 miles of the coast and having a tonnage not exceeding 10 tons.

In 2010 the European Community authorized the birth of the Co.ge.pa. (Management Consortium of small artisanal fishing) giving the possibility to fishermen to manage themselves with Management Plans developed by them in concert with the scientific world. Each consortium has elected its President and appointed a governance. The Co.ge.pa. Palermo Ovest, consisting of the fishery that goes from Castellammare del Golfo to Palermo in the Bandita area, has elected Toti Lucido as President, the undersigned. It is an assignment of which I am proud and I am very honored to represent my Fishermen in the important offices. It also allows me to have a continuous and direct relationship with the Maritime Authorities, with the Mediterranean Fisheries Department and with all the insiders. Thanks to the Consortium, we have regulated fishing responsibly, giving us rules that are sometimes even more restrictive than those in force. The protection of the sea and the marine environment has been the priority of our choices and it seems that the results are coming. Empowering our fishermen and making them an active part in the decision-making stages was important for the intelligent management of our sea. We have used larger meshes, banned trawling below the depth of 100 meters, observed the biological shutdown period for lobster fishing and regulated fishing with the F.A.D. (Fishing aggregative devices) with mahi-mahi.

Thanks to the commitment undertaken with the Management Plan, we have received grants from the Sicilian Region with European fisheries funds, which have allowed us to adapt our fishing gear to the provisions of current EU regu-



Toti at Isola Harbor
Demonstrating One Net System

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lations.

Isola delle Femmine is located in the center of the Capo Gallo Marine Protected Area - Isola delle Femmine. The clear sea and the depths rich in flora and fauna are a perfect natural habitat for the many fish species that populate these waters. The fish that is caught is the tastiest fish in the entire Mediterranean basin.

Through a tender from the Sicilian Region, the Co.ge.pa with its fishermen and a team of professional divers has reclaimed area A of the integral reserve of the marine protected area, from the ghost nets, i.e. the nets of fishermen left stranded in the fund that, even if passively, continue to fish and do damage to the environment. To lighten the fishing effort, some boats during the summer carry out fishing tourism activities, which consists in bringing tourists on board and introducing them to the ancient craft of the fisherman. Unfortunately, in recent years in Isola delle Femmine we have to deal with many illegal fishermen who compete unfairly with our local fishermen. We must invest today in the protection of the sea and in trying to find the right balance between the exploitation of fish resources and the safeguarding of ailing stocks if we want to be well tomorrow.

We must all take a step back but with our arms outstretched towards the sea, which needs our help so much.

Capitano
Toti Lucido



To purchase tickets,
go to: friendsofisola.org.

One week stay
including airfare for two.

Winner will be announced
December-2022.



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What's Happening

by Frank "Ciccu" Bruno

July 30, 2022 was a day FOI made history with the first screening of the historical documentary *Potentially Dangerous: When it was a crime to be Italian*, winner of the National Italian American Foundation Russo Brothers Film Forum. Thanks to the Director/Producer Zach Baliva and his wife/co-producer Naomi Baliva for allowing us to have a private screening of this astonishing story of evacuation and internment of Italian Americans during World War II; many were from Pittsburg, Monterey, and Martinez.

The 220 plus attendees were shown the 55-minute documentary depicting many of our grandparents that were evacuated during WW II.

As the Master of Ceremonies, I introduced Zach to our audience where he explained how this documentary began. He wanted to enter a documentary but did not have a story or clue for one. He Googled "unknown stories of Italian Americans" and what appeared was *Una Storia Segreta: The Secret History of Italian American Evacuation and Internment during World War II*, edited by Lawrence Destasi and author of the book *Branded: How Italian Immigrants Became 'Enemies' During World War II*. Destasi was the project director of the exhibit that traveled all around the country beginning in 1994. Today, the exhibit items are stored at the Pittsburg Historical Museum and many were displayed at the screening.



FOI President Frank "Ciccu" Bruno &
Documentary Director/Producer Zach Baliva

The two books caught his eye and he began his research. Zach and his team put together an extraordinary documentary and it won first place at the 2021 Russo Brothers Film Forum.

In attendance were Bob Scudero, son of Rose Scudero, Vincent Ferrante-Pittsburg Historical Society, and Alberto Bronzini, all who had a part in the film.

After the showing I mentioned that my great grandfather, Placido Abono, at the age of 97, was evacuated by stretcher from his Pittsburg home of 50 years to an Oakley farm. I then opened up the discussion for comment. Leonard Gianni remembered as a young boy that he and his family were evacuated as well as a couple of stories from Prudy Aiello DeMonner. This was very emotional for all.

The attendees were treated to a reception of antipasto and plenty of vino along with lively conversation. Thanks to Mary Pappas Coniglio and the volunteers for another fabulous and memorable event.



The Theater was Filled with 200+

The Monterey Chapter of FOI will be having a screening of this documentary *Potentially Dangerous: When it was a Crime being Italian* on October 29 at the Elks Lodge in Monterey. Tickets at www.friendsofisola.org.

This important documentary screening of our Italian cultural history is why the Friends of Isola delle Femmine, Inc. exists. Please consider joining our organization or donating to our cause at our website www.friendsofisola.org to sign up.

I Ricordi d'Isola [Memories of Isola]

by Giuseppe Lucido

The Destruction of Isola's Isolotto Tower

One of the most emblematic places in Isola delle Femmine is an island that, in common parlance, is called "Isolotto". Hundreds of years ago, a tower was built on the island. This tower had very thick walls and was more than two meters high. There was a terrace at the top of the tower, in which the rainwater was stored inside a tank. Inside the tower there was an oven used to make bread. Many people usually went to the tower in order to have a lunch, to dance, to have a picnic and so on.



Isolotto Seen from the Town Isola delle Femmine

Until the first half of the 1900s, there was no drinking water in Isola delle Femmine. So, many people were forced to go somewhere in the countryside for water, even if that water was not quite sweet but brackish. For this reason, my grandfather Giuseppe Lucido and his brother Pietro decided to build a handcart in which they inserted cans and containers and usually went to Sferracavallo in order to replenish the water necessary for drinking, cooking and washing. One day in 1942 while returning from Sferracavallo, they stopped at Punta Matese, at the beginning of Sferracavallo. Here they saw an Italian ship travelling near the Isolotto. This ship contained African prisoners, maybe from Libya. The ship was travelling to Palermo. At a

certain point they saw a big explosion. A British submarine had fired a torpedo at the ship, however, it missed its target and the torpedo bumped the rocks of the Isolotto such that the explosion damaged the tower. A few minutes later there was another explosion sinking the ship. Inside the ship there were about 500 prisoners. Some prisoners (about 300) were able to get out of the ship and save their lives. The others, instead, died. The commander of the Italian navy immediately gave orders to the fishing boats to go out to save the prisoners. The saved prisoners were brought in Palermo.



Place Where Nonno Giuseppe & Prozio Pietro Witnessed the First Explosion

In addition to this story, there were other causes for the Isolotto's tower destruction. Also, during the Second World War years, the American army carried out flying exercises. Their planes would take off over Isola delle Femmine and aim towards the Isolotto. As they approached, they fired bursts of machine guns against the tower. These flying exercises lasted several months. Another cause for the tower destruction was that in the street in Isola delle Femmine facing the Isolotto (today it is called Via Amerigo Vespucci), an American tank was practicing shooting at the tower of the Isolotto. For these reasons, the tower of the Isolotto was then destroyed. This tower was one of the many towers that are in Sicily. Each tower watched for pirates and for signals from its neighbor towers. A signal by one would be copied by all to warn of an invasion for the people to defend themselves.



Present State of the Tower

The name "Isola delle Femmine" derives from the name of the island that we call "Isolotto". Hundreds of years ago an Arab commander gave a name "Fimi", meaning "mouth" in Arabic, to the narrow passageway between the Isolotto and the mainland. This became the Isolotto's name, that is "Isola di Fimi". Since "Fimi" is similar to the Sicilian name for women "Fimmini", the name likely evolved from "Fimi" to "Fimmini" and then to Italian "Femmine". Today the Isolotto is for sale, but no one wants it, because nothing can be built on it.

A Bit of History that Is Ours

by Vincent S. Ferrante

FESTA SANTA ROSALIA

Santa Rosalia is the adopted patron saint of Monterey's Sicilian fishermen. Each year in September, the statue of Santa Rosalia is removed from its pedestal in the old San Carlos Cathedral and paraded to the Custom House Plaza. This tradition began with the original Isola delle Femmine immigrants and continues to this very day, but how did it end up in Monterey?

First, who was Santa Rosalia? Rosalia (1130-1166) was the daughter of Count Sinibaldo dell Quisquina. As a young woman, Rosalia abandoned her family's comfortable lifestyle and retreated to a cavern on Monte Pelligrino. Here she lived as a hermit dedicating her life to prayer. According to tradition, a ship from North Africa carrying the bubonic plague landed in Palermo on May 7, 1624. The epidemic that ensued caused the deaths of about one third of Palermo's populace. The epidemic raged on until a young man, Mateo Bonello, had a vision in which Rosalia appeared to him and directed him to her cave. She instructed him to retrieve her bones and to carry them to the four corners of the city. Upon doing so, Palermo's horrible plague was over. Santa Rosalia became the patron saint of the City of Palermo. In fact, she is generally revered throughout Sicily. Every July, Palermo holds a festival to commemorate the ending of the plague and to honor their patron saint. Surely our ancestors were aware of this and may have partaken in the early celebrations.

Beginning in the 1850s, as a result of the California Gold Rush, immigrants from around Catania, Sicily led by Andrea Scudero (a direct ancestor of my wife Nicole) began to settle a colony and establish a small fishing village here in Pittsburg. By the 1870s, the first Isolani began to arrive led by Pietro Aiello coinciding with the establishment of the Sacramento River Packers Cannery (later Booth Cannery). By the 1880's, the floodgates were opened and Sicilians arrived en masse primarily from Isola delle Femmine and, to a lesser extent, the surrounding villages thanks in large part to Pietro Aiello's recruiting efforts. This wave of immigrants in the 1880s included my Ferrante ancestors as well as many of your ancestors. Due to this large influx of villagers, the mission of St. Peter Martyr was established by the Dominican order and a new, permanent church facility was



Santa Rosalia Float
Monterey, ca. 1940s



Santa Rosalia Float & Honor Guard
Pittsburg, ca. 1930s

built in 1884 to support this rapidly growing population. The women, devout in religion, organized a benediction and reception in honor of the patron Saint of Palermo, Santa Rosalia. While the records are sparse, the Pittsburg Museum archives indicate that the festa of Santa Rosalia was celebrated as early as the turn of the century. The 1910 census indicates that Back Diamond (Pittsburg) had a population of 2,371 of which 78 percent were of Italian extraction. St. Peter Martyr Church was established as a parish by 1914 to serve the needs of this largely catholic population. The original Santa Rosalia observances were celebrated to mark the beginning of the fall fishing season. Following mass, it involved the Santa Rosalia statue beautifully decorated with fresh flowers, satin streamers, nine days of prayer and the statue being paraded to the waterfront with the whole town following the procession on foot to the wharf, accompanied by shouts of "Viva Santa Rosalia." At times the

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procession was made up of ladies from the Santa Rosalia Society, the ladies of the St. Joseph Society, the municipal band, and the Knights of Columbus in full regalia. The culmination was a blessing by the local priest of the fishermen and the fishing boats lined up in a row along the docks. In this small and private ceremony, the pioneer families transplanted the tradition of asking for protection from the dangers of the sea, and now the river, through the intercession of Santa Rosalia. With the closing of the Sacramento Delta to commercial fishing in 1957, this tradition soon died out with the exception of a few celebrations in the late 1990s.

In 1905 the first Sicilian fishermen arrived in Monterey from Black Diamond led by Pietro Ferrante, and he would join forces with Frank E. Booth and his Booth Cannery, the only cannery at that time which was struggling to stay in operation. The names Ferrante, Enea, Cardinalli, Russo, Riso, Bruno, Rucello and others would be noted as the pioneer sardine fishermen. This union would establish the commercial sardine fishing industry in Monterey. All were well acquainted with Booth from his Black Diamond operations. With the Silver Harvest (the name given to the silvery skinned sardines) taking off, many more families would follow from Pittsburg, Martinez and Sicily. The industry as noted in other writings would flourish. It was in 1933 that the tradition of the blessing of the fishing vessels and the praying for the protection of the fishermen by Santa Rosalia was transported and established in Monterey. It was the brainchild of Francesca Ferranti-Giamona, who was born in Isola and immigrated to Martinez in 1902 and relocated to Monterey on Pacific Street with her husband Paolo about 1918. Francesca then recruited the help of her family and relatives to form the main committee, Giovanna Balbo, Rose Enea-Ferrante and Dominica Rucello-Enea. With financing from Francesca's uncle Pietro Ferrante, the four women launched the first tribute to Santa Rosalia and the blessing of the fleet. My great grandmother Guiseppa Teresa-Ferrante served on the decorating committee along with her daughter Angela Ferrante-Pomilia. Then, like now, it was a family affair. In subsequent years the Monterey fishermen would donate a portion of their sardine catch to provide funds for the ceremony. The early festivals consisted primarily of an elaborate procession from the church to the wharf. The procession was usually led by young girls dressed in white to represent angels. Following the "angels" was an Italian-style band usually from the Italian Catholic Federation in Pittsburg. Behind the band came the fishermen carrying the statue of Santa Rosalia on their shoulders, and later on a float. And finally, came the church congregation and the community. This group was usually led by the older women of the community dressed in traditional Sicilian black, singing hymns.



Santa Rosalia Float Monterey, 2018

Over the years, the festival has taken on many forms. At times referred to as the Fishermen's Festival, the Santa Rosalia Festival and as of late, Festa Italia Santa Rosalia. The festivities have included parades, Tarantella dancers, masses indoor and out, music, dinners, festival queens, blessings of the fleet, blessings of the fishermen and prayers for those fishermen lost at sea who gone but never forgotten. As of this writing the event, a continuum from the old country in Palermo to the old fishing village of Pittsburg. And finally for close to 90 years the tradition is alive and well in the very capable hands of our paesani and cugini in Monterey. To learn more and support this worthwhile cultural and historical event and to keep our history alive go to festaitaliamonterey.org.

Sources:

Robert Enea, "Introduction To The Festa Italia/Santa Rosalia", *1996 Monterey Fishermen's Festival Magazine*

"Santa Rosalia: the Saint, the Festival and Monterey's Sicilian Fishermen", giamona.com;

Rev. Ricardo Chaves, *From Ashes To Fire: A History of St. Peter Martyr of Verona Parish in Pittsburg, California*, Pittsburg Museum Archives, 2002.

News Article, *Contra Costa Times*, October 30, 2006.

Mangiate Bene Tutti [Eat Well Everyone]

by Mary Pappas-Coniglio “Cooking with Mary’s Village Style”

Visit us “Cooking with Mary’s Village Style” and “Friends of Isola delle Femmine” on Facebook, Instagram & YouTube or on our Website: https://friendsofisoladellefemmine.org/food_travel/

Homemade Old Fashioned Minestrone Soup

Ingredients:

3 pounds chuck roast cut into 3-inch cubes	1 Small can diced tomatoes (optional)
2-3 beef short ribs with bones	1 pound fresh green beans cut in short pieces
1 round of beef shank cut meat with bone	1 cup Brussel sprouts
1 yellow onion - chopped	1 diced potato
4 stalks celery - chopped	2 cups zucchini cut into small pieces
3 large carrots - chopped	½ green bell pepper diced
¼ cup brown lentils	1 can red kidney beans (optional)
¼ cup pearl barley	Red wine to taste
¼ cup green split peas	Salt & Pepper to taste
½ cup of 15-bean soup – mixed bag of beans	Sugar to taste (optional)
1 small can tomato paste	½ pound pasta of your choice (Salad Macaroni)
1 large can crushed tomatoes	Finish with grated Parmesan for topping

Directions:

Use an 8-quart stockpot. Will serve 10 – 12 people
Total Cooking Time from start to finish about 2 ½ hours.
Place all of the meat in the pot and fill the pot with cold water ¾ of the way up the pot.
Boil vigorously while removing the foam that rises to the top of the pot with a coffee strainer. You will have to do this several times until it stops foaming. This may take up to 45 minutes.
Keep the water level the same throughout this cooking process, add water as needed to start and end with ¾ of the pot full of water.
Once the foam is gone continue to use the coffee strainer to remove any loose particles and foam remnants.
Get the water as clear as possible. Then add the onion, celery, and carrots.
After the first hour of cooking, add the lentils, split peas, barley, 15-bean soup beans mix.
Also, add all the tomatoes and the tomato paste while adding salt, pepper and a little sugar if needed for taste.
Mix well and let it cook at a rolling pace for at least one more hour, or until the meat is cooked and almost tender but not falling apart. At this point when the meat is tender but needs to cook about 30-40 minutes longer add all of the fresh vegetables and continue cooking. After it is cooked add the canned beans (optional)
In a separate pot boil your choice of pasta.
If you like a thicker soup add more tomato paste and let it cook. You can also add more pasta at the end.
When all is cooked season with Red Wine and let boil for a minute or two.
Add your cooked pasta a little at a time at the very end.
Serve with Parmesan cheese and French bread.



A Beautiful Bowl of Minestrone

Note:

You can keep adding water to the pot until almost the last minute but stop for about the last 30 minutes of the cooking time. At this point the liquid in the pot should have become concentrated and reduced by about 1 inch.

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New Sustaining Members of Friends of Isola delle Femmine, Inc.

We continue to add new members. Four were added this past quarter!

Paulette Lagana

Ronald Short

Rosalie Bruno-Tamayo

Ronnette Pueliu

more to be published in future issues

A Special Thanks to All Our Volunteers Who Make Our Events Possible

Danny Pellegrini, Danielle Pellegrini, Michelle Ferguson, Mike & Suzie DiMaggio, Mary Goodman, Lynda Calicura, Morris Carey, James Carey, Chris Carey, Ken Molinaro, Mike & Alise Inzerillo, Cynthia & Pete Cardinale, Cindi Collins Erickson, Liz Ferrante, Albert & Sandy Seeno, Leonard & Mary Gianni, Mary Hatch, Gwynne Davi, Cass Vinci Golshani, Linda Campbell Haynes, Gae Fornwald, Wendy Anderson, Paula Wherity, Monica Coniglio, Grace Coniglio, Diane Belleci, Phyllis Drummond, Nicky D & Lisa Dondero, Louie & Josie Esposito II, Jim & Leandra Coniglio, Frank & Robin Bruno, Mary & Sal Coniglio, Wolfgang & Liz Croskey, Vincent & Roselyn Malfitano, Vince & Midge DiMaggio, Vincent & Nicole Ferrante, Alex & Jean Grillo, Barbara Olds, Barbara Moffet, Stefanie Esposito Satterwhite, Stacy O'Hara, Vince Aiello, Cathy Carpino, Patricia Nina Caccaroni, Salvo Coniglio, Rocco Coniglio, Alexis Culcasi, Vincent & Kathy Culcasi, Vincent Culcasi II, Sage Croskey, Paulette Lagana, Ken Joret & Dale, Bob Garrison, George Leonard, Tim Sbranti, Erasmo Aiello, Gaspare Cardinale.

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