



Portland Italian Businessmen's Club Newsletter

February 2010

L 'angolo della Cultura

Gelato, based on an article sent by AJ Colasurdo

The genesis of gelato dates to Roman times in Sicily (some say ancient Egypt,... But... penso di no!) where fast runners came down from the mountains with snow, then mixed it with fruit for a frozen treat. The concept spread and through the years the methods of storage, the equipment and recipes got to the point where, when visiting Italy today, if you don't have at least one gelato a day, you aren't the normal tourist.



Gelato,
served Italian style

Gelato differs from ice cream in two big ways. First, there is a third or less butterfat in gelato because it uses less or no cream at all. The cream in *ice cream* feels creamier and coats the mouth, lessening the intensity of the flavor. This is one reason it is said that gelato has more taste.

Second, there is much less air in gelato, so you have a treat that's denser. There are two reasons: the slower churning of gelato doesn't whip in air. Also contributing is the batch freezing technique that gelato machines use. Because it is denser with smaller ice crystals, it has a more intense flavor. Gelato is stored at a lower temperature and should be served shortly after production compared to ice cream, which can be stored for months.

The flavors of gelato can vary from fruit, nuts and custards to the more unusual rice and vegetables; just about any food flavor can be found in an Italian gelateria, where some compete for the strangest flavor. My personal belief is that because of the fresh, ripe fruits used in Italy, the best gelato is still found there.

Of course, Italian style gelato has spread worldwide. There is even a school called "Gelato U" in Bologna (Portland's sister city) that teaches how to make gelato in a one week course (about \$1000). Not surprisingly, it is taught by the Carpigiani company, which perfected the first electric gelato machines and today produces most of the world's commercial gelato machines.

Students come to Bologna from around the world to learn the trade and secrets, such as balancing the sugar in the fruit with the fat in the milk (not as easy as it sounds). The school helps to make it factual that there is hardly any place today where you cannot find Italian style gelato...though still not as good as in Italy.

IBC meeting and membership news

Our next general meeting will begin at 6:00PM on Tuesday, February 9, 2010 at Caro Amico Restaurant, 3606 SW Barbur Blvd, Portland. Jimmie Moglia, author, broadcaster and producer will be the speaker. Jimmie was born in Torino, lives here in Portland and will add to a great evening.

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At our January meeting, A.J. Colasurdo presented a history of the **IBC Foundation**, a separate 501 (c) 3 non-profit organization with its own board. Terry Amato is current Chairman. The foundation provides scholarships to PSU students in the Italian studies program. Scholarships are awarded to students with at least 2 years of Italian and those of Italian heritage are given priority. A PSU panel chooses the recipient

**2010 Dues are now due, invoice enclosed
Still \$50 a year, unchanged for over 10 years**

Consider sending a separate check to the foundation with your dues

IBC Board Meeting

The February board meeting is on Tuesday, February 23, 6:30 at Port City Pasta in Lake Place Center at 333 S State St. in LO. All members are encouraged to attend, participate and have a dinner prepared by Ron Milio.

L 'Aquila update

Our efforts to assist with the recovery from the **earthquake in l'Aquila** totaled \$1,272. The full amount was wired by Max Corona to the bank account in Italy through which the funding for relief is being managed.

A Portland Italian-American Icon has passed

Joe Loprinzi, son of an immigrant produce vendor, died in December at age 95. Joe was a fixture of the Multnomah Athletic Club where he worked for 60 years, except for a tour in the navy during WWII. Joe headed physical fitness for MAC and was a legend in Portland's athletic community, loved by literally thousands through the years for making fitness fun. He was so revered that MAC named the west wing after him upon his retirement in 1997 and the MAC foundation's largest scholarship bears his name.

Your business on our IBC Web site

At the last general meeting, Frank brought up the idea that, since we are businessmen, we should promote our business on our web site, much like the Chambers of Commerce do. The idea was approved and Keith Armstead is reworking our web site to accommodate your basic business information with logo. You will be receiving information on how to get the information in online form to Keith in the near future. The first year will be at no cost and site usage evaluated after that.

Key Events of Portland Italian-American organizations

CORRECTION: Last month, we reported the date of this event incorrectly, the correct date is February 26, at 7:30PM. **The Portland chapter of UNICO International** will be the sponsoring “*Romancing... Broadway, Opera, and Jazz*” with local performers, **Beth Donnelly and Douglas Feller** and their band. Well known in Portland’s Italian-American community, **Beth and Douglas** will perform at The Old Church on SW 11th and Clay in downtown Portland. Tickets: \$15. 1/2 of all proceeds will benefit UNICO charities. For more information call



503.691.8505 or check out Beth and Doug’s webpage at www.jeremiahproductions.com. IBC member, Bob Iannacone, will host a reception for Doug and Beth after the performance for UNICO and IBC members at his apartment across the street from the Old Church.



Festa di Carnevale at The Scuola Italiana di Portland

The school is a vital part of Portland’s Italian-American community and needs help; financially and with volunteering.

The Scuola brings the Italian language and cultural activities to people of all ages and is most important for children. Please join in this effort to preserve Italian heritage in an authentic, dynamic, and vibrant environment that nurtures the love for Italy from a very tender age!

The Scuola will host its 5th annual **Festa di Carnevale** on Saturday, February 20, 2010. All ages are welcome at this family-friendly event which brings to life the Italian holiday with costumes, crafts, games, and traditional foods. It begins with a fun-filled afternoon for children and families and concludes with a delicious Italian dinner. There will be a silent auction with goods, services and vacation experiences. All funds raised, including the Silent Auction, support the Scuola. Contributions are tax deductible. Reservations must be made by Feb 12

Carnevale location: Mountain Park Clubhouse, 2 Mt. Jefferson Terrace, Lake Oswego OR 97035

AFTERNOON EVENT SCHEDULE AND PRICE Tickets are \$12 per person, children 2 and under are free.

3:00 pm - Doors open, Children’s activities, non alcoholic drinks and sweets, silent auction begins

DINNER EVENT SCHEDULE AND PRICE Tickets are \$60 per person, children 12 and under are free.

Table and sponsorship plans are available

7:00-7:30 pm - aperitifs (wine, campari, soda and juices)

7:30 pm - buffet dinner (antipasto, meat and meatless lasagna, porchetta con patate, insalata, tiramisu, coffee)
wine is included

8:45 pm - Silent auction closes

8:30 ? 11:00 pm - Dancing

For more information about Carnevale, to contribute, become a sponsor and advertise in the Carnevale program or volunteer, visit their website www.scuola.us, or email at info@scuola.us.