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October Italian Heritage Month

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www.FloridaItalian.com

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Florida to Finally Have a Little Italy Neighborhood

Residents of Galt Ocean Mile and nearby North Beach Neighborhood of Fort Lauderdale near Oakland Park Blvd & A1A are currently assembling a roundtable board of helpers to establish the zone as a Little Italy area. The group plans to create a grass roots organization which will actively engage local businesses to hang the Italian flag and offer discounts and benefits to members who get involved. The goal is to promote the area and its businesses as a cultural area. The zone is a perfect area for a Little Italy neighborhood as there are about 30 Italian restaurants nearby, stores and boutique shops all within walking distance, three Catholic churches and even a Sephardic Synagogue for the very small population of Italians of the Jewish religion. The group plans to work hand in hand with Mondo Italiano Magazine in order to help promote the concept and help advertise members of the group which will be titled Little Italy Assn.

Other U.S. cities such as San Diego have had much success by creating Little Italy areas via non-profit organizations and the results have been amazing. The benefits include beautification of the area, safety, and most importantly increased business....

Galt Mile & North Beach - Little Italy 33308





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UNICO National Expanding via Ft. Lauderdale & Miami Chapters

As you know is is the desire of UNICO National to have a chapter in every city where Italian Americans are represented. It is out duty to help in this expansion effort. With your help we can do our part to make UNICO National truly a national organization of dedicated people devoted to community activity, welfare and charity.

So let us continue to think, talk and act for UNICO. Help the new chapters in their program formation so that they may be good examples of UNICO in action and help in this expansion effort.

All we ask is that you give some thought to UNICO's Expansion Program by listing the names of some people in our area who would make good Unicans.

It is out plan to list these prospects by town, send them literature on UNICO and follow-up with an initial meeting and eventual formation of a new chapter, under the sponsorship of our chapter.

UNICO is a wonderful movement. We know it, we live it, Now, lets spread it...

Yours very truly,

Frank LoRe' Jr.

District Governor
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www.floridaitalian.com/UNICO

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10 COMMANDMENTS OF ITALIAN CUISINE

1 - YOU SHALL NOT SIP CAPPUCCINO DURING A MEAL!

Coffee and cappuccino are the pride of Italy in the world; but if the first is usually consumed at the end of the meal, the second, more substantial, is sipped at breakfast, usually accompanied by some pastry. You can ask for a cappuccino at the end of a meal, just know that most Italians don't.

2 - RISOTTO AND PASTA ARE NOT A SIDE DISH

The organization of courses in the Italian dining is unique and requires pasta and – most of the time – risotto to be served by themselves (apart from specific recipes such as Ossobuco milanese-style). The presentation of pasta as a side dish to others is widespread in several countries, but in Italy is seen almost as a sacrilege.

3 - YOU SHALL NOT ADD OIL TO PASTA WATER!

Oil should not be added to pasta cooking water! Pasta dressing (and oil too) must be added only after you have drained it from its cooking water. Find out how to cook pasta like an Italian here.

4 - KETCHUP ON PASTA: PLEASE, DON'T

This is one of the combinations that most shocks Italians; although ketchup may have some similarities to tomato sauce, pouring ketchup over pasta in the “Bel Paese” is considered a real gourmet crime. Keep ketchup for your french fries or hot dogs, please!

5 - SPAGHETTI BOLOGNESE? NO WAY, IT'S TAGLIATELLE!

While probably being the world's most popular Italian recipe, you will not find any restaurant in Bologna to eat it. That's because the original Italian recipe is “Tagliatelle Bolognese” (not spaghetti). Although this may seem a minor detail, in real Italian cuisine the pairing of the right kind of pasta with the right sauce is considered almost sacred.

6 - CHICKEN PASTA: NOT IN ITALY

Speaking with American friends, one of the most frequent requests is the advice for a typical Italian recipe for pasta with chicken. It's always rather embarrassing to point out that in Italy there are no hot dishes featuring pasta and chicken.

7 - “CAESAR SALAD”

This salad, which bears the name of its supposed creator, Caesar Cardini, is a part of the long list of recipes devised by chefs of Italian origin, but in fact is almost unknown in Italy.

8 - THE RED AND WHITE CHECKERED TABLECLOTH IS ONLY A STEREOTYPE!

For some strange reason, these tablecloths are universally associated with our food and with the stereotype of the “spaghetti-eater”, and abroad almost all the restaurants that want to play typical Italian use them. Probably, tourists who come to visit Italy remain somewhat disappointed when they discover that the checkered tablecloths are almost never used (only restaurants for tourists do!)

9 - “FETTUCCINE ALFREDO” ARE POPULAR ONLY OVERSEAS

This is perhaps the most curious in this top ten. The fettuccine Alfredo is both the most famous “Italian” food in the United States and the least known dish in Italy. These noodles, seasoned with butter and Parmigiano Reggiano, are in fact actually been invented in the “Bel Paese”, specifically by Alfredo Di Lelio, the owner of a restaurant in Rome, but in Italy have never been imposed as a traditional dish. Overseas, however, have become increasingly popular and in time became a symbol of the good life in Rome. For this reason legions of American tourists coming to Italy hoping to enjoy the fettuccine Alfredo at every restaurant on the peninsula remain very disappointed.

10 - YOU SHALL RESPECT TRADITION AND WHAT ITALIAN MAMMA SAYS.

She knows from her mamma, who knew from her mamma who knew from her mamma and so on. It's been tried and tested. And what a mother teaches at her daughter while they are cooking? That love is the center of all. We must share Italian food with your loved ones. It is what life, love and family are all about.

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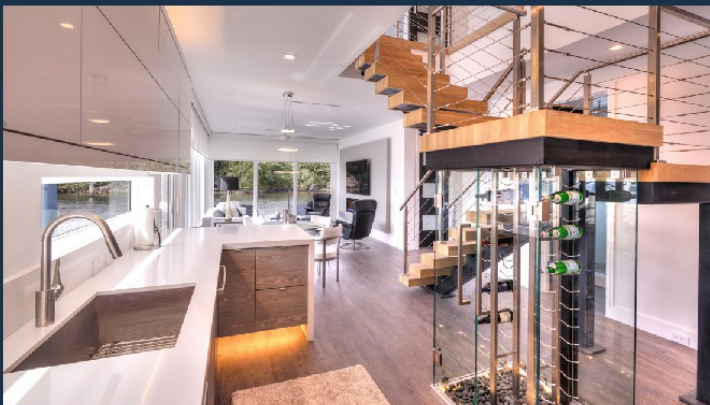
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The Cruise Industry Claims Seminar



David McNeal, Kristine Walker, Danielle Gauer, Jessica Martyn, Robert L. Gardana, Sarah Gayer, Atillio Costabel, Chris Nolan, Kyle McAvoy, and far right, Stefano Ghibellini of Studio Legale Ghibellini - Genoa Italy



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Miami - October 13th 2017. Over 100 maritime attorneys, cruise line claims managers, in-house counsel, defense/plaintiffs counsel, including the finest admiralty attorneys in Florida, maritime litigators Stefano Ghibellini of Studio Legale Ghibellini (Genoa) and Attilio Costabel, maritime law students from UM Law, St. Thomas School of Law and the Miami Law Post Graduate LL.M. in Maritime Law attended the seminar hosted by UM School of Law, Maritime Law Society.

The Passenger Claims Panel, comprised of Andrew L. (Andy) Waks, Michael Duke Erickson, John H. (Jack) Hickey, Curtis Jay Mase, and Kassandra D Taylor was moderated by Tyler J. Tanner, Vice-Chair, FL Bar Admiralty Law Committee.

The Seafarer Claims Panel included Robert D (Bob) Peltz, Tonya J. Meister-Griffith, Carlos F. Llinás Negret, Arbitrator and Mediator Honorable Norman S. Gerstein and William F. Clair, and was moderated by Carol Finklehoffe, Florida Bar Board Certified in Admiralty Law.

The Robson Forensic panel on Flag State Regulation/Daubert issues consisted of Lawrence C. Dinoff, AIA, NCARB and Kyle F. McAvoy, Captain, USCG (Ret.) Marine Safety Expert and was moderated by Barbara A. Kreitz Cook, Florida Bar Board Certified in Admiralty Law. The program sponsor was Robson Forensic. By: Chair, Robert L. Gardana, FBALC/Chair-Elect, ABA-TIPS AMLC



La Centrale Italian Food Hall Comes to Miami Fall 2017

La Centrale – Italian Food Hall, the official name of Miami’s first-ever Italian food hall, was revealed today along with additional details of the unique, three-level gastronomic endeavor. Opening its doors in Brickell City Centre this fall, La Centrale introduces a restaurant-forward concept with more than 38,000 square feet of authentic Italian-inspired restaurants and cafés, an enoteca, a culinary school and retail space.

Inspired by the 20 prominent regions of Italy (such as Apulia, Campania, Sicily and Tuscany), La Centrale’s architecture and décor are reminiscent of several regions and instilled into every detail throughout the entire food hall. From the moment visitors enter La Centrale, they will be met with a mecca of the best of Italy’s famously diverse culinary traditions and will have their wanderlust satisfied with the food hall’s Italian Holiday-inspired ambiance. As visitors explore the Italian food hall, they will navigate numerous interconnected concepts of Italian cuisine sure to delight even the most distinguished palates.

First Floor

The first floor will greet visitors with a multi-sensory convivial vibe driven by true Italian hospitality, where they can find fresh-brewed espresso, breads, house-made pastas and other culinary staples to recreate their favorite La Centrale meals at home. The first floor will also feature an eatery for a communal dining experience in a warm atmosphere.

Second Floor

The second floor holds original, multi-course restaurants serving traditional Italian fare throughout the day for varying lunch and dinner options. Visitors will find restaurants that cater to all tastes with fish-, meat- and seasonal-inspired restaurants, to name a few of the concepts. Visitors will also find the perfect place to catch up or network over cocktails and light delicacies in an Apulian-inspired indoor garden on the second floor. To top it off, a gelato shop offers rich and unique treats to finish every outing on a sweet note.

Third Floor

Wine enthusiasts and those looking to learn more about Italy’s bountiful food culture will find everything they need at their fingertips on the third floor. This floor offers patrons interactive wine tastings, pairings and food programs directly with Italian wine experts in a uniquely inviting setting. The third floor also plays host to La Centrale’s culinary school designed to connect visitors with Italian chefs in a friendly and educational environment where they can learn how to prepare authentic Italian meals at home.

Spearheading the efforts of Miami’s first Italian food hall is world-class power duo Jacopo Giustiniani and Matthias Kiehm. The managing partners are conceptualizing the creative direction to properly introduce Italy to Miami.

“La Centrale’s design delivers a multifaceted experience energized by the delight of a trip to Italy, all under one roof,” says Jacopo Giustiniani, managing partner of La Centrale – Italian Food Hall. “It’s chic, lively, effortless, and one hundred percent authentic. We are importing products straight from Italy and serving fresh, local produce. Our goal is to share the heart, spirit and soul of Italy with Miami locals, providing Brickell residents and visitors from around the world with the best of Italian cuisine and hospitality.”

Jacopo Giustiniani, a native of Italy, has wine culture in his blood. During his formal education at Università di Firenze, he spent time overseeing and learning his family's winery in Tuscany, which includes 47 acres of vineyards located in the renowned wine region of Colline Lucchesi. He is most known for preserving the traditions of Italian wines into Felice Wine Bar in NYC. In 2006, Jacopo moved to the U.S. to become the wine buyer for SA Hospitality Group.

Hand-in-hand with Giustiniani is Matthias Kiehm, who has more than 25 years of experience in the hospitality business. Matthias spent a majority of his career in worldwide directorial and managerial roles with Four Seasons Hotels & Resorts in Los Angeles, Boston, Chicago and Sharm El Sheikh, Egypt. Among his more significant positions, Matthias served as the vice president of Ritz Hotel, Paris, and as the Business Director at the prestigious department store Harrods in London, where he successfully developed and opened 12 restaurants at Harrods Food Hall.

La Centrale will be in the north block of Brickell City Centre's 500,000-square-foot, open-air retail area as an anchor tenant. For more information, visit LaCentraleMiami.com.



WHERE CAN I PLAY BOCCE BALL IN SOUTH FLORIDA?

Palm Beach County Bocce Courts

Jupiter: George Carlin Park

Royal Palm Beach: Crestwood, Camellia & Veterans Parks.

Wellington: Aquatics Complex

Boynton Beach: Meadows Park, Boynton Lakes & Jaycee Park

Lake Worth: Bryant & John Prince Memorial Parks

Delray Beach: Gov Lawton Chiles Park

Boca Raton: Louie Bossi's Italian Ristorante

Broward County Bocce Courts

Fort Lauderdale: Louie Bossi's Italian Ristorante

Hallandale Beach: Golden Isles Tennis & Bocce Ball Courts

Miami-Dade County Bocce Courts

Miami - Dante Fascell Park, Bocce Ristorante & Ironside Plaza

Marathon Key Community Park

Big Pine Key Community Park



Regulation size of bocce ball courts is 13' by 91' but with space so limited in South Florida we do find many courts with much smaller dimensions. Backyard bocce ball courts are almost always smaller perhaps 6' by 64' feet and of course courts inside restaurants such as Louie Bossi Ristorante are much smaller and meant mostly as a novelty and to enjoy a friendly game with family and friends just after that after dinner shot of sambuca. Those on the larger courts tend to drink red wine but that is not always the case as there are some bocce ball players who do not drink at all. If you're looking for a really nice court in South Florida you will want to consider the court in La Piazza in Ironside Miami which was designed by businessman Ofer Mizrahi. The local Italian organizations especially Sons of Italy are involved in charitable construction of local courts especially in Catholic schools and they are a great source to go to for Bocce Ball related events and even local places to play bocce ball. There is also a meetup group called Free Range Bocce Ball, they have many members but they do not play on a court rather an open space. Baci - Bocce!!

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Carlos DeAntonis Performs at Arturo's Ristorante

Argentine Italian Opera Singer Carlos DeAntonis performed for UNICO on Friday September 1st 2017. UNICO was founded in 1922 and is the largest Italian American service organization in the U.S. Frank LoRe is the Florida Governor for the organization. Carlos is an up and coming opera singer who was recently on "Americas Got Talent" and he resides in Miami. Arturo's Ristorante was founded in 1983 and is home to Florida's only underground wine cellar and a winner of Golden Spoon, Zagat and many other prestigious awards. To get involved in UNICO simply visit unico.org and the venue is located at:
arturosrestaurant.com



Carlos DeAntonis & Frank LoRe





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