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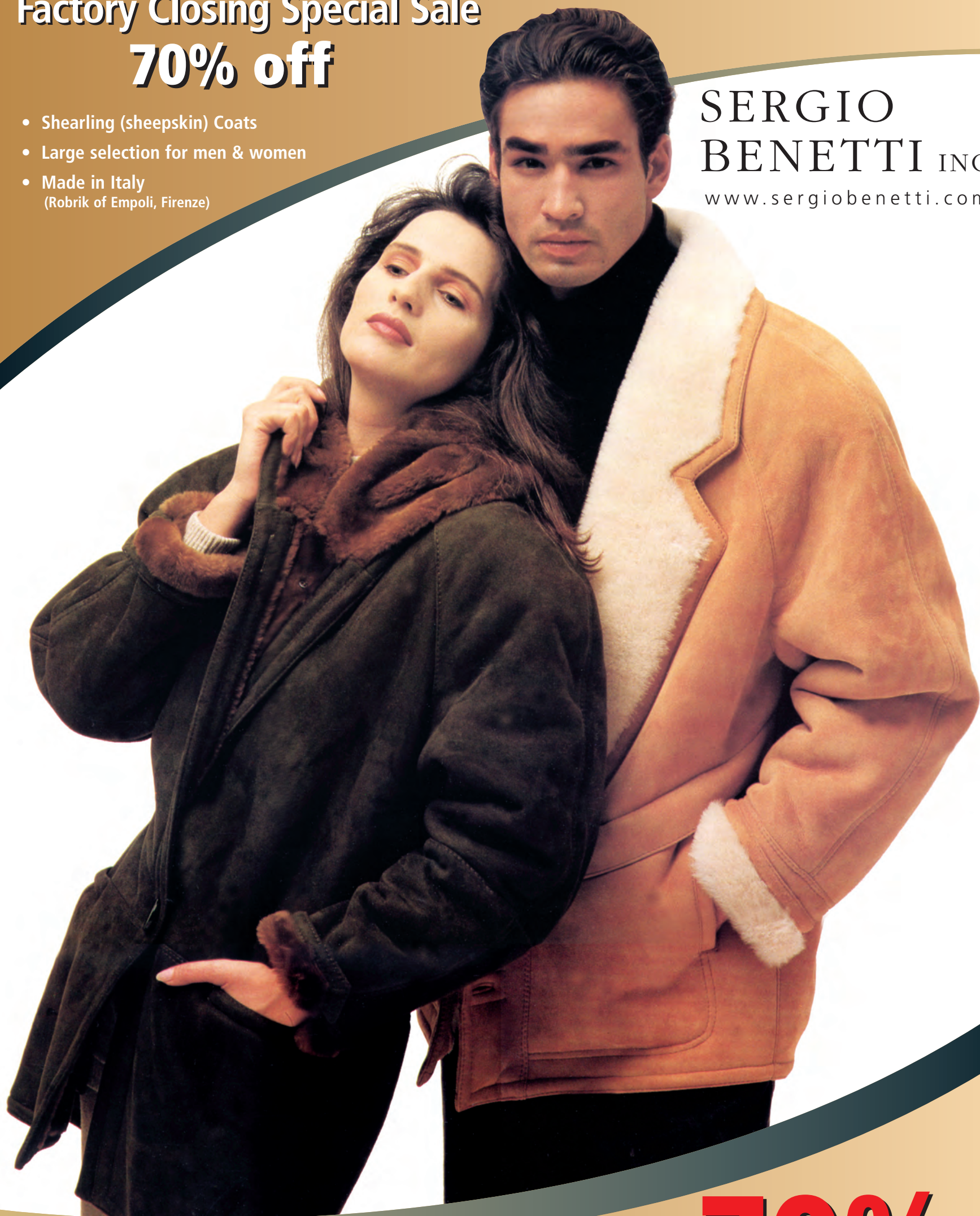
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On the Cover Spinmaster

Raffaella Bozzato of Woodbridge has a straightforward goal: to borrow people's backsides, once a year, for an hour or a few.

L'obiettivo di Raffaella Bozzato, di Woodbridge, è ben chiaro: prendere in prestito una volta l'anno, per un'ora o poco più, il lato B delle persone.



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2012



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Mr. Joseph Rizzotto

IT'S HARD TO PLAY THE GAME IF YOU DON'T KNOW THE RULES....

People are unfortunately injured everyday, driving cars, crossing the street, walking in a mall or store, entertaining with friends at a club or even attacked by a dog. In each case, you are entitled to be compensated for your losses as a result of any injuries.

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Readers' Comments

Send us your thoughts and comments.

Inviatoci i vostri commenti e suggerimenti.

I thoroughly enjoy your magazine – even trying to read very slowly the articles in Italian. I must admit to my disappointment in reviewing your October issue and noting the absence of my favourite accordion player and someone who is very well known in the Italian community – Tony D'Imperio. I am always delighted in having a private performance in my office by Tony. He is a magician when it comes to the accordion. Keep up the great work.

Allan Freedman, Concord



Salve,

By chance I found a link to your magazine on the internet. I wanted to thank you and say how I appreciate the publication. In particular I read Sabrina Marandola's review of Families, Lovers, and their Letters: Italian Postwar Migration to Canada by Sonia Cancian

I am not Italian by birth, but rather by choice. My father served in the Canadian Army in Italy during the Second World War and came to love the country and its people. Later I married the daughter of Italian immigrants to Canada. Before marrying, I learned to speak, read and write Italian out of respect for my future wife's culture.

We would visit her hometown each summer as our children grew up. Eventually we acquired her patrimonial home and restored it. Last summer while cleaning out one of the cantine, we found a box of letters written by my wife's father to his parents after he moved to Canada. Your stories and Sabrina's review reminded me of those letters.

Recently, I was laid off after working for the same federal crown corporation for 26 years. After trying to find work at home in Canada for over a year and being on the wrong side of 50, I extended my search. I now work in Switzerland. My wife and children are still in Canada. I understand the feelings of being apart (I will not say separated because we are only separate in distance not love). We write emails not letters. They will never be preserved. I know the same sentiments about leaving one's loved ones as are described in your articles. On weekends, I often drive 2 hours to Piemonte, or take the train to Milano or Lago di Garda. At Easter and other important holidays I visit my wife's cousins in Abruzzo, my camera at the ready to capture the warmth and joy of Italy.

Thanks for helping me connect to a community that is so close to my heart.

Gerard Power, Switzerland



Dear Panoram Italia,

As you may be aware, I was the fortunate winner for the trip to Tuscany at the beginning of the year (January 6, 2012). I'm writing to express my gratitude for having won such a wonderful trip.

Nadia Gilles from Air Transat coordinated the trip for me. She went out of her way to accommodate me due to my inability to drive myself from Rome to Florence and then on to Tuscany as part of the winning trip. She arranged an alternative plan whereby we received 7 nights at the

Independent Hotel in Rome with transfers to and from the airport and 48 hours hop-and-go. She was also instrumental in allowing me, for an extra charge, to take my other daughter with me as well.

This was truly a momentous time for me and my two daughters since it enabled me to return to my homeland and introduce my family to my roots. My humble thanks go out to Panoram Italia, the trip sponsors and Air Transat.

Angela Loconte, Toronto

RE : La Legge Tremaglia e i professionisti dell'emigrazione. Vol. 2 No. 4

Non posso che condividere pienamente la posizione di Panoram Italia riguardo l'abrogazione della legge Tremaglia ed il voto degli Italiani residenti all'estero in possesso della cittadinanza del paese che li ospita. È encomiabile che Lei, a differenza di tanti altri, abbia il coraggio di dire la verità a questo proposito.

Mi viene in mente quello che diceva Gesù Cristo: «Nessuno può servire due padroni». Essere seduti su due sedie è molto scomodo e può essere pure pericoloso! Pesi, poi, il momento di crisi economica in cui l'Italia si trova oggi e i soldi che vanno sprecati per inutili elezioni di deputati e senatori all'estero. Mi auguro che il primo ministro canadese Harper mantenga la parola e proibisca l'elezione di cittadini canadesi in altri paesi. Sarebbe come fare politica estera nel territorio canadese.

A. Valeriani, Brampton



Filippo Salvatore

L'Italia di Mario Monti e della Terza Repubblica

Un anno fa, il mese di novembre 2011, Silvio Berlusconi, completamente screditato a livello internazionale, ha rassegnato le dimissioni e Mario Monti è subentrato al suo posto come Presidente del Consiglio dei Ministri. Che bilancio si può fare dell'operato del governo dei tecnici dopo un anno?

Silvio Berlusconi afferma in termini perentori: "Dopo un anno di governo tecnico i dati sono disastrosi. Monti danneggia il Paese, perché d'accordo con la Germania. Occorre cambiare la politica economica imposta dall'Europa e dall'egemonia tedesca che non è solidale e questa strada è assolutamente da invertire". È argomenta che elezioni regionali in Sicilia del mese scorso hanno confermato che il 70% degli italiani è disgustato da questa politica, da questi partiti, da questi protagonisti". Ma, in tutta onestà, è proprio lui che ha incarnato per quasi un ventennio questi tre mali. Adesso finge di esserne estraneo ed associa i mali che affliggono l'Italia al binomio Monti-Merkel.

Nel fare un primo consuntivo del governo Monti si può dire che la maggioranza degli italiani ha accettato le misure draconiane imposte. Il sostegno nei suoi confronti resta molto alto. Monti è riuscito a ridare a livello internazionale la considerazione e la stima che un grande Paese come l'Italia merita. C'è chi ama presentarlo come un politico che accetta gli ordini dai banchieri, che è magnanimo con i ricchi e i potenti e duro con il cittadino comune. Certo, c'è stato l'aumento delle tasse, ma anche un maggior rigore verso l'evasione fiscale, - una vera piaga - contro il crimine organizzato, contro gli sprechi amministrativi. Si poteva fare di più nella riduzione delle province, ma qualcosa è stato fatto. Andrebbe ridotto il numero delle regioni e probabilmente si arriverà alla proposta di macro-regioni. È stata approvata la legge che impedisce ai corrotti di potersi ricandidare. Innegabilmente si poteva e si doveva fare di più; bisognava attaccare i privilegi di tanti poteri corporativistici, della cosiddetta casta e introdurre una patrimoniale per obbligare i ricchi a pagare di più. Vero. E le dimostrazioni dei giovani e dei disoccupati ne sono l'espressione. Tuttavia Mario Monti fa valere, giustamente, che "L'Italia non ha grandi squilibri, a parte il rapporto debito-Pil (120%), ma il debito comincerà a scendere nel 2014", anche grazie a privatizzazioni e alla vendita di immobili. Il debito è cresciuto meno rispetto alla media UE durante la crisi. Se un anno fa l'Italia fosse affondata avrebbe trascinato con sé anche l'euro. Abbiamo in Italia uno dei migliori sistemi pubblici in Europa". La riforma delle pensioni "è tra i sistemi più sostenibili e porta risparmi altissimi".

Con ogni probabilità, quindi, il governo tecnico di Mario Monti arriverà alla fine del mandato. Si prevedono elezioni regionali il 10 marzo in Lombardia, Lazio e Molise e, per risparmiare, si è scelta la stessa data per le elezioni nazionali.

Ci sarà un secondo governo Monti? Alcune forze di centro, laiche e cristiane, che fanno capo a **Italia Futura** di L. Montezemolo, P. Casini ed G. Fini, si

stanno organizzando per riproporlo come candidato. Difficile prevedere a questo punto l'evoluzione degli avvenimenti. Stiamo assistendo, ad ogni modo, alla fine della Seconda Repubblica e la Terza Repubblica che emergerà dopo le elezioni di primavera sarà, dovrà essere, certamente diversa da quella emersa nel 2008. Berlusconi farà di tutto per continuare a svolgere un ruolo di primo piano, ma, oggettivamente, non ha più i numeri, né il seguito. Gli italiani si faranno sedurre dal populismo del Movimento 5 Stelle di Beppe Grillo? I risultati elettorali a livello comunale a Parma ed a quello regionale in Sicilia dimostrano che l'antipolitica, o meglio una visione nuova di fare politica, è un'esigenza fortemente sentita dal popolo italiano. I vecchi partiti stanno facendo di tutto per impedire a M5S di svolgere un ruolo importante, fondamentale nella prossima legislatura. Questo spiega i tanti bizantinismi e i veti incrociati dei diversi partiti, riluttanti ad abbandonare il Porcellum e ritornare al Mattarellum. Una delle proposte più sensate sulla questione della legge elettorale da cambiare è stata fatta dal mio amico professor Roberto D'Alimonte. Nel caso (quasi matematicamente certo) che nessuna coalizione raggiunga il 42,5%, dovrebbe scattare un premio del 10% da assegnare al primo partito della coalizione di maggioranza. In questo modo si garantirebbe la governabilità senza colpire il principio di rappresentanza.

In realtà, il sistema che più di tutti garantirebbe il binomio "governabilità e rappresentanza" è quello basato sui collegi uninominali. Personalmente, poi, sono dell'idea che la soluzione migliore per l'Italia (per la sua storia, per la frammentazione che causano tanti partiti e partitini) non sia il turno unico, ma quello che consente anche aggregazioni di programma su candidati autorevoli e scelti realmente dai cittadini. In altre parole l'Italia della Terza Repubblica ha bisogno di collegi uninominali con votazione a doppio turno.

Il doppio turno sfoitisce e obbliga i piccoli partiti ad aggregarsi e impedisce a forze politiche regionali come la Lega Nord di svolgere un ruolo sproporzionato rispetto alla vera base politica che rappresenta. L'Italia ha bisogno di un "taglio epistemologico". La Terza Repubblica sarà tale nel 2013 e sarà l'espressione di un'Italia diversa solo se avverranno cambiamenti strutturali profondi. La nuova legge elettorale dovrebbe essere concepita con lo scopo di rendere il Paese stabile e governabile. L'ingovernabilità che caratterizzava la Francia negli anni '50 è stata risolta quando è stata cambiata radicalmente la legge elettorale che ha permesso a Charles De Gaulle di diventare Presidente. Resta da vedere se la classe politica italiana saprà operare i cambiamenti tanto necessari.

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Publisher's Note



Dear readers,
2012 has been a very rewarding year for Panoram Italia's Toronto edition. With our tenth issue in your hands, we are well into our second year of publishing a magazine worthy of our community and culture. Thank you to the thousands that have accepted us in their homes and continue to do so with such enthusiasm. We are especially proud of the fact that Panoram Italia has crossed generational lines; the whole family seems to read and enjoy the magazine. Please continue to write to us in large numbers and do not forget to keep pitching your great ideas. Your suggestions about whom and what we should write about, in large part, fuel our publication.

Though thousands of you have already responded to our call of support in the form of purchasing a subscription, we urge the many thousands more that are still receiving the magazine free of charge to confirm their subscriptions by paying the nominal sum of \$5 for one year or \$10 for three years; it simply helps us pay for the cost of shipping. By subscribing, you also automatically enter our fantastic contest for a chance to win a FIAT 500 3-year lease or a trip to the Amalfi Coast. Hurry! The deadline to enter is January 4, 2013.

I must also send a special thank you to the hundreds of companies that have purchased advertising throughout the year. We deeply appreciate your support and greatly value our partnership. We are honoured to be the vehicle by which you choose to communicate your message to the community and beyond. Without your support we could not accomplish our mission of preserving our culture for future generations. We sincerely hope that you will continue to grace our pages.

Lastly, on behalf of my staff and I, please allow me to extend my sincerest best wishes for the upcoming holiday season. May God bless you one and all and may He instill in us a sense of generosity toward our fellow man.

Respectfully,
Tony Zara
Publisher

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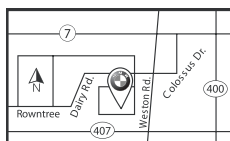
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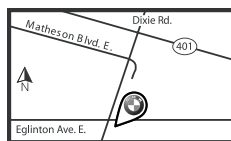
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By Joseph Iannicelli

What Have We Done?

Having children has been one of the most rewarding experiences of my life. We coddle them, nurture them and protect them. We tell them they are wonderful, that they have important opinions and reward them for effort, any effort. How many times have we praised our children for an “excellent effort”, even though it is clear that it was not their best effort and in fact inferior to other participants? We lobby teachers on their behalf, and we solve any problems that come their way (“Daddy or Mommy will take care of it, don’t worry”).

We have, my friends, created a generation of under-achieving, overly-protected kids that have no idea how to manage life in the real world. And it is totally our fault. For years, we have treated our children as sacred, to be revered. We include them in every aspect of our everyday life, no matter what age they are.

We have abandoned the role of parent by making our children our friends. We ask them their opinions on matters that are clearly decisions that need to be made by adults. We treat them as equals in our families when in fact they are not. They are not equipped to make serious family decisions and yet they are often given an equal say in big decisions that are made in life. We were raised to accept decisions our parents made because in the end they knew best. They might have asked our opinion, as often occurred, but there was no expectation that it was the final decision.

We have this great desire to make our children’s life easier than ours. In theory there is nothing wrong with this, after all, that is what our parents did. Where we went a little overboard is that we don’t want “any” degree of discomfort for our children. We want our kids to have everything that the other kids have. My kids believed that they would be getting a car when they graduated from high school. Many of their friends received a car for making it on the honour role. I quickly reminded my children that it was their “job” to be on the honour role in order to attend the best post-secondary institution possible. Attending high school for me was about doing well enough to get into university in order to have opportunities my parents did not have. Believe me, there was never any mention of a car!

We also do not want our children to have any physical discomfort either. We will drop everything to make sure that they get where they are going without having to walk or take the bus. We adjust our schedule to accommodate their schedule. Then, we turn around and complain that we have become taxi drivers!

By providing for everything, our kids have learned nothing.

Then, once they reach a certain age, we expect them to magically transform into responsible, mature, autonomous adults who are capable of doing the most simple of daily tasks, like waking up on their own, preparing meals, taking public transportation, organizing their own lives. Many of us coddle our children and in doing so never allow them to learn simple life skills that they desperately need to survive in the real world.

Italians immigrated to Canada largely for a chance for a better life for themselves and their families. They sacrificed for the good of the next generation. They did not want us to be them. They did not come to Canada for that. This could very well be the greatest learning experience of our lives. Inadvertently, our parents taught us life skills that have helped us achieve success on our own. Now that it is our turn, we also don’t want our children to be like us and this is a very bad thing. We provide them with everything we never had – countless toys and electronics, expensive shoes and clothing, their own cars at 16 years of age, and the list goes on and on. We, on the other hand, were raised much more carefully. I, as an example, played organized hockey and had one hockey stick that would need to last for two seasons because there was not another one coming. My skates were two sizes too large so I could ‘grow’ into them. Street hockey goalies used old brooms for goalie sticks, newspapers as a chest protector and cut-out cardboard for masks and tied to a mitt for a blocker. Our baseball glove would double as a goalie catcher’s mitt. We did not want for anything, but we were very careful and understood and respected money.

Now we complain that our kids are spoiled. They are not street savvy like we were. They are not as independent or resourceful as we were. We are disappointed they cannot ‘figure it out’ on their own. We should not be disappointed in them, but at ourselves. Our parents did not want us to be them and by and large, we turned out OK, and we thank our parents for this. Now we, in turn, do not want our kids to grow up like we did. And they have not.

Joseph Iannicelli is retired President for Standard Life of Canada, son of immigrant parents, former street hockey goaltender and father of three wonderful and spoiled kids.



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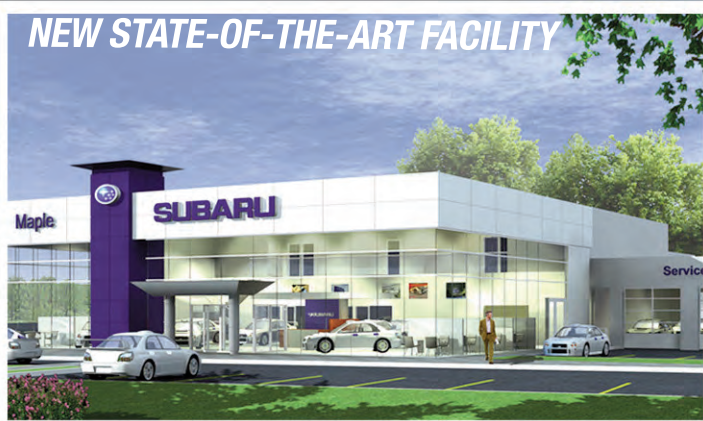
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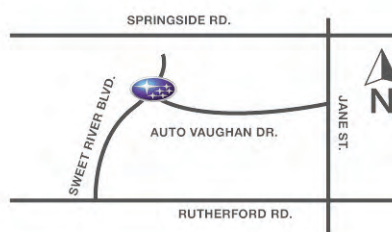
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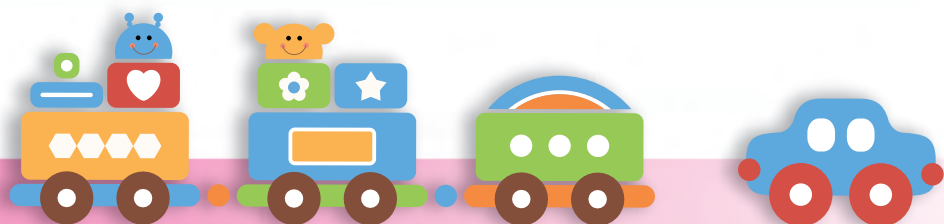
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Spinmaster

Raffaella Bozzato

By Liz Allemang

Raffaella Bozzato of Woodbridge has a straightforward goal: to borrow people's backsides, once a year, for an hour or a few. It happens one Sunday in January, so there's time to clear the schedule. She's not asking too much, but she's always asking.



As one might guess, sometimes it takes a little convincing. But Bozzato is not one to take 'no' for an answer. Of course, it helps that her cause is a great one.

Bozzato runs Spinning for Autism, an event that raises money for the Shining Through Centre, an educational institution and therapy centre for children with autism, located in Woodbridge and Toronto.

Entering its fifth year, the upcoming Spinning fundraiser on January 13 is expected to have more butts on bikes than ever before; an outcome that can be attributed almost entirely to the tireless and unrelenting efforts of its organizer.

So greatly does Bozzato believe in raising funds and awareness for Shining Through and the cause it champions, that there is seldom a situation in which Bozzato doesn't talk up Spinning.

"People know about it through word of mouth. It's still a small event and we don't advertise so I feel a need to talk it up wherever I go," says Bozzato. "Whatever it takes."

"I was at a fundraiser recently and I ran into my priest. I guess I've been doing it just long enough that people in the community know that I'm going to come after them... so he said, 'Stop right there. I know you're going to bug me. I'll be there.'"

And if there's anyone you can take at their word, it's a man of the cloth.

"He does a second collection just for this event," she says with a laugh. "He'll come out and spin. I've been amazed by turn outs: it really is everyone in the community," says Bozzato.

And as much as Bozzato wants to think that people enjoy frantically biking to thumping beats, singing along to Michael Jackson's greatest hits while visualizing Giro d'Italia-like mountain courses and enjoying hard-earned granola afterwards, she attributes the "overwhelming" support to the prevalence of autism.

"Everybody knows somebody. And if you know someone with autism or someone dealing with autism, you have an idea of the challenges that they face, which are constant."

When Bozzato first started Spinning for Autism, she admits that, like so many, she was reasonably naïve about the disease. "If you don't live with it, it's hard to understand it," she says.

Some years ago, Bozzato went to a gala for the Shining Through Centre. She was invited by a couple she knew, whose son attended the school. Shining Through's president, Fred Santini, who also coaches for the hockey team on which Bozzato's 17-year-old son plays, served as another introduction to the cause, and encouraged her to think of Shining Through were she ever looking for a cause to support.

"While there, I ran into two other families I knew whose kids attended the school. I had had no idea," she says. "I was moved by it. What the children face, what the families face: every single day is a challenge."

So Bozzato got to work figuring out what she could do. A fitness junkie, she approached her gym about holding an extended spin class — indoor group stationary biking led by a spirited instructor to similarly high-energy music — in which participants could spin for a cause, other than having resolved to tone up after the holiday gorge, though that is a benefit of having a fitness fundraiser in January.

Each participant must raise a minimum \$100 pledge to secure a bike for an hour of the spin, or each hour, should they be so ambitious or stoic, with proceeds directly benefiting Shining Through.

In just a few years, the event has grown exponentially: in her first year she had 80 people turn out, which grew to 130 last year. Bozzato has added shifts to accommodate the extra interest, increasing the event from four hours to seven. She's expecting about 175 participants in January, who donate anywhere from \$100 to \$2,500 for the privilege of riding.

To date, the four Spinning for Autism fundraisers have raised close to \$100,000, with friends, family, community members, a priest and even politicians showing support.

"We have riders from 14 to 55 and, for about 95 percent of them, this is their first experience on a spin bike. But I just tell them, what's important is that 'you're here. Go at your own pace, sit or get off before the hour is up if you need to,' but they never do," says Bozzato.

"And I tell them to sit as far back as possible and to stick their butts out because it helps, though they might still be a little sore in the morning."

"But," she adds, "it's for a good cause."

L'obiettivo di Raffaella Bozzato, di Woodbridge, è ben chiaro: prendere in prestito una volta l'anno, per un'ora o poco più, il lato B delle persone. Tutto ciò avviene una domenica di gennaio, quindi c'è tutto il tempo per pianificare. Chiede troppo forse? Sta pur sempre chiedendo.

Come è facile intuire, a volte serve una buona dose di opera di convincimento, ma la Bozzato non si arrende facilmente davanti a un no. Gioca a suo favore la grande importanza della causa per la quale si sta prodigando.

La Bozzato organizza Spinning for Autism, un evento a sostegno dell'autismo, con l'intento di raccogliere fondi a favore dello Shining Through Centre, istituto scolastico e centro terapeutico per bambini affetti da autismo, con sede a Woodbridge e a Toronto.

Si prevede che il prossimo evento di spinning destinato alla raccolta fondi, al suo quinto anno di vita, vedrà montare in sella molte più persone del previsto. Un risultato da attribuirsi quasi interamente ai costanti e instancabili sforzi della sua organizzatrice.

La Bozzato crede così tanto in questa raccolta fondi, nella sensibilizzazione a favore dello Shining Through e nella causa che difende, che è praticamente impossibile non sorprenderla a parlare di spinning.

"La gente ne viene a conoscenza attraverso il passaparola. Si tratta, per ora, di un piccolo evento che non viene pubblicizzato, per questo motivo sento il bisogno di parlarne ovunque io vada" - sostiene la Bozzato. "Costi quel che costi!"

"Recentemente mi trovavo a una raccolta fondi e ho incontrato il mio sacerdote. Sto portando avanti questa campagna da parecchio tempo ormai e le persone che fanno parte della comunità sanno che le sto cercando. Per questo mi disse: ferma lì, so già cosa stai per dirmi. Ci sarò!"

E se c'è qualcuno che si può prendere in parola, è proprio un uomo di chiesa.

"Non solo farà un doppio giro con il cestino delle offerte a favore di questo evento, ma parteciperà in prima persona" - commenta la Bozzato sorridente, che aggiunge - "sono rimasta sorpresa dalla grande partecipazione da parte della comunità".

E per quanto la Bozzato si sforzi di credere che le persone si divertano a pedalare freneticamente a ritmi martellanti, cantando sulle note dei più celebri successi di Michael Jackson, con davanti ai loro occhi un paesaggio montano in stile Giro d'Italia e per godersi, infine, la sospirata barretta di cereali, lei stessa attribuisce questo entusiasmo nel partecipare alla grande risonanza data dall'autismo.

"Tutti conoscono qualcuno che ne è affetto e se conosci una persona autistica, o qualcuno che se ne prende cura, hai un'idea delle costanti sfide che si trovano ad affrontare".

La Bozzato ammette che quando ha iniziato a organizzare questa manifestazione, come molte altre persone, non aveva grandi conoscenze della malattia. "Se non ci convivi, è difficile capire".

Alcuni anni fa la Bozzato prese parte a una serata di gala per lo Shining Through Centre. È stata invitata da una coppia di conoscenti, il cui figlio frequenta la scuola. Il Presidente di Shining Through, Fred Santini, che è anche l'allenatore della squadra di hockey in cui gioca il figlio diciassettenne della Bozzato, non ci ha messo molto a convincerla che Shining Through era più che mai alla ricerca di una causa che li appoggiasse.

"In occasione di quell'evento ho fatto conoscenza con altre due famiglie i cui figli frequentavano la scuola. Non avevo la minima idea, mi sono commossa nel vedere ciò che devono affrontare: ogni giorno rappresenta una sfida".

Per questo motivo, la Bozzato, si mise al lavoro per capire cosa poteva fare. Fanatica del fitness, si è rivolta alla sua palestra proponendo di organizzare un'intensa lezione di spinning – un gruppo di persone in sella alle loro bici guidate da un instancabile istruttore a ritmo di una musica super energetica. I partecipanti a questo gruppo praticano spinning, oltre che per tonificarsi dopo gli eccessi culinari delle feste, anche per una giusta causa. Questo è il vantaggio di aver organizzato la raccolta fondi nel mese di gennaio.

Ogni partecipante lascia un'offerta minima di 100\$ per garantirsi una bici per un'ora di spinning, questo denaro verrà direttamente devoluto al Shining Through.

L'evento ha avuto, nel giro di pochi anni, una crescita notevole: ha visto inizialmente la partecipazione di 80 persone, che sono diventate 130 nell'ultimo anno. La Bozzato ha messo in opera delle modifiche per riuscire a soddisfare un interesse sempre maggiore nei confronti dell'evento, passando da quattro a sette ore di lezione. Si prevedono, nel mese di gennaio, 175 partecipanti che soddisferanno la loro voglia di salire in sella donando una cifra variabile tra i 100 e i 2500\$.

Ad oggi, le quattro raccolte fondi a favore dell'autismo, hanno raggiunto una cifra prossima ai 100.000 \$ grazie agli amici, ai familiari, ai membri della comunità, al sacerdote e ad alcuni politici che hanno dato il loro sostegno.

"Il 95% dei partecipanti ha un'età compresa tra 14 e 55 anni ed è alla prima esperienza di spinning. Ma nonostante io dica loro che l'importante è partecipare, seguendo

il proprio ritmo, scendendo dalla bici o, se necessario, lasciando la lezione prima della fine, rimangono sempre fino all'ultimo", commenta la Bozzato.

"Dico sempre loro di sedersi sulla sella stando il più indietro possibile e di tenere in fuori il sedere perché questo può essere di aiuto, anche se qualche dolorino il mattino successivo potrebbe esserci comunque".

"Ma", aggiunge, "è per una buona causa".



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The Rise and Fall of Italiense

By Salvatore Difalco

Marcel Danesi, Professor of Semiotics and Communication Theory at the University of Toronto, has written extensively on the subject of how language adapts to environment. He is well known for his work on the evolution of "Italiense," a linguistic hybrid of Italian and Canadian English words that for several generations peppered and often dominated the day to day vernacular of Italian immigrants, especially in the large Italian-speaking community of southern Ontario.

This Canadian version of Italian falls under the linguistic category of "ethnic dialect" or ethnolect, of the mother tongue. Words borrowed from the dominant culture, in this case Canadian English, are modified or "nativized" for practical purposes. It generated a minor lexicon of useful, often colourful terms, such as "storo" for the English word "store," "morgheggio" for "mortgage," "ticchetta," for ticket, "sciabola" for "shovel," and so on. As Prof. Danesi points out, "It was through these new words that the Italian immigrants came to understand their new reality."

Danesi, who was born in 1946 just outside of Lucca, Italy, and immigrated to Canada with his family in 1948, offers a unique insider's perspective on the subject, finding himself immersed at a tender age in the Italiense ethnolect. He recalls with a chuckle the first time he took formal Italian language lessons in Canada and was shocked to discover that "sinco" was not the proper Italian word for "sink." Indeed, this opened the door to his larger curiosity about this linguistic quirk, or phenomenon, and linguistics in general.

"My father, who worked as a comedian in Toronto in the 1950s (Danilo Danesi), used this language to point out conditions of the new world. As he would say, 'Tutti devono pagare il morgheggio.' Everyone knew what he meant. This dialect, or koiné, to use the Greek term, was commonly heard in Italian-speaking stores, restaurants, places of work



and the like. It revealed an interesting case of how a transplanted language can come to fulfill a basic practical need. It allowed people to maintain a connection to their mother tongue, and yet relate to their new environment in a direct, verbal way."

As Danesi demonstrated to first year students when he taught Italian 101, "il garbiggio e sul floro," though quite a stretch from standard Italian, didn't present as a "wrong" language. It conveyed information directly and succinctly, as did the Italiense ethnolect on the whole.

Indeed, the abundance of nativized loanwords brought Canadian Italian to the attention of linguists, who could document and analyze the nativization process in action. That said, Italian-Canadian ethnolect does not have a monolithic form, paralleling the variance and heterogeneity that characterizes Peninsular Italian. Today Italians recognize the Italian-Canadian form of Peninsular Italian, and though many embrace it as an ethnic community language, others deride it as a deviant of the standard language.

Any way you look at it, Italiense, such as it existed for several generations of immigrants, is waning, and we may well be hearing its last strains. Although the Italian-Canadian ethnolect is still spoken in homes with first-generation members, the ethnic community at large—what with education, acculturation, assimilation, and any number of other social factors—has all but abandoned it.

As Danesi almost sadly points out, "Studies show that by the fourth generation, the ethnolect fades. This happened a generation ago in the United States. As its need diminishes, so does its use. And not a great deal of lasting written work in the ethnolect was produced, so little record of it exists. With its death comes the death of a community. Nevertheless, it's a fascinating mirror of how language in general comes and goes."



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Quasi duemila pagine, centinaia di fotografie e le storie di ben duecento nuclei familiari, prevalentemente veneti. Ogni volume raccoglie molteplici micro-romanzi, nei quali le vicende private di ogni famiglia si collegano agli eventi della grande storia. Il risultato è uno spaccato, unico nel suo genere, della storia del Veneto.

Quello di Mariano Berti è un progetto iniziato più di dieci anni fa. Il primo volume della serie fu pubblicato nel 2003. Da allora, un numero sempre maggiore di persone si è rivolto a lui per ricostruire le origini e la storia della propria famiglia. Per farlo, Berti utilizza prevalentemente gli archivi parrocchiali che, come spiega lui stesso, costituiscono una fonte inesauribile di informazioni. Combinando fonti archiviali e le testimonianze dirette dei componenti delle famiglie, Berti ne ricostruisce minuziosamente le vicende.

All'estero, la ricerca di Berti ha riscontrato un enorme interesse tra i figli e i nipoti di chi, molti decenni fa, decise di lasciare l'Italia nella speranza di un futuro migliore. Un esempio, fra i tanti, è quello di Debra Pivato, analista finanziaria a Toronto, che grazie a Berti è riuscita a ricostruire, a partire dal 1600, l'albero genealogico della sua famiglia.

L'interesse e l'apprezzamento mostrato per il suo lavoro, soprattutto fuori dall'Italia, e in particolare in Canada, dà a Berti l'entusiasmo di andare avanti con la sua opera di ricostruzione storica. Gli chiedo se c'è qualche incontro, tra quelli legati alla sua attività di ricerca, che gli è rimasto particolarmente impresso. Mi parla di una



signora di Vancouver, della cui famiglia Berti aveva ricostruito e pubblicato la storia. Sapendo che Berti si trovava in Canada per visitare alcuni suoi parenti, la donna decise di andare a conoscerlo di persona. 350 chilometri percorsi in macchina, un'arpa sistemata nel bagagliaio e la decisione di volerlo ringraziare non solo con le parole, ma anche con la musica. "Episodi come questo" - mi dice Berti - "non hanno davvero prezzo e mi ripagano di ogni amarezza".

Perché le amarezze, purtroppo, non mancano. A causa della crisi che ormai colpisce anche il ricchissimo Veneto, le Istituzioni che fino a qualche anno fa avevano finanziato la ricerca di Berti si sono ormai fatte da parte. Alcuni privati, per i quali Mariano Berti ha ricostruito la storia familiare, hanno deciso di aiutarlo come forma di riconoscenza nei confronti dei suoi studi. Ma la speranza di Berti è quella di poter trovare sostegno tra le famiglie che fossero interessate a investigare le proprie origini. Aiuto che gli consentirebbe di ultimare e pubblicare il suo quinto volume, ulteriore contributo a una sempre maggiore conoscenza della storia del Veneto e delle sue famiglie.

Chi volesse contattare Mariano Berti, per scoprire le origini della propria famiglia o per contribuire a sostenere il suo lavoro, può farlo contattandolo al seguente indirizzo: marberti.writer@yahoo.it.



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Italiense, a Language Between Generations

By Daniela DiStefano

When it comes to speaking Italian, there are almost as many dialects as there are ways to make pasta. The Italian state has promoted a standardized version of the romance language for many years, however, distinctions in the way Italian is spoken from the northern Alps down to the seaside villages of Sicily have been heard for generations.

As thousands of Italians immigrated to countries such as Canada at the end of the 19th century and the years after World War II, they brought their regional dialects with them. By the mid-1960s the Toronto area was home to one of the largest groups of Italians outside of Italy. These immigrants, who mostly left rural towns in search of the work and education opportunities of Canada, slowly settled in their new home taking in the customs and culture, and most importantly the new language.

Linguists know that whenever groups who speak different languages come together in a new environment there will inevitably be hybridization. In Canada, as well as the United States and Australia, linguists have studied how the phenomenon of language hybridization occurred in the Italian immigrant population to create what is known as Italiense — a distinct linguistic product that embodies the unique experience of Italian immigrants. A blend of Italiano and Inglese, for Italian-Canadians the vocabulary was created to describe new objects or ideas that became part of their way of life such as vehicles (trocco), areas of the home (basamento) and places of work and commerce (storo).

"There were some things new immigrants encountered that they just didn't have the words to describe in Italian, so they adapted Italian sounding words based on the English term," says Dr. Roberta Iannacito-Provenzano, Associate Professor of Italian Studies at York

University. "It was also a way for Italians who came here speaking a variety of regional dialects to easily communicate with one another."

Technically the phenomenon is called code switching, Dr. Iannacito-Provenzano says, meaning passing easily from one language to the other. The alteration of English and Italian words out of necessity became a way to assimilate into the new environment, but it also became a unique method to maintain the connection to their Italian heritage. "Italianizing" everyday English words made it easy to integrate the new language into their native tongue.

Nowadays Italiense has taken on an entirely new function, as second and third-generation Italian-Canadians have adopted the hybrid language of their immigrant parents and grandparents for their own use. "What we've found in our research is younger generations reclaiming their roots and proudly displaying symbols of their Italian ethnicity, especially online," says Dr. Iannacito-Provenzano who has studied how younger generations of Italians are representing their heritage online as part of a research project titled, Language and Ethnicity in Social Media: Italian-Canadians on Facebook.

Through updates and posts on their profile pages and social networking groups, they move from English to Italian or Italiense in conversations to best express their thoughts and get their ideas across. "We see them attempt words and phrases in Italian mixed with English to repre-



Dr. Roberta Iannacito-Provenzano

sent their Italian-ness and experiences with family, food and sport," says Dr. Iannacito-Provenzano.

Rather than dying out from a lack of use, Dr. Iannacito-Provenzano has found through her research that the dialects and Italiense of Italian-Canadian immigrants are being repurposed from a language of survival and rediscovered by young Italian-Canadians as a means of self-expression.

"The younger generations are fascinated by the roots of their heritage," she says. "There is so much interest in the regional dialect of their grandparent's hometown, and the customs and traditions that were brought to Canada, and they're very proud of it all."

Dr. Iannacito-Provenzano hopes that this integration won't be a passing fad, and that younger generations will continue to hold the culture and language of their parents and grandparents strong and celebrated, both online and offline.

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A language of their own

Italian language courses popular among second-and third-generation Italian-Canadians

Eleonora Maldina is a good language teacher for any number of reasons: she has been a language student herself, worked as an editor and translator, and developed her own teaching materials when she found most textbooks to be fusty and irrelevant.

By Liz Allemang

Many of her students study Italian because they have fallen in love with an Italian, she says with a knowing laugh. And those who haven't fallen in love with an Italian, she says, have fallen in love with Italy.

"In my work I have come across a lot of people who have traveled to Italy and developed the gusto for it. Others have Italian blood and want to establish a connection to their heritage," she says. "Learning Italian is about a passion, a love for the language and the culture." Which is to say: students aren't learning it for business, so much as for pleasure.

Accordingly, they want to embrace everything: to be able to speak with nonna, to understand just what their boyfriend's mamma is saying in her mother tongue, to know more than how to order in a ristorante. They want to immerse themselves in all things Italian. They want to become Italian.

Toronto may not be the most romantic city, but it was love that brought Maldina here: her boyfriend, whom she had met while doing a university exchange in Barcelona, was from the area.

She understands the immersive linguistic experience. After graduating with a bachelor degree in Italian, Spanish and English translation and interpretation from the Università di Bologna, she followed her heart to Canada, where she found many students who had followed their hearts to Italy.

Since February 2008, she has worked with Tutorino (tutorino.ca), which runs group and private lessons from a converted industrial space just off of Wellington Street West.

Maldina says that her boss, an Italian-Canadian, was particularly enthusiastic

about hiring native speakers rather than hiring "teachers."

"Italian students, whether they are Italian-Canadians or not, want to learn from Italians. Because Italian is a language that is linked with the culture, we serve as a link between Toronto and Italy via Italian."

A lot of Maldina's students have come to the realization, she says, "that 'Italian-Canadians' have a different experience of Italian and Italy than 'Italians.'"

"It's easy to think, 'Why would an Italian-Canadian need to learn Italian?' Many Italians came to Canada during or just after the Second World War, they spoke dialect and were often from agricultural communities in the south. Many Italians in Canada exist in this context that is Italian, but it's an Italian context in which time has stopped," she says.

Theirs "is the Italy of the period from when they came over, which is not the Italy of today. And so for Italian-Canadian students learning Italian, their impression of Italy is that of their parents' or grandparents' Italy. Now they want to have their own Italy."

"There's a real curiosity among second- and third-generation Italian-Canadians who study Italian: they have an appetite for the current language and culture, encouraged by their family background," Maldina says.

"The commitment among Italian students is one that I haven't witnessed in other language courses I've done: maybe it's because they're professionals and over-achievers. Or maybe it's because Italian is associated with life's best pleasures," she says. "Italian is not a language students are learning because they have to. It's a language they're learning because they want to."



Eleonora Maldina

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Michael Tibollo

Lighting Up Ontario

By Rita Simonetta

Dreaming up new community projects and uniting individuals to bring those new projects to fruition is nothing new to Michael Tibollo. In fact, it's something he has a passion for. "To believe in something is a vocation," says Tibollo. "You need to be true to your purpose and cause." Tibollo, a busy Toronto lawyer, devotes a lot of his time to volunteer work such as teaching taekwon-do (5th degree black belt) to physically and mentally challenged young adults and giving motivational talks to residents of Caritas (a rehabilitation centre for those with addictions and mental health issues).

And this belief in empowering others is at the heart of all he does, including his role as president of the National Congress of Italian-Canadians-Toronto District and Canada, which, he says, is driven by two factors: "One is to try to find a way to bond the Italian-Canadian community together. I wanted to show we really can cooperate and do things on a large scale. The second part of my mandate is to build bridges to other communities."

It was those two key elements that inspired his newest initiative, the Festival of Light, an event that educates the public about the significance of light for various cultures and religions. The project runs at the city of Vaughan from November 27 to January 6 with a main event held at 7pm on December 13 at Vaughan City Hall.

"It was time to reach out to as many communities as possible and create a period of time when we could all come together and celebrate something that we all share in common"

The idea began as a way to reach out to both the Catholic and Jewish communities in order to show how light has special meaning in their respective religions.

But then Tibollo realized that light is also a significant component of a slew of other cultural celebrations like Diwali and Kwanzaa to name a few.

"It was time to reach out to as many communities as possible and create a period of time when we could all come together and celebrate something that we all share in common," says Tibollo.

Soon enough his idea included a mosaic of religions and cultures throughout the city. The Rotary Club of Woodbridge and the York Region Police heard about Tibollo's project and wanted to get on board as well.

Schools and the public are invited to participate by visiting the various displays of light from diverse religious communities from November 27 to January 6. Individuals will be on hand December 13 to educate visitors about the various displays. The Festival of Light is one of many successes for Tibollo.



Michael Tibollo, Frank Spadone, Tony Monaco, Carlo Coppola

catalyst." But for Tibollo, perhaps the single most important result of the legislation was what it meant for younger generations.

"It inspired our youth," he says, "and it gave them a strong understanding of where they came from."

Although Tibollo's mandate as president of the National Congress of Italian-Canadians-Toronto District comes to an end in September 2013, he has no plans of slowing down.

While he is looking forward to the Festival of Light, he says he is already envisioning other projects for the future.

"The project makes sure that our contributions are recorded and that they are taught to all Canadians"

"I know there are other things that will evolve from there," he says, adding that he hopes that he will be joined by young people who will take up the battalion to work hard for what they believe in and impact society in a positive way. "That change has to come from the younger generations," he says.

Tibollo believes that if each of us understands our culture and traditions, that confidence will permit us to learn about other cultures without fear of losing our own identity. "Our richness as a country comes from the freedom to celebrate our ethnicity and share it with other communities without fear," he says. "Our government recognized this in the Charter of Rights and Freedoms and today is demonstrating its support for it by standing behind it through their actions."



The Lieutenant Governor of Ontario, the Honourable David Onley, Michael Tibollo at a Caritas Together Event in 2011

After much hard work and many challenges, Tibollo and supporters received the good news they had hoped for on October 25, when the Canadian government earmarked \$248,397 in education funding for a project that will highlight the contributions of Canadians of Italian heritage to the country's development. The initiative is called Italian Heritage in Canada Curriculum and it will involve developing a curriculum to be used by both primary and secondary level classes across Canada. The pilot is scheduled for completion by March 2014.

"The project makes sure that our contributions are recorded and that they are taught to all Canadians," says Tibollo.

The curriculum project follows on the heels of another major success for Tibollo and his organization: in October 2010 the Provincial Legislature officially declared June to be Italian Heritage Month.

"It was a very emotional moment," says Tibollo. "It was an incredible event for me. We had accolades coming from across Canada and from all over the world."

The Italian Heritage Month legislative victory was what Tibollo calls "a key moment." He explains, "I can see now that many organizations — because of the success of Italian Heritage Month — are starting to work together to coordinate dates for events. And a lot of organizations are planning events in the month of June because they see [the passage of Italian Heritage Month] as a



Frances Tibollo, Silvana Tibollo, Michael "Pinball" Clemons, Diane Clemons, Michael Tibollo, Mercedes Tibollo



Italian Heritage Month Celebrations in the City of Vaughan. From left: Regional Councillor Gino Rosati, Minister Julian Fantino, Mayor Maurizio Bevilacqua, Councillor Marilyn Iafate, Michael Tibollo, Regional Councillor Michael Di Biase, Consul General of Italy Gianni Bordini, Councillor of the Region of Lazio Tony Poretta, President of Comites Gino Cucchi.



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LE ORIGINI DEL MITO DI *San*

Giovanni Principalli

Nell'anno 1087 l'abate Elia di Bari ordinò a 62 marinai baresi di imbarcarsi per le coste turche, tra Rodi e Cipro. I Turchi, infatti, avevano da poco conquistato la piccola città di Myra, dove erano custodite le spoglie di San Nicola, che della città fu vescovo e vi morì il 6 dicembre del 343 d.C. La missione dei marinai consisteva nell'impossessarsi delle reliquie del Santo per portarle in quella parte dell'Adriatico che restava saldamente cristiana.

A Bari, i marinai furono accolti come degli eroi e San Nicola fu, fin da subito, amato e venerato.

Ma dato che la città aveva già un Santo patrono, ossia San Sabino, l'abate Elia propose alla cittadinanza di scegliere: "Sabino o Nicola? Chi volete come Patrono?". I baresi scelsero quest'ultimo, ossia il nuovo e il diverso, che divenne, così, San Nicola di Bari. In suo onore fu eretta una bellissima Basilica, tra i più importanti monumenti in stile romanico d'Italia. Purtroppo l'abate Elia morì prima della fine dei lavori.

Nei mosaici e nelle statue che lo raffigurano, il Santo ha la pelle scura. Fu così che un santo straniero e moro, fu adottato e italianizzato, anzi "baresizzato", visto che il nome più diffuso in città è proprio Nicola, in dialetto locale: Nico, Colino e Ba Cola.

Accanto a questa forma di appropriazione, localizzazione e naturalizzazione di un Santo non italiano, che addirittura spodesta il tradizionale Santo locale, si assiste a un fenomeno inverso: l'internazionalizzazione di San Nicola, che diventa il Santo dei due mondi, dell'Est come dell'Ovest.

Bari, infatti, è conosciuta anche come città del Levante, poiché è il porto dell'Europa occidentale che più di altri si affaccia ad Est: verso la Grecia, l'Albania, la Croazia e il Montenegro. Il mare Adriatico è dunque una frontiera che divide ma che può anche unire, non solo cristiani e musulmani, ma anche cattolici e ortodossi.

Per un lungo periodo, in Italia, Bari fu, oltretutto, la capitale dell'Impero bizantino (di religione ortodossa). Da secoli, non solo i pellegrini cattolici giungono a Bari (gli stessi crociati visitavano la Basilica prima di recarsi in Terra Santa) ma anche tantissimi pellegrini russi, serbi e greci. Va aggiunto che la Basilica di San Nicola è la sola chiesa cattolica a ospitare anche una cripta ortodossa, oltre che un tesoro di doni preziosi (l'oro di San Nicola) offerti da Zar, nobili e religiosi dell'Est.

La doppia identità del Santo, nato a Myra (nell'Est) ma trapiantato e rinato a Bari (in Occidente) fa sì che esso sia festeggiato due volte: il 9 maggio (giorno in cui i marinai baresi tornarono vittoriosi dalla loro missione) e il 6 dicembre (giorno della sua morte).

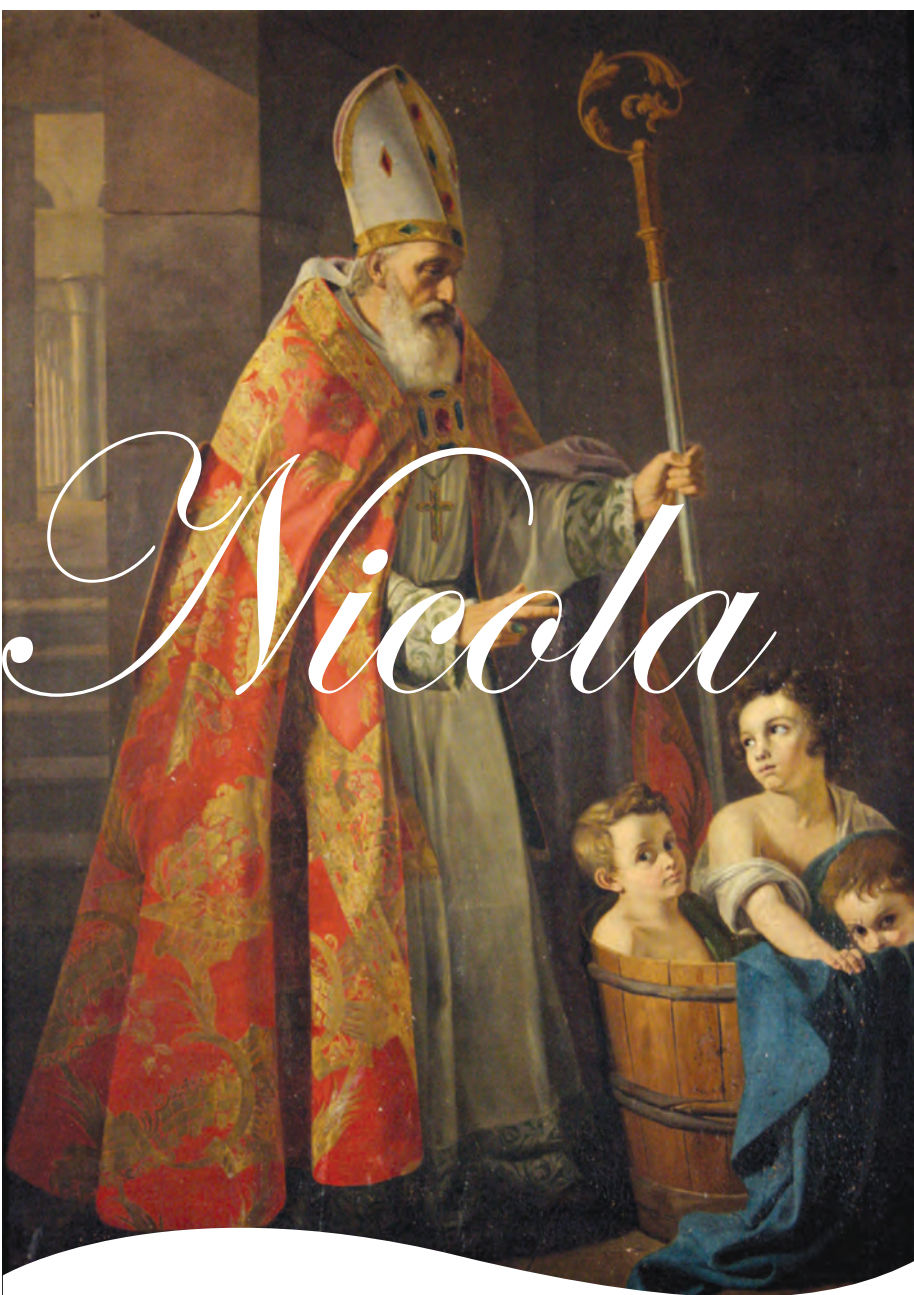
A maggio viene rievocato l'arrivo dal mare di quei 62 marinai, che i baresi acclamano dall'alto delle antiche mura medievali o dal lungomare, costruito negli anni Trenta.

A dicembre, invece, la statua del Santo, in processione, viene portata in giro per la città vecchia. Entrambe le feste si concludono, la sera, con spettacolari fuochi d'artificio.

San Nicola, salvato dai marinai, le cui reliquie attraversarono il Mediterraneo dalla Turchia a Bari, divenne nel '600 il protettore dei marinari olandesi che, in navigazione nell'Atlantico alla volta di Nuova Amsterdam (la futura New York), posero il ritratto del Santo sulle loro navi. San Nicola divenne così Santa Nikolaus, la cui bella e grande chiesa a lui dedicata sorge ancora oggi a New York.

San Nicola divenne in epoca moderna un Santo globalizzato, da Beirut alle Americhe. Di nazione in nazione e di secolo in secolo, fu venerato come Santo del Dono, oltre che come protettore dei bambini e dei marinai.

Tra i suoi miracoli più noti si ricorda il salvataggio di tre bambini e il dono di



Nicola

monete d'oro gettate attraverso una finestra per offrire sostegno a una famiglia bisognosa.

Tra il '700 e l'800, in Nord Europa, alcuni miti pagani (come quello di Sinterklass che portava regali) si fusero alla venerazione cristiana di San Nicola. Nel 1823, lo scrittore newyorkese Clement Clark Moore scrisse la poesia "A visit from Saint Nicholas", nella quale il Santo di Myra e di Bari fu per la prima volta rappresentato come un elfo cicciottello, con la barba bianca, un vestito rosso e un pacco pieno di regali. A chiudere il cerchio ci pensò, nel 1931, la Coca Cola che disegnò il babbo natale come lo conosciamo oggi.

Ecco che San Nicola già americanizzato con il nome di San Nikolaus, divenne Santa Klaus, ossia Babbo Natale.

Ma facciamo un passo indietro. Molti storici sostengono che l'abate Elia non volle portare a Bari le ossa del Santo solo per motivi religiosi, ma anche per calcoli politici ed economici, poiché grazie a quella traslazione, Bari accrebbe l'importanza del proprio porto e divenne un centro di grande rilevanza per i traffici commerciali tra Est e Ovest. Ancora oggi i pellegrini (detti dai baresi ziaziti) aiutano non poco i commercianti e gli albergatori locali ma anche i tantissimi abitanti della città vecchia, che si improvvisano venditori ambulanti di noccioline, olive e panini.

Ma ancora più sorprendente è l'operazione commerciale, quasi profana, della Coca Cola, ossia portare un Santo del Mediterraneo tra le nevi del Nord, sbiancargli la pelle e la barba, svestirlo del suo abito vescovile per avvolgerlo in un buffo vestito di lana rossa con un cappello da montanaro. Di questi tempi, Santa Klaus è più conosciuto di San Nicola.

Negli stretti vicoli della città medievale di Bari e in tutta Italia, San Nicola ha, oggi, un altro concorrente. Questa volta, però, non si tratta di un'invenzione pagana ma di un uomo di chiesa da poco santificato: Padre Pio, i cui ritratti e le cui statue si trovano sempre più nelle case, negli ospedali e per le strade di Bari e dell'intero Paese.

Padre Pio è un Santo nuovo. Santa Klaus è un mito moderno.

Il vecchio San Nicola nato secoli e secoli fa, che posto occuperà nel prossimo futuro tra i fedeli di Bari e del Mondo intero? A ben vedere la cripta, costantemente gremita di pellegrini russi, rumeni e serbi, e a partecipare alle sue due feste, tanto affollate, ci sarebbe da sperare che resterà per sempre San Nicola di Bari e dei due mondi, a meno che un giorno, in chissà quale futuro, con una nuova decisione di popolo, non si chiederà ai baresi di scegliere tra lui e Padre Pio o chissà chi altro.



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Una certa sera di dicembre

By Loreta Giannetti

Fine dicembre 1956. Fa freddo in casa. Domani si parte per Napoli dove prenderemo il bastimento per l'America. Non riconosco più la mia casa. I mobili sono stati venduti. Sono rimaste solo tre sedie in mezzo alla cucina e le casse adoperate per preparare il presepio.

Il camino acceso ci riscalda e con la sua dolce fiamma rossa crea un po' di luce nella cucina silenziosa. Fuori è buio. Notte senza stelle. Mia madre mi sembra più grande del solito. Quando cammina per la cucina, la sua ombra arriva fino al soffitto. Ho paura. Mia sorella dorme su una cassa che gli fa da culla. La casa la chiudiamo domani.

Stasera si veglia e si aspettano parenti e amici venuti a salutarci. Arrivano i nonni, arrivano gli zii e le zie. Non sanno dove mettersi; mamma offre le sedie ai più anziani e le casse ai più giovani. Nessuno ha voglia di parlare; singhiozzi sotto voce. Anche il fuoco tace questa sera. Fa freddo ed è buio. Tutti di nero vestiti, come a un funerale. Solamente occhi rossi, solo occhi bagnati da tante lacrime.

La nonna si mette a parlare a bassa voce con mia madre. Forse le parla di mio padre, il figlio che ci aspetta in America. Ma le lacrime di mamma aumentano sempre più. Mi avvicino e lei mi prende fra le sue braccia. La prima volta dopo tanti mesi.



Fuori una fisarmonica si mette a suonare: una canzone triste, poi altre due e niente più. Si sente il passo del musicista che si allontana. Arriva altra gente, il vicinato. Amiche di mia madre, comari e compari: cominciano, piano piano, grida di dolore.

Grida di mamma straziata da questa partenza e grida di quelli che rimangono. Grida delle nonne, delle zie e delle comari. Gli uomini tacciono e fissano il fuoco del camino, la sigaretta in bocca. Non dicono niente. Dopo un po' se ne vanno tutti. «Vi accompagniamo domani alla stazione!».

La cucina si è riscaldata; il fuoco rimane fedele: è lui che ci fa compagnia fino alla fine della notte.

Mia sorella dorme sempre. Mia madre prepara un lettino fatto con le casse di legno del presepio. Ci mette la grossa coperta verde e mi prende fra le braccia e lì, distese sulla terra di Betlemme, vicino al fuoco, arriva il sonno. Tutto ormai è buio intorno a noi.



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A Uniquely Merry Christmas

By Loretta Di Vita

Blame a gang of Hollywood producers and Madison Avenue mad men for having created a white-washed, non-ethnic concept of Christmas that had little to do with the Christmases I knew as a child growing up in an Italian-Canadian household.

Longing to be cast in one of those media-spun saccharine scenarios, I became increasingly aware of the cultural differences that set my reality apart. There were many, but allow me to begin with my family's culinary holiday customs. While there may not have been any creatures stirring in the homes of the genteel families of my envy-fraught musings, there were plenty in our kitchen — all of the aquatic type and destined to be included in the traditional Christmas Eve seven-course seafood dinner. I remember shrieking upon seeing Dad, his shirt sleeves rolled tight above his elbows, arm-wrestling an eel (a Christmastime delicacy once oven-roasted) as it tried to escape the kitchen sink. There was nothing quaint about my typically gentle father gripping the slippery sea monster with all his might and finally smacking the life out of it.

Indeed the cultural chasm that caused my yuletide dissonance stretched further than our kitchen. Following my lovely mother as she whirled about the house, tackling a series of Christmastime to-do's, I questioned our way of doing things.

"How come we don't hang mistletoe under the doorway?" I asked, while Mom gingerly lowered a teeny ceramic figurine of Baby Jesus into the wooden crèche at the base of our tinsel-strewn faux fir.

"Because we're Italian and we don't do that," she replied categorically.

"Well then, can we puhleeze hang a wreath on the front door?"

"There's only one place for a wreath, as far as our culture is concerned, and that's not on the front door," she said, sparing me any disturbingly morbid details.

"Why can't we go caroling house to house before suppertime?" I asked.

"Because it's not an Italian custom. Che figura! The neighbours will think we've lost our marbles!" she half-joked.

All I wanted for Christmas was to experience a non-Italian one, and to live out holiday scenes devoid of the ethnic references that made me feel self-conscious; different; foreign, even. As my wistfulness surged, surely surpassing that of Noël crooner Bing Crosby dreaming of a white Christmas, I entertained my own dream: I could see myself wearing a tartan taffeta frock, turning ric-rac edged felt Christmas stockings upside

down, letting their delightful contents spill to the broadloom. Meanwhile, my parents would grow merrier and merrier as they dipped crystal goblets into a punch bowl of brandy-spiked egg nog. I envisioned myself transported by anglo-saxon infused holiday glee, twirling home-strung popcorn garlands round and round a freshly cut evergreen tree, hauled home on the roof of a station-wagon, until I'd get dizzy and fall to the floor in bemused mirth. I'd write to Santa, instead of penning my name to Christmas letters my father wrote in Italian and sent to my aunts and uncles whom I'd never met, living in a far-away country shaped like a boot. I smiled, imagining the benevolent pot-bellied gent, travel-lagged and mildly delirious, bursting into a jolly Ho! Ho! Ho! after helping himself to dimpled shortbread cookies instead of Mom's homemade anis-flavoured biscotti. But no matter how vivid my chimera, ethnicity still hung heavily overhead, like the prosciutto curing in our basement; and just as thick to slice.

My breaking point finally came while watching Mom trying to salvage a near-expiration-date (and obviously re-gifted) panettone, thoughtfully provided by la commara Maria, with liberal dustings of vanilla powdered sugar.

"Why can't we have a yule log cake instead for dessert? Can't we just be like everybody else?" I demanded in exasperation.

"We are like everybody else," came the inevitable reality-check from my mother. "We're just like the Bernardinis, the Sistis, the Della Russos, the Ferraras..."

Faster than I could say "Buon Natale," Mom had burst my bubble. Just like that. But it was at that moment of cultural reconciliation that I regretted wanting to be who we were not, and I embraced our traditions for what they were: uniquely Italian.



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One More Day

What would you do if you had one more day to spend with a deceased loved one?



Egidio Mancini and Anna Pedicelli Mancini

My parents Egidio Mancini and Anna Pedicelli Mancini were born in the same little village in the region of Ascoli Piceno in central Italy. My mother was born in 1927 and my father was born in 1928.

They married in 1951 after having known each other since childhood (roughly 23 years). They immigrated to Canada in 1954 in search of a better life.

My parents died in October 2011. My father passed away on October 15, 2011, and my mother passed away only 9 days later on October 24, 2011.

The strength of their inner connectedness is truly remarkable in that they departed this earth and existence as we know it, practically together.

My parents were married for 60 years but in actuality they had been soul mates from day one, which is about 83 years.

If I had one more day to spend with my loving parents I would spend it with them in their little village called Pito in Ascoli Piceno, Italy. It seems only fitting to end their love story where it all began.

Similar to the curiosity of a young child I would listen to the stories of their early years and the hardships they endured. I would walk around the village arm in arm with my mother and father and let them share stories of their childhood. We would reminisce about how vibrant their little village was when they were growing up and the wonderful sense of kinship that was always present.

We would probably walk down to the local cemetery/mausoleum to pay our respects to my maternal and paternal grandparents and say a little prayer of guidance.

I would love to end my day sitting on a bench with my mother and father sitting on either side of me holding hands and watching the sunset.

I would tell them that I will love them always and how they will always remain in my heart and on my mind. I would tell them how my heart will ache and how my life will be empty without them. I would ask them for strength and courage to help me go forward.

Lastly I would say that I only hope to achieve the beauty and the love that they have bestowed upon me each and every day of my life.

Arrivederci mamma e babbo.

Con Amore, **Silvana Mancini**



Antonio Fabrizio

On June 1, 2011, our family lost a wonderful man, our nonno, Antonio Fabrizio. Like so many Italian immigrants of post World War II, he came to Canada in 1959 with his wife Annunziata and two daughters, Anna and Orsola, in order to provide them with a better life. He and my grandmother worked hard, days and nights and created a legacy not only for their daughters, but also for their grandchildren and great-grandchildren.

For as long as I can remember, my nonno was a man of few words, except when it came to hockey and soccer. Nobody could speak ill of his beloved Toronto Maple Leafs or his favourite soccer team — Saturday nights and Sunday mornings were sacred! He loved sitting on his front porch, chatting with the neighbours, watching everyone walk by. He had a wonderful singing voice, and he used to tell my brother and I stories about when he was a child, walking around his native town of Dragoni (Caserta) singing poetry during Christmas and Easter, and learning all of the folkloric songs of the era. You could be sure that at every wedding, when one of those beautiful Neapolitan songs was played, our nonno would be singing along, loud enough for all to hear! He taught me how to dance the tarantella and I became his official dance partner, whipping me around the dance floor. My wedding was one of the last places we ever heard nonno sing or saw him dance. For 3 years later, just before the birth of my daughter, nonno suffered a major stroke, causing him to lose his ability to speak and needing a cane to walk. But he had an internal strength that kept him going, and always made sure that we understood him when he wanted another glass of vino! Even after his stroke, he managed to bond with his four great-grandchildren, Luca, Julian, Sofia and Thomas, who affectionately called him "Nonno Tony". They still speak of him to this day; we are so glad that nonno lived long enough to see so many generations of his family, healthy and happy.

If I could spend one more day with my nonno, I would want to hear his voice, to listen to him sing his beautiful Italian songs and have him spin me around the dance floor one more time.

Ti amiamo nonno, ci manchi tanto. Sarai sempre nei nostri cuori.

Love, your grand-daughter and family. **Lorena (Fabrizio) Ferrari**



Albano Degano

Un giorno in più con nostro padre...

Papà, Albano Degano, è nato il 26 gennaio 1924 a Pasian di Prato, in provincia di Udine (Friuli-Venezia Giulia). È cresciuto in una grande famiglia, 11 tra fratelli e sorelle. A dodici anni, Albano imparò il mestiere di carrozziere. Non molto tempo dopo, si mise in società con un suo concittadino, Giuseppe Riva detto "Beppon",

e aprirono un'attività commerciale in via Mentana, a Udine. Era il 1945.

Il 26 febbraio 1952, Albano e Allegra Zuliani, orginiaria di Bressa di Campoformido, si unirono in matrimonio. Un mese dopo, Albano emigrò in Welland (Ontario, Canada) e Allegra lo seguì nell'autunno dello stesso anno.

I novelli sposi, nella loro nuova terra, iniziarono l'avventura creando una bellissima famiglia. Arrivarono Doriano, nel 1956, Paolo, nel 1965, e Joanne, nel 1969.

La vita in Canada per Albano e Allegra era molto soddisfacente, hanno imparato una nuova lingua e nuove abitudini. Però, la Mamma e il Papà avevano sempre nel cuore il Friuli, la loro terra. Appena possibile, ci tornavano con grande gioia.

Albano fu anche tra i fondatori, e membro per 40 anni, del Fogolar Furlan del Niagara.

Era un uomo cordiale e gentile. Tutti coloro che hanno avuto il piacere di incontrarlo ne conservano un ricordo speciale. Tanti, tantissimi gli volevano bene.

Il 26 febbraio 2010, Albano e Allegra hanno celebrato il loro 58esimo anniversario di matrimonio con tutta la famiglia. Non mancava nessuno. C'erano anche i 6 nipoti di cui erano molto fieri: Genna, Olivia, Quentin, Anthony, Elio, e Celina, la più grande e già sposata con Mike Schonberger.

Dopo l'ultima battaglia, Papà ci ha lasciato il 20 aprile 2010. Accanto a lui, fino alla fine, c'erano la moglie Allegra e i figli Doriano, Paolo e Joanne.

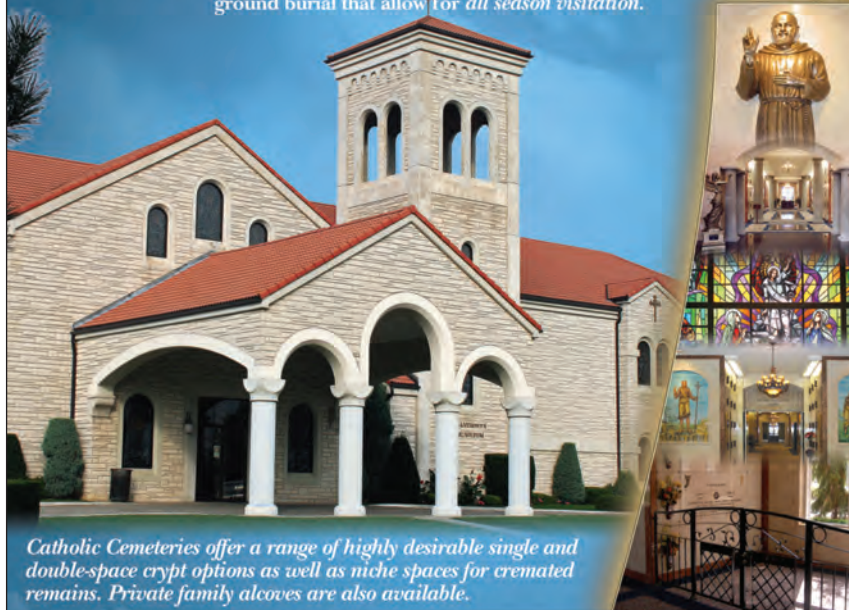
Se potessimo avere un giorno in più con nostro padre, andremmo tutti insieme a bere un bicchierino, un "Tai" in friulano, di Ramandolo. Un vino che si trova soltanto nelle colline di Nimis, a Udine, e che piaceva così tanto a Papà.

In memoria di un grande padre, Nonno, marito e sempre un amico.

Mandi Papà! **Doriano Degano**

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Maria Cusimano

Compassion and dedication

By Alessia Mocella

Merging a compassion for others and a dedication to brain cancer research are key points to Maria Cusimano's continuing success as a young leader. Having both parents as physicians who approached their work with care and compassion inspired the 23-year-old North York resident to pursue a similar path. Ultimately, it was the passing of her 15-year-old cousin Michael in 2007 that acted as a catalyst to navigate the waters of oncology in search of a cure for brain cancer.

All the while, Cusimano was volunteering her time as a mentor, tutor and student representative. Her academic prowess and benevolence recently earned her recognition amongst her peers; on October 25, 2012, she was awarded the Literacy/Academic Award at the inaugural Renaissance Gala, presented by the Canadian Italian Heritage Foundation (CIHF) in partnership with the AMICI Museum and Interpretive Centre. "I was ecstatic and pleasantly surprised to have been chosen to receive such acknowledgment on behalf the Italian-Canadian community," she says.

After graduating with a Bachelor of Health Sciences from McMaster University in 2010, Cusimano continued her education at Queen's University, where she's currently earning her medical degree.

It was soon after she completed her first year of university that her younger cousin Michael died from brain cancer. "[He was] close to me like a brother," Cusimano says. Michael's death was the most significant motivation in her choice to explore research in the field of brain cancer, Parkinson's and Alzheimer's at the Hospital for Sick Children as part of her undergraduate volunteer requirements. During her term at SickKids she shared her research with doctors to aid in initiating discussions and cultivating new understandings.

In her first year of medical school, Cusimano worked closely with patients who had been diagnosed with ailments that are still ineffectively treated. This experience fuelled her work ethic and yearning to pursue research that could one day heal them. Her program allowed her to work at Princess Margaret Hospital where she collaborated with a post-doctoral student on a project aimed at identifying new drugs for acute myeloid leukemia in adults and children. Her assistance aided in identifying a potential Achilles' heel in leukemia that may be targeted by new drugs. The project was presented at many international conferences including the Canadian Cancer Research Conference and the American Society of Haematology Conference. It was also accepted for publication in the Journal of Clinical Investigation.

While Cusimano was earning her diploma, she always made time for extra-curricular volunteering. She participated in Think First Canada where she presented workshops with elementary school students on how to prevent head and spinal injuries. She was also a mentor for Big Brothers and Big Sisters during her years at McMaster where she was assigned to a shy but appreciative eight-year-old girl. "Everyone has something to contribute and it's important to be connected to the community and make a point of doing it," she says about her volunteer work. "If we are able to do it, we definitely should."

Her ideal career is one that allows her to amalgamate research and practicing so that she can discover new treatments while actually connecting with and healing patients. When asked to give advice to prospective medical students, simply put, "if it's something you are passionate about and you love, then go for it. It is a lot of hard work, but it is attainable."

Cusimano is studying medicine for all the right reasons: to benefit the lives of others and to foster new ideas in the realm of cancer research. She is dedicated to her education, community and aspirations; it's a quality that will eventually allow her to gain success as an inspirational physician and philanthropist.



Photographer: Gregory Varano

"[He was] close to me like a brother," Cusimano says. Michael's death was the most significant motivation in her choice to explore research in the field of brain cancer, Parkinson's and Alzheimer's at the Hospital for Sick Children..."



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Firenza Plumbing & Heating

Reliability & Know-How

By Dante Di Iulio

Deriving from the Latin term *plumbus* meaning "lead," the Roman plumber was a worker in lead who repaired or fit the equipment of water distribution into a building. Plumbing, installing and preparing pipes, the artisan worked on everything involving supply and waste. Apart from its architecture and political system, the glory of the Roman Empire rests in its engineering genius and the skill of its craftsmen who constructed water systems incorporating similar-style aqueducts, lead pipes, heated floors, dams, drains, great baths and recreation centers.

From Rome's Cloaca Maxima, the largest ancient sewer, to the famous spas in Bath, England, and the colossal baths of Caracalla, when looking at the history of plumbing, all roads definitely lead to Rome. Another Roman, from Sora to be exact, has inherited the craftsmanship of his ancestors leaving his own mark in the houses, apartments and buildings of the GTA for the past 45 years.

Tony Baldassarra attended the Pontificio Opera Assistenza in Vatican City in the 1960s, receiving his diploma in Idraulica (plumbing). His formal training was important but his personal skills were what really developed during his time at school. "And my professor would always tell me that I was a 'nobody' that I had to stand out from the rest," said Baldassarra. "That is how people remember you and continue to do business with you. Appearance is



Tony Baldassarra



bathroom remodeling, to video drain inspections, Firenza stands out from the crowd. Staffed with master plumbers dedicated to doing the job right the first time, every time, Firenza has come to stand for and exude excellence in its customer service and expertise in all areas of plumbing.

Heating

Specializing in residential and commercial heating and air conditioning, Firenza uses only the most reliable, high quality, energy efficient air conditioning and furnace equipment available. Clean cut, courteous technicians and installers are on call 24 hours daily, to guarantee all of your heating and cooling needs are met. Offering top quality service and brand name equipment, its service areas include Scarborough, Toronto, Mississauga, Etobicoke, Richmond Hill, York Region and the GTA.



Paul, Dave, Antonietta, Tony

"Appearance is important, always be presentable and courteous and you'll not only make a customer, but a friend too."

important, always be presentable and courteous and you'll not only make a customer, but a friend too." With Canada looking for special tradesmen in the late 1960s, Baldassarra decided to move with his entire family to the Great White North. Although he would be working with pipes and drains, this journey was no pipe dream. Tony had all of the tools and skills necessary to become a success and at just 18 years old, he had a very long and bright future ahead of him. For 14 years, Baldassarra worked diligently, providing quality and efficient service while developing a thorough knowledge in all aspects of plumbing and HVAC. After 14 years of service, he decided to branch off on his own and start Firenza Plumbing & Heating.

For 25 years, Firenza Plumbing & Heating Ltd has been a 24-hour service company. There are 90 staff members consisting of apprentices and highly qualified licensed plumbers, gas fitters, welders, steam fitters, heating technicians and master plumbers, also experienced in sprinkler and fire protection. All of Firenza's plumbers have experience ranging from 10 to 50 years. With currently 70 fully stocked marked trucks on the road, two underground combination units, one water main truck, Firenza's warehouse is fully equipped with material to service any emergency.

Plumbing

Servicing Toronto and its surrounding areas has proven Firenza Plumbing & Heating Ltd to be a leader in the industry and true masters of the plumbing trade. Offering an extensive list of services ranging from faucet repair and total

Firenza Plumbing & Heating Ltd offers a 24/7 Emergency Service to ensure an immediate response to its customers plumbing and heating needs and without ever charging overtime. During Firenza's 25 years, Baldassarra has been an excellent mentor for new and experienced tradespeople alike. He values family, which is why he expects every customer to be treated as one. Firenza Plumbing & Heating Ltd is also a family business, with Baldassarra's two sons, David and Paul, acting as vice-presidents.

Plumbing is one of those issues that most people don't think twice about until something goes wrong. For 25 years, Firenza Plumbing & Heating Ltd has provided reliable and efficient service with quality craftsmanship throughout the homes and businesses of the Greater Toronto Area. So the next time your water heater buzzes, air conditioner hums or faucet goes drip, drip, drop, call Baldassarra and company for some piece of mind.

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ROSEHAVEN CELEBRATES ITS 20TH ANNIVERSARY

with launch of *Rosehaven Platinum* in Kleinburg and Oakville

Behind the renowned name of Rosehaven Homes is a story of family values, tradition and ideals. That legacy is directly attributed to Giovanni and Concetta Guglietti, late parents of Marco, Silvio and their two brothers. Marco Guglietti is now president of Rosehaven Homes while Silvio heads Melrose Investments, the land and industrial development side of the family business.

Together in 1992, the two brothers launched Rosehaven Homes after their father bought 20 lots in Waterdown from Metrus Developments. The community they built there still holds a special place in their heart, with another Rosehaven Waterdown community being launched in 2013. "I can still remember the feeling of pride and accomplishment when the first family moved into their new Rosehaven Home," says Marco.



Marco & Silvio Guglietti



This landmark condominium offers 36 majestic suites from 1,800 to over 3,000 sq. ft. priced from \$1.8 to over \$3 million. The Richard Wengle-designed architecture features understated grandeur, graceful proportions, classic symmetry and the finest of materials.

Each suite at The Randall Residences is designed to feel as large and spacious as living in a grand home. Interiors were designed by Ferris Rafauli with an eye towards opulence, and each suite is overtly elegant with wide gallery hallways, superb sight lines, soaring ceiling heights, rich millwork, Juliette balconies and gracefully proportioned principle rooms.

Ten penthouse suites have their own private roof top terraces finished with hedge plantings, shade pavilions, tempered glass privacy screens, black metal planters, modern furnishings and granite paving stones.

The Randall Residences will feature retail and services, as well as a welcoming lobby, also exquisitely designed by Ferris Rafauli, featuring a concierge, lounge, library and mailroom. The spectacular roof top will feature 10 private terraces and a common terrace complete with three BBQ units, communal table and relaxation area. For more information, visit www.TheRandallResidences.com.

Kleinburg Heritage Estates

In the prestigious Village of Kleinburg, Rosehaven Platinum's new Kleinburg Heritage Estates offers homes of distinction on unique lots from 60 to 70 feet priced from \$1.3 to over \$1.8 million. Homes range in size from 2,900 sq. ft. to over 4,800 sq. ft.

This desirable enclave is set on a winding private cul-de-sac that traces the natural contours of the terrain, providing panoramic vistas of evergreen meadows and rolling pastures. Each lot has been individually selected and configured to offer the ultimate views.

Built on the grandest of scales and crafted to perfection, these estate homes define grandeur and architectural distinction with fine brick and stone detailing, impressive columns, porticoes and pediments. Interiors are rich with custom features and finishes that impart a timeless beauty to each home. Floor plans flow with thoughtful practicality – maximizing light and living space while taking every opportunity to create a stunning view or catch the eye with a unique design feature.

With only 44 homes available, an exclusive group of new home owners can choose from a grand array of options including the finest woods, granites, marbles, designs and colours offered by Rosehaven Platinum to create the ultimate statement in personalized elegance.

Though it may feel a world away, the location is convenience itself with Highways 27, 407 and 400 just minutes away. To book a private appointment today, visit www.KleinburgHeritageEstates.com.



The brothers grew up in and around the construction business. Their father Giovanni managed a successful lumberyard in Oakville that supplied large builders. Giovanni grew up in the years of struggle after the Second World War and was accustomed to hard work and dedication. The boom years that accompanied the building of the Greater Toronto Area supported the large growing Guglietti family.

While Giovanni embodied the honour of hard work and integrity, it was the family matriarch Concetta who kept Marco, his three brothers and the family together. Through Concetta, the sons learned the importance of passion, discipline, faith and compassion for others.

Since the founding of Rosehaven back in 1992, the company's portfolio has grown to include scores of innovative new communities and over 4,500 distinctively different homes marked by exquisite architectural design, superior construction quality and unparalleled customer service. Many Rosehaven homeowners have become second and third time repeat customers – a distinction for which the company is particularly proud.

Now from Rosehaven: Platinum Home Collection

In honour of its 20th anniversary, the company is debuting a new Marque designed to take Rosehaven quality and elegance to an even higher level.

"We call it the Rosehaven Platinum Home Collection," says Marco. "Our mission is to create architecture that shines a bit brighter and we've chosen two upscale neighbourhoods where we believe there is a clear need for the kind of unique and desirable home designs that Rosehaven Platinum creates." This can be seen in the company's newly launched web site www.rosehavenplatinum.com

The Randall Residences in Oakville

Inspired by the timeless elegance of Paris, The Randall Residences brings classic Beaux Arts architecture to a picture-perfect setting in the heart of Oakville.

'Tis the

By Alessia Sara Domanico

With elaborate markets, the launch of the Opera season, living nativity sets and Epiphany festivities, there is no shortage of events when it comes to the holidays in Italy.

As if plucked from a storybook, the period that typically starts on the 8th of December with the Feast of the Immaculate Conception and runs through to the Epiphany on January 8 is when you can catch a glimpse of Italy at its most resplendent. Fifty foot tall trees dominate the country's most iconic piazzas, entire villages transform into giant nativity scenes, bridges, canals and historic buildings are covered with twinkling lights and charming markets take over numerous city centres. On our search for the most notable 'Natale' goings-on, we uncovered some unique occurrences outside of the classic guidebook. Read on to see where the magic is happening this season...

Rome

Italy's capital starts things off at the end of November with the annual Exhibit of 100 Nativity Scenes, which takes place in Piazza del Popolo. Aside from lights and decorations, Rome's best-known market is in Piazza Navona where a merry-go-round is erected alongside dozens of stalls selling the likes of toys, handmade gifts, sweets and roasted chestnuts. Santa can be found here before Christmas time, replaced afterwards by the Befana, the elderly folklore character that is known to leave children gifts in their stockings come the Epiphany. At Castel Sant'Angelo, you can skate outdoors by the Tiber River, while events kick off at Vatican City on December 13 with a parade to honour the Feast of St. Lucia. Festivities continue on Christmas Eve when the Pope recites Midnight Mass in St. Peter's Basilica and on Christmas Day when he addresses the public from his apartment balcony at noon. St. Peter's Square plays host to one of Rome's most impressive Christmas trees, while other towering examples can be found in Piazza Venezia and by the Colosseum. Since there is a large Jewish community in Rome, there are also public tributes to the Hannukah season such as the large Menorrah in Piazza Barberini.



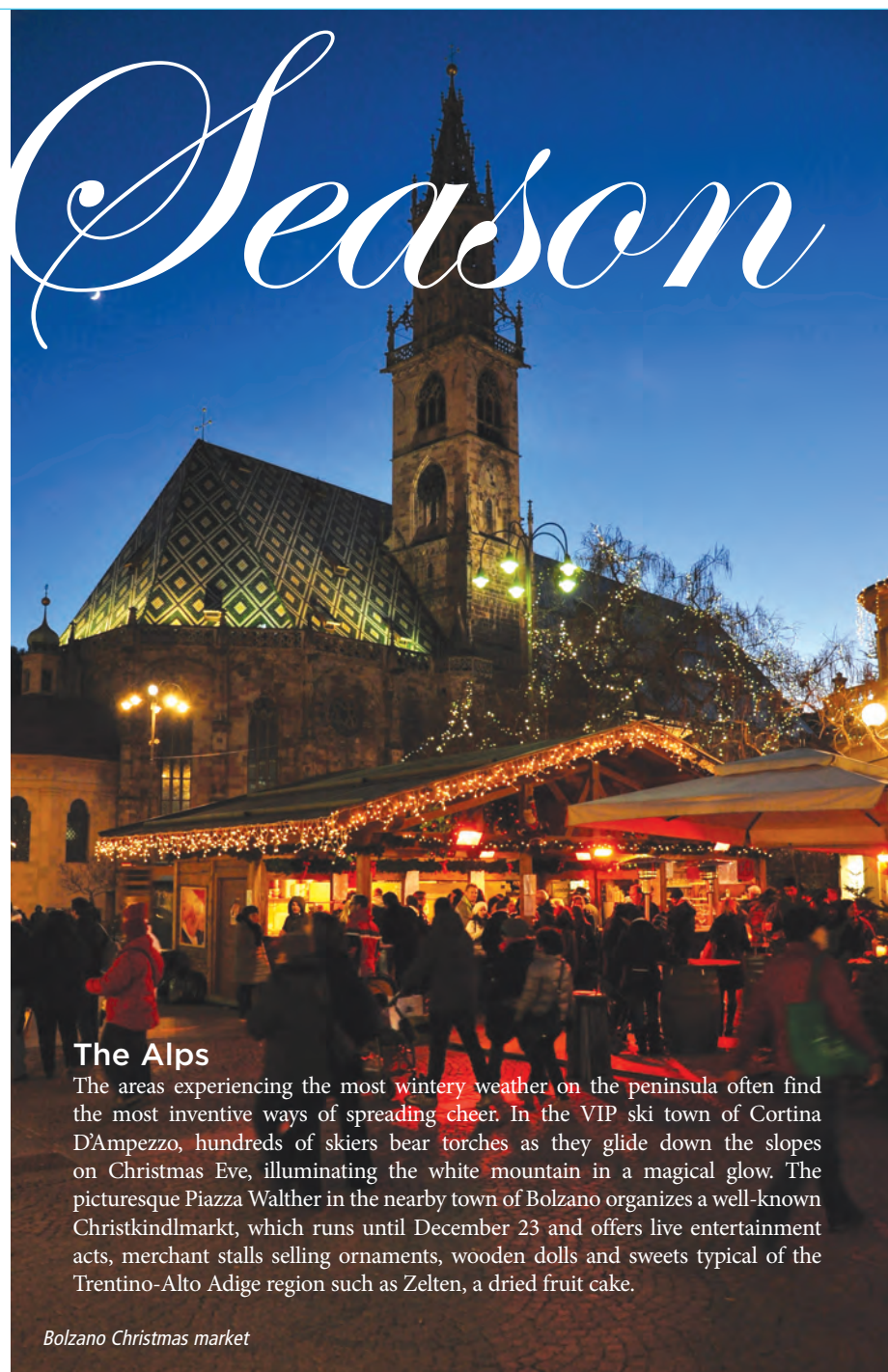
Colosseum

Palermo

For those in Sicily, make a point to be in Palermo for Il Festival delle Marionette, which takes place in December at the International Marionette Museum. A treat for those both young and old, the shows and exhibits feature puppets and marionettes from all over the world.



Festival delle Marionette, Palermo



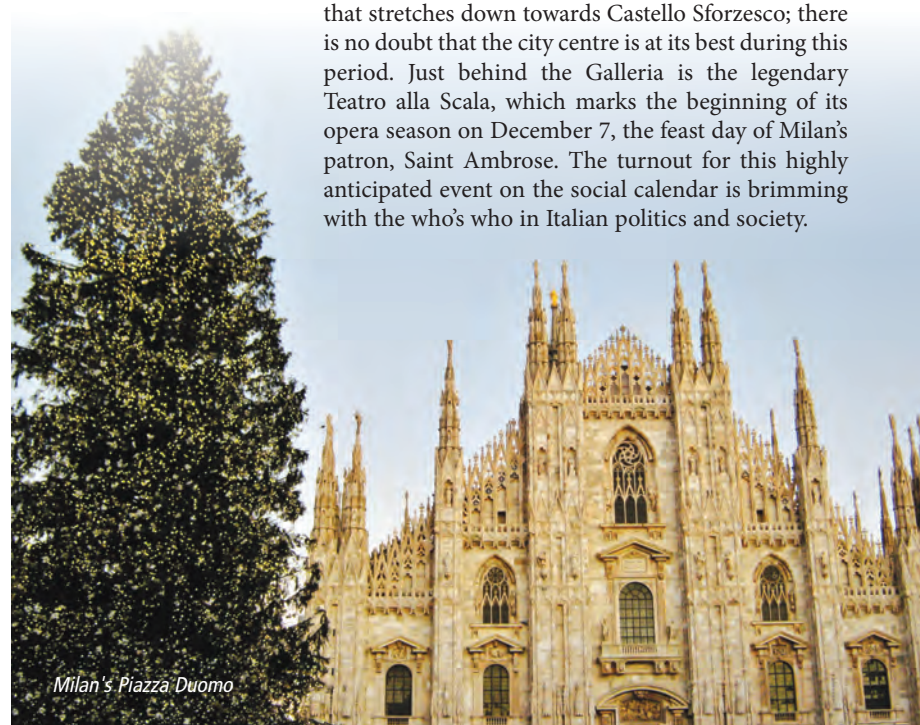
The Alps

The areas experiencing the most wintery weather on the peninsula often find the most inventive ways of spreading cheer. In the VIP ski town of Cortina D'Ampezzo, hundreds of skiers bear torches as they glide down the slopes on Christmas Eve, illuminating the white mountain in a magical glow. The picturesque Piazza Walther in the nearby town of Bolzano organizes a well-known Christkindlmarkt, which runs until December 23 and offers live entertainment acts, merchant stalls selling ornaments, wooden dolls and sweets typical of the Trentino-Alto Adige region such as Zelten, a dried fruit cake.

Bolzano Christmas market

Milan

One of the finest spots to get into the holiday spirit, Milan's Piazza Duomo is a high wattage display of Christmas cheer. The brightly lit Christmas tree, the lit up stained glass windows of the Cathedral, the extravagantly decorated Galleria Vittorio Emanuele shopping arcade, the mile-long Christmas market that stretches down towards Castello Sforzesco; there is no doubt that the city centre is at its best during this period. Just behind the Galleria is the legendary Teatro alla Scala, which marks the beginning of its opera season on December 7, the feast day of Milan's patron, Saint Ambrose. The turnout for this highly anticipated event on the social calendar is brimming with the who's who in Italian politics and society.



Milan's Piazza Duomo

Umbria

Above the town of Gubbio in Umbria lies Mount Ingino, a Guinness record-winning spot. Every holiday season, a 650 metre-tall light installation in the form of a Christmas tree is set up on the mountain's slopes. Known as the Gubbio Christmas Tree, it can be seen from 50 kilometres away. In Città di Castello, Umbria, a group of rowers (all dressed like Santa) navigate their way down the Tiber River in lit up canoes. Once they reach the bridge at Porta San Florido, they disembark and hand out presents to the town children assembled there. When it comes to nativities, head to Assisi. Regarded as the birthplace of nativity construction, St. Francis of Assisi is credited with building the first nativity scene. The city pays homage to his legacy each year with an array of nativities displayed in the churches, piazzas and streets of Assisi.



Albero di Gubbio



Turin

Turin

Turin boasts one of the most ample light displays with over 20 kilometres of the city and the area surrounding the Po River literally covered with strings of multi-coloured bulbs. During December, the Borgo Dora area hosts live music and entertainment, a Christmas market, a towering Christmas tree and a large scale nativity scene.

Naples

Irresistible come Christmas time, the streets in the historic city centre are filled with artworks and holiday-themed merchandise. Naples is the destination for nativity works where the narrow Via San Gregorio Armeno is not to be missed. Lined with the workshops of virtuoso artisans famous the world over for their intricate figure carving talents, tourists and locals alike flock to this small street come the holidays to pick up a keepsake, whether it be a traditional Nativity scene or a comical caricature statue — the Silvio Berlusconi and Duchess Kate figurines are a must-see! The Teatro San Carlo also begins its opera season in December.



Nativity scene, Via San Gregorio Armeno

So whether you're making it an Italian-style Christmas or planning one for the future, we hope this guide will help you keep up to date with what's on when in this winter wonderland.

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Torino, un Natale tra cinema e cioccolato

Un percorso tra arte, luci e prelibatezze nella più invernale delle città italiane

Fabio Forlano

Regale e popolare allo stesso tempo. Prima capitale dell'Italia unita e città di frontiera, a due passi dalla Francia. Torino ha cambiato pelle mille volte durante la sua lunga storia. Eppure gode ancora di un fascino particolare, capace di incantare i visitatori che la scelgono come tappa nei loro tour del Belpaese. Lontana dagli itinerari turistici più comuni, la città è oggi un punto di riferimento per gli amanti dell'arte. Nonché un importante centro per il cinema, lo sport, il design e l'enogastronomia.

In giro per la città

Incastonata tra le Alpi e attraversata dai fiumi Po e Dora Riparia, Torino offre ai suoi visitatori degli scorci impareggiabili. Le bellezze naturali fanno da sfondo a una città segnata, nella sua architettura, dal glorioso passato romano e dal celebre periodo barocco. Per visitare Torino, il punto di partenza ideale è Piazza Castello. Da qui, nel giro di un chilometro, si possono raggiungere tutti i suoi maggiori punti di interesse. Tra le fermate d'obbligo c'è sicuramente quella a Palazzo Madama, un tempo sede del Parlamento italiano e oggi casa del Museo civico di arte antica. Molto piacevole è passeggiare sotto i portici. Il percorso a piedi tocca il Teatro Regio, la Biblioteca e l'Armeria Reale. Proseguendo si incontra Palazzo Reale, residenza ufficiale dei Savoia per oltre due secoli. A pochi passi di distanza c'è il Duomo, unico esempio di architettura rinascimentale del capoluogo piemontese. Al suo interno si trova la Cappella della Sindone che, tuttavia, viene mostrata al pubblico solo in rarissime occasioni. Molto frequentate, poi, sono le piazze della città. Alcune, come Piazza San Carlo, colpiscono per eleganza e raffinatezza. Piazza della Repubblica (conosciuta come Porta Palazzo) ospita, invece, il più grande mercato all'aperto di tutta Europa. Testimonianza dell'epoca romana sono, rispettivamente, Porta Palatina e le rovine del Teatro.

Luci d'Artista

Il periodo migliore per godersi Torino è, sicuramente, quello natalizio. In una giornata limpida è facile scorgere da lontano l'arco alpino innevato, che sembra racchiudere la città in un grande abbraccio. Ma l'attrattiva principale è rappresentata dalle luminarie. "Luci d'Artista" è una manifestazione culturale organizzata dal Comune a partire dal 1998. In occasione delle ultime settimane dell'anno, alcuni luoghi simbolo del capoluogo piemontese si vestono di luce. A progettare le installazioni sono artisti contemporanei autori di opere dall'alto valore scenografico e simbolico. Dal 2006, collabora alla riuscita dell'iniziativa anche il Comune di Salerno che, negli stessi giorni, "accende" le sue vie più belle. L'edizione in corso di "Luci d'Artista" durerà fino al 15 gennaio del nuovo anno.

Cinema mon amour

Forse non tutti sanno che Torino ha dato i natali al cinema italiano. Nel 1914 la città ha ospitato le riprese di "Cabiria", primo kolossal targato Italia. Nel corso degli anni, il binomio tra il capoluogo piemontese e la settima arte non si è mai sciolto del tutto. Anzi, negli ultimi tempi si è assistito a una ripresa vigorosa delle attività. Oggi, Torino è di nuovo un punto di riferimento nel panorama europeo dell'audiovisivo. Ogni anno vengono prodotti cartoni animati, film, serie tv, fiction

e documentari. Nel 2009 è stato inaugurato il Cineporto, cittadella del cinema con ben 9.400 metri quadrati riservati alle produzioni. Nel 2000, a suggello di una passione mai sopita, il monumento simbolo della città, la Mole Antonelliana, ha aperto le porte al Museo nazionale del cinema. L'esposizione è tra le più importanti al mondo per ricchezza espositiva e per il dinamismo delle attività scientifiche e divulgative. Una tappa obbligata per chi ha voglia di scoprire un luogo speciale e unico nel suo genere.

Capitale del gusto

Il Piemonte è uno dei luoghi d'Italia dove si mangia meglio. Patria di vini pregiati e di piatti della tradizione antica, la Regione sa offrire molto anche ai golosi. Torino, in particolare, è considerata una delle capitali del gusto. E nelle fredde giornate d'inverno non c'è niente di meglio che sorseggiare una cioccolata calda. Nel 1559, in Italia, la città è stata la prima a importare il cacao. Pochi anni dopo, Maria Giovanna Battista di Savoia Nemours autorizzò la diffusione di questa bevanda, diventata subito popolarissima. Con il tempo, il cioccolato è stato declinato in mille versioni. Quella simbolo del Piemonte resta la gianduia, mix di cacao e di nocciola. Celebre è anche il "bicerin", composto di cioccolato, latte e caffè. Il posto più caratteristico per gustarlo è il Caffè al Bicerin, fondato nel 1763 e meta preferita anche di Camillo Benso, conte di Cavour.

Il miglior cioccolato di Torino:

Al Bicerin

Fondato nel 1763 e famoso per l'omonima bevanda a base di cioccolato e caffè
Piazza della Consolata, 5

Caffè Baratti & Milano

Aperto nel 1875 come confetteria, è uno dei locali più prestigiosi di Torino
Piazza Castello, 27

Caffè Mulassano

Fondato nel 1907, era il caffè dei reali di Casa Savoia
Piazza Castello, 15

Caffè Platti

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A Fraction of Tuscany

At Borgo di Vagli, that idyllic rustic home in the countryside is a very real and a very possible prospect

By Alessia Sara Domanico

A villa in Tuscany is one of those wish list fixtures that many of us fantasize about, but rarely commit to actualizing. The culmination of travel, leisure, history, culture and gastronomy, a sojourn to the Tuscan countryside has become an addictive vacation habit for countless individuals from different nations and backgrounds.

The region's charms have become the stuff of legend, producing innumerable books on the subject and even films. One the most well-known Tuscan-set movies today is the adaptation of Frances Mayes' New York Times best-seller 'Under the Tuscan Sun.' In the movie, we see Diane Lane portray the American author who leaves everything behind, persevering through trials and tribulations to restore a 200-year-old farmhouse nearby the Etruscan town of Cortona. But Mayes didn't restore that now famous abandoned villa on her own; she had the invaluable help of a man named Fulvio Di Rosa, a restoration architect who has spent over 20 years exclusively sourcing, designing and restoring antique properties. Di Rosa's philosophy is about finding the 'right ruin' in an ideal location and promoting its original details and purpose throughout the renovation.

One shining example of Di Rosa's work is the hamlet of Borgo di Vagli. Nestled away in the scenic hills around Cortona, this series of 14th century medieval homes was once inhabited by artisans, carpenters, farmers and shepherds before being almost entirely abandoned during World War II. The clustered formation of the homes suggests that Borgo di Vagli was a very social setting where the members of the small community closely interacted. Today, its tradition as a social environment has been fostered by its new residents. Starting in the year 2000, Di Rosa

embarked on transforming this deserted area into Italy's first fractional ownership venture. From stone exteriors to old wooden beams and handmade nails, he sought to preserve as much of the original features as possible during the restoration process. "It was not — keep the outside and erase the inside — it was more — keep the inside, reuse it and incorporate the new within the parameters and the challenges of the existing," explains Toronto-based heritage architect Carlos Ventin who acquired a fractional ownership stake here several years ago.

Being no stranger to restoration himself (his firm has restored many legislative and public buildings in the Greater Toronto Area, which include Toronto's Queen's Park and City Hall), Ventin was drawn to the unique and unspoiled concept. "I was very surprised at the restoration being carried out by an engineer and the fact that it was not just restoring stones and mortar but that it was a whole approach of landscape, views [and the] ambience of an entire village," he describes of his initial interest in the project. The idea of fractional ownership is also an attractive one for today's market, offering people the right to land and property in Tuscany without the astronomical price tag often associated with real estate in the area.

A luxury getaway, with an authentic appeal and communal feel to it, "...staying there you feel like a part of the Borgo family," affirms Ventin. "When you

arrive you are greeted like an old friend come to visit, where everyone comes out to say hello and remembers your name. When you enter your assigned unit, everything is waiting [for you] and if you've placed that all important pre-order, a bottle of white is chilling in the fridge and a loaf of fresh baked bread is ready for carving on the wooden cutting board," he elaborates.

While the individual villas enjoy their own fully-equipped kitchens, there's an on-site trattoria that has become a firm favourite among residents, helmed by chef Dina — one of Borgo's original residents. Her family was one of the last remaining in Borgo, forced to leave over 30 years ago to find work elsewhere. Now thanks to the efforts of Di Rosa to breathe life back into this forgotten hamlet, Dina's back where she belongs, serving up hearty and savoury dishes — Monday night (pizza night) being her most popular. And while the respective villas are for all intents and purposes private residences, residents do have a dedicated front desk staff at their disposal to handle local planning and bridge any foreign language barriers by arranging for anything from bike rentals to wine tours and even boar hunting. At the end of our tour at the property we come across a lovely pool to cool off in and soak up some sun in the afternoon. All we need now is a glass of red wine from a local cellar for a good old-fashioned 'chin chin' in a piece of Tuscan paradise.



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Tre Mari Bakery

A salute to a Toronto icon

Italian Cuisine & Catering By Rita Simonetta

Step into Tre Mari Bakery on any given day to discover the scent of freshly-brewed espresso combined with freshly-baked Ciabatta buns. A sprinkling of southern Italian dialects mix in with English, Portuguese and a slew of other languages that are representative of St. Clair Avenue West's changing face. Italian nonnas are treating their grandchildren to crispy cannoli while young professionals are eagerly choosing their lunch from the tavola calda.

Tre Mari is in many ways more than a bakery. It's the heart and soul of the neighbourhood and it traces the history of Italians in Toronto. "To this day the children who used to come in years ago now come in with their own children," says co-owner Frank Deleo. "It gives us great pride."



Four brothers: Alessandro, Franco, John Paul & James Deleo

The bakery, located on 1311 St. Clair Avenue West, was actually a spin-off of Imperial Grocery store, which was opened by Vincent Deleo and his wife Mary in 1956.

The young couple took note of the influx of Italian immigrants who had come to the city in search of a better life, and the grocery store was a way to provide these newcomers with a taste of the homeland. The Deleos knew all about starting a future far from home: Vincent and Mary hail from the region of Reggio Calabria in Italy.

The Deleo store offered its customers a connection between the old and new. "These people wanted to be with someone from their country who knew them. It was a happy place," says Mary.

The Deleos weren't just the owners of a store; they also found themselves acting as a go-between for many of their customers who were learning to navigate through the daily challenges of life in a different country. "The bakery was a friend to everyone," says Vincent. "And if there was something I could do for my customers, I would do it."

The grocery store was such a huge success that in 1960 Vincent and Mary bought the adjacent building and opened a bakery. This second enterprise caught on and the Deleos found themselves operating two businesses in full swing.

In September of 1969 they decided to focus on the bakery, and it became the nexus of the St. Clair West neighbourhood. "A lot of people came to us because we had quickly built a reputation of freshly baked Italian cookies, cakes, pastries, bread, and gelato all made on a daily basis," says Frank Deleo.

Paesani stopped in for an espresso, to catch up on the latest soccer game, to buy fresh bread, or to enjoy some cannoli after Sunday morning mass let out. The neighbourhood became the home and heart of Italian immigration, and the newcomers created their very own piazza in the middle of Toronto, Canada.

As time went on, the bakery was passed on to Vincent and Mary's sons, Frank and Joseph. Frank recalls that by the tender age of 12 he was lending a hand in the bakery along with his 10-year-old brother Joseph.

The Deleos also operate a full service wholesale business called Allegany Foods, which also services Tre Mari Bakery. Frank still heads to the bakery every day. "It gives me great gratification to go to the bakery, sit down and have an espresso with my old friends," he says.

When Frank's brother Joseph passed away in 2008, Joseph's wife AnnaMarie and Frank's wife Marisa decided to take on a more active role at the bakery. They worked very hard to continue on the family business, and in AnnaMarie's case for her four sons: James, Franco, John Paul, and Alessandro.

She says that while working with her family is a great satisfaction, it also means walking a fine line between being a boss and a mother. But despite the challenges, her priorities have never faltered. "What's important is to keep that feeling of family in the store and maintain that close-knit relationship we have with our customers," she says.

"AnnaMarie's four sons play a role in the family business. James took the responsibility of overseeing the production of bread and other baked goods; he has also learned the trade of a baker; Franco is a professional photographer by trade but also manages the website and creative aspects of the store; John Paul has taken the role as buyer for all of the store's goods and is also responsible for spreading the word via social media. Most recently he has been a part of the new deli development within the store. The youngest of the clan, Alessandro, is completing his final year of high school but has already expressed his desire to get more involved in the family business.

John Paul's passion for Tre Mari is clear. "My family and I have been able to work as a team. We are all main ingredients to the future success of Tre Mari," he says, noting that the differences in personalities between him and his brothers complement each other.

And it's this synchronicity that is the key to the bakery's longevity. Although Vincent, 92 and Mary, 82, are retired, their children and grandchildren are carrying on the tradition. But the family also understands the importance of maintaining tradition while evolving and expanding.

"I am proud of my grandparent's achievements and am looking forward to expanding and enhancing our business while I build my own friendships [with customers]," says John Paul.

In the 1990s, St. Clair West changed with the times as it welcomed Portuguese and urban professionals to the neighbourhood. And the bakery has extended the welcome. "It's a wonderful combination of different people," says Frank Deleo. "We had to reconstruct our business to meet their needs."

The bakery now offers delicacies like Portuguese and Spanish cold cuts and pastries.

Other innovations include Turkish flat breads, Portuguese breads and artisan breads. Also in the works are gluten-free breads. The Deleos are extremely proud of their most popular bread, the ciabatta, because of the compliments and feedback they receive from customers who say that they cannot find any bread like it in all of the GTA.

And as the times change, Tre Mari Bakery still remains a place where family, tradition and good food intertwine.



AnnaMarie, Mary, Vincent & Frank Deleo

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Warm up this winter with hearty soups

Ladling out the dish on some of Italy's beloved brodos

By Jenny Galati Wine pairings and descriptions by Gaia Massai

Whether thick and hearty, clear and light or pureed and silky, nothing says comfort on a cold day like a bowl of piping hot soup. Translated from the Latin suppa meaning "bread soaked in broth," this restorative dish has been in existence since 6,000 BC. The word "soup" has even developed several uses in phrase, becoming a figure of speech, for example, "soup's on" is a common phrase that means "dinner's ready."

At dinner or otherwise, when it comes to ladling out servings of this common primo, Italians have a number of delectable variations. Many regional soups have humble beginnings as peasant food that was made by utilizing inexpensive ingredients and stretching out valuable ones. A prosciutto bone or parmigiano rind is often as valuable as gold when it comes to flavouring a bubbling broth. Recipes vary according to region; rice and pastas are features of northern soups while bean soups are a Tuscan specialty; tomato and garlic are common flavouring agents in the south, and coastal regions create soups using seafood. Ingredients in season also play an important role. Dried beans and grains are used in winter when vegetables aren't readily available, while tomatoes, artichokes and green beans are used in summer and wild mushrooms are often the fruits of autumn soups.

Perhaps the most recognizable of all soups is the "big soup", or minestrone. Every region has its own take on the tomato-based soup that contains a variety of mixed vegetables (typically carrots, celery, and potatoes), beans and small pasta such as maccheroni. Recipes for this beloved brodo are plentiful and incorporate regional trends — coastal regions add shellfish while inland regions utilize sausage or other meats. In Veneto, for example, minestrone is rendered incredibly creamy thanks to a healthy number of potatoes and it also incorporates spinach, beet greens and fennel; in Liguria, it is made with radicchio and pesto; in Abruzzo, it is commonly made with chestnuts; and in Sardinia, with chick peas and pork rind.

Ribollita is similar to minestrone, but it's not as brothy and doesn't contain pasta. This Tuscan soup is actually the reincarnation of minestra di pane and it's a wonderful use for crusty Tuscan bread. This robust winter zuppa is made with cavolo nero and a variety of other winter greens, cabbage and cannellini beans. The minestra is layered and absorbed into pieces of bread making a hearty potage. When it is served immediately it is referred to as bread soup, however, when it is reheated or re-boiled and served the next day (incidentally only making it better), it is called ribollita.

From southern Italy where seafood is abundant comes the zuppa di pesce. This traditional seafood soup is an opportunity to use the freshest local ingredients and typically utilizes the varied catch of the day, firm textured

white fish, shellfish, tomato, herbs and white wine.

Aside from being mere sustenance, soups are also celebratory. Take for example the Roman rag soup otherwise known as stracciatella. This flavourful broth featuring shreds created from beaten eggs and cheese is often enjoyed on Easter Sunday. Minestra maritata or "wedding soup" is served up at Christmas in Lazio and Campania. The name of this soup is a reference to the "marriage" of ingredients: meat broth, meatballs, cooked greens and pasta. This soup was often served to newlyweds to give them strength for their wedding night.

Other common bowlfuls across the peninsula include jota, the bean and sauerkraut soup from Trieste; supa de scigol, a Milanese version of onion soup featuring Taleggio (the runny cheese from east of Lake Como); and Zuppa Gallurese from Sardinia, prepared in layers resembling a casserole, consisting of bread, savoy cabbage, provolone, pecorino and chicken stock.

A discussion on soup would not be complete without a look at the recipe considered the cornerstone of Italian soup-making: pasta e fagioli (pasta and beans). This is classic peasant food from central Italy. The recipe travelled easily with early immigrants and became a well-known starter in North America as well.

No matter the soup, what's important to note is that each ingredient enhances the others; each batch has its own characteristics, and it needs time to simmer to reach full flavour.

Ribollita

Ingredients:

- 500 g dried white beans, washed and soaked overnight
- 1 small onion, diced
- 1 small carrot, diced
- 1 celery stalk, diced
- 1 small bunch of parsley, chopped
- 1/4 cup olive oil
- 1 1/2 tablespoons tomato paste
- 500 g cavolo nero or kale, shredded
- 500 g beet greens, ribbed and shredded
- 250 g potatoes, peeled and diced
- Salt, pepper, and a sprig of thyme
- Thinly sliced day old crusty Italian bread

Preparation:

In a pot submerge the beans with salted, cold water (2 inches of water should surpass the beans). Boil until tender, adding more water if necessary.

Sauté the onion, carrot, celery and parsley in olive oil in a heavy bottomed pot. When the onion has become translucent, add the tomato paste and the liquid from the beans. Then add the cabbage, beet greens, and potatoes.

Stir in the beans and season to taste with salt, pepper, and a sprig of thyme. Simmer until the potatoes are done. Remove the thyme. Take a fairly deep oven-proof serving dish and layer it with soup, alternating with sliced bread.



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Minestrone

Ingredients:

- 2 litres simmering broth (beef or vegetable)
- 1/2 cup dried beans (individual bean or mixed)
- 1 clove of garlic, crushed
- 1 bunch of chopped parsley
- 1 carrot, diced
- 1 celery stalk, diced
- 1 zucchini, diced
- 1 small onion, minced
- 1 potato, diced (sweet potato can be used for added colour and flavour)
- 1/2 cup of tomato sauce, or canned plum tomatoes
- Salt and pepper to taste
- Boiling water
- Grated Parmigiano
- 1/2 cup rice or short pasta such as maccheroni or ditali (optional)

Preparation:

Soak the dried beans overnight. Place all the vegetables, beans and broth in a large pot and simmer. Allow to cook for approximately 2 hours. Check the beans and potatoes for doneness and check for seasoning.

If desired, cooked rice or pasta can be added to the minestrone separately. If the soup becomes too thick add some boiling water.

Serve the soup with the grated cheese and a drizzle of olive oil.



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STRACCIATELLA



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Biscotti for the

By Danila Di Croce

For most Italians, the holidays mean spending time with the whole family, building a presepio (nativity scene) and cookies ... lots of cookies. Whether you bake them yourself, help mamma or nonna with the recipe, or buy them at your local bakery, most people agree that Christmas just isn't complete without a lovely tray of biscotti on the table.

Biscotti have played an important role in Italian history. The term "biscotti" actually derives from the Latin word *bis*, meaning "twice," and *coctum*, meaning "baked" or "cooked". They date back to Roman times, originally referring to long, finger-shaped pieces of dough that were baked twice in order to completely dry out so that they may endure long travel. In those times, these firm and crunchy treats were made more out of convenience and were a staple in the diet of Roman Legions. Nowadays, the word refers to all varieties of Italian cookies, with an endless assortment available throughout Italy since different areas have their own traditional recipes and each family adds its own particular touch.

Amelia Monteleone, who was born in Catanzaro, Calabria, remembers growing up in Italy over 60 years ago and feeling the excitement around Christmas time. Everyone looked forward to homemade cookies, such as zippole (fried pastry dough often made with potato and topped with sugar).

"We would wait for the cookies for so long, and we would eat them even after they hardened because we knew that once they were gone, they were gone!" Monteleone recalls.

She also remembers the difference in ingredients: "Some didn't even put chocolate [in their recipes], they would just dip the cookies in vino cotto because they had the wine — chocolate was too expensive."

Today, while many still choose to bake biscotti for the holiday season, some individuals opt to visit their local bakery to delight in a special treat. John Paul Deleo of Tre Mari Bakery says the bakery often receives advance orders for up to 1 kilogram of assorted cookies, whether for Christmas or any other special occasion, with amaretti cookies being the most popular.

Whether celebrating a wedding, a baptism, communion, anniversary, or any other special event, it seems that biscotti are ever-present.

More often than not, the cookies are handcrafted by friends and family, but why is it that we slave over these little delicacies? Is it just for *la bella figura*?

Leila Anna Ouji, a PhD candidate in Italian studies at the University of Toronto, describes her reaction when she first saw Italian cookies presented at an Italian wedding: "I thought it was very touching that [the family and friends] made them as it means so much more than giving a busta (monetary gift) because you know that they put their time and their love into making those cookies."

Aside from a display of affection, Italian biscotti also represent a sense of pride for family or regional heritage because the recipes have been handed down from generation to generation.

As Ouji explains, "It's an ancestral symbol — it's something passed on from grandmothers and great-grandmothers. It may not be your typical family heirloom, but [these recipes] are beautiful in that they are passed on to be enjoyed and shared."

Monteleone agrees that the custom is a significant connection to one's roots. "We make the cookies to hold on to a piece of our past," she said.

In doing so, future generations can enjoy the sights and smells of Italian history, says Deleo. "It gives [younger] generations an idea of what it was like; pictures are great but traditions are more important."

Biscotti do more than simply tantalize our taste buds; they connect us to our rich Italian cultural heritage, and like all wonderful Italian traditions, it is important to learn them before they are lost.

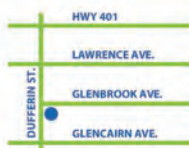


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Holidays

Calginetti

Traditional Abruzzese Christmas recipe

Filling

- 1 can chick peas (796 ml/28 fl. oz.)
- 1/2 cup vino cotto (cooked wine) *
- 3 tablespoons sugar
- 1/2 teaspoon cinnamon
- 2 tablespoons cocoa

Dough

- 3 eggs
- 250 grams of flour
- 2 tablespoons sugar
- 3 tablespoons vegetable oil

*Vino Cotto

(From one gallon of "must" — also known as freshly squeezed grape juice — you can make approximately one bottle, 750 ml, of Vino Cotto)

Boil il mosto (must) for approximately 3-4 hours. Remove excess foam from top of liquid that forms from boiling. When liquid is reduced by about 3/4 or slightly thickened it is ready for use.

Instructions

For Dough:

1. Whisk eggs, sugar and oil together. Add in flour while whisking.
2. Dough will thicken. Knead the dough into a ball, cover and let sit for 15-20 minutes.

For Filling:

1. Grind chick peas; add sugar, cinnamon, and cocoa. While mixing, stir in the vino cotto.
2. Roll out the dough to about 1/8" thick. Cut into long strips of about 4" wide
3. Take about 1/2 a tablespoon of the filling and place on the strip of dough closer to one edge. Continue placing drops of filling along the strip of dough. Once all drops of filling are placed, fold over one side of the dough so as to cover the drops of filling. Press down with fingers in between each drop so that a crescent shape forms around the drop.
4. Using a pastry wheel cutter, cut along the crescent shape in between each filling drop (peel away excess dough).
5. Heat oil in a pan. Place cookies into pan and once golden brown on one side, flip onto other side. Once both sides are golden brown, remove from heat. *Note: be sure not to overcook, as pastry cooks quickly. Coat cookies in sugar. Arrange on a tray and eat!

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Parmigiano Reggiano

Una forma d'arte che si tramanda da secoli

Letizia Tesi

Napoleone lo preferiva con un'insalata di fagiolini verdi. Casanova lo regalava alle amanti, che pare lo apprezzassero più di un mazzo di rose. Molière ne volle un pezzo in punto di morte e Boccaccio, nel Decamerone, lo trasformò in una montagna del Paese del Bengodi dalla quale cadevano maccheroni e ravioli a volontà. Dalla letteratura alla tavola, il Parmigiano Reggiano fa parte della storia d'Italia da più di nove secoli ed è ormai diventato un'icona dell'eccellenza del "made in Italy" in tutto il mondo.

La testimonianza più antica della sua esistenza risale alla prima del Mille ed è incisa su una pergamena dei frati benedettini che avevano dei possedimenti a Bibbiano e che, per primi, parlano di una vera e propria forma di "formadio". Ancora oggi, Bibbiano, in provincia di Reggio Emilia, è considerata "la culla del Parmigiano Reggiano" e ogni forma dei sei caseifici della zona è firmata con il nome dell'azienda produttrice.

Il legame con il territorio, infatti, è tutto. Il Parmigiano Reggiano si produce esclusivamente nelle province di: Parma, Reggio Emilia, Modena e, in parte, in quelle di Mantova e di Bologna. Basta mezzo chilometro dalla parte "sbagliata" e quello non lo si può chiamare: Parmigiano Reggiano. Le regole del "come" e le coordinate del "dove" si fa le attesta un Disciplinare di

produzione, che garantisce l'origine, la denominazione e il processo di lavorazione, rigorosamente artigianale, che si tramanda da secoli. Il Parmigiano Reggiano che arriva oggi sulle nostre tavole, a qualsiasi latitudine, ha le stesse caratteristiche di quello di cui si parla nelle testimonianze storiche del 1200. È naturale al 100%, quindi biologico, e completamente artigianale, come quello di una volta. La gente che lavora nella filiera, infatti, si tramanda il mestiere da generazioni. I gesti che compiono i "maestri casari" sono gli stessi che facevano i monaci benedettini nel Medioevo, in quanto le fasi di produzione affidate alle macchine sono estremamente ridotte. "È una vita di grandi sacrifici. Una specie di missione perché la produzione non si ferma mai — spiega Ugo Scalabrin, titolare insieme al fratello, Bruno, di uno dei sei caseifici della "culla di Bibbiano" — Bisogna avere una grande passione perché il rapporto fra le ore dedicate all'azienda e il guadagno è un conto un po' sbilanciato". Solo le forme giudicate perfette vengono marchiate a fuoco dal Consorzio. L'esame finale è quello del "battitore", che controlla ogni forma con un martelletto per sentire se ci sono difetti. Anche questo mestiere si impara solo con l'esperienza. "Io ci sono nato in una forma di formaggio — scherza Renato Giudici, uno dei battitori del Consorzio — Mio padre aveva un caseificio e prima di diventare battitore ho fatto il garzone e il casaro". Essere nati nelle zone di produzione del Parmigiano Reggiano, confessa Giudici, è un vantaggio: "Vuol dire che senti parlare di formaggio da quando sei nato, che ne conosci gli aromi e le sfumature di sapore. Ogni forma è perfetta, ma ognuna è diversa a seconda del luogo di produzione e della mano che lavora il latte. A volte per alterare il sapore basta che il casaro abbia litigato con la moglie", dice Giudici. E la bravura di un battitore non consiste solo nella capacità di "ascoltare" una forma. "Si è davvero bravi quando

si conosce tutto: dal casaro ai prati dove mangiano le mucche".

Anche quella del battitore è un'operazione che si può fare solo artigianalmente. "Avevano provato a sostituire il martelletto con una macchina, ma non ha funzionato". Stessa storia coi "raggi x" per esaminare l'interno di una forma e controllare se la pasta ha vuoti d'aria (in gergo "occhi") o lesioni ("strappi"). "Non funzionano bene perché non sono in grado di vedere tutti i difetti. Alla fine solo il martelletto è infallibile". Di solito i battitori sono due. Si chiudono nel magazzino dove vengono messe a stagionare le forme e le controllano una a una. "Si può rimanere lì dentro per ore. Se si parla o è di donne o è di formaggio. In fondo anche il Parmigiano Reggiano è come le donne — scherza Giudici — di standard c'è solo il regolamento di produzione e ci vuole attitudine per interpretarle".



Renato Giudici

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Oca Nera & Tre Amici

A Perfect Pairing

By Carlo Raponi

Oca Nera

The aroma of delicious food and the buzzing conversation of contented diners greet anyone who steps into Oca Nera restaurant. The ambiance provides an excellent platform for its distinctive cuisine, best described as traditional Italian with a bold twist. Oca Nera boasts an exclusive affiliation with Rodney's Oyster farms, and they are the only restaurant in Woodbridge that provides them on a daily basis. One of its signature dishes is decadent chocolate ravioli filled with mascarpone. This modern take on a classic Italian pasta dish is exactly what Oca Nera does best. Along with an exquisite menu that changes seasonally, the restaurant also boasts a 2012 Wine Spectator Award of Excellence. This recognition is very highly regarded, as only 3,000 restaurants around the world can claim to have received it. What makes it an even greater accomplishment is that Oca Nera is the only restaurant in Woodbridge to have received the coveted award. Wine Spectator states that it is given to restaurants that "offer a well-chosen selection of quality producers, along with a thematic match to the menu in both price and style." It's a testament to the exceptional care and quality that Chef Corrado Giliberto puts into not only the food, but also the complete ambiance of the restaurant.

"Along with an exquisite menu that changes seasonally, the restaurant also boasts a 2012 Wine Spectator Award of Excellence."

Co-owners Michael Polla and Walter Di Ruscio are an integral part of the Oca Nera team; They focus on creating a relaxed atmosphere in the front. "People feel very comfortable here," Di Ruscio explains. "We welcome a wide range of diners, but the common feedback we get is that everybody feels at home when they eat here."

Executive Chef and co-owner Corrado Giliberto has developed a menu that is constantly evolving depending on what is in season and also what pairs well with the impressive wine collection he has at his disposal. "I try to present an overall pleasant experience" Giliberto says, "starting with the atmosphere, and continuing with the food which I always try to recommend with a corresponding wine." Giliberto puts much of care into each dish he prepares, and usually if patrons would like something that is not on the menu, he will try to accommodate their request.



Frank Bruno,
Michael Polla,
Corrado Giliberto
& Walter Di Ruscio

Tre Amici

Tre Amici import wine, beer and spirits. The company, which was incorporated in 2007 by partners Frank Bruno and Gerard Power, sells to both individuals and restaurants. Both Bruno and Power worked hard to build their company, and their effort paid off when they added distinguished steakhouse Ruth's Chris to their portfolio. From that point on, many of the best restaurants in the GTA would carry Tre Amici wines and spirits.

Bruno says that the process of finding the right wines for restaurants is a lengthy one that involves meetings, tastings, and an exploration of the menu to find the perfect wine pairing. But the end result is quite rewarding. "We cultivate partnerships, and elevate our customer's dining experience by decanting the world's best at their table," says Bruno. "Anyone can sell wine; we bring passion, enthusiasm, and knowledge to the table, along with a fabulous bottle of wine."

"We cultivate partnerships, and elevate our customer's dining experience by decanting the world's best at their table"

It is this passion for wine and service that has placed Tre Amici amongst the top echelon of consignment agencies in Ontario. "There has certainly been a myth surrounding wine agencies," states Bruno, "all the wines we carry are available to the general public through our website. We do not sell individual bottles, we sell by the case and we deliver the products right to your door." Through the years, Tre Amici have formed a very strong partnership with Oca Nera. "We have built our relationship on trust and bringing value to the table," says Bruno. "We have come to a point where we're on the same wave length when it comes to understanding the customer's dining experience."

And it is this synergy that has helped Oca Nera attain the Wine Spectator's Award of Excellence. "It was a great vote of confidence," says Bruno. "Their success is our success. We both take pride in what we do and always go the extra mile for our customers."

It is easy to see how Oca Nera, in conjunction with Tre Amici, was selected from a list of very few restaurants to receive the prestigious award, after viewing how both Giliberto and Bruno care about the product that they are offering. Both work together, just as well as Giliberto's dishes work well with the wine that Tre Amici provides.

The residents of Vaughan who cherish a truly special dining experience will also hope for continued success for both Oca Nera and Tre Amici. It's a perfect pairing.



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info@treamiciwines.com



Domenic
Loschiavo

Nickname: Dom **Occupation:** Media Studies at the University of Guelph-Humber
Age: 19 **Generation:** Second **Mom and dad from:** Calabria **Speaks:** English
Raised in: Woodbridge

Passion:
Music, developing
a strong work ethic

Clothes:
American Eagle jacket, jeans,
scarf and belt, H&M dress
shirt, Aldo shoes

Favourite designer:
American Eagle Outfitters

Boutique:
Per Lui

Restaurant:
Desserts Plus

Favourite dish:
Gnocchi

**Absolute must in the
pantry:** Peanut butter

Type of wine/drink:
Nonno's homemade wine

**Favourite Italian saying
or quote:**

As nonno Domenico used
to say, "Keepa tha money!"

**Last time you went
to Italy:**
March 2011

**Place you must go back to
at least one more time in
your life:**

Paris and Rome

Best Italian movie:
The Godfather

Sexiest Italian:
Melissa Gorga

**What you like most about
our magazine:** How it
involves the young genera-
tion with the Italian heritage

**Best way to feel Italian in
Toronto:** Go to St. Clair,
especially after a soccer game

**Best memory growing up
Italian:** The endless family
get-togethers

**Thing about you that
would surprise most
people:** I would like to
start my own business

Best coffee in Toronto:
Café Aroma and Starbucks

Best pizza in Toronto:
Nonna's!

Pet peeve: Procrastination

**You know you are Italian
when or if:** It's not a party
without food

**Favourite thing to do in
Toronto:** Go to Yorkville for
a coffee

**Most common name in
your family:** Domenico (3+)

**You know you were raised
Italian when:** When your
soccer ball hits the tomato
plants and your nonno's
slipper instantly hits the back
of your head

**Favourite flavour of
gelato:** Torrone

Favourite Italian song: La
Vita è by Nek (Eiffel 65 remix)

Favourite Italian city:
Florence

**Favourite thing about
being Italian:**

The pride for the heritage

Plans for the winter:
Go to work and study hard



Vanessa
Bianca Ucci

Nickname: Vanes, Ucc, Cher **Occupation:** Legal Assistant, Completing my Paralegal
Diploma **Age:** 24 **Generation:** Second **Dad from:** Chieti, Abruzzo **Mom from:**
Frosinone, Lazio **Speaks:** English & Italian **Raised in:** King City

Passion:
Photography and travel

Clothes: H&M coat, Aldo
shoes, scarf purchased in Italy

Favourite designer:
Alvino Martini

Stores: Zara and H&M

Restaurant: Zizi Trattoria

Favourite dish:
Scialatielli alla pescatora

**Absolute must in
the pantry:** "S" cookies

Type of wine:
Cannonau di Sardegna

**Favourite Italian saying or
quote:** "A tavola con amici e
famiglia per non diventare
vecchi"

**Last time you went to
Italy:** August 2011

**Place you must go back to
at least one more time in
your life:** Positano, Italy

Favourite singer: Kanye West

Sexiest Italian:
Antonio Nocerino

**What you like most about
our magazine:**

Keeps a close eye on all the
events happening in Canada
and Italy, along with fashion,
history, sports and individuals

**Thing about you that
would surprise
most people:**

I share the same birthday with
my sister who is a year older
than me

Best coffee in Toronto:
Sorrento

Best pizza in Toronto:
Nonna Bianca

**You know you are Italian
when or if:** When you've
been woken up by your father
yelling at the TV, from watch-
ing soccer

**Favourite thing to do in
Toronto:**

Grabbing a cappuccino with a
friend at a cute café with a lit-
tle shopping

**Most common name in
your family:** Bianca (3)

**You know you were raised
Italian when:**

Your nonna packs your lunch
for work, but it can feed up to
four people

**Favourite flavour of
gelato:** Torrone

Favourite Italian song:
Un nuovo bacio by Gigi
D'Alessio and Anna Tatangelo

Favourite Italian city:
Venice

**Best memory growing up
Italian:**

Helping nonna and nonno
pick vegetables from their
garden

Plans for the winter:
Heading up north to ski



Giancarlo
Murano

Nickname: G **Occupation:** York University Student, Bachelor of Education and Specialized Honours in Urban Planning Environmental Studies **Age:** 23 **Generation:** Third **Dad from:** Ciro, Calabria **Mom from:** Toronto (Sicilian) **Speaks:** English & Italian **Raised in:** Toronto

Passion: Sports, teaching, fitness and health, the arts

Clothes: Timberland boots, Levi's jeans, Strellson sweater, Tommy Hilfiger jacket vest

Favourite designer: Gianni Versace

Store: Calvin Klein

Restaurant: La Fenice

Favourite dish: Penne alla vodka

Absolute must in the pantry: Doritos (Spicy)

Type of wine/drink: Voga Italia Quattro or Molson Canadian

Favourite Italian saying or quote: "Si possono contare veri amici sulle dita di una mano"

Last time you went to Italy: Two years ago for my sister's wedding

Favourite band or singer: Drake

Best Italian movie: La vita è bella

Italian soccer team: A.S. Roma

Sexiest Italian: Caterina Murino

Dream car: 1969 Chevelle SS

Best way to feel Italian in Toronto: Watching a World or Euro Cup Italy game on College or St. Clair

Best coffee in Toronto: Zaza

Best pizza in Toronto: Abruzzo Pizza

You know you are Italian when or if: Your mom or nonna make you feel guilty when you don't eat or finish dinner

Your fashion idol: Kanye West

Favourite thing to do in Toronto: Attend the Blue Jays home-opener

Most common name in your family: Anthony/Michael (3)

You know you were raised Italian when: Your dad builds a greenhouse for his fig trees

Favourite flavour of gelato: Bacio

Favourite Italian song: Con te partirò by Andrea Bocelli

Favourite Italian city: Rome

Best memory growing up Italian: Walking along Danforth Avenue with my family to get gelato

Favourite thing about being Italian: How we cherish, value, and maintain cultural traditions

Plans for the winter: Finish my final school semester and plan my Euro trip



Cinzia Antonella
Scacchi-Di Carlo

Nickname: Cinz **Occupation:** Admissions Coordinator and Social Service Worker for Villa Colombo Services for Seniors **Age:** 27 **Generation:** Second **Dad from:** Monte San Giovanni Campano, Frosinone **Mom from:** Veroli, Frosinone **Speaks:** English & Italian **Raised in:** Toronto

Clothes: Aritzia coat, Dynamite blouse, American Apparel tights, Talula Babaton scarf, Winners headband and Browns shoes

Store: Sephora

Restaurant: The Crazy Tomato

Favourite dish: Penne alla vodka

Absolute must in the pantry: Breadsticks flavoured with rosemary

Type of wine: Chianti

Favourite Italian saying or quote: "Chi va piano, va sano e lontano"

Last time you went to Italy: June 2012

Place you must go back to at least one more time in your life: Sorrento

Favourite singer: Michael Jackson and Madonna

Best Italian movie: Il Postino

Best memory growing up Italian: Watching Serie A soccer with my father as a child/teenager

Italian soccer team: A.S. Roma (my husband's team) or S.S. Lazio (my father's team)

Dream car: A newer Honda Civic than the one I drive (1996)

Best way to feel Italian in Toronto: Dancing with the residents at Villa Colombo to live accordion music at a 100th birthday party

Thing about you that would surprise most people: I'm addicted to the television show, Dexter

You know you are Italian when or if: When you're non-Italian-Canadian friends think you're yelling at your mother when you're really just telling her someone is on the telephone for her

Favourite thing to do in Toronto: The Canadian National Exhibition. I have been going every year since I was a child with my mother

You know you were raised Italian when: When it is understood that one of your vacation days is dedicated to making tomato sauce in August or September

Favourite flavour of gelato: Nocciola

Favourite Italian song: Reginella campagnola by Carlo Buti

Fur Pieces

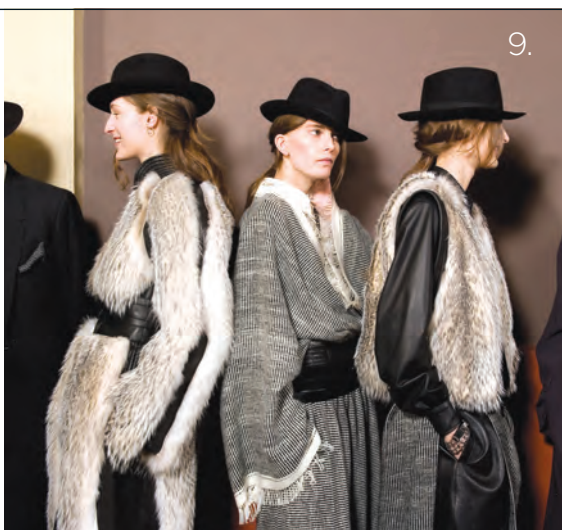


Brisk temperatures and a return to the past have brought fur back in style

By Alessia Sara Domanico

Elegant or cruel? The debate surrounding fur in fashion has drawn a dividing line between designer camps that are either for it or fervently against it. When we think of fur's more popular moments, images of its style heyday come to mind such as that of Elizabeth Taylor collapsing into the snow in a fit of laughter, wearing only her silk nightgown and a chocolate brown mink coat, or a young Shirley MacLaine decked out in an all-pink fox ensemble with a pink hairdo to match in *What a Way to Go!*





9.



11.



12.



13.



10.

While the times have indeed changed, what we continuously see in fashion is that vintage is 'in' and, after all, what's more old-school than a rabbit's stole for the evening or a big fur coat like Carrie Bradshaw (*Sex in the City*) rocked on many a cool New York afternoon?

This season, many leading designer brands used fur as an accent piece, rather than the main attraction. Whether real or faux, our tip is to embrace the trend for the coming season and use it to enhance an outfit as we've seen on the runway. Start by looking at the storied Italian house of Fendi, which has long championed an expertise in fur. For the winter collection, Creative Directors Silvia Venturini Fendi and Karl Lagerfeld chose to showcase this know-how with furry sleeves that popped out from wool coats — a definite shift from your classic black duster. Aside from the obvious winter coat staple, look for ensemble pieces that incorporate a fur trim to be seasonally appropriate. Missoni added fur to the bottoms of skirts and dresses, Burberry put it on shirt and jacket collars, Longchamp added it onto the top flaps of their new handbags and the sleeves of their leather gloves, and Roberto Cavalli and Stuart Weitzman put it on shoes and boots.

The addition of a fur wrap or scarf atop an evening outfit is a classic finishing touch, as is a fur beret or headpiece to keep warm during a chilly post-dinner stroll. The contrast between fur and a soft, formal fabric is an alluring combination which we saw best at Michael Kors with his cabin-meet-glam themed collection. The Project Runway judge paired transparent Chantilly lace dresses with sleeveless silver fox peacoats to great effect. "The industry is doing things with fur that you could never have imagined 15 years ago," attests Philippe Deborceau, Chairman of the British Fur Trade Association.

It is indeed an exciting time for this luxe entity as it enters a new and more sober era of style. Whether you're in camp 'yes' or camp 'no,' there are plenty of real and faux options to go around and in the end, you've got to love how it makes you look and feel!

LEGEND

1. Escada
2. Tod's
3. Nina Ricci
4. Burberry
5. Brunello Cucinelli
6. Alexander McQueen
7. Louis Vuitton
8. Gucci
9. Hermès
10. Michael Kors
11. Fendi
12. Maxmara
13. Versace
14. Longchamp
15. Agnona
16. Ports 1961
17. Cruciani
18. Stuart Weitzman



14.



16.



17.



18.



15.



Up-and-Coming Singer

By Alessia Mocella

Michael Ciufu's melodious voice and swooning disposition is attracting international attention. The 26-year-old Mississauga resident is currently on tour for his Christmas CD, *Perfect Gift*, and he is rapidly becoming a recognizable Canadian talent in the music industry.

"My musical talent is my vocation and I did not choose a career in the music industry per se; it was something that found me," he says.

Ciufu was taking singing lessons at the age of 17, around the same time singer Josh Groban was making waves in the modern classical scene. It was then that Ciufu began to research and appreciate the genre and fell in love with classical sounds. So began his musical career.

Ciufu does not constrain himself to the classical genre, however. He also writes pop songs — an example being "Indigo Blue" off his first album *Momento* — and enjoys covering songs and making them his own by adding a more upbeat tempo. On his newly released Christmas CD, he collaborated with others to write the title track "Perfect Gift," which is a more contemporary Christmas carol. He wants audiences to perceive him as a diverse singer who can modulate his sound and style. What's important to him is "sharing a unique and creative experience with [his] audience and getting them to know [him] through [his] music, whether it be operatic or pop."

This past summer, Ciufu had the opportunity to tour internationally to promote *Momento*. Among the many memorable experiences on his tour, one he cherished most was the Illuminaqua festival in Welland. "It was an amazing experience," he recalls. "I sang outdoors for an audience of 750 people on a stage built in the middle of the canal. It was an eventful, beautiful night."

Ciufu was proudly raised as a Knight of Columbus and unconditionally supported by his family in his musical ambitions. Giving back to the community is an integral part of his fraternity. He has always been surrounded by generous people in his life and feels blessed and fortunate every day, which compels him to help others. He believes his volunteer work with the United Way and Music Counts — a music education charity that ensures Canadian school children have access to a music



Michael Ciufu

program through their school — provides reciprocal benefits.

Ciufu says he's encouraged by the resilience of the youngsters he counsels: "No matter the difficult circumstances they grew up in, they always have a smile on their face and it really makes me appreciate life and grounds me."

He hopes to reach larger audiences in the future, and his dream is to be able to alternate between pop and classical performances on international tours. On advice from his manager, he plans to focus on his passion full-time to see where his talent leads him. If a successful singing career is in the cards for Ciufu, his story will surely encourage many aspiring singers to have faith in their talent.



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The many lives of *Melanie Scrofano*

By Liz Allemang

Melanie Scrofano grew up in Ottawa where she experienced a richly creative childhood. She inherited a knack for storytelling from her Italian father, an engineer, an interest in music from her piano-playing, French-Canadian mother, a government worker, and a love of cooking from her Sicilian nonna, who had “la mano” in the kitchen.

But her need to pursue the somewhat nomadic life of an artistic professional, wherever it would lead, was a quality perhaps more innate. And if she hadn't pursued it? Well, the world would have had another lawyer.

While Scrofano's warmth and determination would have lent well to a position as a public defender, or a career in litigation owing to a flair for the dramatic, Scrofano seems to have found her calling, which, as an actress, is actually many callings.

She's the girl who lied about being pregnant in an (unsuccessful) attempt to avoid getting shot while riding a very nauseating carousel in *Saw VI*, the comely reporter and love interest with impossible-to-read thoughts on *The Listener*, and the soft-spoken, church-going girl who becomes possessed by a crazy and, unexpectedly, perverted demon in *Warehouse 13*.

Recently back from a week in middle-of-nowhere Norway where she enjoyed a rare break from work — “No tourists, no McDonald's... even Norwegians didn't venture up that far...” — she had just finished shooting a short film with fellow Canadian Emily Hampshire, in between filming episodes of *Haven* and *Heartland*, in Nova Scotia and Alberta, respectively.

She has two films announced for 2013: *Nurse 3-D* in which she portrays a head of HR who is so perky that Scrofano says she hated herself at the end of shooting days — “It was hilarious. People forgot that I was actually normal!” — and *Wolves*, written and directed by David Hayter of *X-Men* fame.

In a matter of years, she has paid her dues — yes, there was a stint at Starbucks when she first moved to Toronto in 2006 — and has racked up a serious number of credits and industry clout well before the age of 30.



All this for the actress who started out as a model, and whose first acting gig was playing a model.

She began modeling when she was 13 and by 16 found herself regularly riding the bus between Ottawa, Toronto and Montreal for auditions and jobs. She had come across model peers who sometimes acted and was intrigued. She never really considered it as a prospect for herself, though, until her modeling agent started putting her forward for acting parts.

“I was only 5'7” and I was never really waify, but I have quite a personality,” says Scrofano. “My agent said, ‘So you really want to be a model, eh?’ and then submitted my name whenever casting directors were looking for models to act. It was a bit of a nudge in, and what turned out to be the right direction.”

The potential was, in fact, very much there. From her first gig, where she played a model who had lost her portfolio on the television series *Jeff Ltd.*, Scrofano saw the potential for herself.

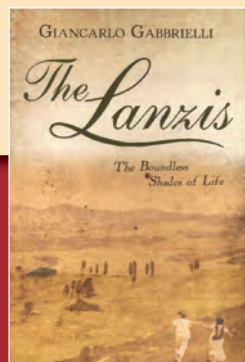
“I realized how much there was to acting. You could work on it forever and never become a real actor. There's always room for improvement,” says Scrofano.

“In modeling, people tell you when you're done. And I consider [my work as an actress] so far and see it as a gratifying exercise in extremes. In acting, the possibilities for who you portray and how you portray are limitless.”

“The Lanzi family's story is a remarkably accurate and beautiful account of a Tuscan family's trials and tribulations during the rise of Fascism and into World War II. A truly fantastic read.” — Panoram Italia Magazine

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Italy for the Armchair Traveller

By Sarah Mastroianni

Juliet

by Anne Fortier
Published by Harper Collins

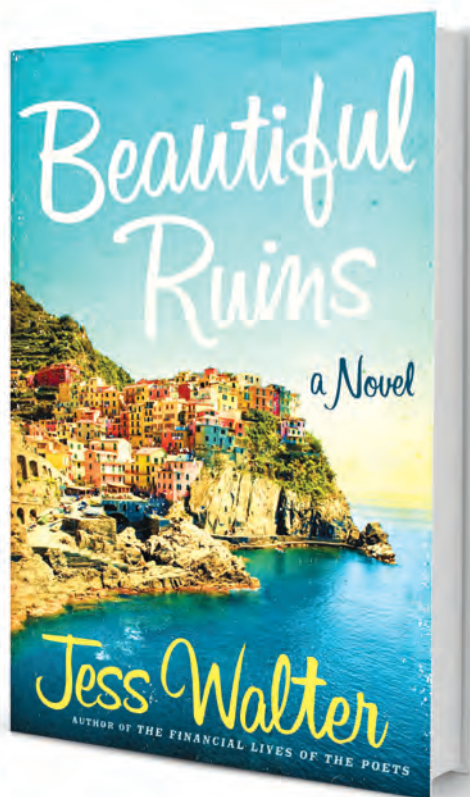
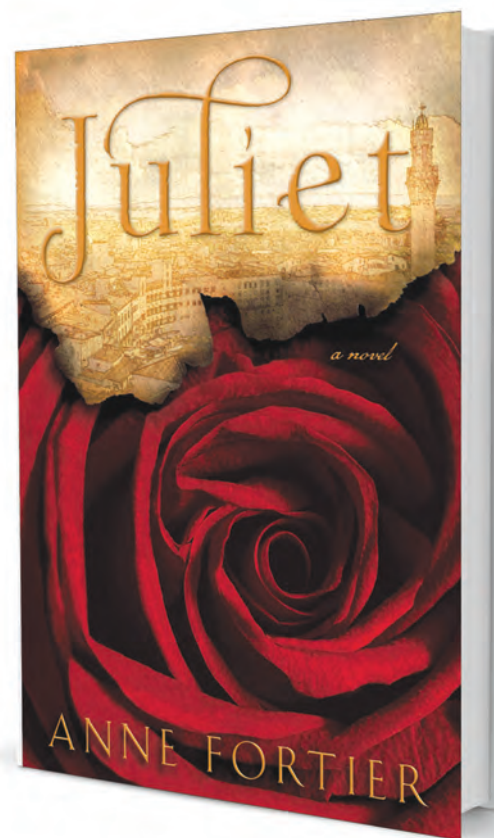
Set against the vivid backdrop of the charming Tuscan town of Siena, *Juliet* is a highly researched, beautifully written and well-spun version of the story many of us know as *Romeo and Juliet*.

After the death of the beloved aunt who raised her, 25-year-old Julie Jacobs travels to her birthplace, Siena, in search of clues to her past and the inheritance left to her by parents she can hardly recall. Once there, Julie finds that city's labyrinthine streets, historic palazzos, and colourful inhabitants hold more secrets and danger than she had originally bargained for.

Very quickly, Julie finds herself questioning her own identity, falling in love with a mysterious stranger, and dangerously embroiled in her ancestors' age-old feud with another leading Siennese family: the Marescottis. As Julie tries to piece together her own past, she finds that her life is inextricably linked to that of her ancestor, Giulietta Tolomei, whose love affair with Romeo Marescotti in the Middle Ages was the inspiration for Shakespeare's *Romeo and Juliet*.

Julie and Giulietta's stories run parallel for much of the book, culminating in a fast-paced, page-turning search for the treasure that Romeo and Giulietta supposedly left behind, and Julie's quest to put her ancestors' feud to rest once and for all.

With just the right mix of history, mystery, romance and intrigue, *Juliet* is a delightful read for lovers of both mystery and historical fiction. Plus, it's set in Italy. What more could you ask for?



Beautiful Ruins

by Jess Walter
Published by Harper Collins

Beautiful Ruins opens in Italy, 1962, in the fictitious Ligurian town of Porto Vergogna. Pasquale Tursi, the town's young innkeeper is busy trying to build a beach that will attract more tourists to the town when Dee Moray, a sickly American actress, arrives by boat to the sleepy village and checks into his hotel. During Dee's brief stay at Pasquale's Hotel Adequate View, the two form an unlikely bond that sets an equally unexpected chain of events in motion.

The focus then shifts to present-day Hollywood, to the offices of the once-famous film producer Michael Deane and his assistant, Claire Silver. When an old acquaintance of Deane's arrives unannounced and searching for answers about the past, the characters are forced to re-examine the choices they've made, the lives they've lead and the people they've become.

As readers connect the dots between the happenings of 1960s Italy and present-day Hollywood, the main storyline expands to include many divergent sub-plots, unrelated places and interconnected characters; everyone from village fishermen to movie star Robert Burton has a place in the plot. Not only does the action travel between Porto Vergogna and Hollywood, but also touches down in Rome on the movie set of the 1960s blockbuster film, *Cleopatra*, the wilderness of Sandpoint, Idaho and the backstreet pubs of Edinburgh, Scotland.

Although chaotic at times, *Beautiful Ruins* manages to piece together a colourful mosaic of people, places and moments using a storyline that is often as complicated, complex, joyful and heartbreaking as the lives and places it recounts.

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Rick Campanelli Good Works

By Salvatore Difalco

No, Rick Campanelli isn't vying for sainthood. Miracles have not been reported; he hasn't entered a special state of holiness. And he is not a man, by his own admission, unflawed. He's hit a few bumps along the way to success, including a painful divorce. Yet the affable and ever-boyish co-host of Global's ET Canada, and one of the country's most popular television personalities, deserves praise and recognition for embodying the very Christian concept of *caritas* in his off-screen endeavours, "off-screen" being a relative term in this instance.

With his characteristic blend of sincerity and enthusiasm, Campanelli has become an energetic spokesperson and advocate for multiple children's charities and youth development programs, most notably as a World Vision Canada ambassador. Panoram Italia caught up with the busy Campanelli to talk about his youth-related work, a subject he waxed about with obvious affection.

"My experience with World Vision Canada has been amazing," he says. "People doing good with sponsorships and gifts — we get out to undeveloped countries every couple of years to document and report what is happening. We were in Ecuador this past July, visiting a daycare center for preschoolers run by World Vision employees, something that alleviates a lot of stress for the working mothers of the village. We sang and danced with the kids and gave out soccer balls (...) But it was great to see the good being done with the donations from generous Canadians."

Campanelli's involvement with World Vision dates back to 1996, when he first appeared on the MuchMusic scene. Indeed the 42-year-old Hamilton, Ontario, native has come a long way since his 'Rick the Temp' days on MuchMusic, carving himself a comfortable niche as an easy-going entertainment host with multigenerational, coast-to-coast appeal. And he hasn't shied away from using that appeal and his particular brand of brio to promote worthy causes for youth.

"I've been involved with children's charities and youth programs for a long time," he explains, "but my son Noah will be eight this January. So it's closer to me than ever. It's a question of wanting to do good in this

world. I want to give back as much as I can."

In addition to his role World Vision Canada ambassador, Campanelli has hosted an array of charity and youth events, including emceeding WAVE (Working Against Violence Everyday) Empowering Youth Days.

"It was easy to get involved with WAVE," he says. "Louise Russo, an amazing woman, is fighting violence. Each and every year more kids come out. And what the kids are doing is excellent — what they've created in their schools and communities. And they're awarded for their efforts."

Campanelli, born Richardo Tomasso, has remained close to his Italian-Hamilton working class roots. "My parents still live in the same house I grew up in," he admits with a chuckle. "They taught me everything about commitment and dedication. I understand strong family." His three siblings, all married with two kids, were there for him when his first marriage faltered. "We're devout Roman Catholics, so it was a blow — I'd felt I'd let them down. But in the end they were incredibly supportive, and they helped me get through those tough times."

Although his family didn't speak Italian at home, and his knowledge of it is passing, Campanelli is resolved to master the beautiful tongue. In a move designed to bring him closer to the Italian community and reach out to a younger Italian-Canadian radio demographic, Campanelli has recently signed on with CHIN Radio to appear each Friday morning from 7am to 9 am on Wake Up Italian Style, in a rather odd coupling with Italian-speaking Edoardo Monasterolo, something Campanelli calls a "passion project."

Photo by Matt Barnes

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Ranieri**
May 12, 2012



**6-Catherine Dana
DeVore & Antonio Vitale**
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& Paolo Pincente**
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**8-Victoria Mazzucco
& Claudio Facchini**
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**16-Laura Guglielmino &
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**17-Elisa Maria Pace
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**18-Valeria Varano
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**20-Ana Josie Grilli &
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**21-Zaira Delli Quadri
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**22-Sabrina Frascarella
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**24-Adriana Pace &
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**26-Maria Cerone &
Giovanni Pigafetta**
July 14, 2012



**27-Amanda Trentadue
& Jonathan Sanzone**
September 22, 2012



**28-Jessica Fuda &
Giulio Iaconi**
July 14, 2012



**29-Jessica Asselin
& Joey Campione**
October 20, 2012



**30-Romina Perrotti &
Davide Di Perna**
June 30, 2012



**31-Stephanie Pino &
Giancarlo Zingaro**
June 30, 2012



**32-Christina Arciero
& Jarred Knecht**
May 20, 2012



**33-Sonia Galasso
& Domenico Matina**
May 19, 2012



**34-Claudia Rapa
& J.B. Allevato**
September 8, 2012



**35-Rosalie Sciascia &
Anthony Bentivegna**
May 5, 2012



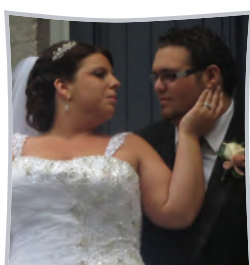
**36-Linda Calandrino
& Carmine Lillo**
August 11, 2012



**37-Joanna Rosval
& Robert Sabelli**
January 7, 2012



**38-Rosalia Calandrino
& Ulisse Macri**
June 16, 2012



**39-Maria Lucia Vincenzo
& Jason Picarella**
September 15, 2012



**40-Jennifer Chilelli &
Alfredo Caltagirone**
August 25, 2012



**41-Stephanie Gullaci &
Dario Venditti**
June 2, 2012



**42-Venessa Renee D'Elia
& James Courey**
July 14, 2012



**43-Stephanie Lanza &
Matthew Picciuto**
August 18, 2012



**44-Adriana Borsellino
& Michel Maatouk**
July 21, 2012



**45-Stephanie Polacco
& Rafael F. Romero**
October 6, 2012



**46-Elysia Pietracupa &
Alessandro Della Neve**
August 18, 2012



**47-Alba Libertucci
& Michael Venditti**
April 7, 2012



**48-Antonietta & Giorgio
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Venetian Ball Glams it Up for Charity

Glitz, glamour and goodwill were the key words to describe the latest installment of The Venetian Ball, an annual event that raises funds to support the work of Villa Charities, which provides care for seniors as well as individuals with intellectual disabilities and mental health issues. The 19th edition, which took place on Saturday, October 13 at the Metro Toronto Convention Centre, attracted more than 1,000 guests. Attendees decked out in their finest ball gowns and masks in a tribute to the spirit of Venice's Carnevale — and to the spirit of philanthropy. "The Venetian Ball continues to be one of the city's most anticipated fundraising events; one that not only allows us to celebrate the passion and intrigue of our Italian culture, but helps fund the invaluable work of Villa Charities," said co-chair Rudy Bratty, chairman and CEO of the Remington Group. Bratty was joined on stage by co-chair Edward Sorbara, principal of the Sorbara Group, who also helped welcome guests for a one-of-a-kind fundraiser that included a bevy of entertainment and culinary delights. "Each year The Venetian Ball presents Toronto with a celebration of culture, arts and community," said Sorbara. "From surprise performances, to first-class auction items, The Venetian Ball sets the bar for galas in the city. I am honoured to participate in such a worthy event." Kevin Frankish of Breakfast Television served as the night's MC and kept things rolling along as guests were treated to humorous impressions by André-Philippe Gagnon, dance routines by Rock Bottom Movement dance troupe as well as a trio of musical performances by Frankie Avalon, Lou Christie, and Fabian, the original Italian teen idols. Attendees happily made the rounds of the food stations provided by Toronto's top restaurants and catering companies before heading off to a Carnevale-inspired room to enjoy dinner. The event also included a live auction that included tickets to the 70th Venice International Film Festival and the 55th Annual Grammy Awards. **(Rita Simonetta)**



Festa Gastronomica d'Autunno



Italy and Canada may be an ocean apart, but this year's Festa Gastronomica d'Autunno succeeded in bringing the tastes, smells and sounds of il bel paese right to the heart of Vaughan. Hosted by the Association of Italian Chefs in Canada (AICC), the 15th annual Festa Gastronomica was held on Sunday, November 4 at the Riviera Parque Dining, Banquet and Convention Centre in Concord. More than 25 restaurants and businesses from the Toronto area participated in the event, cooking up a delicious feast of Italian flavours for the hundreds of guests who attended. Guests were offered samples of wine and filled their plates with helpings of Italian favourites as they visited the different stations and chatted with the chefs. Beautifully presented fruit, gelato,

crostata and assorted pastries were on the menu for dessert, followed by an espresso to cap off the meal. Prizes as well as contemporary Italian music, along with traditional Italian accordion melodies, helped to contribute to the event's convivial atmosphere.

While the AICC's main aims are to unite Italian chefs within Canada and to fuel interest in Italian food products, the non-profit organization also looks to the future. "It's about community," said Claudio De Marchi, member of the AICC's Board of Directors. To that end, proceeds from the silent auction, which was held at the Festa, will be directed back to the AICC scholarship fund to help aspiring chefs and food industry professionals reach their goals. **(Sarah Mastroianni)**

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Italian university clubs join forces

On November 16 the university Italian clubs from York, Ryerson, and University of Toronto (both St. George and Mississauga campuses) co-hosted a night of traditional Italian vivacity. The night commenced with a smorgasbord of food, of course, live entertainment, raffles and networking.

Illusionist Rob Testa performed a comedic and entertaining act while people munched on porchetta, pizza and pasta. All the while, a live singer serenaded the crowd with Italian tunes on the piano. Vaughan Mayor Maurizio Bevilacqua also stopped by to join in the merriment and give his congratulations to the club presidents on their successful collaboration. Bevilacqua presented Christina Caravaggio, the event coordinator, with a pledge for her organizing efforts.

"We hope this will be the first of many future joint events with the four campuses," Caravaggio said. "We hope to promote and sustain Italian culture and language through academic, social, and cultural activities, both at the university and in the surrounding community," she added.

By the end of the night, the possibility of continuing these shared occasions seemed inevitable considering the successful turnout and enthusiasm of the guests. (Alessia Mocella)



1. University of Toronto Italian Canadian Association (UTICA) executive committee 2012-2013
2. Italian Club of Erindale (I.C.E.) executive committee 2012-2013
3. Volunteers helping set-up
4. The four Italian club presidents, Francesco Cosentino (UTICA, University of Toronto), Christina Caravaggio (ICI, York University), Anthony Palandra (ISA, Ryerson), and Stephanie Fulginiti (ICE, University of Toronto Mississauga Campus)
5. Federazione Canadese Italiana (FCI) executive committee 2012-2013



A Lifetime of Memories Captured in Words



Becoming an author one year shy of your 90th birthday is quite the rarity. But this was just the case for Maria Aiello. On September 30, 2012, she celebrated the release of her memoir at The Party Room in Woodbridge. The book, entitled *Il Ridesto del mio Tramonto*, recounts poignant memories of Aiello's life, which began in the tiny village of San Fili, Cosenza, on November 18, 1923. The story focuses on her life in Italy as a child, traditions and customs of the southern culture, and life with her husband and children. An avid writer, with a certain "joie de vivre," Aiello always enjoyed keeping a journal that she often shared with her children. Her memories are now bound as a small

piece of history for all to share. As Aiello explained, "These vignettes have been selected because they all have a special significance for me. I hope that these personal tales will give the reader a clear picture of certain traditions of Calabresi people of a bygone era...I wrote when I was inspired by some daily events and my thoughts would wander to a past that will never return." **(Danila Di Croce)**

Those interested in purchasing a copy of Aiello's memoir can email camilleri29@rogers.com.

Double the Cheer



Nancy and Maria

It was double the cheer when twin sisters Annunziata (Nancy) Ditata and Maria Ciaramella celebrated their 80th birthday on Sunday, October 21. The sisters were joined by 90 friends and relatives at a restaurant in Woodbridge. Also on hand was their 83-year-old sister, Erminia, who flew in from Italy to take part in the festivities. The twins were born in Campobasso, Italy, on October 21, 1932, to Angelo and Vittoria Romano. **(Rita Simonetta)**

Local Companies Lend a Hand to CARD



It's a new look — and in many ways — a new beginning for CARD (Community Association for Riding for the Disabled). This past October, the Toronto organization that provides therapeutic riding for children and adults with disabilities received a new pathway as well as a repaved driveway and parking lot thanks to the generosity of 10 local companies.

"All the stars have aligned and

we're now on the same page," said Penny Smith, executive director of CARD.

The facility at Dufferin and Finch that was created with disabled children and adults in mind had been struggling to find funding to make the renovations possible. The damaged driveway and parking lot with "potholes as big as Buicks," according to Smith, made it challenging for patrons to gain accessibility to the facility.

Gianni Cotognini, who works for ConDrain Group as a purchasing/project manager of roadworks, decided to take action. Cotognini's nine-year-old son Adam attends the riding program at CARD and Cotognini recalls thinking, "This isn't right," so he decided to enlist the help of business associates. One of them was Ross Ruscica of Thorncrete Construction who didn't need any prodding to get on board. "You don't hesitate when you're helping children," Ruscica said.

And in no time at all — and much to Penny Smith's delight — construction crews were busily working to give CARD the renovations it sorely needed.

The end result is a \$40,000 donation that has reenergized CARD, allowing it to continue providing 136 disabled children and adults with riding programs that improve balance, mobility and strength.

"We were happy to do this," said Cotognini. "There's a lot of heart in our industry."

The CARD renovations have been donated "in kind" by ConDrain Group (Jim V. De Gasperi), Coco Paving Inc. (Jenny Coco), Thorncrete Construction (Ross Ruscica / John Ruscica), Ontario Ready Mix (Jimmy Sciacca), Strada Aggregates (Mario Pietrolungo), Lafarge North America - Central Aggregates (Mike Whitehead), Sansar Landscaping (Tom Aloia/Eddy Sardo), A-1 Line Painting (Timothy Tapley), United Road Signs (Matthew Gibbons) and Terra Discoveries (Jeremy Cook). **(Rita Simonetta)**

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On Saturday, October 27, over 580 guests, including many leading members of the Toronto and Vaughan business, professional and political communities gathered for the 11th Annual Oak Leaf Gala. The charity event helps raise funds for the Villa Leonardo Gambin long-term care residence, which houses and cares for seniors. The residence is dedicated to providing quality services and meaningful experiences for its residents. It offers culturally specific programs, as well as restorative care and nursing rehabilitation programs that greatly improve the quality of life for all residents. The event is the largest fundraiser of the year for Villa Leonardo Gambin and this year's gala, which was held at Famee Furlane Toronto in Vaughan, surpassed everyone's expectations by becoming the most successful to date. Co-chair Dawn Melchior Alexander is very passionate about this initiative: "This is a very important cause and one near to my heart as my dad lived here for the last seven years of his life before passing away two years ago. All money raised goes directly towards improving the quality of life of Villa Gambin's patients." The success of the event was the result of a very active Gala Committee, the support of its long standing members and the generosity of the broader Italian community. (David De Marco)

All photos by Distinctive Foto Imaging

Oak Leaf Gala 2012



From left: Lia DelZotto Callà (Oak Leaf Gala Co-Chair), Matthew Melchior (Coram Construction Solutions and President, Famee Furlane Toronto), and Dawn Melchior Alexander (Oak Leaf Gala Co-Chair)



From left: Marcel Aitoro (Future Buildings), Carla Aitoro, Linda Patullo and Antonio Patullo (Avenue Building Corporation)



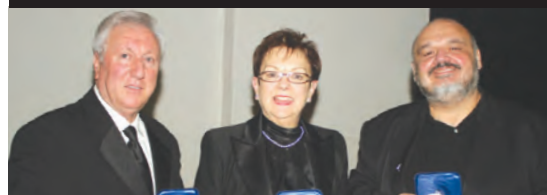
Carol and Angelo DelZotto (Chairman and CEO of Tridel Corporation)



From left: John Cinelli (Ozz Electric), Ann-Maria Cinelli, Pat Galati, Angie Galati, Mary Di Luca and Paul Di Luca (Falconcrest Homes)



From left: Mario Ferri, Michael Tibollo (President CIHF), Cavaliere Antonio Porretta, and the Honourable Julian Fantino



From left: Award Recipients Antonio Pavia, Susan LaRosa, and Father Marziliano

Renaissance Gala 2012



Renaissance Gala Board, from left: Cavaliere Antonio Porretta, Giuliana Beato, Alidad Pighin, Gemma Viviano, Michael Tibollo (President CIHF), Silvana Tibollo, Mercedes Tibollo, Marcello Tarantino, Melina Zeppieri, Fabio Gesufatto, and Vincenzo Somma

It was an evening of recognition and celebration at the inaugural Renaissance Gala, held on October 25 and presented by the Canadian Italian Heritage Foundation (CIHF) in partnership with the AMICI Museum and Interpretive Centre. Hosted by Minister Julian Fantino and his wife Liviana, the Gala was held to recognize the Famée Furlane Club of Toronto as well as various individuals who work to promote Italian heritage and culture in Canada. Approximately 350 guests attended the event, which was hosted by Primavera Convention Centre in Vaughan.

During the evening, the Famée Furlane Club of Toronto, a social club and benevolent society, was named the first recipient of the Italia Award. The club, founded 80 years ago by a group of Furlan friends, has grown to become an important and dynamic player in the promotion of Italian culture in Canada through its many diverse groups and activities. "We are honoured to co-host this event and honour an organization that has contributed to the

Italian-Canadian community by providing social, cultural and economic opportunities to the community for over 80 years," said Michael Tibollo, president of the CIHF.

Also recognized for their work in the promotion of Italian culture in Canada were Susan La Rosa, Father Vito Marziliano and Antonio Pavia. Susan La Rosa is currently the Director of Education of the York Catholic District School Board and has always promoted Italian language learning in the region. Father Vito Marziliano is the pastor at two Toronto churches and is also the head of Toronto's Sacred Arts Committee. For years, Antonio "Tony" Pavia has given life to Italian culture through his photography and journalism. Three youths — Emily Pietrangelo, Claudio Santaluce and Maria Cusimano — were also recognized for their contribution to the Italian cultural community in Canada. Guests enjoyed entertainment by two young Italian-Canadian musicians, Daniel Panetta and Daniele Monticelli. (Sarah Mastroianni).

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Mario Cucinella Exhibition



Famed Italian architect Mario Cucinella visited Toronto for the opening of the Mario Cucinella Architects: Building Green Futures exhibition presented by the Istituto Italiano di Cultura. The free exhibition ran from October 9 to November 23 and highlighted Cucinella's work in the area of sustainability and the relationship between architecture, energy and climate.

Cucinella opened the show with a talk about his architecture and the importance of building a better, greener future. The exhibit featured Cucinella's most memorable creations and how he has managed to fuse the visual aspect of design with environmental longevity.

Mario Cucinella has received countless international awards for his astounding work, has firms located in Bologna and Paris and is even an honorary professor at Nottingham University in England. His innovative designs and commitment to the environment have kept Mario Cucinella Architects relevant and is what led him to create the non-profit organization, Building Green Futures. **(Diana Cina)**



The Music of Bella Napoli in Toronto



Photo by Scarlett O'Neil

From October 11 to October 14 at Trinity-St. Paul's Centre, Toronto group Vesuvius Ensemble (Francesco Pellegrino, Marco Cera and Lucas Harris) joined Tafelmusik Baroque Orchestra for Bella Napoli, a series of concerts that featured baroque music and the music of Naples, Italy. Two types of music were featured: the classical repertoire of the court or royal palace, and traditional music heard in the streets. In an interview with Tafelmusik, Francesco Pellegrino, Vesuvius Ensemble founder, explained what sets the band's repertoire apart from the pack: "This is the traditional

folk music, still played and sung by farmers in southern Italy. The style is full of rhythm." **(Laura Nesci)**

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ProArteDanza at Harbourfront Centre

Photo by Genevieve Caron



ProArteDanza, a Toronto-based contemporary dance company formed by Italian dancer and choreographer Roberto Campanella, delighted audiences during four performances of their 2012 season. ProArteDanza was on stage from October 3-6 at the Toronto Harbourfront Centre where the company performed four original works: Decorum (2005), Expire (World Premier), We Will... (2008), and Beethoven's 9th — 1st Movement. The works were choreographed by award-winning choreographers Roberto Campanella, Robert Glumbek and Kevin O'Day, and they were performed by dancers from both ballet and modern dance backgrounds. Each piece conveyed a different theme — the reality of relationships, the act of breathing, will power and the celebration of Beethoven's music — and all were energized by ProArteDanza's driving principle: passion in performance. In addition to their regular season, ProArteDanza also runs a Summer Intensive Program for aspiring dancers aged 17 and up, from which one dancer is chosen to work with the company on a future performance. **(Sarah Mastroianni)**

Italian-Jewish Connections



The camaraderie between Toronto's Jewish and Italian communities is one of the most enduring in the city. The long-standing fraternity makes Toronto a fitting place for Rabbi Barbara Aiello to tell her remarkable story.

On Sunday, October 28, Aiello spoke to Darchei Noam synagogue on Sheppard Avenue West about her spiritual journey from Italian-American Catholic to Judaism.

"The more I learned about my family history,

the more I wanted to share this great awakening with others," Aiello said.

Aiello was born in Pittsburgh, Pennsylvania, where she was raised as an Italian Catholic, but after researching her family history, she discovered that her ancestors were Jewish (both on her mother's and father's side). "It's a beautifully blended tradition," said Aiello.

This discovery inspired her to become a rabbi and travel to Calabria, Italy, the birthplace of her family, where she found the Italian Jewish Cultural Center of Calabria. The organization helps Italians with Jewish ancestry connect with their roots; roots that were kept hidden and sometimes forgotten when descendants were forced to convert to Roman Catholicism during the time of the Spanish Inquisition. Aiello (who is the first woman rabbi in Italy) said that her experiences in the south of Italy have been both "a joy and a challenge."

Aiello said her special discussion in Toronto holds significance for her since it marks the first time she's visited since becoming a rabbi. She also said she was happy to be in a city where she is aware of the Jewish-Italian "affinity" that has long existed. **(Rita Simonetta)**

The Jackie Rosati Awards of Excellence



Jackie Rosati with Viviana Laperchia

It was a night in honour of seven remarkable women whose careers, skills and talents have positively impacted the community in a profound way. On the evening of Tuesday, October 23, the Ladies' Auxiliary of the CIBPA (Canadian Italian Business and Professional Association), celebrated its 60th anniversary by hosting the Jackie Rosati Awards of Excellence at Le Parc in Woodbridge.

One of the event's recipients was Panoram Italia's managing editor Viviana Laperchia, who was awarded in the category of Arts and Culture. The Ladies' Auxiliary of the CIBPA honoured Laperchia for "her passion for media and the necessity of a contemporary approach to the Italian culture [which] bring out and expose some of the best writers, artists, entrepreneurs, athletes, as well as personal success stories our Italian-Canadian community has to offer."

Laperchia accepted the award, noting, "Working with Panoram Italia not only allowed me to become a "medium" between our people's stories and our readers, but made me experience their world, understand it and become part of it. Keeping this connection alive is the most important goal towards which my colleagues, my contributors and I work hard and passionately, and to make this possible we must

continue to speak to the young generations."

In the Literature section, it was hats off to Gianna Patriaca, writer and author; Andrea Trentadue, host of Festival l'Italiano di Johnny Lombardi (CHIN) was honoured in the Media category. The Politics award went to MPP Laura Albanese while entrepreneur Linda Di Genova was saluted for her volunteering and fundraising efforts. Kudos to Laura Tonelli, the managing director of LET Signature Events and fundraising manager of Caritas, who received the CIBPA Award for Business and Entertainment. And it was Camille Mainelli who accepted The Jackie Rosati Award for her involvement in the Italian-Canadian community.

The night's festivities were named after Jackie Rosati, the founding past president of the Ladies' Auxiliary of the CIBPA. Rosati was on hand at the event to offer up her passionate and unique take on her own life experiences and the motivation and compassion that led her to become a community leader.

"I'm coming by here once," she told the delighted audience, "and I'm doing it all."

Proceeds from the event will benefit Yellow Brick House, an organization empowering women and children to live violence-free. (Rita Simonetta)

Italian Walk of Fame



Joe Pantoliano, Emmy award-winning actor (The Sopranos)



2012 Italian Walk of Fame inductees, Carlo Baldassarra, Maria Grazia Cucinotta, Joe Pantoliano and Beverly D'Angelo.



Maria Grazia Cucinotta, international star of TV and film (Il Postino)

It was an occasion to salute Italians who have showcased their skills and talents while honouring their Italian heritage. On Friday, September 21, College Street (in Toronto's Little Italy neighbourhood) rolled out the red carpet for four individuals who were inducted to the Italian Walk of Fame. Carlo Baldassarra (co-founder of Greenpark Homes), actresses Maria Grazia Cucinotta and Beverly D'Angelo and actor Joe Pantoliano got the star treatment by having their names imprinted on the Italian Walk of Fame sidewalk. The honorees celebrated their induction with a gala dinner that

evening at the Riviera Parquet Banquet and Convention Centre in Vaughan. The Italian Walk of Fame was launched in 2009. Past recipients include Johnny Lombardi, Minister Julian Fantino, Rudolph Bratty, Phil Esposito, Giancarlo Giannini, Connie Francis, Frank Jacobucci, Frank Mancuso Sr., Armand Assante, Enrico Colantoni, Dean Martin, Luigi Aquilini, Bobby Curtola, Alfredo DeGasperis, Roberto Luongo, Franco Nero and Connie Stevens. The next Italian Walk of Fame event is scheduled to be held on Saturday, June 15, 2013. (Rita Simonetta)

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Aim Autosport

Photos & text by Joey Franco

Out of the many automotive hotbeds in North America — Indianapolis, Detroit, Daytona, Montreal, and Austin — you would hardly expect Woodbridge, Ontario to make motorsport headlines. Yet, Woodbridge-based AIM Autosport FXDD Racing with Ferrari team has given the rest of the continent something to talk about.

Woodbridge's ruby on wheels



Andrew Bordin with
Emil Assentato
(standing)

After a shaky start at the 24 Hours of Daytona, historically considered part of the Triple Crown of endurance racing, the team never looked back, winning both the Pilot's Championship and the Manufacturer's title of the GT Class in The Rolex Sports Car Series, Grand American Road Racing's premier competition.

The AIM team was established in 1994 under a mandate to identify, train and manage emerging motorsport talent. It currently operates multi-car teams competing not only in the Rolex Sports Cars Series, but also in the Star Mazda Series and the USF2000 Series.

AIM is led by Team Principles Ian Willis, an engineer by trade, and Andrew Bordin who's been behind the wheel for most of his life.

"It's been a very good story; a very success-oriented story," says Willis while looking back at AIM's first

season racing with the Ferrari marque. The team has raced in the Grand Am Rolex series for the past six years, but 2012 was their first year in the GT category.

There are two categories in the Rolex Grand Am series: Prototypes and GT. AIM switched from the prototype category to GT this year and are very fortunate to have put together a deal to run with a Ferrari 458.

Both drivers Emil Assentato and Jeff Segal were former 2010 Grand Am Champions who brought a tremendous deal of commitment to their new team.

AIM started the season at the 24 Hours of Daytona qualifying in second place. The race was not as fruitful as they might have wished, though just finishing a 24-hour race is an achievement in itself.

"Racing is a very difficult business," states Willis. "It relies on a lot of factors beyond your control, and

what we like to say is that if you can do everything you can within your control, success should come."

Of course, representing the Ferrari brand throughout North America is no simple task, admits Willis. "With a marque like Ferrari, you would expect to be in first ... Ferrari is a well known name in Motorsports worldwide, and anything they do, they race to win."

Andrew Bordin is also a pioneer of the AIM team, having come on board in the mid 90s as a young driver. Andrew initially drove a car that Ian Willis and his brother Keith (also an engineer) designed in Formula Ford. Many talented drivers such as Andrew Ranger and James Hinchcliffe have since passed through the Woodbridge-based team.

Bordin likes to refer to AIM as a "boutique" racing team, which takes care of business and achieves results. It oversees every aspect of operations from logistics to marketing from their 7000 square foot shop in Woodbridge.

AIM could almost be compared to a family run business. "All of the owners are involved in the day to day workings. The whole staff that works with us is treated like family," states Bordin. Like any Italian family, dinner is one of, if not the most important part of race day. The team stocks a healthy provision of authentic Italian products from taralli snacks to polenta and artisanal pasta for the sacred team lunch. Bordin (along with his parents) make sure that the team is well fed with the finest Italian dishes.

As for their responsibility to represent the greatest brand in the history of racing, Bordin does not take it lightly. "That's the relationship we have with these marques, they have certain objectives, they have a plan and we basically follow the program to the best of our ability." Needless to say, the objective for Ferrari is always to occupy the top spot on a podium, an objective AIM Autosport met with certitude this past season.



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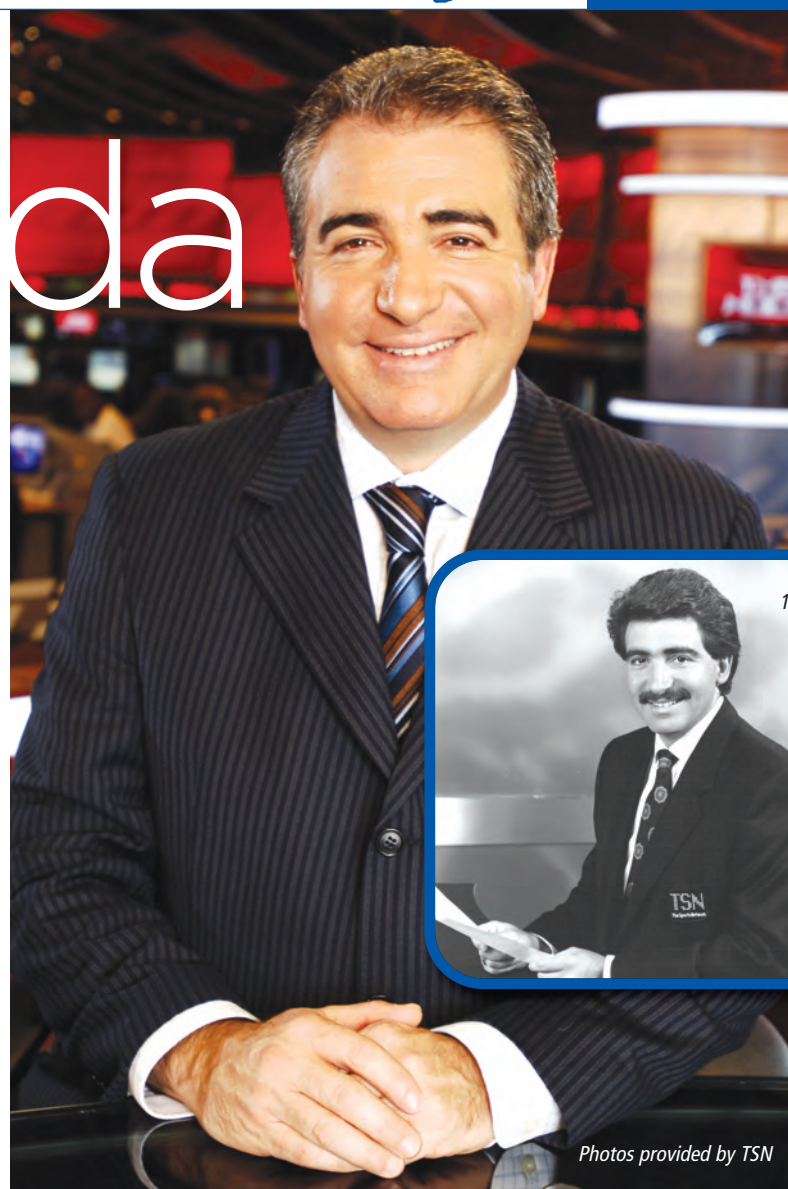
As The Sports Network's (TSN) consummate sports broadcaster, Gino Reda has come a long way from the days of covering Etobicoke's high school sports as a 16-year-old for a local TV station. During those same days, a profound spiritual awakening led him to join Youth Unlimited Toronto. For 10 years he moonlighted as an announcer, while working with this faith-based agency, courageously caring for Etobicoke's most vulnerable youth. In the span of 36 years Gino's life and career has taken him from being an unknown local announcer and community youth worker to a nationally recognized sportscaster, award-winning philanthropist and devoted single dad.

Gino's career began with an audacious meeting with Jim Tatti of Global Television in 1987. At the time, Tatti produced the most watched sports news show in Canada. At the end of the meeting, Tatti asked him why the organization should hire Reda over the other candidates who were actually schooled in broadcasting and more experienced. Reda looked straight into his face and replied, "Because I'll work for free." Tatti was so tantalized by the offer that he hired Reda right on the spot. For three months, Reda worked as Global's Blue Jays reporter. At the end of it, Tatti re-hired Reda, this time with pay, to do Sportsline, which he did until he moved to the fledgling new TSN in September 1988.

Reda's introduction to TSN was a "baptism by fire." He covered the Seoul summer Olympics in South Korea just when sprinter Ben Johnson was stripped of his gold medal for steroid use. For months, Reda followed the Ben Johnson story during the Dubin Inquiry up to its published final report. Instantaneously, says Reda, "I became known as the steroids expert." Every sports reporter in town was calling him for a quote.

This impressive start got Reda promoted to regular host of SportsCentre (then called SportsDesk). He worked at SportsCentre for over 12 years, anchoring more than 3,000 shows, before finally taking over the reins of That's Hockey in 2002.

With his rising popularity and influence, many friends and viewers turned to



Photos provided by TSN

him for philanthropic help. Seeing it as "a privilege and tremendous responsibility," he began to help a number of high profile charities including Toronto's Hospital for Sick Kids, Bloorview Children's Hospital and Youth Unlimited Toronto. However, at the top of his list is World Vision Canada, with whom he has worked closely with for 15 years, raising money and awareness for children living in the world's most impoverished countries. In 2007, Reda traveled to Tanzania and Malawi to host a TV special for WVC. The trip was especially moving for him, while the show itself became a hit at home.

Though Reda's climb to the top of Canadian sports broadcasting has been almost unstoppable, his most challenging time came in 2008 when his 19-year marriage came to an abrupt and unexpected end. But through his personal faith, devoted family and closest friends, Reda was able to bounce back and today shares a very close bond with his each one of his children: Luke, Kaylee and Beck. "The experience," notes Reda, "has made me even more compassionate, especially towards those going through the same heartbreak." Reda has once again found love; this past Fall, he remarried.

Today, Reda is still the popular face of That's Hockey after a decade of service, and throughout his many years as a TV personality, he has never lost sight of what led to his success: passion for sports and not taking no for an answer.

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Jay Leno's Fabulous Garage



Jay Leno goes back to his roots with his Italian "famiglia", the famed 1936 Fiat Cinquecento nicknamed Topolino.

The Italian Kid and his Amazing Toy Room

Photos & text by Alain Raymond

You call this a garage? Totalling three football fields, with enough room for about 200 cars and a superb array of motorcycles, this is not a traditional "garage." It's an industrial-size complex, a huge depository for one of the world's largest automobile collections. Yet, Jay Leno calls it his garage. When Panoram Italia visited, we could not resist calling it automotive paradise.

James (Jay) Douglas Muir Leno was born in New Rochelle, New York, in 1950. His mother, Catherine Muir, was born in Scotland and came to the United States at age 11. Leno's father, Angelo, born in New York to Italian immigrants from Flumeri, Campania, worked as an insurance salesman. As a child in elementary school, Jay Leno exhibited a funny streak, which prompted his fifth-grade teacher to write: "If Jay spent as much time studying as he does trying to be a comedian, he'd be a big star." No one could have said it better!

The beloved Buick

Leno's love for cars began with his first job in a Ford dealership in 1967 where he did auto detailing and odometer "recalibrations." But Leno had other plans than "recalibrating odometers," and in 1970, he went to California to seek a career in Hollywood. Although practically penniless, Leno bought an old 1955 Buick Roadmaster in which he lived for six months. "I met my wife in the Buick," recalls Leno.



Jay Leno's faithful 1955 Buick Roadmaster, his "house" when he first arrived in California, now beautifully restored and powered by an awesome modern V8.

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In 1992, the legendary Johnny Carson surprised everyone when he picked Jay Leno to replace him as host of The Tonight Show. After years as a night club performer, and within a short time span, Leno became the most popular comedian on American TV — and one of the highest paid.

Garage and Art Gallery

If comedy made him rich and famous, the automobile remains his one true passion, starting with his 1955 restored Buick, which is powered by a huge 600-horsepower Corvette V8 engine. "This is the one car that Jay will never sell," explained the guide during our visit to Leno's garage. The collection now holds cars, motorcycles and even steam machines covering the entire history of the automobile from the early 1900s till today.

One would need an entire book to describe every vehicle in this amazing private collection. Fortunately a great number of Leno's magnificent machines can be viewed online at www.jaylenosgarage.com. The site will impress visitors with Leno's vast knowledge of all things automotive and his passion for unusual machinery. Each showroom boasts countless period posters, paintings and billboards decorating the walls and ceilings — a true testament to the automobile's influence on society and its place in history.

The Immortal Topolino

Among the many outstanding cars featured, we were particularly impressed by the 1909 electric-driven Baker, the humongous Tank Car powered by a 30-litre twin-turbocharged M47 Patton tank motor producing about 1,600 horsepower. And at the other end of the scale was the ever-so tiny and immortal Fiat Topolino.

Leno, a true automobile connoisseur, expressed his satisfaction about the Fiat-Chrysler merger. "Fiat is returning to America, and I'm glad," he said. "The merger of Fiat and Chrysler will elevate the Italian brand in this country and create some great cars..." His classic Fiats include a 1937 Topolino coupé, with a tiny 569-cc 13.5-hp four-cylinder. Fiat introduced the Topolino (little mouse) in 1936, and ultimately sold half a million of them. "It was really the first 'people's car,'" reveals Leno, adding, "The Volkswagen Beetle didn't come out until after the war. The car has brilliant packaging. It's tiny, yet there's so much headroom that someone 6 feet tall wearing a top hat could sit inside. It's one of the few cars in which the generator is bigger than the engine..." In fact, the Topolino was not powerful. Its top speed was only 53 miles per hour, but it could carry a small family, and could get close to 50 miles per gallon. "Here's the best part," Leno says jokingly, "How many car engines can you remove, bring inside the house, put in your kitchen sink and clean? The Topolino is like a big toy, and it has a sense of style that the VW Beetle never had."

Like a big toy, indeed. As for Leno, who is always seen wearing his signature jeans and a big smile, wouldn't you say he's just like a kid in a huge toy room?



The "Bugatti Room"... wouldn't you call it an "art gallery" rather than a "garage"?

1938 Tatra T87 designed by visionary Czech engineer Hans Ledwinka.



This 1918 Stutz Bearcat was discovered as a basket case in a barn in 1996. The talented craftsmen working in Jay Leno's Garage brought it back to life.



The "crown jewels" of the Leno Collection, two automotive treasures from the golden age of the French automobile: the 1937 Bugatti 57 SC Atlantique and the 1935 Delahaye 135 S Grand Prix racer.

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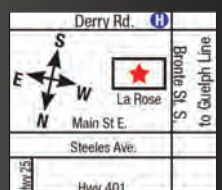


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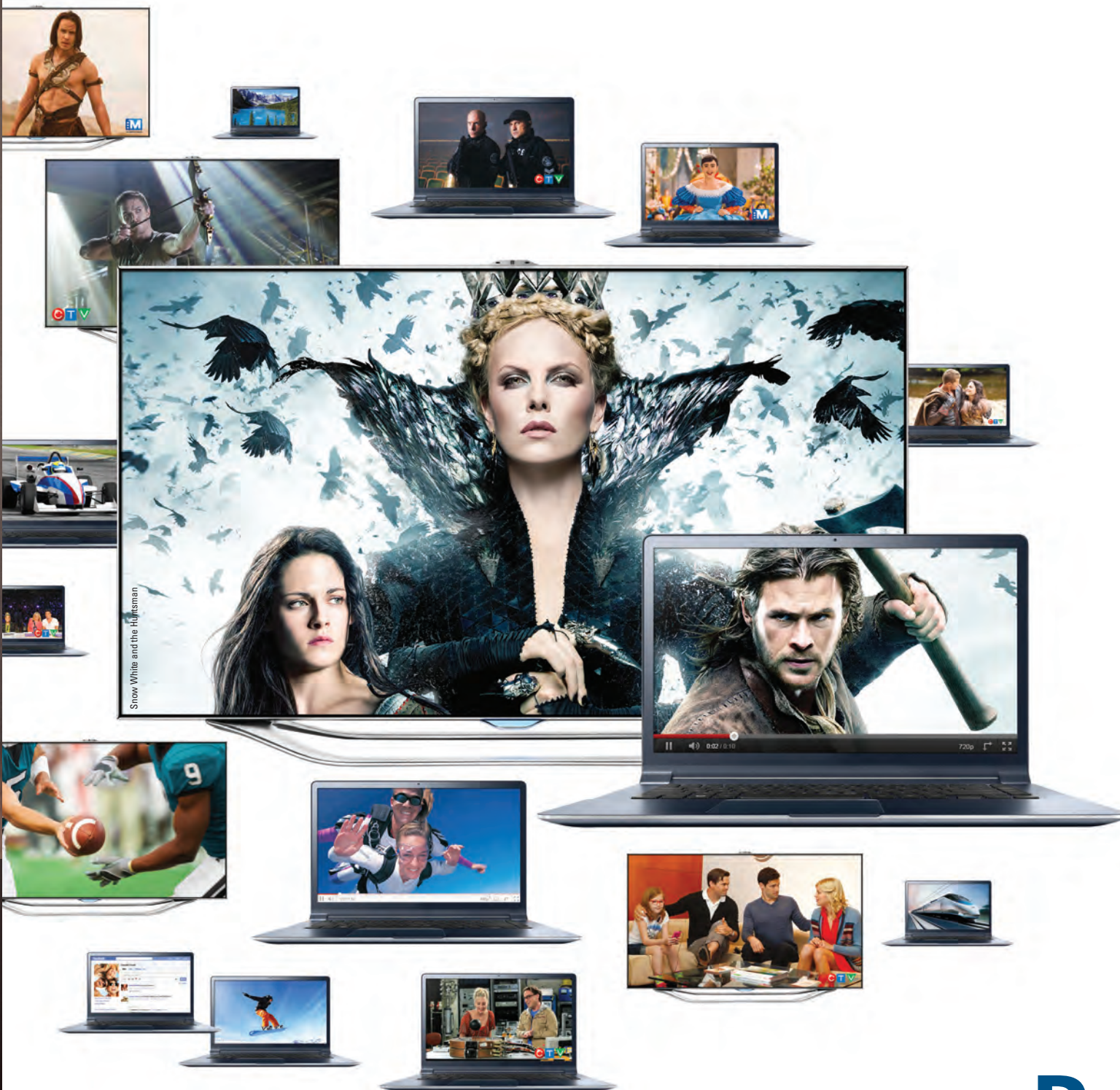


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WHAT YOU NEED:

1 cup Award Winning Fresh Santa Lucia Ricotta

¼ cup finely chopped pistachios

1 teaspoon grated orange zest

½ cup confectioners' sugar, plus more for dusting

12 mini cannoli shells

1 tablespoon fresh orange juice

2 tablespoons heavy cream



HOW YOU DO IT:

First: Beat the **Award Winning Fresh Santa Lucia Ricotta**, confectioners' sugar, tangerine zest and juice, and the cinnamon in a bowl with a mixer until fluffy, about 10 minutes. Add the heavy cream and continue to beat until creamy, 1 to 2 more minutes. Cover and refrigerate at least 30 minutes.

Now: Transfer the filling to a pastry bag and pipe into the prepared shells from both ends.

Then: Put the pistachios in a bowl. Dip both ends of each cannoli shell into the pistachios. Arrange on a baking sheet and refrigerate.

Finally: Dust with confectioners' sugar before serving.

