



The GOOMBAzette*

Special Edition – September, 2006

Feast of San Gennaro – Los Angeles

***The Official (yet light-hearted) Publication of the Italian-American Police Officers Association of Southern California**

IAPOA Hosts the LAPD Children's Support Group to a Day of Fun at Knott's Berry Farm



Approximately five years ago, the IAPOA adopted the *LAPD Children's Support Group* as its charity. Since then, the primary fundraising opportunity occurs at the annual *Feast of San Gennaro LA*, where the IAPOA sponsors a booth selling *Cannoli* provided by **Palermo's Restaurant, 1858 N. Vermont Avenue, in Los Angeles**. Due to the success of last year's booth, the IAPOA was able to host a day of fun for the *Children's Support Group* on Friday, July 28, 2006, at Knott's Berry Farm. We were very honored to have in attendance *The San Gennaro Foundation's Executive Vice-President, Golf Tournament Director, Mario Macaluso* (pictured, far right).

The families of **Officer Kevin Congo**, Personnel Group (Leticia, AC, & Dulce); **Officer William Euge**, Central Traffic Division (Jane, Ethan & Lauren); **Officer Joe Rios**, Hollywood Division (Irma & Samantha); **Officer Filberto Cuesta**, Hollenbeck CRASH (Sylvia, Sierra & Samantha); and **Officer Kenneth LeFever**, Central Division (Susan, Charlene & Caroline) were treated to lunch and then a day at the park. The (very worn out!) IAPOA members who attended with the families were retired *Sergeant Fred Tredy*, Hollywood Division; *Sergeant Nina Serna*, Internal Affairs; *Sergeant RJ Acosta*, Central Division; *Lieutenant Maria Acosta*, North Hollywood Division; and *Detective Tom Vettraino*, Pacific Division; along with *Children's Support Group* organizers Elaine Wicks (widow of **Officer Ray Wicks**, North Hollywood Division) and Ann Brunzell (widow of **Detective Robert Brunzell**, Foothill Division). A good time was had by all and the day was capped with dinner at Mrs. Knott's Restaurant, with Mrs. Knott's Famous Fried Chicken as the popular menu item.

The LAPD Children's Support Group is a 501(c)(3) dedicated to assisting the children of LAPD officers who have died while on active duty. For more information, contact Ann Brunzell, LAPD Ombuds Office, at (213) 202-5488.

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Messaggio del Presidente (President's Message) By Signore Tom Vettrai*o*

Benvenuto! Welcome one and all! It is once again both an honor and a privilege to be a part of the Feast of San Gennaro – Los Angeles. Our IAPOA members and the *LAPD Children's Support Group* members will be working side by side in our booth, selling delicious cannoli provided by our friend and sponsor, Tony Fanara of Palermo's Restaurant. Tony has been a great supporter of our association over the years, and thanks to his generosity and the hard work of our members, our booth had its first successful year at last year's festival. We are hoping to not only repeat that success but also to improve upon it this year.

We also cannot forget to mention our friends from *The San Gennaro Foundation* and the support they have shown us, and in particular, the *LAPD Children's Support Group*, since the first Feast of San Gennaro – Los Angeles.

For the IAPOA, 2006 has been a fabulous year. *Sergeant-at-Arms* Fred Tredy retired as a sergeant with the LAPD and had a great retirement party at the Italian Cultural Center in Los Angeles, *Vice President* Ray Lombardo once again opened his wonderful home for a potluck and wine tasting to watch the season premiere of *The Sopranos*. July found us at Knott's Berry Farm with the Children's Support Group, and October is our 3rd Annual Wine Tasting Tour in Temecula.

Christmas is right around the corner, and plans are under way for a dinner in December to celebrate the season and the triumphs of 2006.

Enjoy the festival!

**Tom Vettrai is a 25-year veteran of the LAPD, and is currently a Detective II assigned to Pacific Division*

Calendario degli Eventi (Calendar of Events)

Membership Meetings are generally held on the second Wednesday of the month at our favorite haunt, **Palermo's Restaurant, 1858 North Vermont Avenue, in Los Angeles**, at 1700 hours (5 PM to ordinary folks!). *NOTE: Due to the wine tour, there will be no October meeting.*

The IAPOA will once again be selling cannoli provided by **Palermo's Restaurant** at the 5th *Annual Feast of San Gennaro – Los Angeles*. The event will be held on September 22 -24, 2006. Come by our booth and buy some cannoli! Remember: A portion of our proceeds will benefit our charity, the *LAPD Children's Support Group*.

The 3rd Annual Temecula Wine-Tasting Event is set for Sunday, October 15, 2006, with *THE GRAPELINE* wine tour company shuttling our happy crowd from winery to winery. Our awesome tour guide, JP, will once again lead us through a wine-tasting extravaganza in the Temecula winery region.

Plans are under way for our annual Christmas Party in December. IAPOA and LAPD Children's Support Group Members: Stay tuned for more information!

ELECTION INFORMATION: Calling all active members!! Election of Officers will take place at the January 10, 2007 meeting. Annual dues are also due at that meeting (\$20).

Your 2006 Board of Directors: President, Detective Tom Vettrai, Pacific Division; Vice President, Lieutenant Ray Lombardo, West Los Angeles Division; Secretary-Treasurer, Sergeant Joe Oliveri, Northeast Division, retired; Sergeant-at-Arms, Sergeant Fred Tredy, Hollywood Division, retired; and Historian, Lieutenant Maria Acosta, North Hollywood Division.

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DALLA CUCINA –From the Kitchen

Italian Cream Cake

By Signora Jo Ann Buscarino

Cake Ingredients:

2 c. sugar	2 c. all-purpose flour
½ c. butter	1 tsp. baking soda
½ c. shortening	5 eggs, separated
½ c. buttermilk	2c. flaked coconut
½ tsp. salt	1 c. chopped pecans

Optional Garnish: flaked coconut & chopped pecans

Frosting Ingredients:

8 oz. pkg. cream cheese, softened
½ c. butter
1 tsp. vanilla extract
1 lb. powdered sugar
¾ tsp. butter flavoring

Frosting: Cream all ingredients together.

Cake: Preheat oven to 350 degrees. Combine sugar, butter, shortening, and buttermilk in a large mixing bowl; set aside. Mix flour, baking soda, and salt in a separate mixing bowl; set aside. Alternately, add the flour mixture and the egg yolks to the sugar mix, blending well. Stir in pecans and coconut; set aside. In a small bowl, beat egg whites until stiff. Fold into batter and pour into 2-8" round greased and floured baking pans. Bake for 20 to 30 minutes. Turn out on a rack to cool. Frost and sprinkle with coconut and pecans.

Makes about 8 servings.

Dalla Vigna – From the Vineyard

By Signore Ray Lombardo, the Wine Master

This month I am recommending a different wine because I just tried this new one and it is wonderful! *Novella*, an Italian Dessert Wine, is a 2005 Muscat Canelli that is estate bottled in the Paso Robles region. It has a delicious, crisp, and sweet taste that will go great with any dessert including grapes, melon, and cheese. I also recommend it with Prosciutto and melon or a lemon tart. It is loaded with peach, citrus, and tropical flavors and is best served chilled. It is sold at your local wine stores, including Bev Mo (Beverages and More) and Costco. *Novella* sells for about \$11 a bottle and while a bit pricey, it comes in a beautiful, tall bottle trimmed in gold.

Italian Philosophy

Italian: Chi pecora si fa, il lupo se la mangia.

English Translation: Those who make themselves sheep, will be eaten by the wolf.

Editor's Note

Members: Do you have a recipe or wine that you would like to recommend for the next issue of **The GOOMBAzette**? Or how about some Italian trivia or other items of interest to the IAPOA? Please email your submissions to *Storica* (Historian) Maria Acosta at mariaandrj@aol.com

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Italian Trivia – How much do you really know about Italian Culture and History?

Answers are at the bottom of this page – No Peeking!

Serious Trivia

1. Name the Italian Nobel Prize winner who we can thank for the invention of the radio.
2. Bonus Question: What year did he win the Nobel Prize and for what category?
3. Name the Italian who we can thank for the invention of the battery.
4. Name the Italian who developed prototypes for the early telephone (before Bell!).
5. Name the scientist who won the Nobel Prize in 1984 for helping to discover subatomic particles.
6. Name the Italian who built the Watts Towers.
7. Name the Italian mathematician and astronomer who perfected the telescope.
8. Name the first Italian Justice of United States Supreme Court.

Entertainment Trivia

9. What is pop singer Madonna's full name?
10. What is Sophia Loren's birth name?
11. What ethnicity is Peter Falk, the actor who made Italian-American Detective Colombo famous?
12. Is Alan Alda, MASH's Hawkeye Pierce, Italian?
13. What was Dean Martin's birth name?
14. Who was born Carole Penelope Masciarelli?
15. What is The Godfather's Talia Shire's real last name?
16. Name the actor who shares Talia's Italian family name.

Wine Trivia

17. What is the name of Francis Ford Coppola's Napa Valley winery?
18. True Chianti wine comes from what area in Italy?
19. The primary red grapes that make up Chianti are Canaiolo and _____?

Food Trivia

20. What is the primary ingredient in Cannoli?
21. Which Italian pasta's name, if translated literally, means, "little tongues?"
22. What is the meaning of Tiramisu?
23. How is Polenta made?
24. If you ask for your pasta to be prepared "al dente," what does that mean?
25. Name the Italian version of ice cream.

Trivia Answers:

1)Guglielmo Marconi. 2)1909; Physics 3)Count Alessandro Giuseppe Antonio Anastasio Volta
4)Antonio Meucci 5)Carlo Rubbia 6)Simon Rodia 7)Galileo Galilei 8)Antonin Scalia
9) Madonna Louise Ciccone 10)Sofia Vilani Scicolone 11)Russian & Polish, with Czech and Hungarian mixed in 12)Yes – his real name is Alfonso D'Abruzzo 13)Dino Crocetti 14)Penny Marshall
15)Coppola 16)Nicholas Cage 17)Niebaum-Coppola Winery 18)Chianti Region in Tuscany
19)Sangiovese 20)Ricotta Cheese 21)Linguine 22)Pick-me-up 23)Slowly add a cup of cornmeal to a quart of rapidly boiling water, stirring frequently for about an hour (or buy it premade!) 24)Chewy to the tooth 25)Gelato, spumoni, or tortoni