



*Italian Cultural Center  
of  
Western Massachusetts, Inc.*

aprile 2023

# La Voce

## A MESSAGE FROM THE PRESIDENT

Ciao a tutti,

Welcome to the April edition of La Voce. We hope you find this issue informative and entertaining. We have many events planned for the remainder of our 2022/2023 fiscal year, and La Voce is your primary source for notification. As you know, the ICC fiscal year begins on July 1 and ends on June 30 of each year. Our next event, a wine tasting, is on the calendar for Sunday, April 16. Carlo Bonavita from Springfield Wine Exchange will be at the ICC for what promises to be a fun afternoon. You will have the opportunity to taste wines from different regions in Italy. You won't want to miss this event. More information is in this issue. This will be a popular event, and while we welcome walk-ins, we suggest you reserve your spot early. Hope to see you there.

We will be scheduling Tombola (Italian Bingo) in the near future, so stay tuned for the date and time. We always have great prizes and a lively crowd. You won't want to miss the fun time.

On behalf of the Italian Cultural Center Board of Directors, we wish you Buona Pasqua. We hope you and your family enjoy this Easter season.

Warm regards,

Charlie Becker, President



Visit our Facebook page, Italian Cultural Center of Western Massachusetts, for the latest information on programs and events hosted by the Italian Cultural Center. Respecting current Covid protocols, we will continue to schedule our regular programs, and a number of new and exciting activities you won't want to miss. You will get up to the minute information on our Face-

# New Family Favorite Recipes

## PIZZA GAINA

Pizza Chiena, Pizza Rustica, Pizza Gaina—it doesn't matter what you call it. It is simply delicious. Pizza Chiena means filled, or stuffed pizza. It is a decadent pastry filled with meats and cheeses. This delicious and savory dish originated in Naples and can be traced back to the 17th century. This rich and indulgent pie was the dish to serve friends and family when the 40 day Lenten fast ended. When the Italian immigrants moved around the world, particularly to America, it became known as Pizza Gaina. You can use any variety and combinations of meats and cheeses you prefer: prosciutto, capicola, salami, mortadella, soppressata, provolone, mozzarella, or even feta.

### Ingredients for dough:

3 cups all purpose flour	1/2 tsp salt
2 tsp baking powder	2 eggs, lightly beaten
1/4 cup olive oil	1/2 cup water (more if needed)

### Ingredients for the cheese filling:

1 lb. ricotta	1/2 lb. provolone, cut into 1/2 " chunks
3 eggs	1/4 cup grated Pecorino Romano cheese

1/8 tsp black pepper

### Putting it all together:

3 oz. prosciutto	3 oz. soppressata
3 oz. capicola	6 oz. mozzarella, sliced
4 oz. provolone, sliced	1 egg, beaten with a little water



### Instructions for the Dough

In a medium bowl, combine the flour, salt, and baking powder. Add the eggs and oil. Mix by hand until evenly distributed. Add the water, and mix with your hands (adding more water 1 tablespoon at a time, as necessary) until the dough comes together. Cover the dough and let it rest while you prepare the filling.

### For the Ricotta Filling

In a medium bowl, add the ricotta, grated Romano, Provolone, eggs and pepper. Mix until smooth and even.

### Putting it all together

Pre-heat oven to 350F. Divide the dough into 2 portions, roughly 1/3 and 2/3 portions. Cover the smaller portion and roll out the larger portion to a 13 x 13 inch circle. Press the dough into a 10 inch springboard pan, leaving a 1/2 inch overhang. Spread 1/3 ricotta filling on the bottom. Top with half of the prosciutto slices, half of the mozzarella, half soppressata, half provolone, and half of the capicola. Spread another third of the ricotta filling, and layer the remaining meats and cheeses. Finish with the remaining ricotta mixture. Roll the remaining dough into an 11 inch circle and place on the top. Lightly moisten the edges of the crust and fold the overhanging bottom crust to create a nicely rolled edge. Brush with egg wash. Using a sharp knife, cut a few vents on the top. Bake for 1 hour, loosely tenting the pie with aluminum foil if crust begins to brown too much. Cool the pie on a wire rack for 20 to 30 minutes before serving. Or cool completely before refrigerating until ready to serve. This may be served hot, cold, or at room temperature.

Enjoy with a nice glass of wine.



## PICCOLO NEGOZIO D'ITALIA

### LITTLE ITALIAN MARKET

**OPEN SUNDAYS 12:00 am to 3:00 pm**

The ICC retail store is open on the main floor, formerly the library space. Now a lovely boutique, the store has been given a make over from top to bottom. We've imported merchandise from all over Italy—beautiful hand painted pottery, quality leather bags, Murano glass, Italian Christmas ornaments. If you're looking for a special gift, stop in and take a look at what we have to offer.

The ICC is open on Sunday from 12:00 to 3:00 pm. Stop by and enjoy a cup of coffee in the Sandra R. Vella Multi Media Center upstairs.



## ICC SCHOLARSHIPS

The ICC is offering scholarships to High School Seniors, and students who are currently full time college students with the following qualifications:

Children or grandchildren of ICC members, or children of non-ICC members who are of Italian descent, and are sponsored by a member of the ICC.

Italian Cultural Center Scholarship applications are available at the ICC, on-line at our website [ICCWM.org](http://ICCWM.org), or will be mailed to you by contacting the scholarship committee at 413-784-1492. The application deadline is May 1, 2023.

## SCHOLARSHIP DONORS NEEDED

We are very proud of the hard work of our many accomplished students of Italian heritage. Please consider becoming a scholarship donor. A scholarship can be in your name, or as a memorial scholarship in honor of a family member. Please contact the Scholarship committee for additional information at 413-784-1492. Your scholarship donation is tax-deductible.

## MEMBERS' MEETING REMINDER

Our next Members' Meeting will be held on Tuesday, June 6. These meetings give our members a chance to find out first-hand the ICC future plans. Your Board of Directors works very hard to be inclusive, and transparent in every aspect of the ICC. This is your opportunity to be heard and to ask questions concerning our direction. We look forward to seeing you at our next meeting.



**SATURDAY, JUNE 24**

**SUNDAY, JUNE 25**

**BASKET RAFFLE**

The ICC will be filled with gift baskets to be raffled off, and you could be a lucky winner. We'll be open both days to sell tickets from 10:00 AM to 5:00 PM with the drawing held on Sunday, June 25.

We're looking for volunteers to donate pre-made baskets, or if you prefer, you can donate items and we'll make the basket for you. We're also looking for gift cards. If you can donate, call Maryanne Barbuti, Committee Chairperson at 413-733-0570. She will be happy to arrange pick-up for your donation.



The ICC is now available to rent for your next function. If you are planning a baby or bridal shower, graduation party or a special birthday, just to name a few, please consider the ICC.

Call us at 413-784-1492 and someone will be happy to meet with you to discuss your needs.



## WINE TASTING

**SUNDAY, APRIL 16 - 2:00**

Carlo Bonavita of the Springfield Wine Exchange, Tower Square, has curated wines from various regions of Italy, especially for the Italian Cultural Center. You'll be able to enjoy these wines, along with delicious food. This event will be open to the public, so invite your friends for what promises to be a fun afternoon. This will be a sell-out event, so reserve early. These wines will be available for purchase.



### PRE-ORDER FORM

While walk-ins are welcome, we recommend pre-ordering seats for you and your friends. Send this form with payment to the ICC at 56 Margaret Street, Springfield, Massachusetts 01105.

NUMBER OF PEOPLE @ \$20 \_\_\_\_\_

TOTAL AMOUNT DUE \_\_\_\_\_

NAME \_\_\_\_\_ TELEPHONE \_\_\_\_\_

ADDRESS \_\_\_\_\_

**The ICC can accept major credit cards and debit cards for all purchases. Contact the ICC at**



56 Margaret Street  
Springfield MA 01105  
413.784.1492

Nonprofit Org  
U.S. Postage  
PAID  
Spfld MA  
Permit No. 1492



Italian Cultural Center of  
Western Massachusetts, Inc.  
56 Margaret St  
Springfield MA 01105  
413-784-1492  
iccwm@comcast.net

[www.iccwm.org](http://www.iccwm.org)

## ICC BOARD OF DIRECTORS

<b>Charles Becker</b>	<b>President</b>
<b>Rena Taddia</b>	<b>Treasurer</b>
<b>Maryanne Barbuti</b>	<b>Director</b>
<b>Daniel Cohen, DMD</b>	<b>Director</b>
<b>Karen Gamelli</b>	<b>Director</b>
<b>Bryan McFarland</b>	<b>Director</b>
<b>Vincent Ronghi</b>	<b>Director</b>

*La Voce is published monthly by the Italian Cultural Center of Western Mass  
Patty Albano Murphy, Editor      Maryanne Barbuti, Associate Editor  
Printer: DG Graphics, Somers, Ct.*

*The Mission of the Italian Cultural Center of Western Massachusetts, Inc. is to promote Italian culture, traditions, heritage and the Italian language, through sponsoring social, culinary and educational events, and to foster appreciation and respect in the community for the rich contributions that Italians have made locally and throughout the world.*