

**FIRST CONGREGATIONAL CHURCH OF KENNEBUNKPORT TO HOST**

**Italian Supper: Tutto Trifecta! On August 8<sup>th</sup>**

On Friday, August 8<sup>th</sup>, The First Congregational Church on North Street, Kennebunkport, is hosting what can only be called a Tutto Italian Trifecta.

A perfect summer delight when church members lean in to cook up and show off their culinary skills in both Northern and Southern Italian cuisine. At the same time the Church is kicking off its Capital Campaign to raise much needed funds for repairs around the historic building while also signaling the beginning of its anticipated 300<sup>th</sup> anniversary. While there is no one around who recalls gathering around sausage, peppers and onions “back in the days,” on August 8<sup>th</sup>, community friends, neighbors, families, and visitors to the area should plan to exit the beach early to dine on the goodies planned for this expansive and anticipated feast.

The menu is being planned and executed by two formidable cooks. One is Tina Civetta, minister of First Church and a transplant from Arthur Avenue, The Little Italy part of the Bronx made famous in “*A Bronx Tale*”. She was weaned on homemade tomato sauce, pasta and Cannoli cream. Rumor has it, instead of blood, olive oil runs in her veins. Going toe to toe with her sausage, peppers and onions will be Jeff Menard’s Lasagna and Tiramisu. Son of First Church members Cindi and Lionel Menard, Jeff has been imported from Zurich, Switzerland especially for this occasion.

This is not exactly an Italian “cook-off,” but there are inherent cooking styles at play behind the scenes. Jeff is influenced by Northern style cooking, Tina by the South. This means in Jeff’s world the carbonara is made with olive oil, egg, and cheese, but no cream is included in a white sauce.

Dinner on the 8<sup>th</sup> may prove to be a bit of a lesson! According to history and culture, in the South chefs do not generally consult recipes since they take what is fresh and ready to cook from the land. What veggies are in season from gardens? What fish were caught today? What meat does the butcher have? You get the gist. Northern

cooking does this too, but the climate is different, so the products used to fuel the food vary with each dish. In the North, chefs use a lot of olives, nuts and mushrooms, so food flavors and sauces tend to be richer.

Tina compares her cooking style as creating traditional and hearty dishes to feed those working in the fields or farms. Pigs slaughtered for sausages and veggies grown to be freshly used. Food that is traditionally quick and easy to eat while farmhands continue to work their days. These “peasant” dishes popularized in Italian /American festivals are sometimes pooh-pooed by native Italians for not being representative of the more difficult and traditional food of the South; Zuppa di Pesce, Mussels, and complex pasta dishes made by hand.

Tina’s husband Dean Civetta is personally shuttling up pounds of homemade sausages from Arthur Avenue in the Bronx. He will prep and cook them along with even more pounds of garlic for the homemade focaccia. “Most Italians agree, the more garlic a meal has, the better,” both Civetta’s insist.

Jeff Menard was born in the U.S. and working from Switzerland since 2007. His wife is from Rome, and according to family legend, showed little interest in cooking (specifically learning her grandmother’s more famous recipes). Jeff, on the other hand, loved to cook for his college roommates, and was riveted watching the family matriarch one Easter. A quick study of her prowess in the kitchen, he was soon declared the heir apparent in mastering her famous red sauce. For the Tutto Trifecta, Jeff will be “performing” his meat and veggie lasagnas. His 8-year-old daughter Chloe will be helping prepare the promised Tiramisu and the family has traveled to Kennebunkport with special Italian cookies exclusively found in local Swiss markets. Lionel Menard is on deck to help with shopping, Cindi has chopping, peeling and tossing duties. Smaller Menards will help serve and make sure everyone is having a good time. A family affair with an international flavor.

The Church’s famous Hook Organ will be taking the night off on August 8<sup>th</sup>, replaced for the evening by the sounds of Italian greats....Eros Ramazzotti, Renato Zero, Laura Passini, and Andrea Bocelli.

## **Launch of Church Capital Campaign**

First Church is using the Italian Dinner as an opportunity to launch its second Capital Campaign in its 300-year history. For a small organization First Church has relied primarily on private donations to fund its operations and contribute to its endowment. Like many old churches it faces rising costs for continued building maintenance. The \$20, 000 Campaign is modest and specifically targeted to fund repairs of its front steps, handicap ramp, and the removal of several trees from the property. The Capital Campaign also marks the beginning of the 300<sup>th</sup> anniversary of the Founding of First Church of Kennebunkport.

### **Contributions for Dinner to Go to Campaign Fund**

#### **Cost of The Italian Trifecta is Perfecta!**

\$15.00 per meal for adults, Children \$10. Under 5 yrs FREE!

**Cash & check only. No VENMO or Zelle.** No reservations are required. Take-out is available.

Monies collected will go directly to the Capital Campaign and additional donations are welcome and encouraged.

For more info: visit [www.FirstChurchofKennebunkport.org](http://www.FirstChurchofKennebunkport.org).

#### **Directions:**

First Congregational Church is located at 141 North Street, Kennebunkport. It is 1.5 miles south of the Seacoast Trolley Museum where Log Cabin Rd. becomes North St., next to Arundel Cemetery, and the Kennebunkport Historical Society. From Kennebunkport's Dock Square area take Spring St. to a left on Maine St. to North St. and follow North St. to First Congregational Church on the right.

END