

Italian-American

MERRY CHRISTMAS



from all of us!



International Review

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MAYOR OF MILAN VISITS NEW ORLEANS



Mayor and Mrs. Gino Cassinis of Milan, Italy, came to New Orleans on Friday November 2, on a good will tour and were honored on Friday afternoon reception in the office of Mayor Victor H. Schiro.

Stopping here on their way from San Juan, Puerto Rico, to Washington, D. C., the couple presented Mayor Schiro a sculptured plaque which illustrates the history of Milan.

Along with Dr. Bettino Craxi and Eduardo Clerici of Milan, and Franco DiCastro of Naples, attending the recep-

tion were: The Consul General of Italy, Dr. Roberto Cerchi-one, Antonio Francalancia, Dr. Ettore Scampicchio, Italian Trade Commissioner, Adolfo D. Mantegazza, Felix Fallo, president of Italo-American Club, Onofrio Al. Chiarello, editor Italian-American International Review, and many others. Mrs. Sunny Schiro, the City's first Lady was there to welcome the visitors.

Mayor and Mrs. Gino Cassinis, were scheduled to leave New Orleans on Saturday Morning.

CAV. PARRINO NEW VEEP OF MAITRE INSURANCE AGENCY



CAV. WILLIAM N. PARRINO

Cav. Parrino, with the Maitre Insurance Agency for many years, was elected Vice-President of the newly organized agency.

On the passing of Mr. Frank E. Maitre, in May 1962 several of the employees, bought Mr. Maitre's interest in the agency and incorporated the business under the same name that their many friends, clients and customers know so well.

The officers of the newly formed Maitre Insurance Agency Corporation are as follows: L.O. Hemel, president, Cav. W.N. Parrino, and Ralph J. Alvarez, vice-presidents and Mrs. L.O. Hemel, treasurer.

A SUNDAY IN SUNNY ITALY

HELD AT ST. MARY'S RECREATION CENTER



From left, CHARLES PISCIOTTA, DR. JAMES J. DILEO, THE REV. VINCENT LIBERTO, pastor, and FELIX BONURA.

"A SUNDAY IN SUNNY ITALY" was the theme of the annual fall festival for the benefit of St. Mary's Italian church, 1114 Chartres, was held on Sunday November 18 from noon to 11 p.m.

Sponsored by the affiliated societies of the parish, the event featured Italian food and music, games, booths which offered a variety of fares, entertainment by school children of the parish school, and performance by personalities, including Henry Dupre and Bozo the Clown.

The Italian theme was carried out by special decorations, according to Dr. James J. Dileo, chairman. Dinner was served throughout the day.

With chairman Dr. Dileo, were Charles Pisciotta, as co-chairman, Felix Bonura and Ben Latino.

The novelty booth was handled by the Mother's Club, the Country Store by the Usher's Club, the Fish Pond by Miss. Vera Sala and the restaurant by Mrs. P. Cabibi. There was macaroni and meat ball dinner, pizza pies, hot dogs, cakes, candy and games and fun for all.

The attendants, all from around St. Mary's and those formerly of St. Mary's came to meet old friends ("Cum pa zuma"). They all pitched in to make the Festival a Grand Success.

ITALIAN AMBASSADOR PARTICIPATES IN THE CELEBRATION COMMEMORATING ENRICO FERMI'S EXPERIMENT IN CHICAGO

WASHINGTON-At the invitation of the President of the University of Chicago Mr. George W. Beadle, Italian Ambassador Sergio Fenoaltea attended a celebration honoring the 20th anniversary of the first self-sustaining nuclear chain reaction, produced at the University of Chicago by the Italian scientist Enrico Fermi, one of the world's foremost physicists, Nobel Prize winner for Nuclear Physics in 1938, and "architect of the atomic age". The celebration was held

at a luncheon on Saturday December 1, 1962, at the Quadrangle Club in Chicago. Mrs. Laura Fermi, widow of the Scientist, and prominent personalities of the scientific and academic world attended. A formal address was delivered by Professor Walter H. Zinn, who was among those assisting Enrico Fermi in his historical experiment 20 years ago.

The anniversary was also observed in Rome, where Fermi carried out from 1931 to 1938 - his early experiments which led him

to produce in 1934 the first nuclear fission of uranium and earned him the Nobel Prize for his studies and discoveries particularly in the field of slow neutrons.

This observance will be held at the "Accademia Nazionale dei Lincei" in Rome on Sunday, December 2, under the joint sponsorship of Italy's National Council of Research and National Committee on Nuclear Energy. Official Speakers will be professor Edoardo Amaldi (University of Rome) and Professor Albert Wattenberg (Department of Physics, University of Illinois); the latter took an active part in the experiment of 1942.

SPECIAL BULLETIN

The Italo-American Club, will have their regular meeting on Tuesday December 11 at 8 p.m. sharp in the Italian Hall 1020 Esplanade Ave. for the purpose to elect officers for the ensuing year. The following were nominated at the meeting held in October: Joseph Pacaccio Jr., President, Milton J. Abadie, vice-president, M. Sacco, treasurer, O. Al. Chiarello, secretary.

Members are urged to attend this meeting to vote for officers of their choice. By order of, Felix Fallo, Pres.

Noel. Noel

ELEGANT DINING BEGINS AND ENDS WITH ITALIAN WINES AND CHEESES



PLANNING
A PARTY?

You may want to follow the smart new trend of using fine Italian wines and cheeses as conversation-making, palette-pleasing party fare! Give your friends a party, yes, but give them something to talk about, something to taste that's new and delicious as well.

To give them something new, try this great food fashion very much in vogue for Fall and Winter — warm and rosy fine Italian wines to offset the chill outside. Combine them with Italian cheeses, both delicate and rich, firm or "runny," they offer new and delightful taste sensations and have a heart-warming heartiness to suit the season.

Serve the wines at room temperature, the cheeses with your favorite crackers and breads and you've got a party on the way! A party that's less work for the hostess, more fun for the guests because it's "different" as well as delicious, fun to taste and fun to talk about.

PROVOLONE, trussed up in cords, is a display piece in itself as it often hangs tantalizingly in cheese shop windows. This delectably delicate cheese goes pleasantly along with any wine, but best with sturdy "Barolo," a red wine with amber lights, from the Piedmont region.

PARMESAN, known to many in its grated form, is also marvelous for snacks when cut with a knife into bite-size chunks. This cheese comes from the province of Reggio Emilia, formerly ruled by the Dukes of Parma . . . and thereby gets its name. Tasty Parmesan bits are marvelous with "Barbera" wine.

ROMANO is pungent, sharper and saltier than parmesan, designed for those who shun the bland, and have disdain for the delicate. Firm in texture, hearty-tasting, this cheese is complemented by the sturdy, dry "Chianti" wine.

GORGONZOLA, may be more familiar with its green markings, and sharp, spicy taste. Best companion for it is a fine "Barbaresco" or any of the sturdy red wines.

For those who prefer white wines we recommend:

A cheese that's not too rich, and therefore invites more tasting, is **FONTINA**, a mellow, semi-soft cheese that is particularly good with pumpernickel. An ideal wine companion would be "Soave," a friendly, light and golden wine.

If you like your cheese on the tender, melting side, easy to spread (especially on bread), try **STRACCHINO**. This is a "runny" cheese which is quite rich without being sharp. You might like to serve "Lugana" (a wine from the Lake Garda region) which is very dry, very vivacious.

Familiar to almost everyone is **BEL PAESE**, a rich, bland cheese particularly popular with those who don't like the sharp cheeses. Best when it is soft and therefore, ripe. To accent it's bland taste, try the full-bodied, rich "Orvieto" which is available either dry or semi-sweet.

The rind of **TALEGGIO** should be lightly scraped before eating. For, if you cut it off, too much of this noble cheese is lost. Here is a cheese with personality: delicate and yet forceful. It should be very ripe, and should always be served at room temperature. At its best it spreads happily. With it you might like either a white "Freccia Rossa", a quite sturdy wine, or "Vernaccia", a heavier white wine from Sardinia.

You don't have to follow our recommendations to the letter. Rather, it is a happy experience to try all of these cheeses with the various wines until you find the combination you prefer. Cheese should be served at room temperature, always taken out of the refrigerator at least a half hour before serving. The wines may be served chilled, with a twist of lemon peel. White wines, like rosé wines, are best served chilled. Red wines should be served at room temperature.

If you are feeling more ambitious, you can use any of the wines mentioned to accompany these Hot Cheese Appetizers:

HOT CHEESE APPETIZERS

- | | |
|-------------------|----------------------------------|
| 1 cup breadcrumbs | 1/2 cup grated parmesan |
| 3 eggs | 1/2 tablespoon parsley (chopped) |
| salt and pepper | 1/2 cup flour |
| 1 egg, beaten | 1 cup Italian olive oil |

Mix the breadcrumbs with the cheese, the eggs, parsley and add salt and pepper to taste. Mixture must not get too dry. If it does, add a spoonful of milk. Form bite-size balls, dip into flour, then the beaten egg and fry in hot oil. Serve very hot on toothpicks.

All cheeses are available through local supermarkets, from department stores with gourmet departments, or through grocers carrying Italian foods.



PARTY FARE for the new vogue in entertaining — Italian cheese and wine-tasting parties.

SEE "WHO IS THIS?" ON PAGE 7

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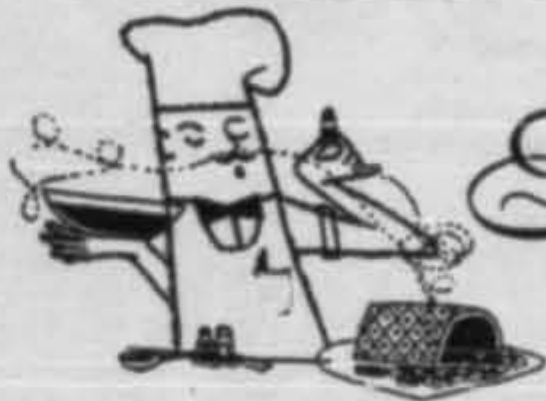
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SEE "WHO IS THIS?" ON PAGE 7



The Fine Art of Cooking with Italian Cheeses

Become acquainted with Italian cheeses and you'll never be without them. In recipes they are the magic ingredient that adds delicious depth to inimitably Italian dishes; as desserts, they finish a meal with a fine flourish; and you'll resort to them constantly for snacks before, after and in-between meals. Few other foods are all things to all homemakers in this versatile, satisfying manner.

The sky is the limit in cooking with Italian cheeses. They can be used with practically anything from pasta to poultry, from fish to fruit, to create wonderful combinations that invite compliments to the chef.

You can vary your daily menus by using the endless variety of Italian cheeses that come in all shapes and sizes, textures and taste, from the melting mozzarella to the bland ricotta. When you experiment with Italian cheeses you'll discover the difference in flavor between parmesan and pecorino, both grating cheeses, and why fontina makes a cheese pie that leaves a lasting memory of delight! If you've stayed away from attempting a soufflé, start with an easy one that tastes like a slice of heaven — ricotta soufflé.

RICOTTA SOUFFLÉ

1 lb. fresh ricotta
6 eggs
1 cup grated parmesan
salt and pepper

Preheat oven to 350°

Be sure ricotta is quite dry, if watery squeeze out in towel or cheesecloth. In large bowl place ricotta and add six egg yolks, one at a time. Mix well and add salt and pepper to taste. Beat egg whites until very stiff, then add to ricotta mixture a little at a time. Pour egg and cheese mixture into a soufflé dish, sprinkle top with grated parmesan, and bake in preheated oven for 45 minutes, or until top is golden. (Serves 4 to 6.)

CHEESE PIE

1/4 pound Fontina cheese
1 cup milk
4 whole eggs
1/2 cup Parmesan cheese
(grated)

6 inch pie dish lined with crust

Cut Fontina into thin slivers. Mix Fontina, eggs and milk well in a mixing bowl. Beat with rotary beater until slightly foamy. Add half of Parmesan. Pour mixture into pie crust. Shake slightly to avoid bubbles. Sprinkle top with rest of Parmesan. Bake in preheated oven (350°) for about half hour. Serve immediately. (Serves 4)

This can be served as the first course of an important dinner, or as a one course luncheon dish with salad.

TORTINO DI SPINACI (Spinach pie)

1 lb. cooked, chopped spinach
1/2 cup fresh ricotta
salt and pepper
1 cup grated parmesan cheese
3 eggs
1/2 cup Italian salami,
coarsely chopped

Preheat oven to 350°

Squeeze out cooked spinach until quite dry, then mix in a bowl with ricotta, salami, the 3 eggs, half cup of parmesan. Add salt and pepper and blend together thoroughly. Oil a shallow baking dish and cover this dish with breadcrumbs. Spread the mixture evenly over this bed of crumbs. Cover mixture with the remaining 1/2 cup of parmesan, dot with butter and bake in preheated oven for half an hour or until crust is golden. This can be served as a first course or a luncheon main course. (Serves 6)

ITALIAN AMERICAN TELEVISION PERSONALITY JOINS LOCAL STATION

The Italian - American International Review is pleased to announce the addition to the Italian American Community of the pleasing television personality Alec A. Bearov.

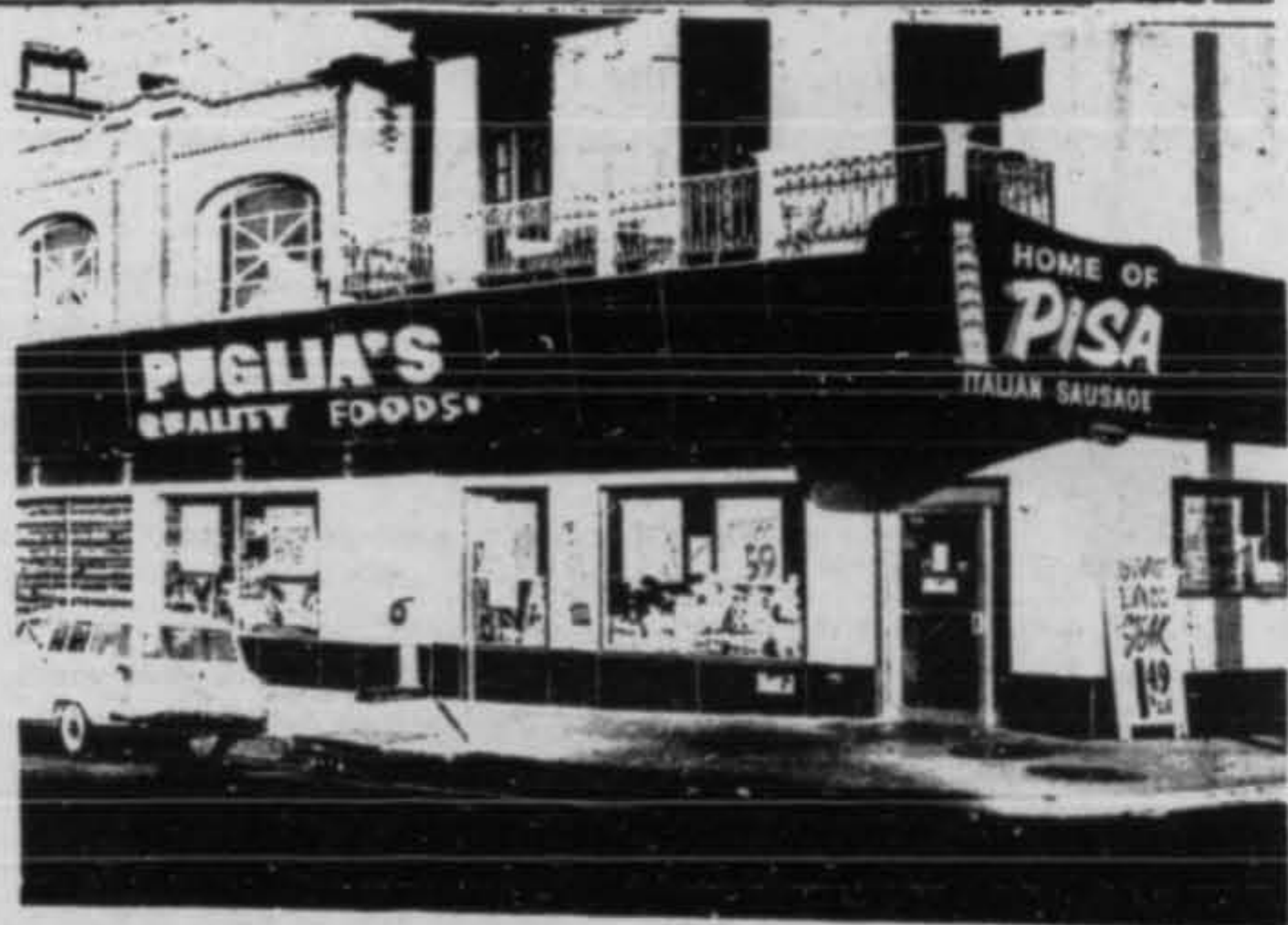
Alec Bearov is now affiliated with WWL-TV and can now be seen appearing with the ever popular Henry Dupre on the Info show which is featured daily on WWL-TV at 7:00 A.M.

Alec formerly served with television stations WLW-TV in Cincinnati, Ohio and KTLK-TV in Houston, Tex., and formerly enjoyed having the highest rated local television show in that area.

We hope that all Italian Americans in the New Orleans area will tune in Alec Bearov's telecasts on WWL-TV and at the same time we welcome and best wishes to Alec.



Alec Bearov WWL - TV



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on Page 7

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Fine Wines of ITALY

Italian wines come to us from a background of history, romance and scenic beauty that is unparalleled throughout the world, according to Dr. Piero Migone Italian Commercial Counselor in New York.

Dr. Migone, a long-time connoisseur on the finest Italy has to offer in the way of wines and foods, believes that the wines of Italy should be thought of as belonging to four different groups. First there are the Piedmont wines, then the Lake Garda wines, followed by the various Chiantis, and finally a group that includes famous wines from all over Italy. Dr. Migone categorized the wines of Italy for us in the following manner:

1. PIEDMONT WINES

The hilly Piedmont area is one of the most famous parts of Italy for wine production. Many of the finest wines there come from the hills of Monferrato, near Asti. For centuries Monferrato was an almost independent territory under the rule of the Monferrato family up until about the 18th century. Wines from this area can be compared with French burgundy wines as they have a lot of body, are strong and are particularly good with red meat and game. The red wines from Piedmont include Barbera, Barolo, Barbaresco, Grignolino and Freisa. A sampling of the white wines would include the famous Asti Spumante, known as the sparkling wine of Italy.

2. LAKE GARDA WINES

The next group from a famous wine area are those which come from Lake Garda. This region has a climate similar to the Riviera, a climate so mild that lemons and oranges are cultivated here. There is, for example, a town called "Limone" because of the lemons grown here, and, just north of Lago Garda, a township called "Arco" which is so warm, even in the winter, that one finds palm trees growing here. On the southeast shores of Lake Garda are the valleys that produce such fine wines. These wines are lighter than the Piedmontese. Some of the best known red wines from the Lago Garda area are: Valpolicella and Bardolino. The famous whites include Soave and Lugana.

3. CHIANTI

Chianti has enjoyed a long-standing popularity all over the world. Actually the name Chianti belongs to a small area between Florence and Siena. This is a very beautiful hilly countryside with alternating olive groves and vineyards, and hilltop churches dating back to 1000 A.D. surrounded by tall dark cypresses. Nearby is the beautiful town of San Gimignano with its "100" towers. Boccaccio was born not far from the Chianti region. Because of the indiscriminate use of the name "Chianti" there are now various seals to indicate the areas where the various "classic" Chiantis are produced — the rooster seal, the Eros seal and so on. Not only are there many varieties of Chiantis, but in addition there are other wines in Tuscany that are similar to the Chianti wines. Some of the finest and oldest vintage Chiantis are sold, not in the familiar straw fiasco but in the more conventional "claret" wine bottle.

4. Other table wines covering the rest of Italy

WHITE WINES

Famous for fine white wine similar to Riesling is the Alto Adige region and the Trentino region. There are also excellent white wines in Liguria from the sunny "Cinque Terre" — strong and very dry.

On the island of Sardinia there is the famous and sturdy Vernaccia, similar to a very dry pale sherry.

Just south of Tuscany is the very popular Orvieto wine in 2 varieties — Ab-

BEEF IN RED WINE (Manzo al Barolo)

1½ pounds lean beef cubed
(top round)
1 diced potato
1 medium zucchini
salt and pepper
½ cup Italian olive oil

½ cup diced celery
½ cup diced cauliflower
1 diced carrot
1 tomato, cut into pieces
3 cups dry red Barolo wine
or Chianti

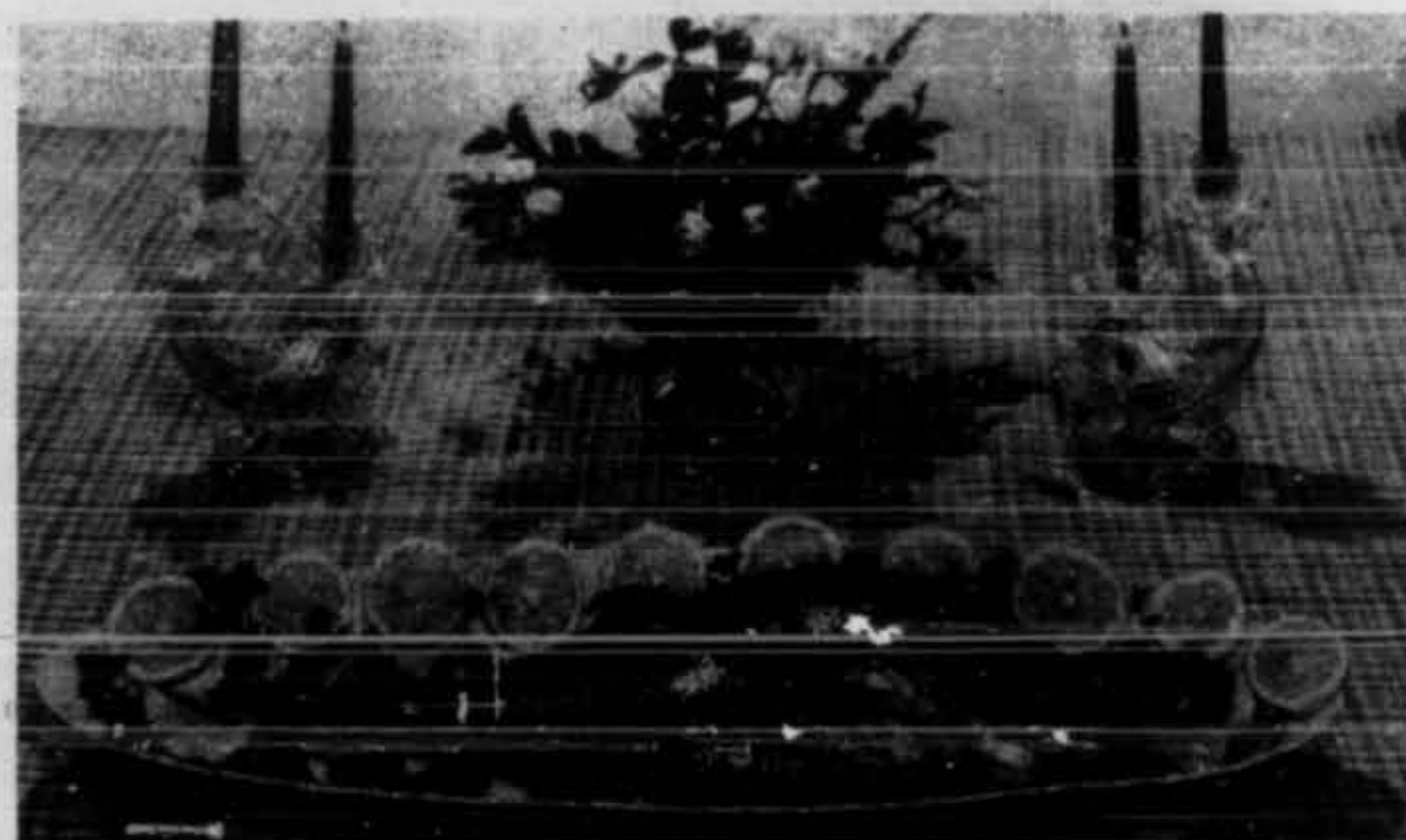
Mix meat and vegetables with exception of the zucchini and the tomatoes in a pyrex dish. Cover with wine and let stand for at least one hour, preferably more. Add pepper. Cover and put into a preheated oven of about 350°. Let cook for half hour. Add tomatoes and zucchini. Cook for another ten minutes. Uncover, add salt. According to the quantity of liquid, finish cooking covered or uncovered. When done (test with fork) meat should be well soaked but have just a little gravy. Add oil ten minutes before taking dish out of oven. (Serves 6.)

SPAGHETTI AL LA MATRICIANA

2 tablespoons Italian olive oil
1 onion
pinch of rosemary
pinch of sage
salt and pepper

½ lb. sliced prosciutto
(or thinly sliced ham)
½ lb. spaghetti
¼ cup Frascati (or other dry
white Italian wine)

Finely chop and sauté onion until transparent. Finely chop prosciutto or ham and add sage and rosemary to the onion. When meat begins to get crispy (takes about 7 minutes), add the wine and simmer sauce for about 10 minutes. Add salt and pepper to sauce over spaghetti and serve. (Serves 4.)



FISH FOR COMPLIMENTS. Seafood tastes that much better when prepared with Italian wines.

boccato and dry.

On the opposite side of the peninsula, in the Marche region, is the famous Verdicchio — so called because of its greenish cast. ("Verde" in Italian means green.)

The Capri is a rich, dry, golden-like wine which is not too dry as are all the wines of the Castelli near Rome: Frascati, Marino, etc.

The Lachrima Christi comes from vines grown on the very slopes of Mt. Vesuvius.

RED WINES

Of the red wines in other regions, one of the best is the famous Rossese of the Italian Riviera which is becoming very rare.

Near Bologna we find the sparkling, rich Lambrusco.

South of Orvieto near Lake Bolsena on volcanic slopes, the strong and mellow Montefiascone wines, the most famous of which is called "Est, Est, Est".

There are hundreds of other kinds of red wines in Italy, some of which, like the very strong red wines of Puglia, are exported all over the world to mix with foreign red wines and introduce some of the world's most famous brands.

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O. AL. CHIARELLO

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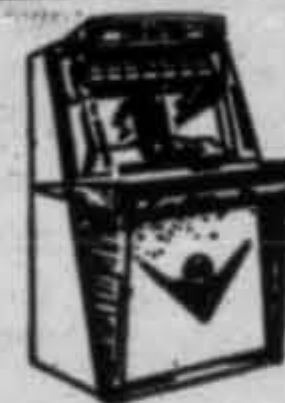
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in touch with the doings and events of the Italian and
Latin-American people of New Orleans and vicinity. Mail
order form with your check for \$3.00 for 1-year or 5.00
for two years.**GALLO WINERY WINS FIRST PRIZE AT 1962
INTERNATIONAL EXPOSITION IN ROME.**Dr. Pellegrino Amato, Representative of
Consul General of Italy in New York,
Marchese Ruggero Farace of Villafore-
sta, presents to Signor Vernon S. Mul-
len (left) director of publicity of
GALLO Wineries of Modesto, California,
GOLD TROPHY OF HONOR, winning the
first and the only prize at the Inter-
national Exposition, FIERA DI ROMA,
July 1962.The **GALLO VERMOUTH**, is the sweet,
Italian Type which is dry, has recei-
ved The First Prize, **THE GOLD TROPHY
OF HONOR**, considered the most honora-
ble of the Grand World Fair of Rome.Dr. P. Amato, in presenting the most
important prize congratulated the
GALLO WINERIES for having maintained
it's fine quality of their **VERMOUTH**
in this Country, and declared, that
Bros. Ernesto and Giulio Gallo, have
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FEPMI**Washington Dec. -La ricor-
renza odierna che abbiamo
commemorato ieri presso
l'Universita' di Chicago e
che oggi si celebra a Roma
-rievoca una di quelle
poche date nella storia
della civiltà che abbiano
veramente segnato l'inizio
di un'era. Vent'anni fa,
nel segreto imposto dalle
circostanze, l'ingegno
dell'Uomo estrae dal
nucleo dell'atomo una nuova
forma di energia le cui
infinite possibilita' di
utilizzazione per il bene
ed il progresso dell'uma-
nità la Scienza ha appena
cominciato ad esplorare.
A quella storica scoper-
ta, che il 2 dicembre
1942 trovo' nella pila
atomica di Chicago la prima
sperimentale realizzazione
attraverso la produzione
di energia nucleare medi-
ante una reazione a catena,
e' legato il nome dell'
italiano Enrico Fermi. Il
grande scienziato, sin da
allora considerato conl'inglese Rutherford ed il
danese Bohr uno dei fon-
datori della Fisica Nucle-
are, già nel 1934 aveva
realizzato presso l'Unive-
rsita' di Roma la prima
fissione dell'atomo di
uranio e nel 1938 aveva
vinto il Premio Nobel per
i suoi studi sui neutroni
lenti. Qui in America
Fermi ideò e costruì la
pila, preparò e diresse
l'esperimento critico,
fino alla morte gli studi
e le ricerche sui proto-
tipi delle centrali nuc-
leari.Enrico Fermi, il cui nome
e' altamente onorato in
Italia come negli Stati
Uniti che gli hanno dedi-
cato un Premio scientifico
annuale oggi altrettanto
ambito del Premio Nobel
ed uno dei più importanti
Progetti di ricerca avan-
zata sui reattori, si
ricollegha nel nostro orgo-
gioso ricordo ad altri
Italiani che, per straor-
dinarie predilezione del
fato, restano legati alle
tappe più significative
del progresso delle Scienze
: dal poliedrico Leonardo
al padre della Fisica
Galileo Galilei, da Ales-
sandro Volta che con la
sua pila inaugurò nel
1799 l'era dell'elettrici

Continua nella 6.a Pagina

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ASSESSOR

7th

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New Orleans, La.

Greetings

James E. Comiskey

ASSESSOR

First

Municipal

District

IL VERMOUTH GALLO VINCE IL PRIMO PREMIO ALLA FIERA DI ROMA 1962

Il Dott. Pellegrino Amato, Rappresentante Il Console Generale Italiano di New York, Marchese Ruggero Farace di Villaforesta, presente al Sig. Veron S. Mullen Direttore di pubblica delle Vinerie GALLO di Modesto, Calif. il TROFEO D'ORO D'ONORE, primo premio assoluto vinto all'Esposizione Internazionale, Fiera Di Roma, Luglio 1962.

Il Vermouth GALLO, sia il dolce, tipo italiano, che quello secco, ha ricevuto l'ambito Primissimo Premio, il TROFEO D'ORO D'ONORE, considerato la massima onorificenza di questa grande Fiera Mondiale di Roma.

Il Dott. P. Amato, nel presentare l'importantissimo Premio, si e' congratulato con le Vinerie

simo Premio, si e' congratulato con le Vinerie GALLO per averlo ottenuto nella nazione in cui il Vermouth ha avuto i natali e si e' dichiarato felice che i fratelli Ernesto e Giulio Gallo continuano in America la tradizione Italiana di produrre vini eccellenti.

FERMI dalla 5.a Pagina

ta' e Guglielmo Marconi, che cent'anni dopo aprì l'era della comunicazioni radiotelegrafiche.

E forse non sarebbe retorico collegare il ricordo del fondatore dell'era nucleare a quello di Cristoforo Colombo che inaugurò l'era moderna. Questo accostamento, che per gli Americani e' naturale quando onorano un nome italiano, fu fatto del resto vent'anni or sono allorché il Professor Compton, responsabile del Progetto Atomico, nel comunicare telefonicamente in linguaggio convenzionale, la riuscita dell'esperimento al Rettore dell'Università di Harvard, così si esprime: "Le interessera' apprendere che il Navigatore Italiano e' ora sbarcato nel Nuovo Mondo".

Con orgoglio e commozione profonda celebriamo dunque insieme questo anniversario che accomuna ancora una volta americani ed italiani in un grande servizio reso al progresso dell'umanita'.

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MINISTERIAL UNION ELECTS OFFICERS



THE REV.
LEONARD E. NELSON
Named president.

The Greater New Orleans Ministerial Union elected officers at their meeting held on Monday, December 3, at Rayne Memorial Methodist Church. The very Rev. Leonard E. Nelson, Dean of Christ Cathedral (Episcopal) was named president.

Other officers elected were Rev. Wm. K. Sisk, Jr., Elysian Fields Baptist Church, vice-president; Rev. Geo. H. Wilson, executive secretary of the Greater New Orleans Federation of Churches, secretary; and Rev. Warren Seale, Claiborne Avenue Presbyterian Church, program director. A state-wide council of churches is being organized was announced at this meeting by Rev. Roland H. Pantermuehl, St. Matthew's United Church of Christ.

WHO IS THIS ? CONTEST



A valuable Prize From PUGLIA'S QUALITY FOOD STORE given by the Italian-American International Review, to the person who properly identifies 'WHO IS THIS ?'.

Contest rules: parents or relatives of person appearing in 'WHO IS THIS ?' contest are not eligible for prizes.

All answers must be mailed in to the Italian-American International Review, 1021 Barracks Street, New Orleans 16, La. The earliest time stamped by post office will be accepted as the winner.



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"Doc" Boutillier

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SALUDAMOS CORDIALMENTE A NUESTROS AMABLES LECTORES Y A LA COLONIA LATINO-AMERICANA DE NUEVA ORLEANS EN GENERAL, CON MOTIVO DE LA NAVIDAD, FORMULANDO VOTOS POR UN FUTURO COLMADO DE PROSPERIDAD Y FELICIDAD PARA TODOS. Italian-American International Review. O. Al. Chiarello-Fernando Alvarado.

SALUDO DE NAVIDAD DEL CONSUL HONDURENO

EL CONSUL GENERAL DE LA REPUBLICA DE HONDURAS Y SENORA DE FLORES-AGUILAR ENVIAN MENSAJE DE FELICITACION A LA FAMILIA HONDURENA EN NUEVA ORLEANS EN OCASION DE LAS NAVIDADES Y HACEN VOTOS POR UN FUTURO LLENO DE PROSPERIDAD Y BIENESTAR PERSONAL.

FELICES PASCUAS

Senor Raul Chavez
Consul General of Nicaragua

203 Pan American Bldg. JA 5-4483

Por Fernando Alvarado



LA PRIMERA DAMA DE LOS ESTADOS UNIDOS, JACQUELINE KENNEDY (DERECHA) Y LA PRIMERA DAMA DE HONDURAS, SENORA DE VILLEDA MORALES APARECEN EN EL JARDIN DE LA CASA BLANCA DURANTE LOS ACTOS CELEBRADOS PARA RECIBIR EL PRESIDENTE KENNEDY AL PRESIDENTE VILLEDA MORALES, EL VIERNES 30 DE NOVIEMBRE PASADO.

EL PRESIDENTE
VILLEDA MORALES

El viernes 30 de Noviembre llego a la ciudad de Washington el Presidente de Honduras Dr. Ramon Villeda Morales por invitacion que la hiciera el Presidente Kennedy y ese mismo dia por la tarde fue recibido en la Casa Blanca con todos los honores militares de ordenanza.

De regreso a Honduras el Dr. Villeda Morales hara un breve paro en Miami, Florida como unico Presidente medico en el hemisferio y por invitacion del Colegio medico Cubano en el exilio en donde pronunciara un discurso ante mas de 50,000 Cubanos que se reuniran alla el Dia del Medico.

En Washington el Presidente hondureno conferencio con el Presidente Kennedy, con el Secretario de Estado Dean Rusk y otros altos funcionarios del gobierno de Estados Unidos, entre ellos el Presidente de la Banca

International de Desarrollo y el Sr. Teodoro Moscoso coordinador de la Alianza para el Progreso. El Dr. Villeda Morales es uno de los Presidentes mas ilustres de America e insigne democrata del hemisferio. Durante su gobierno la Republica de Honduras ha progresado bastante y ha logrado mantener la paz y la tranquilidad en todos los sectores, sobresaliendo su administracion por las cordialissimas relaciones con las vecinas republicas hermanas.

Es un placer dar la bienvenida al ilustre democrata y hombre culto de Honduras.

NNNNNNNNNN

EL LIC. CANTARERO
SUAZO REGRESA
A HONDURAS

Despues de disfrutar de grata temporada en esta metropoli en donde cuenta con numerosas amistades, hizo su regreso a Honduras

por la via de Mexico y en compania de su distinguida y culta esposa, el Honorable Lic. SANTOS CANTARERO SUAZO, Diputado al Congreso Nacional de la Republica de Honduras en donde se ha significado por su por sumeritoria labor en beneficio de sus conciudadanos.



El Lic. CANTARERO SUAZO ha tenido gran figuracion en la vida politica, social y cultural de Honduras, siendo tambien un escritor de altos vuelos. Durante su estadia en esta ciudad fue invitado de honor a una sesion de Asamblea General de la Asociacion Hondurena de Nueva Orleans, habiendo hecho uso de la palabra en elocuente discurso, que

NOTA DE
AGRADECIMIENTO

El Senor Onofrio Alfredo Chiarello, Editor del "ITALIAN-AMERICAN INTERNATIONAL REVIEW", y el personal de la revista, en particular el Sr. Fernando Alvarado, Director de la Seccion Latino-Americana de la misma, desean expresar su sincero agradecimiento al "BOLETIN MENSUAL DE LA ASOCIACION HONDURENA DE NUEVA ORLEANS" por las frases de encomio y reconocimiento que le dedican a nuestra revista, en el boletin fecha 22 de Noviembre pasado, con motivo de la labor de divulgacion hondurenista que esta revista esta desarrollando desde hace varios meses. En esta oportunidad deseamos expresar a nuestros amables lectores que es con un espiritu de acercamiento y fraternidad que hemos iniciado y continuaremos con esta labor para cuya finalidad excitamos a todos aquellos que deseen colaborar, nos envíen fotos y breves articulos sobre el mismo tema que con sumo gusto los publicaremos.

NOTA DE DUELO

Por este medio expresamos nuestro sincero sentimiento de pesar al estimable caballero P.M. don Ramon Matamoras V., Secretario General de la Asociacion Hondurena de Nueva Orleans, con motivo del sensible fallecimiento de su querida esposa Dona Maria Rosario de Matamoras (Q.E.P.D.) Originaria de El Salvador, el cadaver de la apreciable Senora de Matamoras fue trasladado a la ciudad de San Salvador por la via aerea en donde se verifico el sepelio.

sirvio de gran estimulo para todos los socios de esta agrupacion hondurena.

Esta Revista Internacional desea que los esposos CANTARERO SUAZO hayan tenido un feliz regreso a la querida Patria.



LA ASOCIACION
HONDURENA DE
NUEVA ORLEANS

Continua desplegando grand actividad la asociacion de hondurenos que como todos nuestros lectores saben, es la sociedad mas prestigiada de latinoamericano en la comunidad. La sesion que esta sociedad celebro el vietnes dos de noviembre por la noche en el "Italian Hall" ha sido una de las mas importantes y animadas que se han celebrado en los ultimos meses, demostrandose asi que ha resurgido el entusiasmo entre sus miembros sobre todo entre las damas y damitas que siempre asisten en mayoria. El boletin mensual de la Asociacion que dirige y distribuye el activo e inteligente socio don Luis Antonio Lobo, Canciller del Consulado General de Honduras, circulo la semana pasada, y en dicho boletin encontramos la siguiente cronica de la mencionada sesion que nos permitimos reproducir a continuacion:

Como de costumbre nos vimos honrados con la presencia de nuestro Consul General, Don Agripino Flores-Aguilar y la de su amable esposa Dona Alicia de Flores-Aguilar, miembros honorarios de nuestra Asociacion y quienes cada dia demuestran mayor interes por la misma. Asistieron como invitados especiales la EXCMA. PROFESORA DONA GRACIELA BOGRAN, Sub-Secretaria de Estado en el Despacho de Educacion Publica de Honduras; el HONORABLE LIC. SANTOS CANTARERO SUAZO, Diputado al Congreso de la Republica y la Senora de Cantarero Suazo; la Profesora Donna Romelia Becerra de Cernantes, respectable matrona hondurena, esposa de Don Enrique Cervantes, acreditado comerciante de aquella plaza, y la Profesora Dona Alda L. de Arriaga, miembro sobresaliente del Magisterio hondureno, esposa del P.M. Don Gilberto Arriaga, empleado del Banco Central de Honduras en Tegucigalpa. Tanto la Excma. Profesora Dona Graciela Bogran como el Honorable Lic. Santos Cantarero Suazo hicieron uso de la palabra para expresar su satisfaccion al observar que existe la Asociacion Hondurena de Nueva Orleans; expresando ambos su admiracion y simpatia por encontrar a los hondurenos organizados en forma tan unida y felicitando a la vez a los dirigentes de la misma por el entusiasmo y espiritu patriotico que abundan en sus reuniones. Nuestro Presidente agradecio emocionado las expresivas palabras de los visitantes quienes a formal mocion presntada por el activo consocio Prof. Don Pacundo Chacon, fueron reconocidos como unos de los hondurenos mas distinguidos que han visitado nuestra Asociacion.

Workers sack El Salvador's famous coffee for shipment