



## THE VOICE OF THE SWAN

### A Voxé du Cigno

Newsletter of the S. F. Chapter of the Liguri nel Mondo

Recently, scanning the roster of members of the Liguri Nel Mondo, I noticed that we have a great number of members who have been part of the Associazione for less than five years. Anyone visiting the website ([www.SFLiguri.com](http://www.SFLiguri.com)) will get an idea of the history of the organization and its activities.

In reviewing the bi-laws and, in light of the many new members, I thought I should highlight a few of the purposes for which Genova founded the Associazione. There are others not listed here.

1. To promote in all forms, relations among Ligurians residing in the region of Liguria, Italy, and Ligurians as well as their descendants wherever residing;
2. To promote the study and research of Ligurian immigration world-wide
3. To spread Ligurian culture and language, in all its forms, both historical and contemporary, to immigrated Ligurians and their descendants in order to keep alive ethnic relations.
4. ...
5. To institute scholarships for Ligurian immigrants and their descendants.

#### SCHOLARSHIP WINNERS

Congratulations to this year's \$1500 scholarship winners. The quality of the applicants this year was outstanding and limiting the number of recipients was extremely difficult.

This year's recipients were:

<u>Caitlin Callegari</u>	Hillsdale High School, attending University of Washington.
<u>Seth Clark</u>	Sacred Heart H.S. (Atherton) to attend Cal Poly SLO
<u>Sophia Colello</u>	Coronadot H.S. who will attend Stanford University
<u>Callan Hoskins</u>	Miramonte H.S., also attending Stanford University

Caitlin Callegari is the granddaughter of Fred and Arlene Callegari. Callan Hoskins' grandfather, John Callan, is a descendant of the Ferroggiaro family of Lumarzo. As you can tell by Sophia's last name, her father is Italian, as is Seth's family name, Del Barga.

A \$1000 grant was given to Marin Catholic High School, which is one of the few high schools that offer Italian classes.

A special mention goes to Bob Figone who chaired the Scholarship Committee, to Larry Franzella, who, as well as being on the committee, organized a great dinner at the U.S.'s oldest Italian restaurant, Fior D'Italia, and to all on the committee who did a wonderful job on this event.

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Thanks to George Campi, a copy of the original signatures of the founders of Sunset Scavenger Company is available. For a copy, please send me an email request.

\*\*\* For those of you who understand Italian, or have ancestors from Fontanabuona, I would recommend the following videos. They were sent to me by Renato Lagomarsino, Director of Lascito Cuneo, which is located in Calvari di San Colombano Certenoli, not far from Chiavari. It is a museum and library containing artifacts and data relating to the history of the area. It is most worthy of a visit if you should be traveling to Italy!

<https://youtu.be/qxJFcCKibSY>

<https://youtu.be/7-zRnsUYV3U>

## FARMS IN SAN FRANCISCO ??

There was active participation in farming in the city of San Francisco on the part of Genovesi immigrants. History available on the Internet lists two areas of the city that were once commercially farmed. Frequently the farmers also had stands at the Colombo Market, the "greatest vegetable market in the world" as one of the articles refers to it. The market was established in 1876 at Davis and Front Streets between Clark and Pacific. The article states that it launched the careers of men who built northern California agriculture (e.g. Del Monte), the wine industry (e.g. Italian Swiss Colony) and banking (A.P. Giannini, who lent money to Italian farmers and created the Bank of America). They also introduced many herbs and vegetables to California and the nation.

One of the areas of San Francisco that was farmed was West Portal, on land leased from Adolph Sutro. Sutro leased the flat area of his Rancho San Miguel and planted trees over the rest of the area. The land, bounded by today's Portola Drive, Kensington, Taraval and Wawona Streets, was farmed by four families – Arata, Bottini, DeMartini and Lagomarsino, all names from Val Fontananbuona. These families lived in the Mission and traveled daily to their farms and, also on a daily basis, loaded their wagons for the 3 to 4 hour one-way trip to the Colombo Market. An historian indicated that the area from West Portal to State College was farmed by Louis Lagomarsino's family. It was between the 1880's through the 1910's when water for farmers was becoming scarce and when development started to take place. The land became more valuable for development than for farming. The *Zeneixi*, however, were tenant farmers and did not own the land.

Another area in which farming prospered was the Bayview district where, beginning in 1902, the De Mattei brothers, Anthony, Louis and James, farmed 35 acres of land. Over the years it decreased in size until around 1990 when only one acre was being farmed. The DeMattei farm was the last commercial farm in San Francisco and the only farm from 1962 on. Over the years, their farm was the subject of articles in the Chronicle regarding the end of commercial farming in the City. In the early 1900's, the DeMatteis had multiple farms within the city limits. The last piece of farm was west of Third Street between Williams Street and Thornton Avenue. After all of the DeMattei farm was sold, the family leased a strip of land from Southern Pacific that covered one of their train tunnels. It is unclear exactly when the DeMattei's ceased their farming activities in San Francisco. Articles in the Chronicle and the Los Angeles Times are somewhat different, but the gist is the same. The three DeMattei brothers were immigrants from Italy. Based on their last name, I assume they were from the Varese Ligure area.

## WHERE ON EARTH ARE WE ?

I recently came across some information relating to where people with Ligurian last names now reside. The names below are listed as I found them (e.g. De Martini is listed as Demartini). The accuracy of the information may leave something to be desired. For example, there are 83 people listed in the Uruguay White Pages with the last name Capurro, but this is not indicated in the list below. See: [www.namespedia.com](http://www.namespedia.com).

Arata	USA 1250, Italy 600, Argentina 200, France 50, Chile 25, Peru 25
Brignole	Italy 120, USA 85, Argentina 65, France 40, Chile 10, Peru 7
Calegari	Brazil 750, Italy 450, USA 190, Argentina 145, France 100, Switzerland 15
Capurro	Argentina 645, Italy 550, Chile 25, Peru 20, UK 15, France 10
Cavagnaro	USA 780, Italy 165, Argentina 90, Chile 15, France 10, Denmark 10
Cuneo	USA 1950, Italy 575, Argentina 390, France 40, Peru 20, Canada 1
DeLucchi	USA 540, Italy 400, Argentina 125, Switzerland 20, France 20, UK 10
De Mattei	USA 245, Argentina 80, Italy 35, France 10, Brazil 5
De Martini	USA 1375, Italy 300, Argentina 50, Brazil 40, France 25, Croatia 10
De Vincenzi	USA 420, Argentina 120, Italy 80, France 30, UK 20, Brazil 10
Garbarino	USA 1350, Italy 925, Argentina 240, France 40, UK 15, Canada 5
Gardella	USA 1575, Italy 725, Argentina 275, France 50, Spain 25, Chile 25
Lertora	Argentina 160, Italy 145, USA 140, Chile 20, Peru 10, UK 5
Oneto	USA 390, Italy 375, Argentina 175, Spain 40, Chile 25, Peru 20
Parodi	Italy 4000, Argentina 1400, USA 1000, France 250, Peru 75, UK 25
Queirolo	Italy 260, USA 250, Argentina 200, Peru 25, Chile 25, Brazil 15
Sanguinetti	USA 675, Argentina 600, Italy 320, France 160, UK 40, Chile 25
Solari	USA 1500, Italy 1350, Argentina 1100, France 75, UK 60, Peru 50
Traverso	Italy 1950, USA 810, Argentina 790, France 60, UK 15, Spain 10
Zunino	Italy 1575, Argentina 575, France 425, USA 400, Brazil 50, Chile 15

## FOOD

There is a craze going on in the world of food – *Street Food*. Like many other cities, Genova has its share of street food, perhaps not in mobile trucks/busses, but in stationary stores that have existed for an eternity. These foods can be found over the entire city but especially in the Centro Storico and the ancient shops of Sottoripa. A recent article in an online Genova newspaper listed foods that should not be missed when there. They are:

1. Focaccia in its multiple variations
2. Farinata
3. Panissa
4. Fish fry
5. Panini farciti
6. Torte salate (frittata, torta de riso, di biettola... and the classic Torta Passqualina.

All of these foods are most commonly eaten while strolling the streets of Zena. I remember how excited I was as a child, walking the streets of central Genova with a slice of *fugassa* wrapped in an oily piece of paper resembling crepe paper. As young people today say... Yum!

## CONIGLIO ALLA LIGURE

1 rabbit, cut into pieces	2 T pignoli
2 cloves garlic, crushed	2+ T butter
1 small branch of rosemary, finely chopped	2 oz. taggiasche (or nicoise) olives
2 bay leaves	extra virgin olive oil
½ cup dry white wine	salt

Add butter and a little olive oil to a large pan and briefly sauté the cloves of garlic. Add the rabbit pieces to brown. After a few minutes, add the wine. Then add the rosemary, bay leaves and salt to taste. Cover. Cook the rabbit slowly, checking to make sure the sauce does not dry up. If needed, water or broth can be added. After 20 minutes, add the pignoli and the olives (rinsed). Stir occasionally, adding liquid if needed, and cook for approximately an hour. Use a fork to check for doneness. If it penetrates the meat easily, it is done. It is great served with polenta!

## MORE THAN YOU WANTED TO KNOW ABOUT POLENTA

Not all restaurant "polenta" is really polenta. It can be plain, ordinary, ground fresh or frozen corn. I have been disappointed in some "Italian" restaurants when I order polenta listed on their menus.

Here are some facts from an online site about polenta:

1. It is an excellent source of iron, magnesium, phosphorus, zinc and vitamin B6
2. The cooking ratio in making polenta is 4 cups of liquid to 1 cup of cornmeal. (I use 3 cups of water because I don't care for soft polenta.) This amount will produce about 3 cups of polenta.
3. One cup of cooked polenta contains about 145 calories, 1 gram of fat, 3 grams of protein, 3 grams of fiber and no cholesterol.

### \*\*\*UPCOMING LIGURI NEL MONDO EVENTS\*\*\*

September 9, 2017      ANNUAL PICNIC at Calegari Vineyards, Healdsburg

December 1, 2017      FESTA DI NATALE, Basque Cultural Center, SSF

WELCOME to the following new Liguri nel Mondo members who have joined since the last newsletter: Deborah Bolin, Gerald Bisordi and Nancy Gallagher, John and Gwen Callan, Garrett Frank Cuneo, Ken Callegari and Michelle Williams, Mary DelMonte, Joseph Figone, Richard Gatti, Barney Michela.

MEMBERSHIP APPLICATIONS for those wishing to join the Associazione can be downloaded from our website: [www.SFLiguri.com](http://www.SFLiguri.com), or by sending a request to: Liguri nel Mondo, P.O. Box 29358, San Francisco, CA 94129

### \*\*CONTACT INFORMATION:

Editor: Joe Gardella (415) 776-7663. Send E-mails to [jsgardella@aol.com](mailto:jsgardella@aol.com)