



# THE PIEMONTEIS ASSOCIATION OF QUEENSLAND. INC.

## Newsletter: March, 2021.

### YOUR COMMITTEE MEMBERS FOR 2021.

#### Executive Committee Members:

President: **Anna De Pasquale.** Ph: 0408 735 445. Email: [annadepas3@bigpond.com](mailto:annadepas3@bigpond.com)  
Secretary: **Roslynn Benedetto.** Ph: 0410 578 359. Email: [rbene1@icloud.com](mailto:rbene1@icloud.com)  
Treasurer: **Jeffrey Powis.** Ph: 0435 649 490. Email: [jeffeep@outlook.com](mailto:jeffeep@outlook.com)  
Past President/Editor: **John Isoardi.** Ph: 0408 843 362. Email: [jisoardi@bigpond.net.au](mailto:jisoardi@bigpond.net.au)

**Committee Members:** *Franca Accornero, Loretta Accornero, Luigi Accornero, Peter Accornero, Lyn Baucia, Yuri Bellini, Deanna Isoardi, Frank Macario, Anna Pavia, Peter Pavia.*

**Direct Payment information:** A/c Name: **Piemonteis Society.** (Commonwealth Bank of Australia).  
BSB: **064000** Account Number: **1028 - 1865**  
*(Remember to include your name and reason for payment.)*

#### Booking / paying by mail:

Mr Jeffrey Powis  
P O Box 762,  
Rosedale South,  
Qld. 4170.

Please address cheques to the  
[Piemonteis Association.](#)

### Newsletter Message from the President:

Welcome members to the 2021 Qld Piemonteis calendar year.

Our first function for the year is Festa Del Piemonte which is scheduled for Sunday, 16<sup>th</sup> May at the Abruzzo Club. I am particularly excited about this event because it will introduce our younger committee members recently elected at our AGM in December 2020.

The new committee members are Loretta Accornero, Lyn Baucia, Frank Macario and Yuri Bellini. They will be faced with the challenge of preparing Piemonteis traditional dishes and, whilst I am sure that they still have these skills handed down by their forefathers, it is encouraging to know that the continuation of the Qld Piemonteis Association will live and survive for many years to come.

To make sure that the tradition and culture be maintained, they will be overseen by the established and experienced senior members – Peter and Anna Pavia, Peter Accornero, Luigi Accornero – all of whom will retire from the committee after the Festa del Piemonte as explained at the last AGM meeting.

There is no doubt these committee members will all be missed. However, they will always be in the background, ready to help if needed.

It is with great pleasure that I give you a little background information of our newly elected members.

*Anna De Pasquale (President).*

## YOUR 2021 COMMITTEE



**From Left Sitting:** Peter Accornero, Luigi Accornero, Sec. Ros Benedetto, Pres. Anna De Pasquale, Treas. Jeffrey Powis, Yuri Bellini.  
**Standing:** John Isoardi, Peter Pavia, Anna Pavia, Franca Accornero, Deanna Isoardi, Frank Macario, Loretta Accornero, Lyn Baucia.

**Loretta Accornero:** Loretta's father, Giovanni (Johnny Accornero) was born in Ingham 1925. Johnny's father was born in Alessandria, Piemonte in 1900 and his mother was born in Alessandria, Piemonte in 1902 and lived in Accorneri, Piemonte. They immigrated to Stone River, Ingham, in 1924 and purchased a sugar cane farm at Forest Home in 1940.



Loretta's mother, Giovannina (Juven) (nee Bassa) was born in Cogollo del Cengio, Veneto in 1926 and came to Tara, Ingham in 1933. Juven's family eventually settled in Stanthorpe where her father purchased a small orchard.

Johnny and Juven were married in Stanthorpe in 1947 and had two children, Gary and Loretta. They lived all their married life at Forest Home, Ingham, on their sugar cane farm until Gary married Annette Guazzo and they then moved into the township of Ingham.

Loretta was born in Stanthorpe but spent her childhood at Forest Home, Ingham, and then relocated to Brisbane in 1986. She has one daughter, Lara, who commences her nursing career this year.

Loretta has worked in many facets of the real estate industry for over two decades. She has worked in head offices in some of the big brand real estate agencies and works currently as a sales consultant at Belle Property Ascot. She has taken out number one sales consultant in Ascot and Hamilton for the past 5 years.

**Lyn Baucia:** Lyn's father, Domenico Chairabaglio, was born in Favria, Piemonte, in 1924. Domenico came to Australia in 1949 and went to Ingham where his father was working as a blacksmith. Ilde (Hilda) Ferraris, Lyn's mother, was born in Ingham in 1931. Her father, Luigi, was from Refrancore, Monferrato and her mother from Valtelina, Lombardia.



Hilda and Domenico were married in Ingham and with their two children, Lynette (Lyn) and John, lived there until 1965. Lyn's first language was Piemonteis and she went to school speaking very little English.

In 1966, Domenico sold his Engineering workshop and took his family for a trip to Italy to meet and spend time with his family in Rivarolo Canavese. In 1967, the family settled in Kedron and Lyn attended Mt. Alvernia College.

After university, Lyn fulfilled her dream of travelling and working overseas. While she worked and resided in London, she visited her great-aunts in Piemonte many times. The locals got used to seeing her arrive every few months with her backpack, which they thought was very odd.

She eventually met and fell in love with Sergio Baucia in Fubine, Allessandria. In 1981, Sergio followed her back to Brisbane. They have two children, Luisa and Alexander.

Lyn has been fortunate to have had the opportunity to travel and spend many extended holidays in Italy, mainly in Piemonte.

### **Yuri Bellini:**

Yuri was born in Novara to Vittoria and Anna and spent his formative years there. He came to Sydney in 2006 where he worked as a 'pizza maker' for five or six years. He travelled backwards and forwards to Italy several times until 2012 when he was able to gain his soccer coaching license.

Since 2015, Yuri has lived in Brisbane where he has been working in 'warehousing' and has been coaching the Brisbane Roar Talent Squad. He has in fact been helping with the Piemonteis Association since 2010, flying up from Sydney from 2010 to 2015 especially for these occasions.

Yuri has recently gained his Australian Citizenship. Congratulations, Yuri!



**Frank Macario:**

*Frank's dad, Mario, was born in Costigliole D'Asti (Piemonte) in 1929 and his mum, Emma, was born in Pezzan, Istrana (Treviso) in 1938. Mario came to Australia in 1956 and initially cut sugar cane in Ingham and harvested tobacco in South East Queensland.*



*After doing this for a few seasons, Mario settled in Brisbane and began working for Nanda Pasta. Emma came to Australia in 1956 and initially went to Stanthorpe to join her brother on his farm. After a few seasons, she, too, settled in Brisbane and worked in a café in the city. Mario and Emma met when they stayed at the same boarding house in New Farm.*

*Frank was born in Brisbane and went to Padua College, Kedron. He began working at Australia Post when he left school and has been there ever since. His mum and dad were proud members of the Qld Piemonteis Association for many years and because of this, Frank also joined. He is proud to be part of the committee where he can play his part to continue and maintain the Piemonteis tradition and culture.*

**IN MEMORIAM:**

As noted in recent notifications to "Members and Friends" of the Piemonteis Association of Qld. Inc, we have lost a couple of loved members and friends recently.

Our condolences go to the Accornero family for the loss of **Maria Accornero** on the 9th February 2021.  
(Sister-in Law to Luigi and Cousin to Peter who both were Inaugural Committee Members.)

**NELLIE BOSTON (nee QUARTERO): 4/10/1925 — 19/02/2021**

Nellie was born in the Ingham Hospital, North Queensland, in 1925. She was the youngest of three daughters of Teresa and Fedele (Fidlin) Quartero. Teresa and Fidlin were both from Lu, Piemonte. Nellie was very proud of her Piemonteis heritage and was able to make two visits to Lu.

This fierce pride in her heritage led Nellie to become a foundation Committee Member of the Piemonteis Association of Queensland. She remained a Committee Member from its inauguration in 1995, until her retirement from the Committee in 2016, a total of 22 years service. Nellie was a staunch and passionate participant of every Piemonteis function whether it be a lunch, dinner, or excursion. Even after her retirement from committee when she was 91, Nellie attended as many functions as her health would allow.

Nellie's friendly and caring dealings with committee and members were unquestionable. Nellie was always the first to put up her hand up to help with whatever task had to be done by the Committee. Nellie's caring nature saw her nurturing the wellbeing of committee members, making endless cups of tea during long cooking sessions. Nellie spent a lot of her 'free' time visiting and supporting sick or elderly Association members and their families. The Association and its members became part of her extended family.

Nellie will be sadly missed by our members of the Piemonteis Association of Queensland and will always be remembered as Nellie, a loving and caring supporter of our Association.





**2nd Committee Meeting held at Peter Accornero's Home 1997.**

Sitting: Anna De Pasquale, Nellie Boston, Rosanna Boccalatte, Maria Ferrando, Tessa Morbelli.  
 Standing: Daryl Giarola, Luigi and Peter Accornero, Mary Cottle, Vilma Theodore.



**Nellie Boston and Friends**



Nellie aged 17



**First Function at Italo Australian Centre March 1996.**



Front: Tessa Morbelli, Nellie Boston.  
 Back: Unknown, Vilma Theodore, Mary Merlo.

## Our First Function for 2021.

The Festa del Piemonte this year is our first scheduled function and it is planned, at this stage, to be held on the [16th May, 2021](#), at the Abruzzo Club. We do know that we may have to be light on our feet because of COVID and nothing, therefore, can be set in stone. We will do our best to bring this function to fruition. Bookings can start immediately, if you wish. There will be a [cut-off date on the 9th May](#), to allow the caterers to plan the quantities of food, so don't be late!

The antipasto course is planned as follows:

[Polenta Dosa \(Friciulin Dos\)](#) by Anna De Pasquale and Yuri Bellini

[Antipast](#) by Anna and Peter Pavia

[Vitel Tona'](#) by Peter Accornero

[Lengua con Bagnet](#) by Deanna and John Isoardi

[Insalata Russa](#) by Franca and Luigi Accornero

[Pavrun Rosti](#) by Lyn Baucia, Loretta Accornero and Roslynn Benedetto

[Marizani](#) by Lyn, Loretta and Roslynn

[Salam di Testa](#) by Anna and Peter Pavia (sourced from Ingham)

[Pess 'n Carpion](#) by Anna De Pasquale

[Main and Dessert course](#) yet to be decided. Prepared by The Abruzzo Club.

[Coffee/tea urn provided.](#) [Espresso coffee and alcohol paid for by consumer.](#)

[Cost of Function: \\$55.00 per adult.](#) (Cost prices have risen!) Discounts for Children.

## [MUSIC BY THE DE PASQUALE BROTHERS !!!](#)



A Preview of the Antipasti you are likely to encounter at our Festa del Piemonte to be held on the 16th May 2021. Mark your diary to make sure you are there! (COVID-19 permitting). Please book your places early to aid catering and to avoid disappointment.



## A LITTLE INFORMATION ABOUT FOOD AND WINE FROM PIEMONTE

The northern Italian region of Piemonte boasts a variety of delicacies: from prestigious wines such as Barbera and Barolo to cheeses such as Bra, from meats and cold cuts to the classic hazelnuts.



A Piemontese cow, Castelmagno

Piemonte is a region celebrated for its beef, and Piemontese cattle are so famous that they are reared all over the world. These animals produce both great quality milk and lean, particularly tender meat, which is why Piemonte has so many beef dishes and cheeses to its name.



Barolo is grown near Alba and Cuneo.

Barolo is a red wine produced in the Piedmont region of Italy. The wines are made from Nebbiolo, a small, thin skinned red grape variety. Barolo wines must be solely composed of Nebbiolo, no exceptions! Barbera is sometimes referred to as 'the wine Italy does not talk about'. It is considered a lesser wine to Barolo. Despite its lowly position, Barbera is considered to be the 'wine of the people' and is meant to be enjoyed young.

### A little history

**Insalata Russa** or Russian salad is very popular in Italy and in the eighteenth century was known as insalata Genovese because it is said that it was served for the Ligurian aristocracy for gala dinners. Other legends claim that the Piemonte region of Italy invented this salad when Russian aristocracy came to visit.

### Insalata russa Ingredients

- 500g potatoes
- 200g carrots
- 300g peas (frozen)
- 200g tuna (1 tin)
- 2 boiled eggs
- 1 jar mayonnaise (Handmade if you have time to make it)
- olives (Pitted)
- olive oil
- salt (To taste)

### Directions

Peel and dice potatoes and carrots. Boil potatoes, carrots and peas separately with a pinch of salt ensuring that they stay slightly crunchy. Put them in a colander to drain and cool. You may prefer to mash the potatoes at this stage to have a creamier salad. Add all the vegetables to a large mixing bowl with the tuna and gently mix. Dice 1 boiled egg and put it in the bowl seasoning with oil and salt if needed. Finally add 1 or 2 tbsp of mayo sauce and mix again.

Put the salad on a plate and cover it with the rest of mayo sauce. Cut the second egg into round pieces and if you like decorate with pitted olives.

Leave the Insalata Russa in the fridge for 2-3 hours before eating.

### Serving tips



*Written by Roslynn Benedetto with thanks from the Editor*

# HAPPY EASTER EVERYBODY!

# BE COVID\_19 SAFE!