

# Recipes & Remembrances

of the

## Verrilli Family

### Mangia Mangia

This collection was put together by Rosemarie Gwalthney & Rick Piccinino  
to give honor and thanks to our family.

1<sup>st</sup> published in 1998

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This book is dedicated to our Grandparents

### CARMINE and TERESA (ROCCIA) VERRILLI

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#### CARMINE VERRILLI

Born on Sept. 10, 1887 in San Pietro Infino, Italy

Died on March 20, 1971

Buried at Holly Cross Cemetery, Lot 1, Section B, Range 22

Father: Bernard

Mother: Antonia DiNardelli

Sister: Only one name known, his sister Belagi

Married: November 15, 1909 by Father Angelo Caruso

Carmine lived at 714 S. Randolph St. in Phila.

Teresa lived at 805 S. Percy St. in Phila.

Their marriage license cost them 50 cents

#### TERESA ROCCIA

Born on Aug. 21, 1888 in Venafro, Italy (Abruzzi)

Died on Aug. 11, 1938

Mother: Justina

Father: Michael Roccia

Brothers & Sisters: Assunta (Susie), Angelina, Alvira and Frank

They lived at 110 Christian Ave. in Philadelphia, Pa. and then at 1616 S. 18<sup>th</sup> St. in Phila. With his second wife Virginia, they lived on Peach St. and also on Hunter St. before moving to

202 St. Anthony St. in Lewisburg, PA.

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**Their Children:**

**Anthony Verrilli Sept. 09, 1910 - May 25, 1969**

**Millie (Carmillia) Piccinino June 22, 1916 - Dec. 01, 1994**

**Mary Tarantella Feb. 24, 1920 - Dec. 06, 1971**

**Rita Mabel Nowicki July 6, 1926**

**Benny died when he was only 18 months old in 1926**

Carmine Verrilli told everyone that he came to America by working his way on a French Merchant ship, at the age of 12 years old, by himself. His sister, Belagi, did come here to see him but she returned back to Italy. In his early years he lived in Pittsburgh, PA. In Phila., he worked for the Pennsylvania Railroad at the 30<sup>th</sup> Street Car Shop, as a wheel fitter. He retired in 1954 after 49 years. In later years his grandson, Carmen Verrilli worked with some of the same men. Grandpop's reputation for being strong as an ox, still lingered there. Teresa Verrilli came to America with her parents, who are also buried at Holy Cross Cemetery.

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**FORWARD**

When Ricky first approached me about doing a Verrilli Cookbook with him I thought, "What a great idea!" Numerous memories of aunts, uncles and cousins all seemed to be centered around tasty and comforting foods. Whatever the reason we got together we always sat around the kitchen table talking, telling stories, and eating. I thought Ricky's idea of doing this cookbook would be a great tribute to our family and to the memory of those wonderful times spent together. All my aunts and uncles were like second parents to me and my cousins like extra brothers and sisters. I could show up at any hour of the day (and did!) to any of their houses and be welcomed with a hug, a kiss and loads of food put on the table. Ravioli, meatballs, plates of chicken cutlets, roast peppers and lots of warm Italian bread were just some of the many dishes being passed around as we discussed my latest crazy adventure ("You're going to Alaska?!").

We all have our favorite memory. One time I showed up at my Aunt Mary's and Uncle Tony's house in South Philly in the middle of the night. I fell asleep on the couch and when I woke the next day Uncle Tony was in the kitchen making me homemade chicken soup. He knew how much I love soup and there he was making me some! I remembered Aunt Mary Verrilli's sweet smile and warm, loving disposition. I remember going to Victory Lakes to Uncle Guido and Aunt Millie's house. That was our big vacation as kids. Kids today go to Disney World or take a cruise. Us?! We'd piled in a car and head on down to the "country". That was our big "ride" - a car filled with people and lots of food. Our "cruise" was sitting in a row boat on the lake trying to get minnows. We had a ball! I remember exploring Aunt Mary and Uncle Louie's house in Monroeville. Us cousins really had fun "borrowing" watermelons, feeding the pig things he shouldn't have, shooting guns in the woods and just being with each other. I think Joe Verrilli and Joe Rantuccio would question the idea of fun when they stepped on a bee hive! Uncle Tony would make an adventure out of getting peppers and peaches and Uncle Louie would tease me about being thin. He would always tell me that I needed some meat on my bones if I wanted to "catch" a husband! I remember falling asleep against Aunt Mary Tarantella's huge, soft body. I loved her so! I remember our family getting together in Clayton, NJ for big cook-outs and later in New York for much loved visits which we would feast on crabs, clams and flounder. My mom would make huge pots of spaghetti and crabs and my dad would open hundreds of clams.

There are so many great times to think about! I have scattered some of my favorite memories through out the book (along with some of the other cousins' thoughts of the past). Although this book is dedicated to our grandfather and grandmother, it is really a reflection of all their children: Anthony, Millie, Mary, and Rita. They all have created wonderful memories for us - their children - to cherish.

Ricky and I hope you all enjoy reading about these memories as much as we have enjoyed putting this small tribute together. Thanks to all the cousins who helped us. I look forward to more family gatherings so our children can tell stories about us!!

Rosemarie Rantuccio Gwalthney

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## **Carmine Verrilli & Teresa Verrilli**

**Aunt Virginia Verrilli \* Tony & Mary Verrilli**

**Carmen & Rita Verrilli \* Carmen & Janice Verrilli**

**Monica, Michelle, and Maria Verrilli**

**Anthony & Nancy Verrilli \* Anthony Verrilli Jr. \* Joe Verrilli**

**Theresa & Nick Selvaggi \* Nick and Marialaina Selvaggi**

**Millie & Guido Piccinino \* Joseph & Sandy Piccinino**

**Joseph & Chris Piccinino \* Margie Ann Piccinino**

**Steve & Patty Piccinino \* Nicholas Piccinino**

**Sandy & Chuck Coulter \* C.J. and Katie Ann Coulter**

**Palma & Fred Tucker \* Fred Tucker Jr. \* Tommy Tucker**

**Linda & Jim Vitangele \* Nicole e \* Danny and Matthew Vitangele**

**Palma & Rich Schmitt \* Billy, Palma and Kevin Shields**

**Ricky, Anthony and Laura Schmitt \* Donna & Frank Armstrong**

**Theresa, Nick and Allison Armstrong \* Rick & Aliana Tucker**

**Theresa & Frank Buzan \* Greg and Virginni Buzan**

**Lisa and Greg Smith \* Tara Buzan**

**Marie & Ed Carlin \* Eddie, Anne Marie and Denice Carlin**

**Rick & Mary Sue Piccinino \* Rita & Chester Nowicki**

**Biage (Eddie)Rantuccio \* Joe & Veronica Rantuccio \* Joe West**

**Frank and Debbie Rantuccio \* Amanda Rantuccio**

**Rosemarie & David Gwalthney \* David Frank Gwalthney**

**Mary & Louie Tarantella \* Louis Tarantella Jr.**

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**JUMBOATA**

By Theresa Selvaggi

This is a great summer dish. Fast, healthy and so delicious!!

4 - 5 zucchini (medium size)

1 large onion

10 large sweet green and red bell peppers

8 potatoes, peeled and cut into chunks and cooked

(not too well)

1 box frozen string beans - cooked (or use fresh)

1 large can tomato puree

1 can water

1 cup oil

salt, basil & some fresh chopped garlic

grated Locatelli cheese

In large pot cook zucchini and peppers in garlic, oil, and onion. Add cooked potato chunks, cooked string beans, basil and salt. Add puree and water. Cook all for about ½ hour or more. Should be soupy. Serve with grated cheese and Italian Bread.

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**PASTA FAGIOLI**

Rosemarie Gwalthney

1 Medium onion (chopped)

2 large cloves of garlic (chopped fine)

1 (19 oz.) can Progresso Cannellini Beans

3 (8 oz.) cans of tomato sauce

½ box of Dittalini Pasta or 1 lb. box of med. size shells

You can use whatever small pasta you like!

In a pot cook the tomato sauce with a bit of garlic powder and Italian seasoning for about 10 to 15 minutes. In a separate pan, saute the onion and the chopped garlic in oil. Then add this to the sauce along with the beans. Cook together for about 20 min. Add the cooked shells, or the pasta you choose. Heat thoroughly. Season with garlic powder, salt and pepper. Serve with some fresh Italian bread and graded Locatelli cheese.

This recipe is kind of thick. If you want to make it more like soup just add some CHICKEN BROTH.

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### PASTA FAGIOLI CURES MARY

by Rita Verrilli Nowicki

When my sister Mary was a baby she didn't start to walk like most kids do. My mother took her to all different doctors and they couldn't find a reason why. Mary had to eat certain foods and my mother was good about sticking to that. (Even though Mary didn't eat much of those special foods.)

One night, my mother made Pasta Fagioli for dinner and Mary kept pointing and whining for some. My mother gave in and let her have a dish of it exclaiming, "Go ahead and eat. If your going to die then die on a full stomach!" Mary picked out the beans only and ate all of them.

She went to bed and the next day she moved her legs!! Soon after she was walking around. My Father always attributed her finally walking to the beans in the Pasta Fagioli.

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### ESCAROLE SOUP

(Italian Wedding Soup)

by Palma Schmitt

I don't think there were any holiday dinners that didn't include escarole soup. I used to sit in the kitchen and watch my grandmother, Millie Piccinino, make this for our holiday meals together. Later my mother, Palma, would be the one to prepare it for the family. Now it's my turn to carry on the tradition. At all our family gatherings for the holidays, I make the soup. Every time I do, I think of my grandmother and the first time I sat and watched her make it.

3 or more large heads of escarole

chicken broth

1 lb. tiny meatballs - browned and fried a little

fresh Italian spaghetti cheese (locatelli)

cooked white rice (optional)

First clean the escarole really well, it can be very sandy! Cut off the thick white ends. Cook it in salted water until the leaves are tender. It really cooks down. Drain well - make it as dry as possible. Place the escarole and meatballs in the chicken broth and cook together for about 30 mins. Serve with the grated cheese (you sprinkle it on top).

My grandmother would put pieces of the cooked chicken from making the CHICKEN BROTH in the soup "for memory." She would also add some cooked white rice to the soup too.

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While taking another wonderful tour with Ed & Marie Carlin, way, way out in Arizona, we stopped at a Navaho Indian Reservation for dinner. The soup of the day was "ITALIAN WEDDING SOUP" and it was delicious!

Rick Piccinino

## CHICKEN BROTH

By Palma Schmitt

1 large chicken

Onions - about 2 med.

celery - about 4 stalks

carrots - about 4

Fresh parsley - make sure it's fresh!

salt, pepper & 1 bay leaf

About 4 quarts of cold water

Wash the chicken well. Place in the cold water with the rest of the ingredients and bring it all to a boil. Reduce heat to a simmer. Cook about 3 hrs. or so or until chicken is very tender. Be sure to skim the fat off the top as it is cooking. Strain the broth and serve. You can save some of the meat from the breast to put in the soup. You can serve it with the cooked carrots too if you want.

My grandmother and my Aunt Rita would make batches of escarole and tiny meatballs and freeze them in separate little bags. After making the broth, they only had to pull out as many bags as they needed to finish the soup.

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## MY MOM'S VEGETABLE SOUP

By Rosemarie Rantuccio Gwalthney

My parents make great soups! Nothing is measured though and writing down this recipe was a challenge. The amounts are approximated, but this soup is forgiving. You can add or subtract any of the vegetables and still come away with a great tasting soup.

A nice piece of shin meat with bone - at least 3 lbs.

2 quarts of cold water

salt

pepper

a little garlic powder

3 or so stalks celery - diced

1 or so big onion - diced

3 or so carrots - diced

small head of cabbage - diced

corn, peas & some baby lima beans

whatever vegetables you want to put in - fresh or frozen.

1 bay leaf

1 med. can of tomato sauce - for color and flavor



Wash the meat really good in running water. Place it in a pot with the cold water, salt, pepper and a little bit of garlic powder. Bring to a boil and then simmer for about 3 hours or until the meat is very tender. Be sure to skim the scum off the top as it is cooking - very important! You want to be sure you have "clean" soup. After the broth is done, add the vegetables and the can of tomato sauce and cook them all together for about another hour so the flavors all blend together. Enjoy!

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### ITALIAN MINESTRONE SOUP

by Rosemarie Rantuccio Gwalthney

Make this soup just like the VEGETABLE SOUP. In addition to the vegetables you want to use, put a little pasta (elbows, ditalini, something small) and a can of Progresso red kidney beans. Add another can of tomato sauce, some fresh diced garlic, and 1 T. of fresh chopped parsley. Simmer all together. Taste and correct the seasoning. Serve with Parmesan cheese and lots of Italian bread and butter.

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### ACINI DI PEPE SOUP

by Rosemarie Gwalthney

Acini di pepe is a tiny pasta that is just great in beef broth. Here's what my mom does. She makes the beef broth by cooking the shin bone with 1 big whole onion, 2 or 3 carrots, 3 or 4 stalks of celery, salt, pepper and a little bit of the garlic powder. Cook together for about 3 hours or so - always remembering to skim off the scum as it is cooking. Strain the broth so it is clear. Cook the acini di pepe separately. Combine with the beef broth and serve with spaghetti cheese to sprinkle on top. (Note: this pasta really soaks up the broth so you don't need to make to much. One box should be plenty for a pot of broth). I can eat the whole pot of this without any trouble!

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Many Italians believe that you should always add "God Bless You" to any compliment or comment about a person otherwise you might be looked upon as wishing that person bad luck (evil eye). For instance, you should say, "You look wonderful today, Mary, God Bless You". Not "You look wonderful today, Mary". (They might think you don't mean your compliment!) This is especially true when it comes to babies. Always be sure to add "God Bless Him/Her" to any remarks you make about a baby!

Rosemarie Gwalthney

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### RITA'S SPLIT PEA SOUP

by Rosemarie Gwalthney

One of my favorite things to eat is soup! To this day whenever my mom or dad make soup they always make extra to send over to me. This is one soup I particularly love, especially on cold winter nights and with lots of Italian bread. I always make a big batch of it so I can freeze some.

2 bags of dry green split peas (1 lb. Bags)

2 or 3 chicken bouillon cubes (optional - my mom doesn't put this in but I do)

1 LARGE ham bone - hopefully with some meat on it!!

2 med onions - chopped fine

3 or so carrots - diced

4 or so stalks of celery - chopped fine

several cloves of garlic

salt and pepper to taste

about 12 cups of water

(I add some Cajun seasoning to my soup - my mom doesn't)

Sort and rinse out the split peas. In a large pot, combine all the ingredients. Bring to a boil. Reduce heat, cover and simmer until peas are tender - several hours or so. Season to taste.

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## CHRISTMAS EVE DINNER

by Rosemarie Rantuccio Gwalthney

Christmas Eve traditionally was celebrated in our family with a feast of 7 fishes. We would all gather at my Aunt Millie's house and my mom and my aunts would spend hours preparing a special dinner. Among many other dishes, we had baccala soup (my aunt would have a huge pot of baccala soaking in cold water downstairs), flounder, stuffed calamari, shrimp, smelts, whittings, spaghetti and clams, and eels. The eels were thought to bring good luck and they were brought to the kitchen very fresh - alive and squirmy! A dish of bitter broccoli or "broccoli rabe" would be on the table - "greens" were also thought to bring good luck!

No one seems to know how or exactly why this tradition came to be but the dinner was to consist of 13 dishes. The number 13 represented the 12 apostles and Jesus (the people at the Last Supper). 7 of the 13 dishes had to be fish. Depending on whom you ask, the 7 fishes represented the 7 sacraments or the number of days it took God to create the world. Also, in Italy odd numbers were considered good luck and perhaps

the Italians coming into this country wanted to bring that luck with them. Why fish? Well, the symbol of Christianity established during the time of Jesus has always been the fish. Perhaps that had something to do with it. This tradition has been passed down from generation to generation and today many Italians still celebrate Christmas Eve with this special dinner. However, in doing research concerning this tradition I could find nothing to tell me about its origin. All I know is that our family did have 7 fishes and lots of side dishes but as a child I never counted them. Did they add up to 13? From the way I remembered the table looking,

I think we had a lot more! We ate for hours and topped it off with wonderful Italian pastries. We headed for Midnight Mass always with a full stomach and a happy heart.

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## BACCALA Dried Cod Fish Soup

by Joe Verrilli

I remember my mother, Mary, making Baccala Soup on Christmas Eve. She would put prunes or figs in it to make it sweet and we all enjoyed it. Unfortunately none of us learned how to make it but luckily my Aunt Rita still makes this on Christmas Eve. She said she learned how by watching Aunt Millie make this. My mother and Aunt Millie would make a huge pot of this - they would have pounds of the dried cod soaking for days! Aunt Rita makes a small pot of it now for those who like it. I think Aunt Millie and Aunt Rita make it a little different than my mother did but it is still tasty. This recipe can be increased without any problem.

### Aunt Rita's Baccala Soup

1 large can of crushed Tomatoes (Tuttorosa - 28 oz.)

½ can of water

2 or 3 bunches of Leeks (Wash them very well, cut into 1 in. slices. Use the white part - you can use the green part if it is nice and solid)

1 can of medium black olives - drained

2 or 3 potatoes - cubed and slightly cooked

1 ½ lbs. of baccala (dried cod) - I use boneless and skinless

little bit of black pepper

little bit of Italian Seasonings

little bit of garlic powder

NO SALT

First you have to soak the baccala by putting it in COLD water. Soak it for about 2 days - change the water 3 or 4 times a day. The fish should become nice and firm. You don't want it to become mushy. After the baccala is soaked the soup is ready to be

prepared. Slice the baccala into bite size pieces and set aside. Saute the leeks in a pot in a little bit of olive oil until they become somewhat soft. Add the tomatoes, water, and the seasonings and cook all together for about 1 to 1 ½ hrs. Add the potatoes and the black olives to the tomato and leek mixture and cook for about 10 minutes so the flavors can blend. Then you add the baccala and cook another 10 minutes. Serve. (Note: you want to be sure to add the baccala at the last minute - if you add it to soon it gets to mushy and it all breaks up into tiny pieces.)

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### AUNT MARY VERRILLI'S PASTA & PEAS

by Theresa Selvaggi

This was a good Friday night meal in the days when you could not eat meat!

1 lb. box of Dittalini pasta or broken spaghetti

2 cloves of garlic

2 cans peas

½ cup of olive oil

basil

salt & pepper

Locatelli cheese

Cook pasta in a separate pot, al dente. While pasta is cooking, saute the garlic and basil in oil in another pot. Add salt and pepper. When garlic is golden, add peas with the juice. Cook together for about five minutes. Drain pasta and add to pea mixture. Serve with plenty of Locatelli cheese on top. Add salt to taste. Should be a little juicy, not too dry.

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### POLENTA

by Anthony Verrilli Jr.

Whenever it snowed, we looked for this dish on the table. My mother would always make this for us on cold winter, snowy days. When I was little, I remember my mother buying the corn meal for 10 cents a pound. She had a big rolling pin that she used to stir with. It was not like the rolling pins you see today. This one was long and didn't have handles. I can still see my mother standing in front of the stove stirring and cooking this for us. She would make a big pot of it and served it with her tomato gravy and sausage. It was so good!!!

1 cup corn meal

1 cup cold water

1 tsp. salt

4 cups boiling water

Stir the corn meal mixture into the boiling water gradually. Cook and stir "the mush" over quick heat at first then lower the heat. You have to keep stirring it so it won't stick and get lumpy. It takes about 15 min. or so for it to be done. The trick is to continuously stir it. When it is done you serve it by spooning Italian Red Gravy over it. Sprinkle a little spaghetti cheese on top. Italian sausage or any kind of meat is great to have with it too.

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### FRIED DOUGH

by Anthony Verrilli Jr.

I know many of you remember my mother making her fried dough. She used to make her own fresh dough for bread or whatever and fried it up for us kids as a treat. When the bakeries started selling dough she would buy it and use that. On New Years Eve it was a tradition in our home for my mother to make us fried dough. We'd sit at the kitchen table along with many cousins and my mother would put this tasty treat out for us. Sometimes she would make crazy shapes but mostly she would just tear pieces of the dough and fry them. It's not fancy but it is delicious!

bread dough

hot oil

powdered sugar

Use whatever dough you want. Either make your own or get some from the bakery. Have your oil very hot, (like for donuts). Tear off pieces of the dough, shape them or not!

Fry them till they are golden brown. Drain on a paper towel and sprinkle powdered sugar over them. Sometimes my mom would make "ribbons" out of the dough and fry that. You can also put a few raisins in the dough!

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## MARY'S GOOD FRIDAY SPINACH BREAD

From Theresa Selvaggi

(The easy way!) My mother, Mary Verrilli made her own dough!! I use frozen bread dough. Mom would make this on Good Friday in silence. She would give it out to everyone at Noontime. The butcher (John), Freddie the hukster, her best friend Cass and our family would all wait for this on this day. I now make this on Good Friday in silence and each of my brothers come to pick up their loaf. The bitterness of the garlic represents Christ's suffering and the raisins represent the sweetness of the resurrection to come on Easter. My Mom would also make some of these with anchovies and make a cross out of toothpicks on the top of the loaf to show which ones had the anchovies.

6 loaves of frozen bread dough

8-10 small boxes of frozen spinach LEAVES - not chopped

4 cans small pitted black olives (cut up - not to small)

1 large box of raisins

10 cloves of garlic

1 cup oil & Salt

Anchovies (optional)

Thaw frozen loaves and let rise After loaves are ready, begin to prepare spinach mixture. Cook frozen spinach (not to well done) and drain very well or dough will become soggy. Saute garlic and oil Add garlic and oil, salt, olives and raisins to spinach. Cool and let sit to flavor. Mixture should be cool before placing in dough. Roll out loaf into a rectangle. Place spinach mixture down entire center about ½" high. Flap over dough and seal, sort of like a Stromboli loaf. Cook on well greased or oiled cookie sheet at 375 until dough is golden brown. Some people like to brush the top with egg yolk for coloring.

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STROMBOLI

by Donna Armstrong

My Aunt Rita use to make the best Stromboli I have ever eaten. I used to watch her make it so I could learn how to do it just right. Although I make Stromboli today for my family, I still think my Aunt Rita makes the best, to me, no one makes it better!

Bread dough - fresh or frozen

Ham

Provolone

Genoa Salami

(or whatever combination you want to make)

Use 1 ball of dough for each Stromboli. If it's frozen, leave it out in the morning and by the afternoon it should be ready to use. Start with a clean kitchen table. Put flour all over it and roll out the dough into a flat square. Don't roll it too thin or the bottom will burn. Put a layer of ham or salami down the center. Fold over one side. Put a layer of cheese down the center. Fold over the other side. Seal it well by "pinching" the seam shut. Oil a cookie sheet and place the loaves side by side. Bake about 30 mins. at 350 or until golden brown. Let it set a little before slicing. Sometimes the bread will "puff" up. I never could figure out how Aunt Rita would get hers to lie just right.

Variations of STROMBOLI

by Theresa Selvaggi and Rosemarie Gwalthney:

PEPPERONI BREAD

Do the same as above but just use pepperoni (either with or without cheese). It takes about a pound of pepperoni to make 2 loaves. Don't be skimpy with the pepperoni!

BROCCOLI BREAD

Cook some frozen broccoli until tender (not mushy). Strain it real good. Add salt, garlic powder and some olive oil. Don't make it to "wet" or it will soak through the dough. That is very important. Break up some American cheese and mix it with the broccoli. When you make this bread, make only one layer only. Make sure it is sealed well.

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Grandpop Verrilli's faith was non denominational! "The Church" was a taproom. His "Church Key" was a bottle opener and he always called a tie, "the rope around your neck"!  
Rick Piccinino

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CROSTINI DI THERESA

by Theresa Piccinino Buzan

This is especially good in the summer or for an appetizer. We were never out of Italian bread in our house when we were growing up!

Slice French or Italian bread thin. Brush with olive oil and minced garlic. Place on a cookie sheet and bake for approximately 10 minutes at 300 degrees. Cool. Top each slice with a thin piece of mozzarella cheese, thin slice of tomato, then some fresh basil to finish.

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It wasn't New Years Eve without going to Aunt Mary and Uncle Tony's house in South Philly. Their house was opened to everyone and everyone did come!! There were lots of food and comradery. We'd sleep over and then go to the parade the next day. What really stands out for me though is how much warmth and love ran through their home, you always felt loved being there no matter what time of year you visited!!

Palma Tucker

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ITALIAN HOAGIE

by Rick Piccinino

I have made many a hoagie at my dad's store. We didn't sell them but made them for special people and occasions. First you get a fresh Italian roll and slice it (not all the way) and fold open. Sprinkle a generous amount of Mazolla oil. Season with garlic salt, pepper and Italian seasoning. Now you have to pinch a bit of the dough from the center and test it, but you have to replace the seasoning. Now the decision, are you going to eat it now or later. If now, the tomato works well on the bread first, to allow its juice to merge with seasoning and dough. This way does make a soggy hoagie if you're going to eat it later on! Slice a ripe tomato real thin and spread out, then a little lettuce. Now a few slices of imported Danish Ham, some Italian Salami, a few slices of Provolone Cheese. Then a little German Salami, some Capicola and some white American Cheese. Finish off with thin slices of onions, a little more tomatoes, and some hot or sweet peppers if you like. Add a little more oil and seasoning. Try to close it! That's why it's important to TEST the bread dough! MANGIA! MANGIA!

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I was pregnant with Freddie and my Uncle Eddie promised to buy me a coach in honor of my first child. He died when I was 5 months pregnant and my Aunt Rita really had a hard time making ends meet. Even though times were really hard for her, she insisted that she buy me that coach because she knew how much it meant to Uncle Eddie. I never forgot that.

Palma Tucker

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### RITA'S BROCCOLI RABE

by Rosemarie Gwalthney

The peasant food we enjoyed growing up is now considered "gourmet". We ate "greens" all the time; dandelions, escarole, and my favorite, broccoli rabe. Not only is it good for you, it tastes great too! Maybe our moms were smarter than we thought! Here is how my mom, Rita Verrilli Nowicki, makes broccoli rabe.

1 big bunch of broccoli rabe

6 or 6 cloves of fresh garlic

olive oil

salt, pepper and garlic powder

Wash the broccoli real well and cut into pieces. In a little bit of water, boil the broccoli until it is tender. Drain, but leave a little bit of water, not too much, in the pot. In a frying pan, heat the olive oil and saute the garlic cloves in it until golden. Remove them and mix the broccoli rabe with the oil mixture. Season with the salt, pepper and a little garlic powder, depending on how garlicky you want it.

You can eat this hot or cold, as a side dish or even in a sandwich. Aunt Millie really liked this cold with some Italian rolls. You can do dandelions and escarole the same way. Dandelions can be bitter sometimes.

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One time Uncle Tony was making me chicken soup. My mouth was watering for it, he made it so good! Well he put the chicken in the pot with the water and the rest of the ingredients and went somewhere. He forgot about the soup on the stove and several hours later discovered a burnt carcass in the pot he had left behind. He had cooked everything away! When I arrived for the soup he sheepishly told me what happened. I forgave him, who couldn't?! He was such a sweet man that I knew he'd make it for me again!

Rosemarie Gwalthney

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### PANZARELLA POOR MAN'S SALAD

by Theresa Piccinino Buzan

This is a recipe my mother, Millie Piccinino, always made in the summer for us. She used to put anchovies in it because my father really liked them. I changed it around some but basically this is what she used to do.

½ of a loaf of Italian bread (cubed)

4 large very ripe tomatoes (cut into chunks)

1 red onion sliced thin

1 cup small black olives (or larger ones cut in half)

½ cup fresh basil (rolled and sliced thin)

½ cup olive oil

1/4 cup red wine vinegar

Juice of ½ large lemon

Cut bread and place on cookie sheet single layer. Bake 5 mins. at 350 degrees. Set aside. In a large bowl add tomatoes, olives, onions and the rest of the ingredients. Set aside at room temperature so all the flavors come together. Before serving add bread cubes and toss. Add salt and pepper to taste. The amount of ingredients I use are all approximate. You may need to add more oil and a little red wine vinegar. The bread should soak up all the liquid and flavors. Best if tossed about 10 mins. before serving.

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My cousin Joe Rantuccio and his wife Ronnie are true traditionalist when it comes to Verrilli Family gatherings. For deserts they make the stop at Termini Brothers Bakery, for some of the best Cannolli, Rum Cake or Sfogatelli ( shredded wheat cakes).

In looking through some of the old pictures, one thing stays constant, a Termini Rum Cake in the center of the table. If my dad, Guido was there, he would cut a heart shape, out of the center of the cake. This made it easier to serve as well. Who ever was having the birthday, or anniversary that day, got to take home the “heart” for good luck.

Rick Piccinino

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## MOM'S POTATO SALAD

by Palma Piccinino Tucker

Everyone has their favorite way of making potato salad. I make mine the way my mother, Millie Piccinino, made it. She always had to use certain brands and never strayed from that. I find myself doing that too!!

Idaho Potatoes - mom would only use Idaho Potatoes!

celery

onions

hard boiled egg

Hellmann's Real Mayonnaise - only Hellmann's!

1 tsp. Gulden's mustard - Mom would only use Guldens!

salt and pepper

1 T. red wine vinegar

Peel and cut the potatoes into the size you want to use. Boil until tender - but not mushy! Run under cold water. Chopped the onion, celery, and egg really fine. Blend it all together with the mayo, a little bit of the mustard (about 1 tsp.) and the red wine vinegar. Season to taste. Decorate the top with paprika. Chill & Serve.

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## Great Grandmom's Insomnia Cure

When my brother Nicky was two years old, we moved into our present home. When it was bedtime, he use to cry in the hallway and he wouldn't go into his room. Sometimes out of frustration my mother would just let him sleep in the hallway. One time my great-grandmother, Millie Piccinino came over and she said “Nicky, if you sleep in your bed tonight, I will buy you a truck.” Well, that's all it took. He slept in his bed that night and every night since. He's 10 years old now and still has the truck that his great-grandmother gave him to help him sleep.

I remember playing Pokeno with my great-grandmother, Millie. She really loved that game! We all had our pennies in jars and we would line up the jars (with our names on them) on the top of the big hutch in their dining room. We'd play for hours and eat pizzelles, biscottis, mint candy and lots of cake! Grandmom Piccinino always had little dixie cups of ice cream that she loved to eat. She never mind sharing them with us!

**By Theresa Armstrong**

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## ANTIPASTO

by Rosemarie Gwalthney

David and I work as a team when I make the antipasto tray. I gather the tasty combination from various groups of food together and spread them out before him. David uses his creativity to arrange all of them attractively on a large platter over a bed of lettuce. (The oohs and ahhs he gets when he places it on the table is worth the extra effort he takes in arranging it "just right"). I served this with oil and vinegar cruets on the side and lots of Italian bread, bread sticks or garlic bread. I usually serve this before our main meal but you can use this as an appetizer or the base of the entire meal. Antipasto means "before the pasta" but I think it's good anytime!!

These are only suggestions and what I most frequently use. You can add almost anything you want to it (marinated mushrooms, boiled shrimp, prosciutto ham, mozzarella cheese, etc) or eliminate what you or your family may not like. However, one thing I think should always be on your antipasto tray is some type of melon. (cantaloupe or honeydew). The sweetness of the melon really compliments the other flavors.

Lettuce (I prefer red leaf lettuce but you can use any kind)

provolone cheese - rolled

Genoa salami - rolled

hard boiled eggs - sliced in quarters

tomatoes - I use cherry tomatoes but you can use slice ones

cucumbers - sliced

Garbanzo beans (or ceci beans)

black olives and/or green olives

roast peppers

melon - sliced in bite size pieces. Use cantaloupe or honeydew and make sure it's sweet!

Cover a large platter with the lettuce and have the pieces sticking out so that people can pull out a piece if they want to put it on their plate. Put the roast peppers in a small bowl and place that in the center of the platter. Arrange all the other ingredients (except for the beans and olives) around the platter in as attractive manner. Scatter the black olives and the beans around. Give each person a plate and allow them to make their own individual salad. With the right ingredients and some crusty Italian bread, this can be a meal in itself!!

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**My Aunts and my mother's kitchens were the magnets that pulled our whole family together.**

**Rosemarie**

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## ITALIAN ORANGES

from Rosemarie Gwalthney

My cousin Theresa Verrilli and I remember eating oranges that had oil on them, when we were young. When we had a dinner at our house recently that memory was revisited when I served a salad with oranges in it. Here's my version of Italian Oranges

Sweet Seedless Oranges

Olive oil

red wine vinegar



salt, sugar

Peel and slice the oranges and arrange them on a large platter. Drizzle olive oil and a little red wine vinegar over them. Sprinkle a little sugar over each one and some salt. Serve at room temperature. These are delicious served with just about any meal.

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Aunt Mary Tarantella was always in the kitchen late at night when she lived with my mom and dad. I'd come down and keep her company when she was making pizzelles. She used to make the pizzelles, one at a time, over the flame of a gas stove. She had a big iron which she would turn over when one side was done. It took forever to get a lot done but she did!

Palma Piccinino Tucker

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## SPINACH and BEANS

by Rosemarie Gwalthney

Since we couldn't eat meat on Fridays we could usually count on this dish or PASTA FAGIOLI for dinner. My mother would serve this dish with FRIED FLOUNDER and lots of Italian bread to soak up the juices. I make it today as a side dish. It taste great the next day if you have any left over!

2 boxes of frozen leaf spinach

1 (19 oz.) can of Progresso cannellini bean (white kidney)

oil

garlic cloves

salt and pepper

Thaw the spinach. Put some oil in a pot and saute a couple of whole garlic cloves until the garlic is golden. Remove the garlic. Cook the spinach in the oil with a little water. Add the can of beans, with it's juice. Heat thoroughly. Season to taste with salt, pepper and a little garlic powder if desired. Serve with Italian bread!

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We feel this book will always keep our families connected!

Rita & Carmen Verrilli

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## SPINACH and POTATOES

by Theresa Selvaggi

Of course served with Italian bread!!! This was an all time favorite recipe of my mom and dads. However, when she made it, the ingredients were, of course, all fresh, no frozen substitutes and always enough to feed a tribe!

When Nick, my husband, and I were going out, he always ate over at my mom's. One night she was making her Spinach and Potatoes. She told Nick what she was making for dinner and he said, "Yuck!! What kind of meal is that?" Well he ate not only one large bowl but three or four with about a whole loaf of Italian bread!

To this day Nick begs me to make this dish for him at least a few times a month, along with many of Mary Verrilli's other specialties.

4 bags of fresh spinach or 6 boxes of frozen spinach

2 potatoes per person

3/4 cup of olive oil

2 tsp. salt

6 to 8 large cloves of garlic

Clean and cook the spinach but not too well done, in a very large 12 qt. pot. Peel and cut potatoes into chunks. Cook them not too well done. In a sauce pan, fry garlic with oil until golden. Drain spinach but leave a little of the juice. Drain the potatoes and add them to the spinach along with the garlic, oil and salt. This dish is best when it has sat for awhile or when prepared the day before. When there was some left over (which was practically never in our house), my mom would use stale Italian bread and fry it with the remaining spinach.

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### **A VICTORY LAKES MEMORY**

We all remembered how we would pile everything and everybody in the car and head on down to Victory Lakes. We always stopped at a little clam bar along the way and filled up on delicious raw clams. Back then they were 3 dozens for \$1. The poor guy opening them couldn't open them fast enough for all of us - especially little Marie.

**Guido Piccinino, Chester and Rita Nowicki**

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### **STRING BEANS AND POTATOES**

by Theresa Selvaggi

This is another dish that Nick never had until he became part of our family. It is a real favorite - especially in the summer.

The lazy way!!

3 large bags frozen string beans

2 potatoes per person, peeled and cut into chunks

2 cans tomato puree (CENTO brand)

6 cloves garlic

salt

grated Locatelli cheese

½ cup oil or a little less

fresh, frozen or dry basil (4 leaves)

In large pot brown the garlic and oil, add the puree and cook about ½ hour (adding water as needed). This sauce should not be too thick.

Cook string beans (not too well),

drain and add to cooked sauce. Cook potatoes (not too well) drain and add to sauce. Add salt and basil then cook for another 15 mins. all together. Let sit to flavor. Best when prepared the day before. Sprinkle a nice amount of cheese over top when serving.

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Visiting my grandparents and my Aunt Roe has always been special to me. We do many things together and we are always eating!  
Mandy Rantuccio

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### **AUNT MARY & UNCLE TONY'S FRIED POTATOES**

Ha!!! Ha!!

This is one that can not be duplicated!!!!

No matter who, when or how.

No fried potatoes tastes like Aunt Mary's.

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## STUFFED PEPPERS

By Rosemarie Gwalthney

Ricky and I both remembered having these peppers often. Our moms made them as we were growing up. Uncle Guido said that someone always brought a tray of these peppers to Victory Lakes when they used to go down on weekends. Aunt Millie always put anchovies in hers cause that's the way Uncle Guido, and Ricky liked them!! My mom still makes these today (and so do I).

They are very tasty and make a great side dish.

Italian frying peppers - as many as you want to make

stale Italian bread or rolls

chopped onions and celery - chopped them fine

salt and pepper

garlic powder

olive oil & some anchovies (optional)

Make a stuffing for the peppers by sauteing the chopped onions and celery in some butter and olive oil. Season it to taste with salt, pepper, and garlic powder. Soak your stale bread in water and squeeze it dry. Add the saute vegetables to the bread and mix it up well. Remove the seeds from the peppers and rinse well. (Remove the seeds by cutting a circular hole on the top and scooping them out.) Stuff the bread mixture into the peppers tightly. Now is the time to add the anchovies if you want. Aunt Millie would put a whole one at the opening and press it down some. Lay the peppers in a glass dish -side by side. Drizzle each one generously with olive oil, salt, pepper and a little garlic powder. Roast at 350 for about 45 mins. or until the peppers are tender. They smell good when they are cooking. Time and temperature may vary. Don't make the bread stuffing too dry. Make it like you would if you were stuffing a chicken. Call my mom if you need help with this!

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## ROAST CORN

By Guido Piccinino

When we were at Victory Lakes one of the best things I liked to make was the Roast Corn over the fire. We'd stop on our way down and get some fresh corn - lots of it!! When we arrived I'd get the fire going. ( I always had a huge bonfire outside.) After the fire was going good, I'd put a large grate over it and it was ready to start cooking the corn.

Here's what you need:

Some fresh corn

a few potato sacks

and a good fire!

Soak the corn, husks and all in a big tub of water really well. Lay the corn - husks and all - on the grate on top of the fire. Wet the potato sacks really well and placed them on top of

the corn. Keep wetting the sacks - don't let them dry out!

It takes a good hour or so but we didn't mind waiting.

We'd have a glass of wine and enjoy the big fire.

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## ROAST PEPPERS

By Rosemarie Gwalthney

My mother would get a bushel of red peppers and my dad would spend the entire day roasting them over the grill outside. Sometimes it would be freezing cold but when roast peppers were needed - nothing stopped them!! After roasting the peppers they would put them in a big paper bag to sit for awhile. After that a lot more time would be spent cleaning them. It was time consuming but when my mom "fixed" them and we'd put them on Italian bread - oh boy were they good!! I do them the easier way and only a small batch at a time. I still like the way my mom "fixes" them better than I do but I'm learning! Nothing is measure- as usual - but you can do it!

Red peppers - Large, really red, and no blemishes

olive oil

salt and pepper & parsley

fresh garlic or garlic powder

Clean and dry the red peppers. Put them under the broil, on low and roast them until the skins are somewhat black and cooked. You have to turn them constantly to make sure they don't burn. After they are roasted place them in a paper bag and let them cool for about a ½ hr. to 1 hr. Remove the skin (it will peeled off easily after they sit in the bag) and scrape off the seeds. Don't rinse them! Slice them, put in bowl and "fix" them with olive oil, salt and pepper, garlic to taste and some parsley flakes. Serve with Italian bread and enjoy.

They freeze well. When my mom would do the bushel they would freeze batches of them. However, don't "fix" them first. Just put the roasted peppers in containers and take out as you need them.

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## GUIDO'S CRUSHED RED PEPPER SAUCE

by Rick Piccinino

This is one *HOT* sauce that is great on lots of different types of foods like, steaks, pork chops, spaghetti or on a Pepper and Egg sandwich. My dad would fix a batch of this and keep it in a jar in the refrigerator.

In a frying pan put about a cup of olive oil and a jar of the Red Crushed Peppers. Simmer this for about 15 minutes. Then after it cools down, store this in a glass jar with a lid. Remember that it only takes "a touch" to liven up a dish!

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## VEAL PAUPIETTE RICHLIEU

from a handwritten recipe of Mary Tarantella

½ lb. mushroom

2 T. Grated onions

1 egg white

½ cup white wine

1 cup water

salt & pepper

1 chicken bouillon cube

6 veal scallops (about 1 ½ oz. each

1 T. non dairy coffee creamer

1/4 cup chopped parsley

2 tsp. soft margarine Cover 6 mushrooms with boiling water and put aside. Chop remaining mushrooms and mix with parsley, onion, and egg white. Spread each slice of meat with a little filling. Roll up meat and tie it. Brown meat quickly in margarine. Add wine and bouillon cube dissolved in water.

Bring to boil. Cover and cook over low heat for 25 min. Stir in creamer, add salt & pepper to taste. Serve meat rolls with ½ cup of sauce per serving. Garnish with the remaining mushrooms.

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### AUNT MILLIE'S VEAL CUTLETS

by Rosemarie Gwalthney

First you marry a butcher to make sure you have the tenderest cut of meat. Have him slice the cutlets thin. Then you call your sister Rita to come over to help you bread and fry them with you. Be sure to make lots - they are delicious and everyone will eat plenty!!

Veal Cutlets - sliced thin

egg

Progresso Italian bread crumbs

salt & pepper

oil for frying

Remove the fat, if any, from the cutlets. Dip the cutlet in a beaten egg, seasoned with salt and pepper, then in the bread crumbs. Millie always used Progresso Italian Seasoned Bread Crumbs. Fry them in the oil until golden. They don't take long.

You can do the same with chicken cutlets. They are great the next day, if you happen to have any leftover, on an Italian roll with roasted red peppers. You can either warm them up or serve them cold.

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### MY MOM'S VEAL SCALLOPINE

By Rosemarie

Like all of my aunts, my mom never used a recipe. I tried to recreate her way of making VEAL SCALLOPINE.

3 lb. of veal cubes (trim off the fat)

about 3 red peppers

about 1 med. onion

½ lb of fresh mushrooms

2 (28 oz.) cans Tuttorosa Crushed Tomatoes

salt, pepper, garlic powder & Italian seasoning

Season the veal cubes with salt, pepper, garlic powder and Italian seasoning. Brown the meat in a little bit of olive oil. In a large pot, have the tomatoes cooking with some of the seasonings. After the veal is browned, put the whole thing, juice and all, into the tomatoes. Cook until tender, (about 2 hrs. on low). In the mean time, fry the peppers, onions and mushrooms with a little salt, pepper, garlic powder. Add that to the veal at the last minute and cook all together for about 15 to 20 min. You don't want to add it sooner because it will get "mushy". If you want more sauce, add a can of Tomato Sauce to it after it has cooked.

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MEATBALL MARY

by Theresa Verrilli Selvaggi

Aunt Mary (my mother) was well known for her delicious meatballs. The Verrilli clan always had someone over at dinner time, especially on Sundays. Aunt Mary would therefore make enough meatballs for an army. Three pounds of them would be nothing, along with braciole and pork.

Well, Uncle Tony would love to tease her about all the meatballs and he started calling her "Meatball Mary". All of us kids also started to call her by this name and she didn't like it at all. She felt hurt and so she said: "I'll fix them - no more meatballs - let them die for them!". After about a month we were all craving her meatballs. We got pasta, but no meatballs. Finally Uncle Tony and the rest of us begged her and after Uncle Tony chased her around the table a couple of times for a kiss of forgiveness, she couldn't resist and started laughing. "You miss my meatballs, don't you!?!?" I think she was happy to see how much we missed them. She realized how much we loved her and her cooking.

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## RITA'S EGGPLANT PARMIGIANA

By Joe Rantuccio

Growing up was filled with many family get togethers where lots of wonderful food was served. I really did not realize how much I missed all that until my wife and I moved to Colorado. For all its splendid beauty, Colorado could not replace the beauty and grandeur of family. While I had many adventures in Colorado, one quest I had for seven years was to find good eggplant Parmigiana like mama used to make. I never did find it and therefore looked forward to this meal every time I came home to visit. Now that I live back in this area, I never miss an opportunity to ask for this wonderful dish! It is my favorite and always my special birthday dinner. Following is the recipe for Rita's Eggplant Parmigiana:

### Ingredients:

6 medium size eggplants

2 slices of finely chopped onion

1 large can crushed tomatoes

Mozzarella cheese

Eggs

Italian bread crumbs

Garlic

Italian seasonings

Cook in 13 x 8 glass baking dish. Peel and slice the eggplants lengthwise and put in a colander to drain. Put a little salt on every layer of eggplant and put a weight (large bowl of water will do) on top of the eggplant to drain the extra water out of the eggplant. After draining, take the slices of the eggplant and press out any excess water. Dip each slice of eggplant in egg and coat with seasoned Italian bread crumbs. Then fry the eggplant until golden brown. DON'T OVERCOOK!! In a pot put in a small amount of oil and 2 slices of finely chopped onion. Saute the onions and add a large can of crushed tomatoes. Add Italian seasoning and garlic.

Coat the bottom of the baking dish with the tomato sauce. Put in a layer of fried eggplant. Cover the layer of eggplant with mozzarella cheese and then tomato sauce. Keep repeating the process until the baking dish is filled. Cover dish with aluminum foil and bake in an oven at 350 degrees for about an hour. Remove, let cool slightly and serve with Italian bread and a big salad.

Mmmm, Mmmm, good!!!

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## MANICOTTI

By Marie Carlin

Shells:

3 cups flour

4 eggs

3 T. oil

3½ cups milk

Mix the batter - it should be runny. Fry like a crepe in a small round non-stick pan. Pour the batter in the pan and cook a few mins. on each side. You can freeze the shells to use at any time.

Filling:

3 lbs. Ricotta cheese

4 eggs

2 T. grated spaghetti cheese

½ cup grated mozzarella cheese

1 tsp. sugar

1 tsp. salt

3 T. Parsley

Fill the shells with the cheese mixture. Roll them up and place them in a casserole dish. Pour spaghetti sauce over the manicotti shells and bake covered with foil about 30 mins. at 350.

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#### AFTER DINNER CIGAR

by Donna Armstrong

As a child I remember big family dinners. All around my grandparents 2 large dining room tables there were people whom you loved and respected. Some spoke Italian and some spoke English. The food was prepared fresh and by hand. There was always lots of it and lots of dirty pots too, which I got to wash! Sometimes the conversation got a little loud but nothing that a cannoli couldn't smooth over. I will always cherish those memories of family dinners at my grandparent's house.

After a big dinner at my grandparent's house my great-grandfather, Carmine Verrilli would light up a big cigar. I would be sitting next to him and he would tease me by calling me by my sister's name (Linda or Palma). I would get so mad and say "Grandpop, I'm Donna!" He'd take a puff on that big cigar and say "OK, Linda." He just loved teasing me!

My grandmother, Millie Piccinino, was a kind and generous person. Every time you told her you liked something she would make sure she had it in the house for you the next time you came over. One time I told her that I liked cream soda. Well, from then on every time I went to the house there would be lots of cream soda for me. Now, every time I drink cream soda I think of my beloved grandmother and how much she loved me.

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#### RITA'S CHICKEN CACCIATORE

By Rosemarie

Chicken legs, breast, etc. (or a whole chicken cut up)

1 (28 oz.) can Tuttorosso crushed tomatoes

4 oz can mushrooms

3 sweet red peppers

1 med. onion

garlic powder

Italian seasoning

salt & pepper

Brown the chicken in a little bit of oil and place in a large corning ware dish. Cook the tomatoes for about 20 minutes with salt, pepper, garlic powder and Italian seasoning. If you want a little more sauce add a small can of tomato sauce. Pour the sauce over the chicken and cook in the oven for about 1 hour at 350\*. You can cook at a slower temperature for a longer time too. You want the chicken to be tender. In the meantime, fry the peppers, onion and mushrooms together to soften. Add to the chicken after the chicken has cooked for about an hour. If you add it too soon, it will get mushy. Continue cooking in oven for about 20 min. or so. Then serve over spaghetti.

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I remember Victory Lakes very well, both the good times and the many times I had to help a Spanish man, I think his name was Lou. I helped him load and unload the cinder blocks, mix cement and lay the cinder blocks to build the new house at Victory Lakes. I use to drive there one day a week in the '52 Olds 98.

Joe Piccinino

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## PIZZA DOUGH

by Mary Tarantella

1 pkg. Active dry yeast

1 1/4 cups warm water

4 cups flour

1 tsp. salt

2 T. cooking oil

Dissolve yeast in the warm water, stir in oil. Shift in flour and salt, then stir. Knead vigorously on cloth on board until smooth and elastic, about 15 minutes. Shape into a ball. Placed in a greased bowl. Brush lightly with oil, then cover with a damp cloth. Let it rise until the dough is double in bulk, about 2 hours. Form again into a ball. Makes enough dough for 4 pizza.

## RITA'S PIZZA SAUCE

by Rita Nowicki

a can of crushed tomatoes

salt, pepper, garlic powder, oregano, and you can use Italian seasoning if you want.

Cook the tomatoes with the seasonings for about an hour. That's all! A large can of tomatoes should make about 2 pizzas.

## PUTTING IT TOGETHER

by Rick Piccinino

Place the PIZZA DOUGH on a lightly oiled baking sheet. Brush the dough with oil and cover it with RITA'S PIZZA SAUCE. Sprinkle with some Romano cheese. Add your favorite toppings; pepperoni, ham, peppers, the list is endless. Sprinkle with shredded mozzarella cheese. Bake at 400\* for about 20 min.

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## AOLI - SPAGHETTI WITH GARLIC AND OIL

by Rosemarie Gwalthney

Every time I make this dish I think of my brother Frank. He really liked Aoli and used to get my mom to make it for him all the time. When I would visit my family in Texas, Frank and I would stay up all night talking, drinking wine and just "catch up". Sometimes about 3 in the morning he'd say "I sure could go for some Aoli." The next thing I knew we'd be in the kitchen making some. After he died I couldn't eat Aoli for the longest time. Then I started making it again and I introduced it to his daughter, Mandy. She likes it too and when she visits us each summer I like making this for her. I make it a little different than the way my mom originally showed me. If you like garlic (and I do!!) then this dish is for you. It is simple and inexpensive. The secret is to never take your eyes off the garlic. A few seconds cooked too long in the oil will spoil the flavor and give it a bitter taste.

10-12 cloves of garlic (the more the better!) chopped fine

about ½ cup (or more) of olive oil

1 small onion - chopped fine

a little of crushed red peppers

spaghetti cheese

1 lb. spaghetti

Heat the olive oil and fry the garlic and onion in it until it begins to change color. (Most people don't put an onion in this dish but I think a small amount adds to the flavor). Sprinkle a little crushed red pepper in the mixture and fry that for just a few moments. Add a little salt and pepper. Pour it all over the cooked spaghetti and serve with spaghetti cheese. Enjoy!!

### A MEMORY ABOUT FRANK RANTUCCIO

I've known the Rantuccio family for a long time. Rose has been one of my best friends for over 20 years. One time I met up with Frank and he was on his way to his mother's house. He said he was out of spaghetti sauce and had to go get his mom to make another batch for him. Well, being from Texas I looked at him in amazement and said "Hell, the Winn-Dixie down the street sells jars of that stuff. Why do you have to have your mother make that?" He told me that no one makes spaghetti sauce like his mother. I thought he was crazy until I got invited over for dinner. In fact, I've had many dinners at their house. Frank was right. No one makes spaghetti sauce like his mom!

from Larry Lidy - an old family friend

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## AUNT MARY'S GRAVY & MEATBALLS

by Theresa Selvaggi

### GRAVY:

1 large can (28 oz.) of tomato puree or crushed tomatoes

(Cento or Tuttoroso Italian Style brand). Presently, Pomi brand tomatoes in the vacuum sealed box are the closest thing to natural jarred tomatoes.

1 small (6 oz.) can tomato paste

4 large cloves of garlic

1 small onion

basil, salt and a dash of rosemary

In a large pot, saute the garlic, onions in oil. Add tomatoes. Fill tomato can half way with water and add to pot. Cover and cook, stirring very often. Add salt, basil and rosemary. You can add the tomato paste after the tomatoes have cooked for about 20 minutes. Stir very often. While this is cooking, in a frying pan cook meat, then add them to the gravy.

### MEATBALLS:

1 lb. of ground sirloin

Large handful of Locatelli cheese  
Handful of FRESH parsley, chopped fine  
3 tsp. salt  
2 tsp black pepper  
2 eggs  
Large handful of PLAIN bread crumbs  
4 cloves of garlic FINELY chopped  
2 whiskey glasses of WATER

Mix all of the above very well. If the mixture is too loose, add more breadcrumbs. Roll into meatballs and fry till well done, turning after each half is cooked.

#### BRACIOLA

(This word means "Cutlet")

1 large flank steak  
1 tsp. salt  
1 tsp. black pepper  
handful of Locatelli cheese  
chopped fresh parsley  
1 T. breadcrumbs  
1 T. olive oil  
2 cloves of finely chopped garlic

Sprinkle all of the above ingredients onto the flank steak. Roll tightly and tie with string or use a toothpick to hold in place. Cook in frying pan till well done, turning to cook on all sides.

#### PORK:

You can use either thick pork chops, spare ribs cut up or country style pork ribs, which is best. Brown in garlic and oil till cooked through.

Add all of the above meats to the TOMATO GRAVY. Cook gravy for a total of 2 hours.

Many people say that we are wrong in calling our gravy "GRAVY". They say it is "tomato sauce" and that "gravy" is just a word most Italians use in slang. They say that gravy is brown and that the Italians just call their red sauce "gravy" because that's all they use. They are totally wrong. What we make IS GRAVY. The definition of gravy is a sauce which is made from the drippings of meat or contain meat. Tomato sauce does not have meat. "GRAVY" becomes gravy because it is indeed made with all the meats; Meatballs, Pork Braciola or whatever, and their juices. It doesn't matter that it is red. So the next time someone tells you that you should be calling it sauce, explain the facts to them!!!!

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## The TOMATO

by Rick Piccinino

I started off just wanting to write a small "one liner" about tomatoes and how they were not eaten here in America because they were thought to be poisonous, till mid 1800's. That would be the generation before Grandpop Verrilli. Tomatoes were first cultivated by the Aztecs and Incas in South America. The "First" one eaten here in the U.S., was on the steps of Rutgers University! In doing a little back ground check I discovered that the Spanish did bring back the tomato to Europe in the 1500's and the "Love Apple" became quit popular in the Mediterranean countries including Italy, right away. The tomato was not accepted by the British and other Northern Europeans. This led me to recall how my dad told me the way Italians were first treated in this country. That "mean", ole Mrs. Lynch who lived across the alley on Larchwood Ave., passed a petition to have those "I-talians" kicked out of the neighborhood. Also I recall him telling me that when they first "got off the boat", their names were spelled at the discretion of the "immigration official". It was a rough life to live in a society that didn't even accept their Tomato Sauce!!! I guess that's why it was called Joe's Food Market, NOT Guido's Food Market. If only they tried the "tomato" a few hundred years before!

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## PORK & BEANS on PASTA ???????

By Rita Nowicki

I don't remember my mother cooking because she died when I was young. Plus when we got home from school, dinner was usually ready. My father worked for the Railroad and he came home around 4 PM. He liked to have dinner then.

I do remember though my sister Mary doing the cooking after my Mother died. My cousin Ralph lived with us after his parents died. My sister Mary used to go see a stage show every Wednesday. She would prepare dinner early on those days and leave it on the stove. She would instruct my cousin Ralph, not to eat any. However, one time she came home and to her horror she discovered that Ralph had eaten the entire dinner!!

In a panic she opened a couple cans of Pork & Beans and poured the whole thing over some pasta. When my father sat down and started eating he said, "This sauce is sooo good Mary, you should make it like this all the time." Us kids really laughed. He had no idea that it was canned pork and beans!

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When I was young we all went for a ride in 2 or 3 cars, to get some ice cream. Uncle Louie led the way and took us on his "shortcut". I don't remember ever getting the ice cream but I do remember seeing just about all of South Jersey. For years we would tease each other about taking an "Uncle Louie's Shortcut"!

**Rick Piccinino**

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## TRADITIONAL EASTER MORNING OMELET

by Rita Verrilli

I remember so well going over to the house on the Saturday before Easter to watch and sometimes help with getting the meats ready for the omelets for Easter morning. This was usually my Father-in-law's job and was very time consuming since they made so many omelets, (one always went over to Aunt Millie's house). The knack of watching so that the omelet didn't stick and also being able to turn it, (it was very heavy) always fascinated me as I watched my mother-in-law make this. When she passed away I carried on the tradition for the family. Each time I do it I say a little prayer that it will turn out ok. "Mom help me"!

2 doz. eggs

½ lb. Italian sausage

prosciuto, 1 slice cut about a ½" thick

supersade, about 1/4 of one

locatelli cheese, about a hand full, grated

parsley, chopped fine

Fry sausage in about ½ inch of water. Cook slow so it cooks through. When cool, cut into small cubes along with the prosciutto and supersade. Put about 1/4 inch of oil in a large cast iron frying pan. When hot, add all of the cubed meats and let it cook a few minutes. Beat the eggs well in a large bowl. Add the cheese and the parsley, (there is enough salt and other spices in the meats, do not add more.) Pour over the meats and cook slow. Keep moving with a fork. Let it settle and keep scraping the sides of the pan with a spatula, lifting slightly all around to loosen it. When it seems set enough, place a large flat dish over the frying pan and turn onto the plate. It's very heavy! Slide back into pan so that the other side cooks. Cook until you see it is set and you feel the bottom is slightly browned. Turn onto a large plate and let it cool.

Another dish that Carmen remembers well is when

his mom would make her "fried spinach" with leftover spinach and potatoes. I can't imagine there ever being leftovers in the Verrilli household. She would add boiled potatoes to spinach that she had cooked. This was added to a large pot that she had heated oil and garlic. This in itself is a great dish, but when leftover, she would put it all in a frying pan with oil and add pieces of stale Italian bread to it and fry it all together. The taste is great!

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### A SPAGHETTI SAUCE MEMORY

by Rosemarie Rantuccio Gwalthney

When I was 20 and about to get married, I asked Aunt Mary Tarantella to show me how to make spaghetti sauce and meatballs. My mom was living in Texas. I spent the day with her and wrote down everything she said. I still have that piece of paper, it's 27 years old! Little words of wisdom were written around the recipe; "add oil to water so spaghetti won't stick" and "wet hands before you roll the meatballs." We rolled meatballs, stirred the sauce and talked about a lot of things; my up coming wedding, (she was going to make my wedding cake), family happenings and fun times together. It was a special day for me. She died one month before I got married.

I make the gravy a little different now. Aunt Mary Verrilli always used fresh parsley in her meatballs, only fresh! It does make a difference! No matter whose home you were at, if there was some gravy on the stove you felt compelled to grab some Italian bread and dip it in the pot to taste. Sometimes a meatball would find it's way on top on that piece of bread! There is NOTHING like the smell of Spaghetti Sauce cooking on the stove when you walk into an Italian home!!!

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**Grandpop must have been a "REAL GOURMET", because I was told how Aunt Virginia's "BEST" homemade Beef stew was really Ditty Moore in a can! Rick Piccinino**

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### TERRY'S BABY RACK of LAMB

Theresa Buzan

This is a simple but delicious recipe that serves 2 people.

Add another rack for more!

Rack of Lamb (about 6 chops), boned, seasoned with S & P

Mix ½ cup seasoned Italian Bread Crumbs with

1 T. olive oil

1/4 cup Dyon mustard

½ tsp. fresh Rosemary

½ tsp. garlic powder

Paint lamb with this mixture all over. Place in roasting pan in preheated oven for 45 min. at 350 degrees.

**Years ago my mom made her own pasta, spaghetti, ravioli - you name it! She put a huge pile of flour on our kitchen table, make**

a well in the center and put the eggs and other liquids. She had a “guitar” which she pressed the dough through. Strands of spaghetti would be hanging all over the kitchen. My mom and aunts would spend all day making homemade ravioli, sometimes they let me help by pressing the sides down with a fork. We grew up with fresh pasta and bread never knowing how much work they put into it. None of them ever complained, although I think, when P&S came out with their homemade pasta products, they were secretly very happy!

Rosemarie Gwalthney

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### TERRY'S PORK TENDERLOIN with APRICOT JAM

by Theresa Piccinino Buzan

One 1 lb. Pork Tenderloin

2/3 cup apricot jam

1 tsp. Dyon mustard

Place the pork in roasting pan and sprinkle with salt, pepper and garlic salt. Heat jam & mustard in microwave just until jam is melted. Spread some mixture all over top of pork. Bake in preheated oven at 350\* for 40 min. 10 min. before roast is done, add rest of glaze onto the top. This is great for

2 to 3 people! It's always tender.

I look forward to so many things when I come for a visit. My Grandparents are always trying to feed me. My Grandmother makes the greatest Lasagna, but what I really look forward to are those Philadelphia Cheese Steaks. Grandmom knows this and always makes sure she has the best meat and those fresh Italian rolls.

Joe West (Rita Nowicki's Grandson)

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### CROWN ROAST of PORK

by Lisa Buzan Smith

Both my Grandmom and Grandpop have created many happy memories that I will always cherish, specifically, I recall getting in the car with mom and my brother Greg, to drive to my grandparents house to do our meat shopping and for a fantastic lunch. The drive was an adventure in itself because my mother, Terry, was afraid of the Schuylkill expressway. She was so afraid that I was convinced we would end up in the river and down the waterfalls. We always ended up safe though! We would first arrive at Grandmom's house and then walk over to Grandpop's store. Grandpop would present my brother and I with a brown paper bag and we could fill it up with anything in the store we wanted! I typically choose candy and cherries! My mom would get her meat order filled and then we would head back to Grandmom's for lunch.

Lunch was always fabulous - with Grandpop drinking red wine from Coca-Cola glasses and Entemann boxes of deserts everywhere. Grandpop would take a nap on the plastic covered couch in the front room. Some of my favorite meals from Grandmom's included her CROWN ROAST of PORK. This was garlicky and always a treat. I also liked Grandmom's spaghetti and meatballs. In addition, her escarole soup. Other meals that always remind me of Grandmom are the ROAST BEEF SANDWICHES that were served at the Christmas parties at the hall way back when (at least 25 years ago) all the grandchildren were young. Termini's continue to be another reminder of both Grandmom and Grandpop. Termini's cannolli are the standard to which I judge other cannolli. Termini's is the best!

I remember going to the flea markets with my Grandparents. Grandmom could never resist buying something. She used to buy me dolls (which I collected) from different countries. She always made me feel like I was special.

1 (12) Rib Crown Roast of Pork (trimmed to about 7 lbs.)

½ tsp. salt

½ tsp. pepper

1 tsp. garlic powder

flour

Season the roast with flour, salt, pepper and garlic powder. Place the roast with bones up on a foil lined rack. Bake for 1 hour at 325\*. Fill center of roast with BREAD CRUMB STUFFING and cover the roast with foil. Add some pork drippings to the stuffing. Bake at 350\* for 1 hr. Remove foil and then bake for another ½ hr. or until meat is done. Remove from oven and let it stand for 15 min. before serving.

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### BREADCRUMB STUFFING

by Lisa Buzan Smith

1 loaf of stale Italian bread

1 large onion (diced)

½ stick of butter

½ lb. mushrooms (sliced)

3 stalks of celery

Tear bread into small pieces. Soak in some water to soften. Mash it with your finger and drain off excess water. Season with salt, pepper and poultry seasoning to taste. In a frying pan melt ½ stick butter. Add onion, celery and mushrooms. Saute till tender. Remove from pan and add to mashed

bread. Season off with more salt, pepper and poultry seasoning if needed.

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### TONY & MARY VERRILLI' RECIPE FOR LIFE

by Theresa Selvaggi

#### Ingredients:

A loving, devoted wife

A loving, generous husband

Children

Frequent family dinners

Tons of friends

Bushels of food (literally bushels - peppers, crabs, or whatever, ... they never bought a pound of anything, it was always in bushels)!!!!

Gallons of wine

Music (memories of Mitch Miller singing while Uncle Tony chased Aunt Mary around the table)!

Pets (FiFi the French poodle and whatever else the kids would drag in. Aunt Mary could never say NO!)

#### Method:

Mix lots of love, food, family, friends and happiness. Cook this up during your life and give it to everyone around you. This is a meal you'll never forget!

P.S. One item you will not find in their recipe is money, they never needed it to bring them happiness!

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### MILLIE'S POT ROAST

by Marie Piccinino Carlin

about 2 lb. Pot roast (round roast)

salt, pepper

onions

carrots

potatoes

parsley

Coat roast with flour, salt and pepper. Heat oil in pot and put in roast. Turn roast to all sides to give it a brown coat. Then put in about 1 cup water. Cover tightly and cook on low for about 1 hour or longer. Add parsley. Then put in carrots and potatoes. Cook on low for another hour or so. Add a little water if you have to. A little red wine will add a nice flavor!

With leftover beef, my mom used to shred the meat and put oil, vinegar, garlic, salt and pepper and make a little cold beef salad out of it!! Yummy!

At my mother's house during a holiday dinner there would be many of us there. My mother had 2 dining rooms and a living room all lined up in a row. We set up tables running through all the rooms and we would have a feast. On the table would be every meat imaginable. Turkey, Ham, Crowned Roast, Chicken Cutlets, you name it. Bowls of ravioli, pots of escarole soup, plates of vegetables and salads would be placed on the table. After eating all that we still found room for all the Italian Pastries that came next. We literally ate for hours and enjoyed every minute of it. We'd catch up on family happenings and talked about so many things. We all loved each other and you felt it.

Palma Tucker

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## LEG of LAMB

by Theresa Piccinino Buzan

Growing up in an Italian home, food was part of our life. You did not know when one meal ended and another began. My mom's favorite expressions for me was, "Eat! A good wind will blow you away," and "You're as skinny as a broom stick." My mom made the best Roasts that I ever had. This is her recipe for Leg of Lamb". All ingredients are approximate.

5 lb. Leg of Lamb

2 large cloves of garlic (sliced)

2 T. flour

salt & pepper

1 tsp. rosemary (fresh)

1 med. onion, sliced

4 carrots, sliced thick

Rub lamb with garlic. Make 3 - 4 slashes in the meat to insert garlic. Then, dredge meat in flour, sprinkle with salt, pepper and rosemary. In roasting pan, place the Leg of Lamb fat side up and roast in preheated oven at 325 degrees for 30 min. Add onion and carrots to pan. Continue cooking and basting occasionally, for 1 ½ hrs. or until done. Remove from pan and let it stand for 5 min. before carving. Serves 6 - 7.

P.S.Potatoes cut into quarters can be added at the same time as the carrots.

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## SUN-DRIED TOMATOES:

In hot southern Italy tomatoes are cut open and dried in the sun. These dried tomatoes were then preserved in olive oil with various aromatics, such as garlic, chilli peppers, capers or basil, giving them a very intense flavor. They are now exported all over the world. They add a "beaker full of the warm South."

## ROASTED LAMB'S HEAD

By Anthony Verrilli Jr.

I remember my dad, Tony Verrilli, Uncle Louie and Uncle Guido sitting around together eating this dish. Us kids thought it was really "yucky" watching them eat this. They loved teasing us and would take great delights in sucking on the eyes and the teeth. Uncle Guido always said that the meat was the sweetest next to the bone! They loved eating things we thought were crazy! My mother and Aunt Millie would cook up this dish for them along with sweet breads and pluck (lung's and esophagus). I guess some people still eat this. I know we don't!

Lamb's Head

olive oil

salt and pepper

Italian bread crumbs

a little garlic powder

Split the head in half. Pour a little olive oil over it and sprinkle with salt, pepper, a little garlic powder and the bread crumbs. Roast at 350 for a couple of hours or until it is done. Enjoy!

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**When browning garlic, be sure you don't burn it. Burnt garlic has a harsh taste that can ruin the whole dish!**

Rick

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## VICTORY LAKES ROAST BEEF SANDWICHES

by Guido Piccinino

Millie would cook a big roast beef at home. (I'd give her a piece of round - the side part). I'd slice it at the store with the slicer, nice and thin, after she cooked it. We'd save the juice in a big container and take it all down to Victory Lakes for a typical Sunday family get together.

I'd make a big fire outside and put a big pot over it and make the gravy there by seasoning the roast beef juice with salt, pepper, garlic powder, and a little bit of flour. Millie liked to add a few cans of Franco American Beef Gravy. Everyone couldn't wait until it was done. It was so good. We'd bring Italian Rolls from home and everybody would line up with their roll and make a sandwich.

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**Grandpop was a quiet man and always had a smile on his face. He loved his gardens, both vegetables & flowers. He smoked stogies and he walked everywhere. He would always make a fist and fake a punch at me.**

Carmen Verrilli

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## MILLIE'S PEPPER & EGGS

by Rick Piccinino

I was always a bit sad driving back to Virginia Beach after visiting with my parents. I could quickly restore my smile by unwrapping a pepper and egg sandwich on a fresh Italian roll, that my mom made for me.

This is so easy to make. It can be served as a hot dish, or cold on a roll. I like to put some catsup and a wee bit on Guido's Crushed Red Pepper Sauce.

In a frying pan with a little oil, saute about a cup of Peppers. (Or you can use 2 fresh garden peppers.) In a separate bowl, beat about 6 eggs, with a little salt & pepper. When the peppers just start turning brown, pour in the eggs. Keep stirring and turning till the eggs are done. (Not like an Omelet.) Asparagus & Eggs can be made the same way and is equally as good!



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**My mom and dad used to have a big yellow car. Every time they were to come over my five kids would be looking out the window for them and that big yellow car. They knew that grandmom and grandpop always came over with a big bag of tootsie rolls for them and they couldn't wait!**

**Palma Piccinino Tucker**

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### **MILLIE'S STUFFED PORK CHOPS**

**from Marie Carlin**

**1 ½ to 2 ½ inch thick pork chops  
(make a pocket to put your stuffing in)**

**Stuffing:**

**Stale Italian bread or rolls. Rinse in water to make soft. Saute butter or margarine. Add chopped onions, chopped celery and mushrooms. Add salt and pepper. Add to bread and if you need more liquids add a little chicken broth.**

**Stuff the pork chops. Add salt and pepper. Bake in oven at 350 for about 45 mins. or so.**

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**Grandpop always brought boxes of Torrone from 9<sup>th</sup> St. over to the house every Christmas. We always knew we could count on him to bring those tasty treats to us every year!**

**Theresa Selvaggi**

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### **CHICKEN AND ARTICHOKE CASSEROLE**

**By Marie**

**One of the Carlin family's favorite!**

**½ cup chopped onions**

**1 T. olive oil**

**6 chicken pieces (legs or breast)**

**garlic salt or powder**

**1 cup long grain rice (uncooked)**

**1 ½ cup chicken broth**

**½ cup white wine**

**1 cup frozen peas**

**1 cup diced tomatoes**

**1 cup artichokes - canned or frozen**

**Brown chicken in olive oil with garlic about 7 mins. Put aside, then brown a little more oil with rice and onions. In large pan put in all ingredients. Bake at 375 degrees for 50 mins., stirring after 25 minutes. Then cover until liquid is absorbed. Add a little water as needed.**

About 400 years ago no one would eat eggplants. They were thought to be poisonous. Legend has it that anyone who ate eggplant would go insane. Thus the name "Mala Insana" or loosely translated, "Mad Apple". In Italy and some other countries, eggplant is a staple. In this country it ranks 22nd on the list of the most popular vegetables.

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## MEMORIES:

BY ANTHONY VERRILLI JR.

When I was little I remember the black maid at Aunt Millie and Uncle Guido's house. She made breakfast and I was in shock. That was something new for me. Uncle Guido was always cutting big hams and roast - more than enough food for everybody at their big dinner parties. I remember Aunt Millie and Uncle Guido's generosity and Uncle Guido's big Oldsmobile!!

I remember the out house at Victory Lakes. It was my first time using one! I used to pick wild berries on the other side of the road with Aunt Millie and Aunt Rita. (I was from the city and this was really something new for me!) I also remember the fly stickers hanging from the ceiling, the boat rides on the lake, going for a swim at the other end of the lake because it had a sandy beach, Uncle Guido cooking corn on the cob in the husk on a big barbecue fire. I remember the time the house burned down. (I wonder if there was an arsonist and who might it be?!)

I'll never will forget the time when I was seven years old and almost drowned in Victory Lakes. Cousin Theresa Piccinino thought I was kidding around so she dove in to save me in a joking way. Then she too fell into the deep hole right off the edge of the lake. She also was going under. Luckily Uncle Guido was close by and jumped in to save both of us!! By the way, I bet many of us remember that big hole off the shore.

New Year's Eve at Aunt Mary and Uncle Tony's House. I remember six or seven of us (little cousins) sleeping sideways on the bed! The party would be going on all night with roast pork sandwiches, fried dough, noise makers and then a couple of drunks would be waking us up around 6:30 A.M. to the sound of the mummings out front of our house. They were warming up!!

I remember Aunt Mary's Tarantella famous delicious cookies. There were always a tray for parties and weddings. She was an excellent cook. We have fond memories of being at her house. One time Nancy and I stopped there after being at the shore on the beach all day. Nancy had a bad sun burn and Uncle Louie told her to put alcohol on it. She did and passed out in the kitchen! Obviously, he made a mistake!

It was at Aunt Rita's house that I saw my first naked girl, Rosemarie, when she was 1 week old!! We used to eat razor fish at Aunt Rita's house on 12th street. I've never had them again. I remember when Uncle Eddie and Aunt Rita moved from 12th street to Clayton. He was a hard worker and never sat around much! I remember Uncle Chet's stories about Texas. I always enjoyed his barbecues!

Grandpop, I remember his tatoos (he had a naked lady on one arm!), railroad cap and stogies! His broken English. His tremendous vegetable and flower gardens in Phila. and in Lewisburg. His generous way; he loved to give gifts, especially battery operated toys! His walk and muscular body. His well trained dogs. He loved the gin mills! I remember him working hard at Victory Lakes. When we were little he was always calling us "wyoa". He was saying "little boy" in Italian and that's what it sounded like to me. I still love his antiques very much.

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## RICE CASSEROLE

by Theresa Buzan

This recipe was given to me by Uncle Chet Nowicki. I'll always remember Uncle Chet with a beer in one hand, a tattoo on his arm, a smile on his face and a story to tell. He gave me this recipe when he first married Aunt Rita and I have been making it ever since. I have doubled this for large dinner parties. It can be made ahead of time and reheated in a microwave.

1/4 Cup of butter (I use 1/2 of 1 stick of butter)

1 can beef consomme

small can mushrooms (I use 4 fresh mushrooms, sliced)

1 T. Soy Sauce (I use lite soy sauce)

1 T. oregano

1 cup uncooked rice

3/4 cup water

4 scallions

Slice scallions and add to melted butter. Saute for 10 minutes. Add rice and mushrooms. Saute 10 min. more. Pour rest of ingredients into casserole dish, covered. Cook for 1 hour at 350\*. Stir occasionally. This recipe serves 4.

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Aunt Mary sticks clearly in my mind because she used to bake the pizzelles along with other cakes and foods. She would make the pizzelles one at a time, one side at a time. She would bake till 4 or 5 in the morning. Jimmey would come to see her on weekends and bring her cakes and pizzas from South Philly.

Joe Piccinino

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## MILLIE'S BEEF STEW

By Marie Piccinino Carlin

My mother never used a recipe so I always guess at what I'm doing. I have never seen my mom either READ or WRITE DOWN a recipe!! Ever!!

1 lb. Beef stewing meat

1 onion - cut up

carrots - cut in slices

zucchini - optional

2 large potatoes - cut

mushrooms

1 can tomato sauce

Brown beef in oil. Add salt, garlic powder, pepper. Then add onions and carrots. Saute for a few minutes then add 1 can tomato sauce (Hunts). Put in mushrooms and cook low for about 1 hour. Then put in part-boiled potatoes and simmer for another 1/2 hour. You can also put in some frozen peas and cook a little longer.

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**Pop had beautiful White Leghorn chickens that he just loved. He fed and cared for them as if they were his children. He wouldn't eat them although he'd let others take them to eat. Grandpop would go down to the Acme and get a frozen chicken for dinner before he would touch one of his beloved Leghorns!**

**Chet & Guido**

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### **STUFFED CALAMARI (Squid)**

**by Marie Piccinino Carlin**

**This recipe is just from my memory. The last time I saw my mom make this was Thanksgiving of 1992 when my mom and dad visited us in Omaha.**

**Take about a 1 lb. of squids, (bodies and legs) and make sure it is cleaned well. Make some bread stuffing and fill the bodies of the squid with the stuffing. You have to be careful, the meat rips very easily. Secure the open end with some toothpicks. Drop the squid bodies and legs in spaghetti sauce. It only takes about 10 minutes to cook in sauce. Add quartered boiled potatoes and black olives. Enjoy!!**

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### **DEVEILED CRABS**

**From Mary Tarantella**

**1 cup white sauce**

**1 tsp. chile powder**

**1 egg (beaten)**

**2 hard boiled eggs (chopped)**

**1 cup flaked cook crab meat**

**4 Crab shells**

**2 tbs. ketchup**

**½ cup bread crumbs**

**1 green pepper (chopped)**

**2 tbs. parsley**

**½ tsp. salt Add white sauce to egg and mix with next 6 ingredients, Heap mixture into crab shells, sprinkle with bread crumbs and parsley. Bake in hot oven at 400 degrees until crumbs are browned, about 10 min.**

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### **MANHATTAN CLAM CHOWDER**

**Mary Tarantella**

**1/4 lb Salt pork or bacon**

**2 cups cooked tomatoes**

**2 lg. onions (chopped)**

**4 cups water**

**1 carrot (diced)**

salt & pepper

1 cup chopped celery

24 Clams (shucked & minced)

1 green pepper

½ tsp. thyme Dice salt pork and brown. Brown onions, carrots, celery and green pepper lightly in fat. Add tomatoes, water and seasoning. Cook for 10 min. Add clams with liquid and simmer until tender.

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I remember Joey Rantuccio putting his arm through Aunt Millie's door. Also the two staircases at Aunt Millie's house. I remember Ricky's eye closed up from a bee or mosquito bite. I remember Rosemarie introducing me to Bob Dylan's music, and how Cousin Louie loved Jersey tomato sandwiches on sliced bread.

On New Years Eve at my parent's house I remember staying up for 12 o'clock so we could go in the street and make a lot of noise and get a half pint off my father!

At Aunt Mary's and Uncle Louie's house I remember shooting the rifle and being attacked by bees in the woods across from the house.

One time we camped at Aunt Rita and Uncle Chet's house and all the cows got loose!

Grandpop never knew how to tie a neck-tie knot and he always called a tie "the rope".

Joe Verrilli

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To compliment any of the Italian "chefs" in this book after you tried a recipe, shout out "BUONISSIMO!" and fling a kiss with your fingertips away from your mouth!

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## BAKED CLAMS OREGANO

by Mary Tarantella

24 hard shell clams

2 crushed garlic cloves

2 T. fresh lemon juice

1 T. Oregano

1/4 cup of oil

½ T. salt

1 1/4 cups Seasoned bread crumbs

½ tbs. Black pepper

1/4 cup of parsley finely chopped

1/4 cup fresh grated Parmesan cheese

Preheat oven to 425 degrees. Open clams and loosen meat. Drain well. Arrange them in a shallow baking pan. Sprinkle each one with a little lemon juice. Combine the cheese, breadcrumbs, parsley, garlic, oregano, salt and pepper then spoon the mixture over the clams. Put enough on each to cover the clam entirely. Put a drop of oil on top of each and bake for 15 min.. Serve with additional slices of lemon.

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Before meeting some of Rick's family at a summer picnic in 1980, he gave me a run down of names within each family. I was told later that they were impressed at how quickly I could match names with faces. After becoming part of the family, two years later the subject was brought up again. This time I was ready with an answer. You know when you think of it, it really isn't that difficult. You got Palma, Little Palma; Joey, Little Joey; Fred, Little Freddie. Dad and Mom really had a good laugh at my explanation.

Mary Sue Piccinino

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### AUNT MILLIE'S FLOUNDER

by Rosemarie Gwalthney

When I lived with Aunt Millie and Uncle Guido, she used to make this dish. It's fast, easy and very tasty. When I came home from working in the store this is one of the meals

I looked forward to. I never wrote down what she did but I saw her make this a dozen times. I hope I got it right!!

flounder - fresh or frozen

Progresso Italian breadcrumbs

salt & pepper

garlic powder

butter

Place the flounder in a glass dish. Sprinkle with salt & pepper, garlic powder, and the breadcrumbs. Dot with butter. Cover with aluminum foil and bake 350 degrees for about 20 - 30 mins. (or until fish is done).

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### RITA'S SPAGHETTI & CRABS

by Rosemarie Gwalthney

In the summer, when we were kids, there were days we used to get up real early to go crabbing. We'd rent a row boat and with a packed lunch of Italian rolls, lunchmeats and a cooler full of soda and beer, we'd row out into the back bay and "crab" all day. Gigantic horseflies would bite us and we'd be hot and sweaty. Us kids would be begging to go home!

Once the crabs started biting, we'd have a ball catching them. My husband David's parents were friends of my parents and we use to go crabbing together as kids. We'd usually come home with a bushel or two of crabs, all of them feisty and big! My Dad would clean them and my mom would make a big pot of sauce, We'd feast for hours on spaghetti and crabs. They were so good!!! The sauce would run down our arms as we were eating them and our hand would get so messy!

Today my parents still make spaghetti and crabs. When my niece, Mandy, visits us from Texas each year, she looks forward to having "Nanny" fix this for her. They usually buy their crabs now, rather than catch them, except when we are at Maryland, where we can "crab" right off the pier behind our house. The method of preparing them is still the same. My Dad cleans them and my Mom cooks them up! For my birthday dinner this year, this is the dish I requested.

1 can (28 oz.) Tuttorosa crushed tomatoes

1 can (6 oz.) tomato paste

2 cans (6 oz.) water

a little garlic powder

salt & pepper

Italian seasoning

Maybe a little more water if the tomatoes are thick

Cook the above ingredients together in a large pot for about 20 min. or so. In the meantime, steam the crabs with seasoning, (whole garlic cloves, some oil, a little crab seasoning and a little bit of water). After the crabs are steamed, dump the whole thing into the sauce and cook it all together for at least 2 hours, until all the flavors are blended together. This recipe is good for about a dozen crabs.

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### ITALIAN SPONGE CAKE

Gibbstown Firehouse Cookbook of Mary Tarantella

5 eggs

1 cup of sugar

½ tsp. salt

1 tsp. vanilla

1 1/4 cups flour

Beat the eggs until light and fluffy. Gradually add 1 cup sugar and ½ tsp. vanilla. Beat until thick and a lemon color. Fold in 1 1/4 cups of sifted flour, 2 T. at a time. Fold gently but thoroughly. Pour into two 8" round layer pans, well greased and lined with wax paper on the bottom. Bake at 350 degrees for 25 to 30 min. Cool in the pans. Remove layers from pans and split to form 4 layers. Spread CREAM FILLING between layers and frost with WEDDING CAKE ICING.

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### ITALIAN CREAM FILLING

Gibbstown Firehouse Cookbook of Mary Tarantella

3/4 cup of sugar

2 T. cornstarch

3 eggs or 6 yolks

1 ½ cups of milk

1 tsp. vanilla

½ cup creamed butter

Combine 3/4 cup of sugar and 2 T. of cornstarch in a sauce pan. Mix well, then add 3 eggs or the 6 yolks. Beat until light and fluffy. Stir in 1 ½ cups of milk. Cook over a medium heat until thick, stirring constantly. Remove from heat and add 1 tsp. of vanilla. Cool, then blend in ½ cup of creamed butter.

\*\*\*\*\*

### WEDDING CAKE ICING

Gibbstown Firehouse Cookbook of Mary Tarantella

1/3 cup shortening

1 T. butter

5 T. milk or cream

3/4 cup 10X sugar

1 tsp. vanilla

1/4 tsp. salt

1 tsp. vanilla

1/4 tsp. almond ext.

Cream shortening and butter. Gradually beat in sugar, milk salt and the extracts.

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### GUIDO'S COFFEE EGGNOG

by Rick Piccinino

1 egg yolk

1 tsp. sugar

1 shot of VO whiskey

1 T. milk

1 mug of coffee

Separate the egg yolk from the white. My dad cracked the egg in half then passed the white from ½ shell to ½ shell, back and forth till completely separated. He then would gulp down the white of the egg. That's one way that we are not alike! Use the yolk, then add sugar, then stir well for a minute. Then add the milk, stirring some more. Add the shot of VO, some more stirring, then pour in the fresh hot coffee. My dad says the trick is to "keep stirring, this drink will keep you warm for hours." I'd have this drink, on those cold winter days, before going to High School, VO and all.

Whenever Rick and I came up, Mom and Dad made sure I had my favorites; Veal Cutlets and the Hoagies. Dad would always fill up a cooler with meats. The spare ribs and those tenderloin steaks were THE BEST! They never made me feel like "just" the daughter-in-law.

Mary Sue Piccinino

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### CHRISTMAS CRESCENT COOKIES

Mary Tarantella

½ lb. butter

2 cups flour

2 cups chopped pecans

1 T. water

½ tsp. salt

5 T. sugar

2 tsp. vanilla



Cream butter, sugar, vanilla and the water. Sift flour and salt together and stir into the mixture. Add pecans and mix thoroughly. Use portions the size of a walnut, and roll into crescent shape. Bake slow, 325\* for 20 min. While still warm, roll in some 10X sugar.

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**Marie Carlin, reflecting on the past**

**Aunt Mary Tarantella was so sweet to me, I use to think of her as my second mother, She would take me clothes shopping, I'd get on a bus amd meet her downtown after she got off from work.**

**Aunt Mary Tarantella could always be found in the late night hours at 4541 Larchwood Ave. baking.**

**At Christmas time, I remember visiting Aunt Mary and Uncle Tony's house I'll never forget the trains set around their tree.**

**On New Years Day, I remember going to Aunt Mary and Uncle Tony's and eating hot dogs and sauerkraut.**

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## **RICOTTA PIE**

**Mary Tarantella**

### **FILLING FOR 2 PIES:**

**3 lb. Ricotta Cheese**

**1 ½ cups sugar**

**1 tsp.**

**cinnamon**

**10 eggs**

**2 tsp. orange rinds**

**3 tsp. orange juice**

### **CRUST FOR 2 PIES:**

**3 cups flour**

**½ cup butter**

**1 tsp. vanilla**

**½ cup butter**

**½ cup sugar**

**½ cup milk**

**2 tsp. baking powder**

Sift together flour, baking powder, a little salt and sugar into a bowl and blend in butter with a fork. Pour in ½ cup milk and vanilla. Mix quickly adding a little more milk if dough seems too stiff to roll. Turn out on floured board. Knead 5 or 6 turns. Roll 2/3 of dough into 9" circle to fit pie pans. Use remaining dough cut into strips for lattice top. Bake at 350\* for 1 hour, or until golden brown. Cool on rack.

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## MOLASSES COOKIES

From Mary Tarantella

1 cup lard

1 cup sugar

1 cup "Rabbit" molasses

½ tsp. baking soda dissolved in

1 cup of water or coffee

1 T. cinnamon

1 T. nutmeg

½ tsp. ginger

4 ½ cups flour

1 egg

Butter the pan and dust with flour. Bake at 350\* for 12 min.

Aunt Virginia did a lot of canning. She would "put up" foods like jams, beans, relishes and lots of different vegetables. I can picture her at the house in Lewisburg, pulling jars off the shelves. Every time I eat beets, (which isn't too often) I am reminded of her.

Rosemarie Gwalthney

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## THE STORY OF THE "MALOCCHIO"

(The EVIL EYE)

by Theresa Selvaggi

For many centuries Italians as well as other cultures have beliefs of some sort, concerning people wishing evil on them. The Italians believe in the Malocchio. This can be explained in different ways but mostly it means that someone might admire something about you or something that you have and not really be happy for you. They are envious and therefore you get the Malocchio. Sometimes when people get severe headaches they blame it on the malocchio and have an Italian woman who knows the special prayer that is learned only on Christmas Eve, say this to take away the malocchio. The person saying the prayer over the one with the malocchio, usually yawns and tears from the eyes. Then tells you that you had them "bad." Some people carry red ribbons on them or have trinkets such as the red horn or hand to keep the malocchio away. Italians who believe in this feel strongly that whenever you say something about them you should always say "God bless her/him/you," after you say it so that they do not get the malocchio.

My mom never really believed in this but I have heard stories from different older family members and friends who said they never believed it till they experienced it for themselves when the prayer was said over them. I guess it's one of those "believe it or not" things. Some of the really old Italian ladies used to wear garlic to ward off this evil eye. Maybe they never got the evil eye because no one wanted to get too close to them!!!

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## COFFEE CAKE

Recipe of Mary Tarantella

½ lb. butter

2 tsp. baking soda

2 cup sugar

4 cups flour

4 eggs

1 pt. sour cream

3 tsp. baking powder

2 tsp. vanilla

Cream sugar and butter together, add vanilla. Then add eggs one at a time. Beat well. Add dry ingredients and fold in sour cream. Pour half of the batter into tube pan, greased and floured. Add ½ of this mixture: 1 cup sugar, 4 tsp., cinnamon, 4 T. nuts. Alternate batter and mixture and cut through batter with knife. Bake for 1 ½ hrs. at 350. Cool about 15 min. and then remove from pan. Make sure to sift dry ingredients and add these after the sour cream has been folded in batter.

**Always Make Your Bed!!** When my Aunt Rita and Uncle Eddie were married, my uncle worked for the Navy Yard. One time a co-worker got sick and some men at work had to take him home. When they returned they told stories about how messy the guy's bedroom was - the bed was unmade and the room was full of clutter. When Uncle Eddie came home he told Aunt Rita "No matter what you do make sure you make the bed before you do anything else. I don't want anyone to talk about me if I have to be carried home!!" For some reason that always stuck with me and to this day I always make my bed before I do anything else. And my kids do the same!!

**Palma Piccinino Tucker**

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#### APPLE CAKE

Mary Tarantella

#### FILLING:

10 to 15 med. size apples

4 tsp. cinnamon

½ cup sugar

#### BATTER:

3 cups flour

2 cups sugar

3 tsp. baking powder

1 cup plus 2 T. oil

6 eggs

1/4 cup pineapple or orange juice and grated rinds

2 ½ tsp. vanilla

Slice apples and blend with cinnamon and sugar. Beat all ingredients together until smooth. Grease and flour tube pan. Pour ½ of the batter in the pan. Spread ½ of the filling on top. Then put the other ½ of batter. Top off with the other half of the apple batter. Bake at 350\* for 1 hour and 20 min.

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Aunt Mary sticks clearly in my mind because she used to bake the pizzelles along with other cakes and foods. She would make the pizzelles one at a time, one side at a time. She would bake till 4 or 5 in the morning. Jimmy would come to see her on weekends and bring her cakes and pizzas from South Philly.

Joe Piccinino

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#### POUND CAKE

From Mary Tarantella

1 cup of butter

4 eggs separated

2 cups of sugar

1 cup of milk

3 cups of flour

3 tsp. baking powder

½ tsp. vanilla

Cream butter and sugar together and egg yolks. Add dry ingredients. Add flavor. Cut and fold egg whites. Bake at 350 degrees.

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I remember the Easter Egg Hunt that Aunt Mary had one time. I was the only girl and she hid fancy bobby pins that had shiny rhinestones over them. How special I felt in finding one and putting it in my hair!

Theresa Selvaggi

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#### ITALIAN PIZZELLES

by Mary Tarantella

6 eggs

1 ½ cups of sugar

3 ½ cups of flour

1 cup butter (½ lb.)

1 T. anise seeds

4 tsp. baking powder

1 T. vanilla extract

Beat the eggs, adding the sugar gradually. Beat until smooth. Add the cooled melted butter, vanilla and the anis seeds. Gradually add the flour and the baking powder to eggs mixture. Dough should be sticky enough to drop with a spoon onto the pizzelle iron for about 30 seconds each.

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## PINEAPPLE UPSIDE DOWN CAKE

by Marie Piccinino Carlin

1 box yellow cake mix

1 can sliced pineapple

1 cup brown sugar

1/4 cup margarine

jar cherries

Make cake mix according to box. Substitute pineapple liquid for water as directed on box. Place margarine in a cake dish (I use rectangular pan) and melt in oven. Add sliced pineapples on bottom of pan and sprinkle brown sugar all around the bottom, everywhere except on top of pineapples. Slice the cherries in half and drop in circle of each pineapple. Cover with cake batter and bake according to directions.

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## AUNT MARY'S PINEAPPLE CHEESE PIE

by Marie Carlin

Sometimes during the 1960's Aunt Mary Tarantella gave me her recipe for Pineapple cheese Pie. I've kept it all these years. It's old and worn but I treasure it. Here's her recipe in her own words.

### Crust:

Sift - 2 cups flour

½ cup sugar

cut in ½ cup of butter or margarine

2 eggs

1 teaspoon baking powder

pinch of salt

### Filling:

3 packages of 8 oz. Phila. Cream cheese

4 eggs

1 cup sugar

5 Tab. Flour

1 teaspoon vanilla

2 ½ cups milk

Put cream cheese and eggs and milk at room temperature. Add 1 large can crushed pineapple. "Butter your dish" then drain your crushed pineapple into a glass and save the juice. Make your crust then put into your baking dish spread it and line your

pan. Then put your crushed pineapple into your baking dish - spread it. Now cream your Phila. Cream cheese first with electric beating then your eggs - add sugar and vanilla. Then measure your pineapple juice to see how much juice you have. Then add towards it the rest of the milk gradually add 5 tablespoon of flour. After its all mixed put into your dish and sprinkle cinnamon on top of it. Bake at 300 for 1 hr. & 15 min. (Good Luck!)

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## BISCOTTI (CHOCOLATE)

by Theresa Buzan

Having a father who was a Butcher, needless to say, meat was the staple of our diet. Buying fresh cut meats was inbred in us. The words like "Super Market" or "A&P" was never a part of our vocabulary. Till this day I still scout out and buy "fresh meats" from a butchers shop, and this has not always been easy. My children like myself have never eaten a hamburger out. Hard to believe, but true! My dad believed all ailments came from bad meats! My dad had us believing the strangest things; e.g. Dad would bring home fat from the store and he would use this on our hands for chapped skin. Oh the smell! You're asking how we go from hand to cookies, well he uses his hands to shape the Biscotti logs. This is my version of my dad's Biscotti, I added chocolate!

Beat: ½ cup soft butter and 1 ½ cups sugar

4 eggs, one at a time

Pinch of salt

3 cups flour

1 tsp. vanilla

2 tsp. Baking Powder

1/4 cup cocoa

1 tsp. Instant Coffee

sm pkg. Chocolate Chips

Mix together. Form into 2 long logs on a cookie sheet. You may need to add a little more flour to work with it better. Bake at 350\* for 25 min. Remove from oven and slice diagonally. Return to cookie sheet and bake 10 minutes more on each side.

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**Aunt Rita told the story how one time a man came to their house when she was young, to collect rent money that Grandpop owed. He was not there and her mother, Teresa became very upset and began to cry. After he left, Uncle Tony ran out and met up with the man and paid him and asked him to please return and apologize to his mother and say that there was a mistake.**

**I remember a few times that my mom would get teary eyed talking about her mother. Now that my mom has passed away I know how a Mothers love can fill your heart.**

**Rick Piccinino**

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## GUIDO'S BISCOTTI

by Richard Joseph Piccinino

This is the traditional version of Biscotti. I am really proud of my Dad for doing so many different things after my mother died. He enjoyed gardening, taking trips and baking all sorts of different things, Pizzelles, Chocolate Chip Cookies and these Biscotti. He has shown remarkable strength and determination to "keep going".

½ cup of butter

½ cup margarine

1 ½ cups of sugar

5 cups of flour

4 eggs

1 tsp. salt

3 tsp. baking powder

½ tsp. vanilla

1 T. anise extract

Beat the butter, margarine, eggs, sugar and the extract. Combine the dry ingredients and add to this mixture. It will make a dough. Shape into loaves on an ungreased cookie sheet, two loaves, side by side. Bake at 375\* for about 20 min. Cool slightly. Slice into 3/4 inch slices. Toast each side for 5 to 6 min. each.

(Note that they really spread out.)

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## A TERMINI'S LOVE STORY

by Rosemarie Gwalthney

Remember Aunt Mary's Jimmy? He was crazy about her. My mom says that one time he called for her and was so unhappy that she wasn't home. He said he wanted to "hold" for her so that when she came in he could hear her voice. "Suit yourself" my mom said and proceeded to do her laundry. After she hung a load of wash outside she picked up the phone and Jimmy was still on waiting for his beloved Mary. Everyone said he would have done anything for her and he tried to win her love for a long time. He wanted to marry her but Aunt Mary kept refusing him. She lived with Aunt Millie and Uncle Guido and after my father died she came to live with us. Jimmy would come around with lots of candy for us kids and boxes of sweets from Termini Brothers for Aunt Mary and her family. He didn't work much (jobs were hard to find in those days ) and Aunt Mary would only see him if he had a job. Uncle Guido says that Jimmy would call Aunt Mary from the corner store and come running over with boxes from Termini brothers. He'd bring cakes and cannolli and whatever he knew that Aunt Mary liked. If she didn't agree to see him, he'd be so disappointed but he'd call

the next day and bring more boxes of sweets from Termini Brothers. He knew that Aunt Mary loved the desserts from Termini Brothers and he would try to impress her with all that he would bring. When she moved to New Jersey to live with us he'd still come all that way to bring her boxes of sweets from Termini Brothers. I guess he kept hoping that maybe something magical would be in those boxes to make her love him. Well, as we all know, Aunt Mary married someone else. After she got married, Jimmy's sister came to see Aunt Mary to tell her that Jimmy had died. She said that on the death certificate the doctor had put "Broken Heart". Everyone believed it because they knew how much he loved her. To this day when Aunt Mary's Jimmy is mentioned, he's always remembered as the guy who brought boxes of sweets from Termini Brothers and died of a broken heart.

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## ITALIAN COOKIES

by Rosemarie Gwalthney

I remember having these when I was a kid but I don't remember where they came from or who made them. They were always served on a cookie tray along with other delectable Italian cookies. Then one day - years later - I had them again and got the recipe! I always think of big family gatherings when I eat one. They are delicious and my family always looks forward to them at Christmas time. My brother Joe really likes them - along with Biscotti and Pizzelles and his favorite coffee!!

2 cups sugar

1 cup butter - melted

4 T. Anise seeds

4 T. Anise flavor  
3 T. of VO  
2 cups walnuts - coarsely chopped  
6 eggs  
5 cups flour  
1 T. baking powder  
2 (12 oz.) packages of chocolate chips

Mix the sugar with the melted butter, anise seed, anise flavor, VO and the nuts. Beat in the eggs. Sift and measure the flour with the baking powder. Combine the flour mixture with the sugar mixture. Add the chocolate chips - blending thoroughly. Cover and chill dough for 2-3 hours. Form into small loaves on a greased cookie sheet. Each loaf should be about 1 1/2 inch. thick and about 2 inches wide. Place no more than 2 loaves parallel and well apart on the cookie sheet. They spread. Bake at 350 degrees for about 10 -12 minutes. Cool. Then slice them like Biscotti. Shake confectioner's sugar on top. Serve. This recipe makes a lot but they freeze well. They are great to take out when company comes over.

**I use to pick up the homemade wine for my dad. The people made it in their cellar. It was \$2 a gallon, but you had to bring your own jug!**

**Joe Piccinino**

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#### SUMMERTIME ICE BOX CAKE

by Theresa Selvaggi

This was something all of the Verrilli kids looked forward to in the summer. It was sweet, creamy and cool. Back then, only regular box pudding was available, but now you can option for instant and even sugar free puddings.

1 large box vanilla pudding mix  
1 large box chocolate pudding mix  
1 box graham crackers

Make the pudding following the directions on the box. Keep vanilla pudding and chocolate pudding in separate bowls. Layer graham crackers on bottom of glass lasagna dish. Spoon out a layer of chocolate pudding on top of graham crackers. Add another layer of graham crackers. Spoon out a layer of chocolate pudding on top of crackers. Continue this until all pudding is used. On the top you layer you may crush the graham crackers instead of leaving them whole. This may also be served with a dollop of whipped cream on the top.

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#### WATER ICE

by Guido Piccinino

When I was a young man I lived at 1825 Mountain St. in South Philly. How to make Italian Water Ice was pretty much common knowledge among the people in the neighbor-hood. My father taught me how to make it and I guess his father taught him.

I used to work all week but on Sundays I'd make a big batch of it and sell it for 2 cents a cup. I'd be out there all day and only make about \$2.00. I didn't get rich - it was more of a fun thing to do. I used only the freshest ingredients and I'd make only one kind. Oranges and lemons combined together. After I peeled the rind I'd mix it all up with water and sugar and put it all in a barrel with ice. Then I'd start stirring. That was the trick in making good water ice. You had to stir and stir - by hand - we didn't have electric mixers back then.

Anyway, Millie lived around the corner at 1616 S. 18th St. and next to her house was a store that was considered a "hang out".



Millie would sit on the stoop and I would pass her every day on my way home from work. I knew she was waiting for me to come by every day and to tell the truth I looked forward to it too! On Sundays she'd come around and buy my water ice. Well, we started talking and then talking some more and the next thing I knew I was giving her the water ice for free!! She married me after that and for years at many family gatherings I'd make the water ice.

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