

A VIRTUAL TASTE OF
MISSISSAUGA



Italifest

CELEBRATING ITALIAN HERITAGE

DIGITAL
PROGRAM
JUNE 26, 2021
7:00 pm



mississaugaitalfest.com





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*We gather this evening on the traditional territory
of the Mississaugas of the Credit.
We recognize this land
and pay our respects to the
Anishinaabe, First Nations, Métis, and Inuit of the past,
present and future.*

Welcome to A Virtual Taste of Mississauga Italfest!

Mirrored after Italy's national holiday Ferragosto, Mississauga Italfest, annually welcomes *dai bambini ai Nonni* (children to grandparents) to share, experience and enjoy the aroma, sights and sounds of a traditional Italian festival. Our vibrant city of Mississauga reflects a rich, cultural mosaic of people and languages from around the globe. From those first 8,000 eager visitors in 2013, Italfest grew to welcome an enthusiastic audience of over 30,000 fans in 2019.

COVID-19 continues to bring challenges, but with it, resilience, and the ability for our dedicated team to adapt, and change. With this change, we wanted to bring the spirit of Mississauga Italfest into your homes and hearts and showcase treasured music, history and culture throughout the years.

We are proud to share with you "A Virtual Taste of Mississauga Italfest" presented by CHIN Radio/TV International. We invite our virtual audience to clap along to some of Italfest's favourite past singers, dancers, and musicians, to relive exciting moments with iconic Superstars who performed in person each year direct from Italy!

Live performances from dazzling soprano, *Josephine Mancini*, popular comedian *Frank Spadone* and acclaimed singer, *Carlo Coppola*, alongside highlights, traditions, and regional cuisine from this year's featured region of Calabria, round out the show.

Please enjoy "A Virtual Taste of Mississauga Italfest" in celebration of Italian Heritage Month.

Thank you,
The Board of Directors and Organizing Committee of Mississauga Italfest



PRIME MINISTER • PREMIER MINISTRE

June 26, 2021



Dear Friends:

I am pleased to extend my warmest greetings to everyone attending A Virtual Taste of Mississauga Italfest.

This event offers a wonderful opportunity to celebrate Italian culture and heritage, and to recognize the many contributions that our Canadian Italian community has made, and continues to make, to our country in all fields of endeavour. I am certain that the many activities and performances planned for this year's event—including highlights of past Italfest celebrations and a featured presentation on this year's featured region of Calabria—will be enjoyed by everyone in attendance.

It continues to be a challenging time for planning and hosting events. That is why I would like to thank the dedicated organizers for making this year's festival virtual so that it could still take place. Canada is truly a multicultural nation, made stronger and more resilient by our diversity.

Please accept my best wishes for a memorable experience.

Yours sincerely,

The Rt. Hon. Justin P. J. Trudeau, P.C., M.P.
Prime Minister of Canada



Consolato Generale d'Italia
Toronto

MESSAGGIO DEL CONSOLE GENERALE

It is with great pleasure that I extend my congratulations to the Board of Directors and organizing committee of Italfest, a festival that since 2012 has carried on Italian traditions and brought an interactive and exciting Ferragosto celebration to the city of Mississauga and all its visitors!

I applaud the passion and dedication of the Italfest team in organizing this event throughout the years and for honouring and proudly sharing a little taste of Italy with the enthusiastic community.

It is commendable that this year, despite the many challenges with the ongoing pandemic, Italfest's organizers have found innovative ways to continue to bring the community together to celebrate Italian heritage and culture in their many forms. This year the festival will be celebrated and enjoyed on a virtual stage with a spotlight on the beautiful region of Calabria and its traditions, music, culinary delicacies and much more!

I wish all Italians and friends a very happy 2021 Virtual Taste of Italfest!

Toronto, May 27, 2021

The Consul General
Eugenio Sgro'



A VIRTUAL TASTE OF MISSISSAUGA ITALFEST! Mississauga Italfest

June 26, 2021

I want to extend warm greetings to everyone taking part in
A Virtual Taste of Mississauga Italfest.

This year, Italian Canadians and Ontarians of all backgrounds can enjoy a taste of Italy right in their homes. Through musical performances, culinary demonstrations and entertainment, we can all celebrate Italian culture and the many contributions that Italian Canadians have made to this great province.

I know this past year has been challenging to our festivals and cultural sector. I want to thank the organizers and volunteers of Mississauga Italfest for the creativity you put into organizing this virtual festival. You're all-stars! With the rollout of vaccines well underway, we're seeing the light at the end of the tunnel get brighter every day.

Have an enjoyable celebration. *Buona giornata!*

**Doug Ford
Premier**



SVEN SPENGE MANN
MEMBER OF PARLIAMENT
MISSISSAUGA—LAKESHORE



*On behalf of the House of Commons,
I extend my warm greetings and congratulations to the Festival
President Patti Jannetta-Baker, the Board of Directors and
Organizing Committee, on the occasion of*

A Virtual Taste of Mississauga Italfest

*Italfest is one of the City's signature events where we can all
experience Italian culture and splendour.*

Please accept my best wishes for many more years to come.

June 26th, 2021

*Sven Spengemann
Member of Parliament
Mississauga-Lakeshore*

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A PERSONAL MESSAGE FROM RUDY CUZZETTO, MPP MISSISSAUGA-LAKESHORE



Dear Friends,

On behalf of the Government of Ontario and the residents of Mississauga-Lakeshore, it is my pleasure to offer my warmest greetings to everyone participating in Italfest 2021.

As a proud Italian-Canadian, I am thrilled to see that the vibrant Italian culture continues to grow and thrive in our multicultural city of Mississauga. Having lived in Port Credit my whole life, I believe we have come a long way in embracing the different cultures that make up the beautiful mosaic of Ontario, as well as Canada.

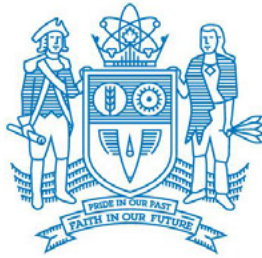
I'd like to give my special thanks to Patti Jannetta Baker, the City of Mississauga and everyone else involved in organizing this event, ensuring that it can operate safely and virtually during COVID-19.

Main Legislative Building, Toronto
June 26th, 2021



A handwritten signature in black ink, appearing to read "Rudy Cuzzetto".

Rudy Cuzzetto, MPP
Mississauga-Lakeshore



Office of the Mayor

2021

Personal Message from Mayor Bonnie Crombie



Buongiorno,

On behalf of the City of Mississauga and Members of my Council, I would like to recognize the organizers, volunteers, staff and leadership who have come together to plan “A Virtual Taste of Mississauga Italfest!”

Mississauga’s Italfest is one of our most highly anticipated festivals that sees tens of thousands of people from across the GTA descend on the heart of our City at Celebration Square to enjoy the best of Italy. And while I know this years celebrations look a lot different I’m so happy that we can join virtually to celebrate Italfest and Italian Heritage Month in a safe and fun way.

I’d like to send a special thanks to Patti Jannetta-Baker and the entire team at Italfest for mobilizing quickly to organize this event.

Mississauga is proud to be home to a vibrant Italian community who have helped build Mississauga into the world-class city it is today. Our city’s Italian community has much to celebrate and ‘A Virtual Taste of Mississauga Italfest’ is an exciting way to celebrate Italian music, culture, culinary delights, and entertainment!

I look forward to joining you on Celebration Square in 2022 as Mississauga’s Italfest celebrates their 10th anniversary!

In the meantime, please stay healthy and stay safe.

Grazie!

Warmest Regards,

Bonnie Crombie, MBA, ICD.D
Mayor, City of Mississauga

A Virtual Taste of Mississauga Italfest

Agenda | June 26, 2021

Mississauga Land Acknowledgement

Mississauga Italfest Welcome/President's Greeting

Mississauga Italfest Raising of the Italian Flag for Festa della Repubblica

Greeting from Mayor Bonnie Crombie

Presenting Sponsor – CHIN Radio/TV International, Lenny Lombardi

History/Overview of Mississauga Italfest

Josephine Mancini Performance

Greetings from Consul General of Italy

Heritage of Mississauga Italfest

Calabria Feature with Calabrese Chef – Luciano Schipano

Frank Spadone Performance

Entertainment Overview

Carlo Coppola Performance

Hazel Celebrates 100 Years in 2021

Dignitary Letters

Sponsors Reel

Mississauga Italfest Board of Directors and Organizing Committee

Thank You and Announcement for 2022

History and Heritage

A Virtual Taste of Mississauga Italfest creates the spirit of our live event and love for Italian history, heritage, and culture. Highlights from past festivals spotlight Italian immigration to Mississauga, brought to life through Heritage Mississauga's archives and by Villa Charities who provide us examples of current and historical Italian art, music, and dance. Colourful representatives from the Italian military in full regalia honour us annually with their presence. Rione Bianco, The Flag Throwers of Faenza during their first trip to Canada demonstrated remarkable medieval skills, amazing and thrilling Italfest audiences. We celebrate the food, landscape, and traditions of Italy by featuring a new region every year to pay tribute to. In our Virtual Taste of Italfest join a colourful tour of Calabria with acclaimed Calabrese Chef Luciano Schipano.



**A VIRTUAL TASTE OF
MISSISSAUGA**



Italfest

CELEBRATING ITALIAN HERITAGE

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Featured Region: Calabria

Calabria is Mississauga Italfest's featured region for 2021.

Known as the toe, Calabria is the most southern region of Italy, admired for its sandy sun-kissed beaches, amazing archaeological sites, quaint villages, beautiful colours of the sea, wild terrain, and rugged mountains. Calabria is a unique region that vacationers can enjoy in both winter and summer.

Take a virtual ride across the country with Calabrese Chef Luciano Schipano and enjoy authentic recipe's, regional traditions, and a gorgeous landscape almost untouched by time.



greatitalianchefs.com



Chef Luciano Schipano

Luciano Schipano is a young chef, born in Canada and raised in Italy; Red Seal certified with a serious passion for the culinary arts. His dedication to the art and science of cooking began at the age of seven when he created his first sauce. Over the years he has focused his passion on going back to his origins to discover old recipes, adopt old practices and rekindle the authentic craft of creating wholesome flavours.

Graduated with honours, with a Master of Science in Demographics studies and a dissertation on Ecological footprint and population growth. He came back to Toronto in 2011 where he works as a Personal Chef with his own brand as CHEF LUCIANO SCHIPANO, lately opened his own Culinary Studio "Culinarian and, Chef Luciano is also the Corporate Chef for Tutto Gourmet Foods since January 2021.

A Food Ambassador with Jamie Oliver Food revolution movement, Luciano is President of Slow Food for Toronto Region. He is a Director of the Board for the Italian Federation Chefs – Delegation of Canada and an active member of the Canadian Culinary Federation with Oakville Branch.

Chef Luciano has been on many TV cooking shows as "l'Arte di Cucinare" on OMNI 1 with celebrity Chef Gianni Ceschia and on City TV at Festival Italiano of Johnny Lombardi CHIN Radio/TV International.



Entertainment

Along with celebrating our traditions, Italfest loves to entertain! Join the virtual party starting with three of our favourite passions – food, music and dancing!

Follow the aroma of delicious Italian cuisine vendors, see people dancing and hear them singing along to sounds from folk choirs to contemporary hits. Hear the crowd roar as they cheer on the pasta, pizza and watermelon eating contestants and applaud players from across Ontario battling for the coveted Bocce Ball and Scopa tournament trophies! Children get their faces painted, see a magic show or a juggling stilt-walker; there's something for everyone!

Friday night lights up with a dance party under the stars with live bands and DJs. Saturday, emerging talent shines with young artists and ends with encores for iconic international headliners direct from Italy.





Josephine Mancini

Josephine Mancini is a stratospheric soprano coloratura, pianist, and music theory teacher, who completed her studies through the Royal Conservatory of Music Piano, Operatic Voice and Music Theory at the age 15. She followed a rigorous training in baroque and classical operas and dedicated her talent to Italian Classical Operatic Music; she also considers it as the most important cultural contribution in music due to the powerful emotions. Josephine continues to express her passion in the field of music by teaching students, from young children to aging adults, for over 4 years.

In the earlier years of her career, she was a multi-awarded competition winner. Though she stopped competing, she continues to demonstrate her knowledge and fine ear as a critical judge in several contests. Nowadays, she likes to use her talent as a tribute during countless fundraising and community events in Ontario. She received several awards from Italfest as Recipient of Youth Heritage Award 2019, French Academic Organization APRORESO in 2018, from Philippine and Canadian government etc. as a result of her benevolence to society.

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Frank Spadone

Frank started working for some of the top photographers in the country after finishing college. One thing became very clear, Frank had a knack for entertaining the crew on these shoots. Whether it was telling stories about his family, imitating the models, or making fun of himself, Frank always had everyone laughing. Photographers began to hire Frank for not only his photography ability but also his entertaining ability, sometimes at the request of the clients.

It was on one of these shoots that one of the models started telling Frank that he should take his comedy to the clubs. Frank began contemplating it. After visiting a few local comedy clubs, he decided to give it a try. On March 18, 1997, Frank stepped on stage for the first time as a stand-up comedian. He didn't tell many people about it and there were just a few select friends in the audience. He was on stage for only five minutes, but those five minutes told everyone in the room that this guy truly had something special.

He continued working amateur and open mic nights in Toronto, constantly building his material and starting to create a buzz. In less than a year he performed in his first professional spot. Soon he was headlining at the top comedy clubs in Toronto and then taking his act to many other cities across Canada. Graduating from improv classes at Second City, he continues honing his craft and still takes many advanced improv and acting classes.

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Carlo Coppola

JUNO Nominee, Top 10 San Remo finalist and award-winning singer-songwriter and producer, Carlo Coppola crafts musical gems that transcend the generation gap.

With a style that incorporates intelligent pop, melodic rock, and heartwarming ballads, Coppola showcases his remarkable voice and musicianship both in the studio and on stages live around the world. Staying true to his roots is a testament to his stylistic influences while offering a fresh definitive musical statement all his own.

A multi-talented artist and gifted performer, Coppola sings and writes in English, Italian, Spanish and French, and has created the platform from which he captures the attention of audiences around the world. Coppola consistently forges forward winning over audiences and fans, all the while contributing songs and music to other artist camps, film, and television.



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Recipes from Chef Luciano



Crocchette Di Melanzane

Ingredients for about 15 meatballs

- 500 g of eggplant (long black or oval black quality)
- 200- 250 g of stale bread
- 2 medium eggs
- 100 g of grated pecorino (or parmesan)
- garlic
- basil
- salt
- fry oil

Directions:

1. First, soak the stale bread for an hour in cold water.
2. Proceed with the eggplant cooking, wash and cut them in half and cook them in plenty of boiling salted water for about 10-15 minutes. Drain them and let them cool, once they are cold they have to be squeezed in their hands to eliminate the excess of water, this operation is important because if the eggplants remained too full of water they would compromise the final result, so if you can't squeeze them well, help yourself with one potato masher and a fist at a time squeeze the aubergines very well. I often opt for steam cooking which, in addition to maintaining the properties and taste of aubergines, means that these do not over-charge with water, so the wringing operation is much simpler. Once squeezed, place the aubergines on a cutting board and, with a well sharpened knife, finely chop the cooked aubergines.
3. Squeeze to remove the water and crumble the bread and add it to the aubergines. In the obtained mixture, add the grated cheese, finely chopped fresh basil, the eggs, the chopped garlic and the salt. Mix and mix well. If the mixture turns out to be too soft or watery, I suggest you add a small punch of panegrattato, but if you followed the advice to the letter, the dough should be nice and therefore you can make the meatballs with the classic elongated shape.
4. Place a frying pan on the fire from the other side and fill it in half with oil, bring it to the temperature and start frying the meatballs in the boiling oil, if possible, as required by the tradition of extra virgin olive oil. Brown them on both sides, remove and place them on absorbent paper.

*Recipe provided by Chef Luciano Schipano



Pasta alla Boscaiola (with a twist of Nduja)

In Italian, the word 'boscaiola' means woodsman or woodcutter. And this pasta alla boscaiola recipe is traditionally based on the most popular foraged food to be found in the woods, mushrooms.

In the fall, pasta alla boscaiola appears on the most rustic Tuscan trattoria menus. Its name implies mushrooms are a key component, and this is my father's favourite dish and one of the most popular items in my restaurant, back home in Italy.

Ingredients for 4 people

- 3 tablespoons olive oil, 1 clove of garlic
- 3 tbsp. chopped red onion
- 2 cups chopped mushrooms
- 3 Italian sausages (cut into pieces)
- 2 oz. red wine
- salt to taste
- hot pepper flakes or pepper if desired
- 4 cups pasta
- 2-3 tablespoons freshly grated Parmigiano Reggiano

Directions

1. In a large pan add the olive oil, garlic, onion and chopped sausage, cook approximately 5-7 minutes, then add the mushrooms, and hot pepper flakes or pepper, cook until cooked and tender (taste for salt) then add the tomato and cook until slightly thickened. *I am Calabrese and I have to make everything spicy, so I would add some Nduja to flavour and spice it up. A couple of tablespoons would be perfect for this recipe.*
2. In salted boiling water, cook pasta until al dente. Drain and add to mixture.
3. Add the pasta and cook 1-2 minutes.
4. Serve immediately topped with fresh grated Parmigiano Reggiano cheese. Enjoy!

*Recipe from <https://lucianoschipano.com/pasta-alla-boscaiola-with-a-twist-of-nduja/>

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President



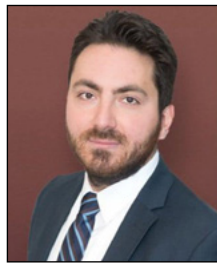
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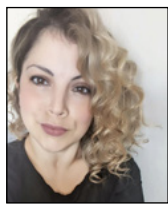


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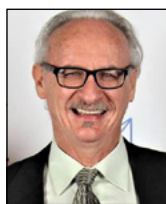


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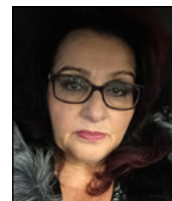
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It began as a childhood dream – bringing friends and family together. Comfort food was the name of the game and finger-licking favourites became an inspiration for our menu. Welcome to the family.

<http://www.firedupbbq.com/>

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Mama Molinaro's,

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Mama Molinaro's is a brand new pizzeria in Mississauga that creates authentic Napoletana pizza with fresh and delicious ingredients! Made by our Pizzaiolo from Italy with love, you can order one of the many creations already listed on our menu or you can build your own!

In support of Mississauga Italfest, mention that you saw this promotion in the Digital Program for “A Virtual Taste of Mississauga Italfest” to receive 15% off your order from Mama Molinaro's.

Discount valid from June 26, 2021 – July 17, 2021.

For more information about Mama Molinaro's Pizzeria, to see their menu and order, please visit their website and follow them on social media!

<https://mamamolinaros.ca/>

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Thank you

On behalf of our Board of Directors and Organizing Committee, thank you again for joining us. We hope you enjoyed “A Virtual Taste of Mississauga Italfest” and can’t wait to welcome you in person in 2022!

We could not have accomplished this journey of memories without the support of our valued Sponsors, Community Partners, and all levels of government.

Thank you.

We are grateful to our past Title Sponsor, Solmar Development Corp., for encouraging us from the beginning, enabling us to thrive and grow.



To our Presenting Sponsor of A Virtual Taste of Mississauga Italfest, CHIN Radio/ TV International and Mr. Lenny Lombardi, we appreciate your guidance and support from day one as our Major Media Partner.



ANNOUNCEMENT

We look forward to welcoming you back to Celebration Square in 2022 to the biggest party yet —

**Mississauga Italfest's
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*To Our Friends at
Mississauga Italfest!*

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