

AVIANO AFTERBURNER

NEWSLETTER OF AVIANO REUNION ASSOCIATION



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FROM THE PRESIDENT

Less than a month and we will be in Italy again! Please check over the Update section for the Reunion and the Cruise in this issue. Ben Catalina has also finalized the Aviano AFB tour. Please make sure you have the required items for that tour if you want to be included. We are very lucky to have access to the base.

Be sure to watch the upcoming issues of the Afterburner for details of next year's reunion in San Diego. We have a lot to look forward to there as well.

2009 Reunion

Planning continues on the 2009 Reunion in San Diego. The Hacienda Hotel is a beautiful Spanish style facility with lovely landscaping. This secluded hillside resort, with bay and city views, is located in the heart of San Diego's historic Old Town State Park. Old Town is surrounded by the history of California's first mission and the wonders of the famed Southern California coast. Planned tours of San Diego attractions are coming together but initial plans for the Mexico Winery excursion were impacted by the extended time for transportation and border crossing difficulties. It has been replaced with a planned tour of an active duty Navy ship and a barbeque lunch over looking San Diego harbor. Linda and Mike will bring more information to the next reunion in Italy and provide up dates in future issues of the "After Burner".



Future Reunions

2009 SAN DIEGO
SEPTEMBER 20-25

2010 NASHVILLE
TBD

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BENNA HOEHN

Benna Hoehn died on May 6th. Benna and her husband Don were part of the original Aviano Reunion membership and have been faithful members ever since. In fact, Benna's address book was the source of a large portion of the original membership. She added joy and laughter to every reunion she attended. Don and Benna were in Aviano from 1959-1963. Our sympathies go out to Don, her family and friends.

AVIANO BASE TOUR Sept. 4, 2008

All reunion participants received either an email or a phone call from Ben Catalina notifying us of the great news that our special base tour had been approved. Each of you was required to submit additional information for base clearance to Ben by August 5. We hope you made the deadline.

ROSTER CORRECTIONS

Charles & Milly Fortenberry
204 Washington Ave.
McComb, MS 39648



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2008 Reunion Attendees

Doris Burnett
Ben & Lynn Catalina
Al & Lou Currie
Bill & Dee Davis
Carol Davis & Jean Kunz
Steve & Sally Eaves
Lew & Dottie Erhart and Taylor Bailey
John & Marianna Fells
Rodger & Betty Gracey
Mike Hansen & Linda Kazarian
Joanne Harnit & Peg Byrd
George & Diane Hefner
Zane & Margaret Hoit
Kaki Horton & Rob Colvin

Tom & Elaine Horton
Betsy & Alex Massie & Amelia
Phil & Hilda Howerton
George Hughes
Faye Ives & Victoria Ives
Gene & Jean Ives
Gay Ives
John Johnson
Meg Johnson & Megan Decker
Anne Collins & Jane Pol
Lash & Norma Lasher
Ed & Judy Laurnen
Jay & Jane Maust
Tom & Cheryl McIlroy

William McKinley & Nancy Hall
Bill & Emily Povey
Pete Ross & Bea Jernigan
Joe & Franca Rutter
Mark Rutter
Richard & Eleanor Scalzitti
Dave & Maryellen Scherer
Gary & Tama Tillman
Lisa and Leon Van Holsbeke & Madison
Bill & Gloria Walker
Bob & Carolyn Watters
Jim & Imogene Willis



The Italian Secret of a long Marriage

At Saint Mary's Catholic Church they have a weekly husband's marriage seminar. At the session last week, the Priest asked Luigi, who was approaching his 50th wedding anniversary, to take a few minutes and share some insight into how he had managed to stay married to the same woman all these years.

Luigi replied to the assembled husbands, "Wella, I've a-ried

to treat-a her nizza, spend da money on her, but besta of all is that I tooka her to Italy for our 20th anniversary!"

The Priest responded, "Luigi, you are an amazing inspiration to all the husbands here! Please tell us what you are planning for your wife for your 50th anniversary."

Luigi proudly replied, "I'm a gonna go get her."

CRUISIN THE GREEK ISLES 2008

Are you packed yet? Did you read our CRUISE CHECK-LIST? If not, please read it now! We emailed it to everyone on July 8. Remember what Lynn said... "lay everything out on the bed and then put about one-third of it back in the closet!" We're excited! Nearly all of those attending the Aviano Reunion are joining us on the Royal Caribbean Splendour of the Seas. We have a total of 82 sailing with us this time. What a great group! Lots of old friends, new friends, and even a few mini-reunions of friends and families.

Those who are going on the cruise include the following.

Ben & Lynn Catalina
 Doris Burnett, Mary Ann Scarborough, Diane Hortman
 Al & Lou Currie
 Richard & Denise Cyr
 Bill & Dee Davis
 Sally & Steve Eaves
 Lew & Dottie Erhart & Tayler Bailey
 Carol Davis & Jean Kunz
 Dick & Barbara Gaskell
 Erica Hall & Debra Schuber
 Jim & Nelda Hall
 Joanne Harnit & Peg Byrd
 George & Diane Hefner
 Zane & Margaret Hoit
 Katherine Horton & Rob Colvin
 Tom & Elaine Horton
 Gay Ives & Debbie Valerio
 Gene & Jean Ives
 Faye & Victoria Ives
 Meg Johnson, Jane Pol, Anne Collins, Megan Decker,
 & John Johnson

After the reunion, Tama has arranged to have Roberto's buses take us from the Aviano hotels direct to the Port of Venice to board the ship. Departure time from the hotels will be announced at the reunion.

Don't forget those passports!

NOTE: You should be receiving your cruise ticket packets from us the week of August 18. It will contain everything you need to board the ship plus a few goodies. But you still need to print your boarding pass from the Royal Caribbean website.

Lash & Norma Lasher
 Ed & Judy Laurnen
 Jacki Legg & Margaret Callahan
 Alex & Betsy & Amelia Massie
 Jay & Jane Maust
 Dan & Gwen Mitchell
 Lou & Astrid Ondrusek
 Bill & Emily Povey
 Jim & Kathy Riestenberg
 Pete Ross & Bea Jernigan
 Joe & Franca Rutter
 Mark Rutter
 Dave & Maryellen Scherer
 Doug & Ann Trent
 Lisa & Leon & Madison Van Holsbeke
 Ginny Wagner & Wanda Melton
 Bob & Carolyn Watters
 Jim & Imogene Willis



Sea You In Italy

Call Ben or Lynn at 888-522-7447 or email at bcatalina@satx.rr.com <<mailto:bcatalina@satx.rr.com>> And check out all the ARA Reunion info at www.avianoreunion.com

\$1 BILL MEETS \$20 BILL

A one-dollar bill met a 20 dollar bill and said, "Hey, where've you been? I haven't seen you around here much."

The twenty answered, "I've been hanging out at the casinos, went on a cruise and did

the rounds of the ship, back to the United States for awhile, went to a couple of baseball games, to the mall, that kind of stuff. How about you?"

The one dollar bill said, "You know, same old stuff, church, church, church."

2008 ITALIAN REUNION UPDATE

You will be receiving either an email or snail mail notice from me with the balance due from you in Italy (if any) once we get back the information about the last payment deposit made and the exchange rate we have received. That payment will be due in Euros, so please make sure you get Euros when you arrive.

Itinerary:

August 31-Sept 2 (Group divided into multiple groups, so group you are assigned to will determine the days for the following three tours.)

- Tours of Villa Carlotta & Villa Del Balbianello
- Tour of Villa D'Este & walking tour of the city center
- Optional St. Moritz trip

Sept 3 – Transfer day from Lake Como to Aviano with half day tour of Verona while in transit (including lunch).

Sept 4 – Free day or go on Aviano base tour.

Sept 5 – Tour of Asolo and final banquet
Sept 6 – Depart Aviano by bus to be taken to either the Venice port or the Venice airport. Any other arrangements will have to be made in advance at additional cost.

Arrivals and Buses: For those that are arriving at Malpensa on August 30th, please look for Roberto, Anna, Gary or Tama holding Aviano Reunion signs as you exit customs. You will then be directed to the gathering area for the buses. There will be two buses. We expect one bus to depart at 11 AM and the other at 3 PM or thereabouts.

For those arriving on other days or by other means, please go to the Malpensa airport, Terminal 1 prior to the buses departure times on August 30th, no later than 2:30 PM. Please look for Roberto, Anna, Gary or Tama with the ARA signs.

Tips: If you haven't done so already you

should verify that your passport is current. You should also make sure you have the ARA nametag and lanyard. We recommend that you pack it in your carryon so you can put it on when you get there and you will be recognized by those waiting for you. Chance to recognize and meet other ARA members you might not be familiar with too.

Usually, the best rate of exchange is available by withdrawing Euros from ATM's. You need to check with your bank or credit cards though to see if there are additional fees involved. However, Gary just traveled to Italy on a business trip and even with the extra fee charged by our bank, it was still a better rate than the one he received from the Exchange vendor.

Please contact me if you have any questions. **603-320-7575** or by email: **tamat74@aol.com**. SEE YOU THERE!

An Italian Boy's Confession



Joey Pagano?"

"Bless me Father, for I have sinned. I have been with a loose girl".

The priest asks, "Is that you, little

"Yes, Father, it is."

"And who was the girl you were with?"
"I can't tell you, Father, I don't want to ruin her reputation".

"Well, Joey, I'm sure to find out her name sooner or later so you may as well tell me now. Was it Tina Minetti?"

"I cannot say."

"Was it Teresa Mazzarelli?"

"I'll never tell."

"Was it Nina Capelli?"

"I'm sorry, but I cannot name her."

"Was it Cathy Piriano?"

"My lips are sealed."

"Was it Rosa DiAngelo, then?"

"Please, Father, I cannot tell you."

The priest sighs in frustration. "You're very tight lipped, and I admire that. But you've sinned and have to atone. You cannot be an altar boy now for 4 months. Now you go and behave yourself."

Joey walks back to his pew, and his friend Franco slides over and whispers, "What'd you get?"

"Four months vacation and five good leads."



From the Editor's Kitchen



Mozzarella in a Carriage

Mozzarella in a carriage or, as we say in Italy, mozzarella in carrozza is a recipe that comes from the South of the country. It is a slice of mozzarella, sandwiched between two slices of bread and then fried. Usually it is eaten as a snack or starter and it is very simple to prepare. It is important you use top quality ingredients when making it otherwise it will be no more than a tasteless fried sandwich!

- 8 Slices of bread about 8-10 mm thick
- 1 Buffalo mozzarella ball (with one ball you will make 4 slices)
- 3 Eggs
- 30 ml (2 tbs) Milk
- 4 Anchovy fillets (alternatively 4 little slices of cooked ham)
- Salt and ground white pepper for seasoning
- Light olive oil for frying (do not use sunflower oil!)

Note: speaking about bread, in Italy, for practical reasons, it is quite common to use "pan carre". This is a readily available soft white bread you can buy in any bakery or supermarket and it is usually sold already sliced.

However, considering that the recipe comes from southern Italy, the tradition there is to use a more rustic bread like "pane pugliese", alternatively you can try "pane toscano" or any equivalent country bread especially something homemade.

It is not necessary to have fresh bread; in the past people did not waste anything and the use of stale bread in recipes was a common practice.

Directions:

Cut the slices of bread. You need 8 slices to serve 4 persons. Pair the slices putting one on top of another and trim the edges to get rid of the crust. Also, the two slices must match in size. Cut the mozzarella ball into 4 slices like this. Pat dry the mozzarella slices using kitchen paper.

Fill the pan with olive oil and start heating the oil. While the oil is getting hot, put the eggs in a large bowl and season to taste with salt and pepper.

Stir with a fork for a few seconds, Add the milk. Stir again for a few seconds.

Take two slices of bread and top one slice with mozzarella. The slice of mozzarella has to be smaller than the slice of bread so that the two slices of bread can be joined and encase the mozzarella.

Put one anchovy fillet onto the slice of mozzarella. The anchovy will give the mozzarella in carrozza a nice and delicate flavour (if you are concern about fish bones, you can use anchovy paste instead). Another option, if you do not like anchovies, is to top the mozzarella with a little square of cooked ham.

Cover with the second slice of bread.

Press the sandwich down so that the two slices of bread join together, especially around the side edges.

Now, take the sandwich and holding the two bread slices firmly together (it is easier to do this using both your hands), dip each side edge for a fraction of a second into cold water.

Then, dip the wet side edge into the flour. This will create a sort of glue that will help to seal the sandwich during the frying stage. When the oil has reached the right temperature for frying, dip the whole sandwich (on both sides) into the egg wash. It will be a bit messy but do not worry too much about it!

The sandwich is ready for frying.

Put the sandwich into the pan (you can use a wooden spatula to slide the sandwich down into the pan) and fry for about 2 minutes or until golden brown.

Then, using a wooden spatula, turn the sandwich onto the other side and fry for another 2 minutes.

Now, it looks ready, so take it out and lay the mozzarella in carrozza onto a kitchen paper to absorb the excess oil.

Next, put a few lettuce leaves on the plate and top them with the mozzarella in carrozza.

Buon appetito



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