

AVIANO AFTERBURNER

NEWSLETTER OF AVIANO REUNION ASSOCIATION



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From The President

We're in the countdown mode for the Reunion and Cruise. We are talking only about half a year away. So pay particular attention to the reunion and cruise articles in this issue. It isn't too late to sign up for those that might still be considering the trip. There are a couple of rooms available at the reunion and the Catalina's have cabins still available on the cruise. So contact us for further details.

Unfortunately Gary and I won't be attending the reunion this year. Gary's company had a cutback and Gary was included. In our case, it was called early retirement. He did finish up the month of January, but we haven't decided yet just what way we will go, get a new job and

relocated or just have him work some small job locally so we can stay here. He is too young and active to be fully retired yet. With our lives up in the air like this, we just didn't want to have the trip hanging over our heads. Plus, with any new job, he wouldn't be able to take the time off this soon. We will see you in San Diego next year.

Emily has been my right hand in the reunion organizing. She will be able to handle whatever issues come up at the reunion. Bottom line, the reunion will actually be hosted by Roberto. Ben and Lynn Catalina have also offered to assist in any way necessary. So you will all be in good hands there. I will still take care of things at this end.

2008 DUES ARE DUE

Check your label. If it is highlighted purple and/or has 2007 on it, you owe dues for 2008. Dues are \$15 per year. Make checks payable to Aviano Reunion Association and mail to Emily Povey, 626 E. Davis Blvd. Tampa, FL 33606. If you have recently changed your email address, phone number or anything else since the last roster printing, please include that information with your payment.



Future Reunions

2009 SAN DIEGO
SEPTEMBER 20-25

2010 NASHVILLE
TBD



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Dependent Son

2008 ITALIAN REUNION UPDATE

This reunion is coming up quickly. As of now, those attending have paid approximately 55% of their fees (not including the optional tour). We do have two doubles currently available from people who have dropped out. So it isn't too late to sign up. You need to contact Tama Tillman (tamat74@aol.com or 603-320-7575) if you are interested. You would need to pay the estimated 55% of the fees or \$1850 for two sharing a double.

FINAL PAYMENT will be due in JUNE. It will be the estimated 45% remaining of the reunion fees plus 33% deposit for the optional tour. Hopefully the dollar-Euro exchange rate will improve by then.

The OPTIONAL TOUR to St. Moritz price has been set. It is 90 euros per person. The tour includes a bus trip and a panoramic ride on a small train through the mountains to St. Moritz with a visit in St. Moritz, a typical Swiss mountain village and lunch. There must be a minimum

of 30 people signed up for this trip. We already have more than that, so it should happen.

Check list for attendees:

- Have you set up your flights? And if so, have you contacted Tama with the arrival and departure information. We need to know so that you will be assigned a bus for the ride to Lake Como. There will be two buses. Bus departure times, assignments and pick up locations will be in the next Afterburner.
- Do you have your passport and is it current?
- Do you have your nametag with the ARA lanyard? Put it in your luggage.
- ARE YOU EXCITED YET!



SAN DIEGO REUNION 2009

2009 dates have been established with the Hacienda Hotel. Check in Sunday, Sept 20, 2009 and check out on Friday, Sept 25th. Contract was set for 35 rooms. Additional details will be provided you in the next Afterburner.

CONGRATULATIONS...

...to Jay & Jane Maust. They have encouraged several of their friends to join them on the Venice cruise and now have a group of 10 people deposited! What a great way to have a personal mini-reunion!

GREEK ISLES CRUISE UPDATE

We're only about six months from the reunion and follow-on cruise, and folks are starting to get excited! We always do! Here are a few TO DO things for you to accomplish now.

1. Sign up for the reunion and cruise.
2. Get your passport updated if necessary. Remember, it **MUST** be valid for at least six months after your return date from Italy. That means that your expiration date should be about March 31, 2009 or later.
3. Make your air arrangements... now!
4. Plan to stay over a night or two in Venice! Don't miss this opportunity to explore this beautiful historic city.
5. Get travel insurance to protect yourself and your investment.
6. **READ** the cruise checklists we have provided. Lots of good info there.
7. Call or email Ben & Lynn on any questions and for help on any of the above.

At press time we had 6 cabins left in our protected group space. If you or your friends want to cruise with us, we still have room. But remember that our unsold cabins are subject to recall at any time if we don't sell them. For information on the wonderful itinerary, prices, and other details, please call Ben or Lynn at 888-522-7447 or 210-658-0019 or email them at Bcatalina@satx.rr.com. If you haven't paid your deposit for the cruise, but are still "thinkinboutit" --- you are gambling big time. At press time we only had 9 cabins left. The price of the cabins on the ship have already increased a minimum of \$100 per person, but not for those people already booked, and not for our protected unsold cabins. But our unsold cabins are subject to recall at any time if we don't sell them. For information on the wonderful itinerary, prices, and other details, please call Ben or Lynn at 888-522-7447 or 210-658-8388 or email them at Bcatalina@satx.rr.com. Printed in this Afterburner is the latest list of cruisers.

NOTE: For those going on the reunion and the cruise, Ben & Lynn can arrange for travel insurance, as well as help you with your air arrangements. Please contact them.



2008 REUNION ATTENDEES

Doris Burnett
 Ben & Lynn Catalina
 Daria Christenson
 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
 Tom & Elaine Horton
 Betsy & Alex Massie & Amelia
 Phil & Hilda Howerton
 George Hughes
 Brent Ives
 Faye Ives & Victoria Ives
 Gene & Jean 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
 Lisa and Leon Van Holsbeke & Madison
 Bill & Gloria Walker
 Bob & Carolyn Watters
 Jim & Imogene Willis

2008 VENICE CRUISERS

Ben & Lynn Catalina
Lori Brandes & Guest
Doris Burnett, Mary Ann Scarborough, & Diane Hortman
Al & Lou Currie
Jack & Marilyn Curtis
Richard & Denise Cyr
Bill & Dee Davis
Jerry & Sarah Dellinger
John & Linda Dickson
Sally & Steve Eaves
Lew & Dottie Earhart & Tayler Bailey
Betty Farmer & Bonnie Coulier
Carol Davis & Jean Kunz
Dick & Barbara Gaskell
Walt Geisinger
Rodger & Betty Gracey
Erica Hall, Debra Schuber, & Kristin Johnson

James & Nelda Hall
Joanne Harnit & Peg Byrd
George & Diane Hefner
Zane & Margaret Hoit
Chris & Carole Horine
Katherine Horton & Guest
Tom & Elaine Horton
John Horton & Kathy Tupper
Gene & Jean & Brent Ives
Faye & Victoria Ives
Margaret Johnson, Jane Pol, Anne Collins, Margaret Decker, & John Johnson
Ed & Judy Laurnen



Jacki Legg & Margaret Callahan
Alexander Massie & Child
Elizabeth & Amelia Massey
Jay & Jane Maust
Dan & Gwen Mitchell
Bill & Tisa Murphy
Carl & CiCi Newsome
Lou & Astrid Ondrusek
Bill & Emily Povey
Jim & Kathy Riestenberg
Cheryl & Delbert Roop
Pete Ross & Bea Jernigan
Dave & Maryellen Scherer
Doug & Ann Trent
Lisa & Leon & Madison Van Holsbeke
Ginny Wagner & Wanda Melton
Bob & Carolyn Watters
Jim & Imogene Willis

SECRETS TO A GOOD 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, "Well, I've a-ried to

treat-a her nice, spend the money on her, but best is that I took-a her to Italy for the 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 and get her."



From the Editor's Kitchen



PENNE ALL'ARRABBIATA

Preparation time: 5 mins

Cooking: 25 mins

Difficulty: Easy

Firstly, this fiery dish gains its name arrabbiata (angry) because of the use of chilli. When preparing this angry dish, feel free to use as much chilli as you want, it is up to you and to your mouth, to make it angry or very angry!

This is a recipe that has its origin in the central part of Italy, more precisely, it belongs to the Roman cooking tradition. As you can imagine, in Italy there are many versions of it because of the different regional cooking traditions that influence this famous dish; some are so adventurous that they have nothing to do with a proper arrabbiata (like the use of cream or anchovies).

I believe the best arrabbiata is in its minimalist form and I believe that an arrabbiata should not contain pork meat (usually bacon) because otherwise we would trespass on another famous Roman dish, the "Bucatini all'amatriciana", which rightly requires pork meat. The arrabbiata, in its simple way, is an aglio, oglio e peperoncino with the adding of chopped tomatoes, where fresh top quality ingredients should be used. Also, the adding of Parmesan or Pecorino Romano cheese is not recommended because it would overwhelm the typical flavour of this dish.

- 400 g (14 oz) Penne rigate pasta (cooked "al dente")
- 90 ml (3 _ oz) Extra virgin olive oil
- 2 Cloves of garlic (finely chopped)
- 2 or 3 Whole dried red chilli (roughly chopped)
- 500 g (1.1 lb) Chopped tomatoes
- A small handful of flat leaf parsley (roughly chopped)
- Salt for seasoning

Chop the garlic and chili.

Heat the olive oil in a sauté pan (medium heat) and add the chopped ingredients (garlic/chili) into the pan.

Sauté for a couple of minutes or until the garlic becomes golden in color.

When the garlic has turned to golden, add the chopped tomatoes

Stir for a few seconds.

Season with salt.

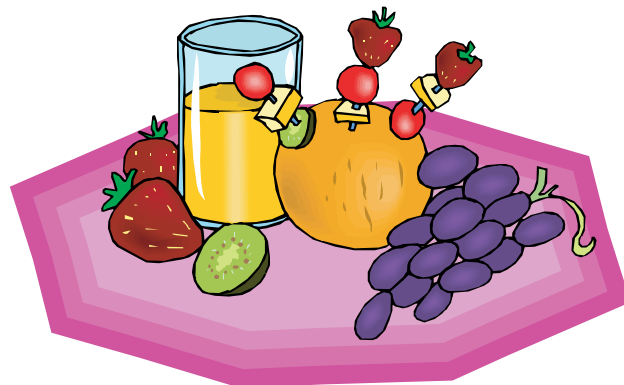
Now, cook on medium/low heat for about 20-25 minutes, to reduce the sauce. After this time the sauce will be ready.

A few minutes before the arrabbiata sauce is ready, boil your pasta and when the pasta is cooked al dente, drain it and add it into the pan containing the sauce.

Stir for few seconds to coat the pasta with the sauce. Do this when the pan is still on the heat.

Then, sprinkle with chopped parsley.

Give a quick stir and serve immediately.





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