THE NEW ITALY GIORNALE



CIAO E BENVENUTI AL GIORNALE MARZO!

It has been some time since our last Giornale but we are delighted to tell you that there is much afoot at New Italy.

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Mark down Sunday 13 April on your calendars! Carnevale Italiano is shaping up to be a highlight of this year's New Italy events.

With a theme of "Cultural Immersion", you are encouraged to dress in Italian costumes (or at least, swap your Akubra for a gondolier boater hat) and enjoy all things Italian in a carnival atmosphere.

Joining us again this year will be the internationally acclaimed Italian born singer/entertainer Tony Pantano and the Australian/Italian singer/musician Fortunato Isgro – we defy you to not sing along and dance when these stars take to the stage!

Carnevale Italiano starts at 10am with an Italian Mass in the hall followed by music and dancing until we close at 4pm. During the day you will be able to indulge yourself with delicious Italian fare, browse for gifts in Casa Vecchia, try your hand at bocce, speak Italian with fellow Italians or just sit back and enjoy your day. This year we also have Spaghetti Circus from Mullumbimby to entertain the children.

\$5 donation per adult (children under 14 free) gives you a chance to win our great lucky door prize which is a 2 nights at the Ramada.

Visiting the North Coast for Carnevale? Ramada Hotel & Suites is offering 10% off their best available rate over that weekend – when booking, make sure you mention you are here for Carnevale Italiano!





Changes taking place in the Pavilion

Instigated by the Late Floriano Volpato the Italian Pavilion was opened by the Governor-General, Mr Bill Hayden in 1993. Under Florian's guidance, using the parts of the Italian display at Brisbane's EXPO88, the Pavilion was built by volunteers from the Northern Rivers Italian community, many of whom are members and friends of New Italy.

For 20 years the Pavilion has maintained its prime role celebrating the Northern Rivers Italian community and its connections to Italy. Sadly, termites and water damage have wreaked havoc to a lot of the infrastructure. We are in the midst of renovating the Pavilion, honoring its original aims and adding to existing displays. Much of these have been kept and will be embedded into the new look of the Pavilion. Come along to Carnevale Italiano on Sunday 13 April and see the progress we have made so far.

How can you help? Your stories build the content. There might be a story you would like to share about your family's beginnings in Italy, the arrival and settlement. Your physical help with one or more of the themed displays would also be terrific! We will also be running a fundraising program – stay tuned. For more information contact Leonie Lane – leonie.lane@scu.edu.au or 0423 733 569.



John Barnes (president NIMI), Jasper Stewart-Lane (volunteer), Peter Blackwood (secretary NIMI) Sophie Adams (SCU visual arts student) and Ellen Barnes (NIMI and Museum cttee) after a big day in the Pavilion.

Photo taken by Leonie Lane who is also an active volunteer.

New items of Memorabilia

Interest in the history of New Italy continues to grow. Recently, we were delighted to receive a copy of Terry Boland's well-researched book "Forfarshire Ploughman – Thomas Flett". This book provides a valuable addition to the history of New Italy and, in particular, the long association of the Flett family with New Italy. Terry has also donated to the museum 4 prize books that were awarded to Agnes and Isabella Flett over the period 1892-1891 by Mr Thomas Morgan, the 2nd teacher at the New Italy school.

The multicultural background of New Italy has been recorded in a new publication "Salami, Shortbread & Parrot Pie" which was launched at New Italy last year. This book was written and collated by the New Italy Museum Monday Group and the New Italy Museum Inc. committee members – it contains previously unpublished stories of the families that made up the New Italy community, and is filled with pictures that many will examine in search of relatives.

Both "Forfarshire Ploughman – Thomas Flett" and "Salami, Shortbread & Parrot Pie" are on sale at Casa Vecchia gift shop, together with other publications on the history of New Italy.

Casa Vecchia Gift Shop

Casa Vecchia is now located in the former osteria, and re-opened on Carnevale Italiano day last year after extensive refurbishment of these premises. This delightful gift shop stocks a large array of Italian-themed gifts, many of which are sourced directly from Italy. It also stocks Aboriginal art and craft, including some works by well-known local artist Digby Moran.

It is well worth a visit to New Italy to browse *Casa Vecchia* – genuine Murano jewellery, Ghirelli Rosary beads from Rome, Umbrian linen, a wide variety of cookware, glassware, books, music, children's' games and more are on display.

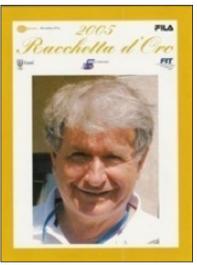


"Did you know?"

Playing as a 22 year old amateur, Martin (Marty) Mulligan met tennis legend Rod Laver in the men's final at Wimbledon in 1962. While many will be familiar with Rod's tennis career, and maybe Rod's straight sets victory over Marty in 1962, few would be as familiar with Marty Mulligan's career or know that Marty is a descendant of New Italy. Marty can trace his New Italy connection back to Giovanni and Maria Tome and their 3 children John, Teresa and Netta (Marty's great-grandmother) who all came out on the SS India. Sadly, Giovanni did not survive the journey.



Now living in San Francisco, Marty Mulligan had an illustrious career as a tennis player, initially as an amateur and from 1968 as a



professional. In 1967, Marty was ranked #4 in the world in men's tennis. Among his many achievements, Marty was selected to play for Italy's 1968 Davis Cup team, was ranked #1 in Italy between 1968 and 1971, and was the coach of the Italian Davis Cup team for ten years. He was also the first non-Italian to receive the Golden Racquet Award by the Italian Tennis Federation.

Do you have a story to tell about a New Italy descendant? If so, write to us at info@newitaly.com.au. All stories published will also be included on our website's 'history' page.

Pacific Highway Upgrade

Plans for the highway upgrade past New Italy are advancing, and it seems that the new arrangements will be a boost for New Italy. A new 4-lane dual carriageway (but not a "Motorway") will replace the existing highway, and will be several metres lower than the current roadway as it passes New Italy. Coming from the South, drivers will take a run-off ramp to enter New Italy and proceed into a new car park area. From the North, drivers will have a safer approach to crossing the north-bound lanes and onto the New Italy-Swan Bay road. Both the approaches to, and exits from New Italy will be much safer than the current road system.

Work on the New Italy section of the highway upgrade is still a couple of years away. In the meantime, we will continue to maintain the parking area for the many daily visitors we have to New Italy.

New Kids on the Block

The New Italy Museum complex relies on the many volunteers who give their time and effort to the running of the complex. A recent addition to the list of volunteers is our new Secretary, Peter Blackwood. Peter is a retired accountant and comes to New Italy through his wife Paulene (nee McCormack) whose great-grandfather Borto Bertoli arrived at New Italy in 1882 as a teenager. Since retiring a few years ago and returning to the North Coast from Sydney, both Paulene and Peter have been lending a hand with the refurbishment of Casa Vecchia.

New volunteers are always welcomed at New Italy particularly for Carnevale Italiano. If you can spare some time and want to be involved in making history then please contact Peter Blackwood (Secretary) at info@newitaly.com.au or 0414 673 933.

For more information visit www.newitaly.com.au or contact us at info@newitaly.com.au. We are also active on Facebook https://www.facebook.com/NewItaly?bookmark_t=page. We are looking to add Italian recipes on a weekly basis. If you have one you would like to share then please contact us via the FB site.