

MEMOIRS OF SAN MARTINO, ITALY AND  
HISTORY OF THE SAN MARTINO CLUB IN TRAIL, B.C.

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E. Truant

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FORWARD

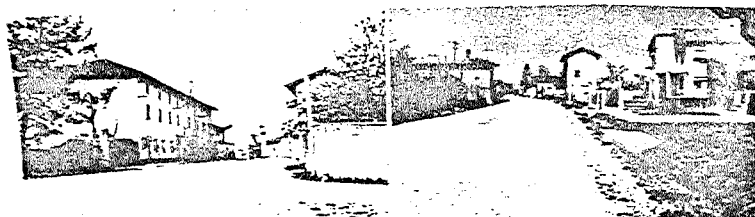
It is with a great feeling of responsibility that I undertake the task of documenting the past, without missing much of the character which accompanied it, of this very sensitive, emotional, close knit, truly happy group of people. Through talking with them, and having married into the kinship, I have learned to understand many of their hopes, joys and sorrows.

All of the events are recorded just as they were told to me, and other information is taken from the minutes of the Club. \* Throughout the duration of this study, I was made to feel most welcome, and at times felt very close to their hearts as they re-lived past memories. Over the past fifteen years, I have grown to have a deep respect for their way of life, and this developing rapport has been very helpful in the compiling of this study.

I would sincerely like to thank all the members of the San Martino Club for the time spent collecting information. Recognition must be given to the members of the executive for their diligent work and reading of text and to the older members of the Club whose memories about special events are invaluable.

\*All information from minutes will be marked with an asterisk. Also special information to be found in the appendix will be marked with an asterisk and number.

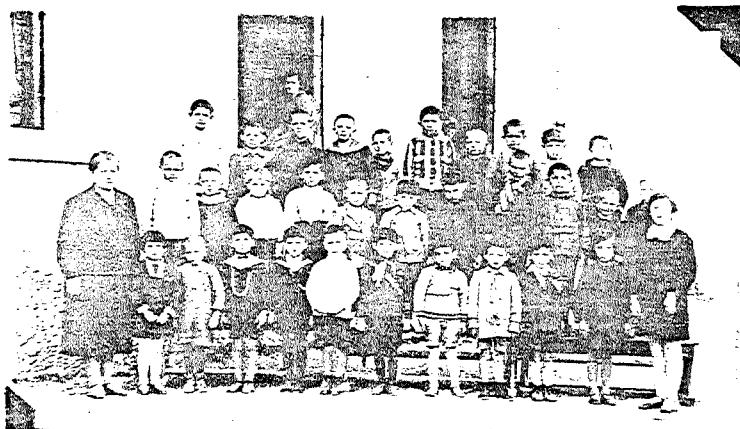
SAN MARTINO CLUB MEMBER'S HOME TOWNS



*S. Martino al Tagl. - fraz. Postoncicco*



SAN MARTINO SCHOOL PICTURE - 1926



## STORIA

The people who make up this club came from three tiny villages, San Martino al Tagliamento, Arzenutto, and Postoncicco which are all in close proximity. The first village is near the river Tagliamento and is considered the commune, as the city hall is there. Arzenutto has only a church and a little farm settlement, and Postoncicco, as my informants remember it, was a small suburb. Both the last two villages are subject to the commune. The patron saint is St. Martin of Tours and this is also the name of the church.

The year 1508 A.D. is recorded as the date the first church was built<sup>1</sup>. Count Prampero<sup>2</sup>, whose forefathers once owned the land in and about S. Martino, is a direct descendant of the Bramberg family of Salsburg, Austria. He still owns the family estate in S. Martino and serves to remind us of the Feudal past. He is seen today as a figure head with no power, other than the distinction of owning the historical estate.

The language spoken by the paesani is Friulano, which is an Italian dialect which has a French origin.

The memoirs recorded in this story are from first and second generation Italians, some leaving S. Martino as children, others as young adults and parents. The second generation children remember events as told them by their parents.

1

Luchini, Luigi. S. Martino al Tagliamento Storia Arte Lavoro Cronaca. Edizioni Tipografia Sanvitese di Ellorani-S. Vito al Tagliamento pp. 21 (printed in Italian)

2

Ibid pp. 77

## FESTIVALS

Many festivals were held in S. Martino in the old days. Religious days and Saints were commemorated with much celebration.

The Ottava Di Pasqua or the Festival of Easter had its beginning at the turn of the century. The Festival of Lent was heralded by an outdoor dance held at the S. Martino Square. This was a communal dance and dancing began at 3:00 p.m. and often continued till the next day. Games were played by the children, and a remembered favourite was tossing coins at Easter eggs.

San Giacomo, another festival day, was held the third Sunday of July to commemorate Saint Giacomo E. Filippo. This was held at the Square in Arzenutto, near the communal well. Dancing on an outdoor platform was the main event.

San Osvaldo is a little community and also the name of a Saint. To commemorate this Saint, the festival became known as the Fiesta of the Watermelon and Pastry. It was held the first Sunday of August and the term sagra, which means midway, became connected with it. The event included all the family and refreshments, no doubt watermelon and pastry, were enjoyed "campestre", which means picnic style. The festival was marked with plenty of eating and was mainly for the children. A circus was brought in and there was dancing.

The Festival of the Madonna Di Postoncicco was held at Postoncicco on September 8th. The main street was illuminated

by Japanese lanterns and dancing prevailed.

The 11th of November was the day the patron saint was commemorated.<sup>3</sup> Tradition tells us that on this day St. Martin of Tours was supposed to have given his cloak to a beggar. Dancing, carrying on, sometimes through Saturday and Sunday was the main event. St. Martino has always been known for its gaiety, and a band called the S. Martino Band was well known throughout the country. This festival is the only one which has been preserved to this day amongst the immigrants. Their annual banquet for all S. Martino families is a cherished event.

No list of festivals would be complete without Christmas in the Christian world. On Christmas eve, the Bird of the Forrest came and left candy, peanuts, oranges, nugat (Mandolato), raisens, and dry figs inside the shoes which were left by the children on the bedroom window sill. In place of a Christmas tree, there was a nativity scene, as trees were scarce, and only the Count had them. Church services, in the Roman Catholic Church, were similar to this country and midnight mass was most commonly celebrated. The special Christmas dinner was a capon, if you could afford it. An alternate would be a chicken or a goose, as they were raised on the farm. "When everyone sat down to a capon, it was considered the biggest feast of the year."

New Years' festivities included dancing at the local hall for the adults. Children would rise early to say "Buon Principio" or Happy New Year to the adults as they were rewarded

<sup>3</sup> Ibid pp. 61

with tokens of money.

### FAMILY LIFE

The townspeople were almost all self-employed in agricultural work, which was very strenuous and required long hours of toil. They enjoyed their spare moments and evenings and engaged in singing, dancing, playing Boccie<sup>\*1</sup> and having Mora<sup>\*2</sup> tournaments and card games such as Briscola<sup>\*3</sup>. The children enjoyed simple games which used readily available materials. One informant remembers, as a boy, tossing pen nibs at a rock. The one who got closest to the rock was the winner, the object being to try and get a pocketfull of pen nibs! The same game could be played with old nails or peach stones. The latter were particularly valuable, as a candy was made from the nuts.

Laundry was one of the major chores of the S. Martino women. The washing was done at the town's water stream on a wooden gan wash-board. This was a plain, large communal board on a slope. The clothes were scrubbed with a brush and home-made lye soap was used. The clothes were then put in a big wooden vat in their own yards and over the top of the vat a very heavy canvas was stretched. Wood ashes were then placed on top of the canvas and boiling water was poured over the ashes, to create a caustic solution which whitened the linen and made it clean smelling. The following day the linen was rinsed with cold water at the stream. It must be noted that this stream was located on the average of a quarter of a mile from the home, and the laundry had to be carried manually. The old homes in S. Martino had a kitchen and tool room on the main

floor. Sometimes the stable would be adjoining. On the next story up are the bedrooms. The third level usually accommodated the grain and corn. It was similar to an attic and usually had an open window, as ventilation was very important to the storing of grain. This area was called the "solaio".

Broomcleaning was done throughout the house once a week, using a water-and-lime solution. Upstairs, all the floors were wooden and were mopped daily. Once in awhile they were washed with a caustic solution also. There was no running water and the supply had to be brought from a central well, which had a hand pump.

There was no inside plumbing or toilet facilities, each home having its own outdoor facilities.

My informants remember that an hour after supper, the Rosary was recited by the whole family, and then they retired to the barn. This apparently was the warmest place, as the heat from the animals penetrated the surroundings and they felt safe there. The only heat in the house was an open fire place with a hearth, which had a pot suspended over it for cooking. The women would busy themselves with knitting, making slippers out of cloth, mending clothes and the like. This was also the time when suitors came to call. Once a boyfriend had visited the barn a few times, it was a good indication he was serious about the girl and his intentions were marriage. The men were occupied with broom making, making wooden sandals and repairing shoes, playing card games, checkers, and even



the old timers remember "Tombola" (Bingo) for 1¢. The men also made wooden benches and tables which they used to sit around on. Wood was the only source of fuel for heat, so every scrap and little branch was saved. Families and friends used to gather at the biggest barn, and participate in these activities most evenings. The biggest barn was chosen so it could accommodate many and often the friendlier families had these facilities, which got to be known as the "hangout". There was also mention of going from barn to barn, singing and joking. As I was told, "we didn't have very much money, but we were happy". The barns were illuminated with coal oil lamps, and travelling to them was often done in ox or donkey carts. Horses, which were scarce-only the fortunate had them-were kept to lead in front of the cows when the ploughing was done.

During the daytime in the winter, all the usual farm chores were done; also the cooking and cleaning and laundry to a lesser extent.

The children helped with chores when they returned from school, and some that lived close came home for lunch and often did an odd job. Occasionally there would be snow, and often the canal froze and the children would slide on the ice with their hobnail boots, sometimes falling in!

A few of the older informants remember the flood of 1920. It is not clear if it was a dam that broke, but in any event, some of the houses got mud and water in them.

Silkworms were raised for a period of forty days.

This was a good, fast, profit making endeavour. The larvae were bought by ounce lots and laid out on a sheet of paper. These were taken home and kept in a warm place at 55°. As they grew, they were put in screened layers and were fed very finely cut elderberry leaves. After a period of feeding, they would sleep for 48 hours. On awakening, they would consume the elderberry leaves for five days without rest. This would be repeated four times. After the fourth time, they would eat for six or seven days, then dry branches were placed on the rocks so that they could climb and make their cocoons. The women were almost completely responsible for the care of these silkworms and during the forty days hardly had time to sleep.

We move into more modern times in S. Martino; most folk speak of the dividing line as the Second World War. Italy experienced economic change as a direct result of the war. There was evidence of meshing of the lines of stratification due to the effect of the common purpose of rebuilding the country. It seemed inevitable that a socialist way of governing evolved through the sheer force of national pride. From this point on Italy never looked back. During the war, in 1943, one informant remembers there was an ammunition dump near S. Martino, but the bombing didn't come close. The town was occupied for a period of a few months by the Germans, no incidents occurred that could be remembered.

After the war, tobacco was cultivated as a rotational crop and during the spring and fall realized a profit.

Electricity was introduced into S. Martino for business and industries in 1920. Running water was installed some thirty years ago in the homes, barns and streets. Irrigation in the fields was introduced in 1950 and tractors are doing the ploughing today in place of oxen. Household appliances are now plentiful and television sets are in many homes. Central heating is found in all the new beautiful villas that are being erected in and around modern S. Martino.

In the early 1920's a new building was built with the help of the Trail S. Martino immigrants and many others. It was called Asilo Monumentale (Kindergarden and Day Care Center), commemorating the First World War veterans. (Armistice Day 1914-1918). This is a lovely brick building and is just across the street from the school house which has been there about seventy years.

After the war was over, the ladies of the S. Martino Club in Trail bought material and sent it along with money to help the needy in the old country. Two older informants particularly remember sending coffee and sugar to the Priest, Don Antonio Contardo, in S. Martino. He was very ill at that time. They showed me the letter he sent back in appreciation. He died in 1947.

In the early 1930's a young people's group entitled "Dopo-lavora", which means "after work", was formed. In the evenings, the young people would get together and act in plays

and skits, operettas and sing songs. On Sundays, their efforts would be displayed in the Parochial Hall, admission price being one Lira (less than a penny)!

In the last twenty years, S. Martino has progressed along with the rest of Italy, and has its share of small factories, three in all, which alleviate the employment problem in and around S. Martino. One factory is believed to manufacture knitted garments.

We can't leave memoirs without mentioning food, one of the great joys and comforts of life.

The following are foods which could be eaten by S. Martino people from the years 1900 - to the time of W.W. II. The informants felt eating habits also changed with the modernization after the war.

		*4	
<u>BREAKFAST</u>	-	grilled polenta	- mainstay
		cheese	
		mula	*5
		figadel	*6
		warmed milk	
		pumpkin porridge	- special occasion
<u>LUNCH</u>	-	Polenta	} often served out in the field
		Bean soup	
		Musett (sausage)	
		cheese	
<u>SUPPER</u>	-	Spaghetti, gnocchi	
		radicchio with hard boiled eggs	
		salami	
		cheese	
		fried and boiled vegetables	
		fresh vegetables	

Special Sunday treat was bread, chicken, duck, rabbit, and turkey or goose. Other foods introduced into the diet at various times are minestrone, brodo risotto (broth), eggs in different ways, meat, baccala (dried cod fish).

The big attraction of the year was the killing of the pig, usually in February. All the neighbourhood children would get up at 4:00 a.m. and watch. Everything was saved and used: the skin, which was eaten; the blood, for sausages; the liver for sausages; and the bones, for soup. The sausages were made and hung in a special cellar in the house, where there was darkness and humidity to cure. This cellar was adjoining the kitchen and called the "camarin". It was kept locked, as other special supplies, such as wine were also there. Grandma or the oldest woman of the house, was in charge of the camarin and responsible for its valuable contents. Many Nona's (Grandmothers) have been seen with the key on them for safety. The milk was taken to the local cheese maker, who also made butter at the "Latteria". There wasn't time for a great deal of gardening, because the fields needed the attention. The wheat was taken to the miller who made the flour. A baker seemed to do all the bread making.

Only a few brief notes were taken about funerals, probably because my informants did not want to reflect back on those sad times. If you were considered a "poorman" or any "ordinary guy", your casket would be carried to the church,

and after the service, to the cemetery. A "richman" would have black horses pulling a wagon, which had the casket on it. For periods of mourning, which lasted for some women forever, black clothes were worn in respect for the dead family member. Arm bands were worn by friends.

The first generation S. Martino Club members in Trail mostly still adhere to the old traditions of mourning, but the second generation members do not. The Club has a Funeral Committee which has a representative(s) at every S. Martino's paesani's funeral. The funerals have a special touch with a grave side ceremony being conducted by the Club and wreath bearers present.

## HISTORY OF THE SAN MARTINO CLUB IN TRAIL, B.C.

When enough families had immigrated to Trail to form a small group, these families and friends would join together and have picnics. In time, this group encompassed the majority of the S. Martino families. They played cards, mora and boccie like they had in the old country, and the children had their races. At that time, which encompasses the years just previous to 1947, there were approximately a hundred people who were direct immigrants from S. Martino. These picnics initiated the idea of forming a club and they have been held annually ever since 1947.

The first pioneers of the S. Martino Club, not yet formed, in 1905 numbered thirteen. A list of their names can be found in the Appendix <sup>\*7</sup>.

The S. Martino paesani realized that in this foreign land, it was necessary to unite in time of need. This unity was created by the misfortune of some of the paesani, and the concern of the remaining to help in the form of a collection of money.

This movement started in the year 1942. "The formation of unity of this gathering was not a formation of a club as such, but more as a mutual consent," I am told by informants. A group of S. Martino citizens met on the evening of 10 April 1942 in the Colombo Hall for the purpose of founding a S. Martino Assistance Club and the following were present. <sup>\*8</sup> It must be remembered that at this time there

was no organized benevolence, M.S.A., or any form of aid in case of sickness, that we now enjoy. "The Colombo Lodge, had, however, been formed in 1905 and was functioning as a social club for immigrants, but more importantly, it was a mutual aid society which helped its members in time of need. The S. Martino Club executive members feel that almost every member of their club belonged to the Colombo Lodge also. The purpose of this new Assistance Club, which reached beyond Trail to the homeland, the committee(s) and officials and constitution of the Family Circle of the Citizens of S. Martino al Tagliamento as the official title reads, can be complemented by the further explanation which was given to me by the present executive, and inserted between VIII and IX.

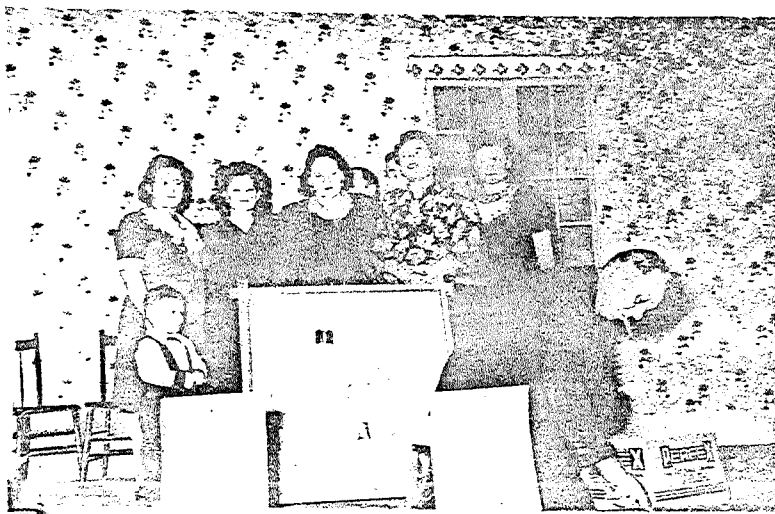
#### BANQUETS

In the beginning, the club held monthly meetings and they held their first banquet on 18 December 1943. At this banquet each male had to bring a case of beer because of the war rations. One bottle was served free to the men and women or two bottles of pop! The juveniles were also given one bottle of pop. The women of the club cooked and also paid for their ticket. The cooks alternated every year. Several of the vegetables and greens were donated by the members from their gardens. The profit from that first banquet amounted to \$7.43. The following year the profit fell to \$6.11. Two

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Parisotto L., McKenzie J., Truant E. "Italian Cookery in Trail". 1972 pp. 1 Chapter 1.



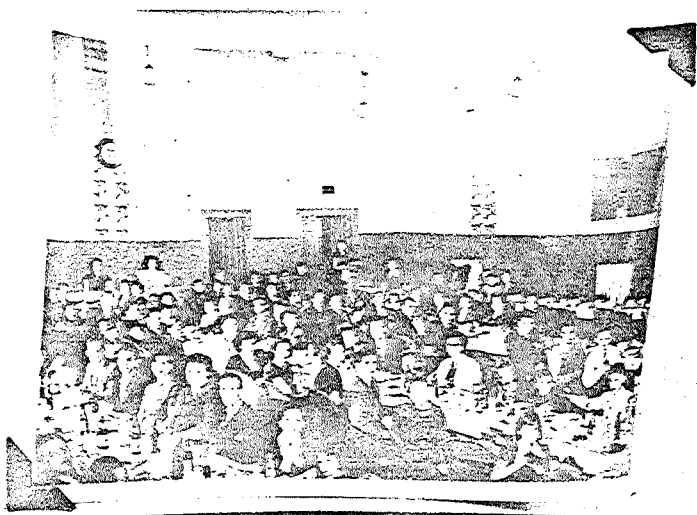


BANQUETS  
IN THE  
OLD DAYS

PART OF  
A SKIT.



STILL GOING  
AT 8 A.M.!

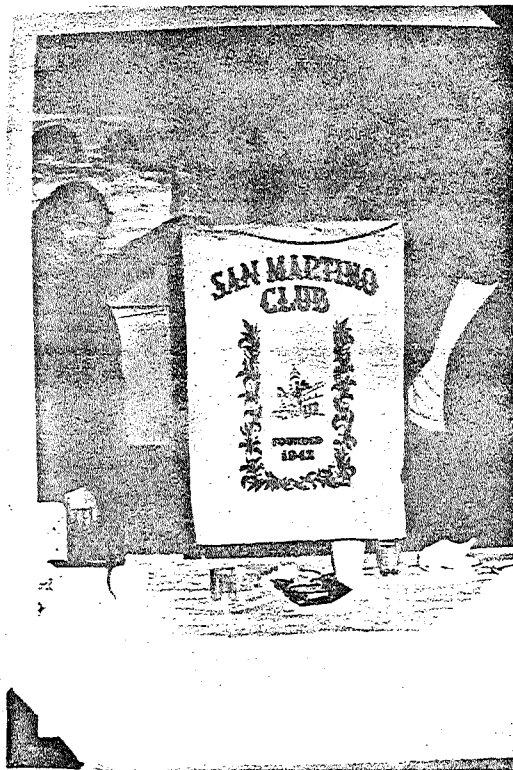


THE WHOLE  
GROUP.

of the S. Martino ladies I talked with remembered killing chickens in their basements and one flying around and hitting the window! They admitted "these banquets were a lot of work, but we were young". "There wasn't any money to pay outsiders to cook."

These banquets were only for S. Martino families and their descendants, as it is today, consequently the mood was very informal. A programme of skits acted out, music and singing was always planned and the song composed for the first banquet<sup>\*10</sup> is among the treasured memories. Another episode about that memorable first banquet was told to me with much gaiety. It seems that one of the male club members required curls in his hair for the skit, so endured curlers and a hat all day at work. When he appeared that night in a long dress, appropriately padded, curled hair, and balancing "Buins"<sup>\*11</sup> over his shoulders, with a pot of polenta on one side, and a similar pot of figadel on the other, he was the "hit" of the evening. The story goes he received quite a ribbing from his peers and missed a couple of days work to boot. Banquets today are held annually on 11 November, to commemorate the patron saint. I was, for the first time, in attendance at the last banquet, which was a particularly important one because it was the 30th Anniversary of the Club. "Scrolls<sup>\*12</sup> were presented to charter members of the Club, and a banner, designed by a local artist, was on display. This banner was a portrayal of life in S. Martino, with the church in the

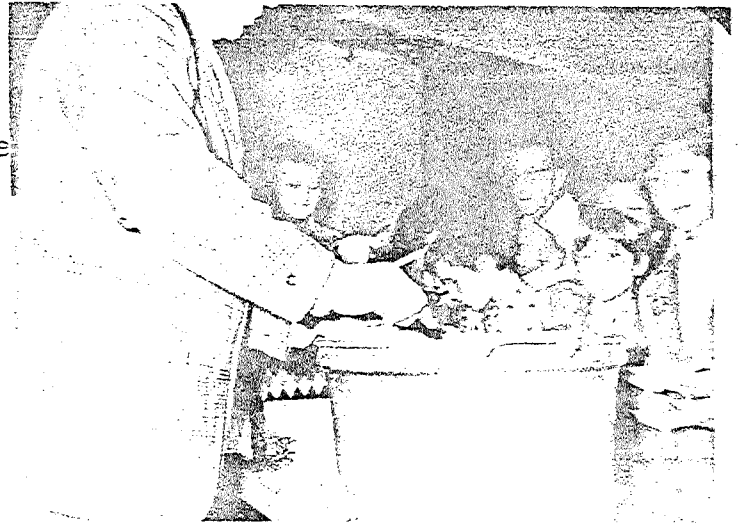
NEW BANNER



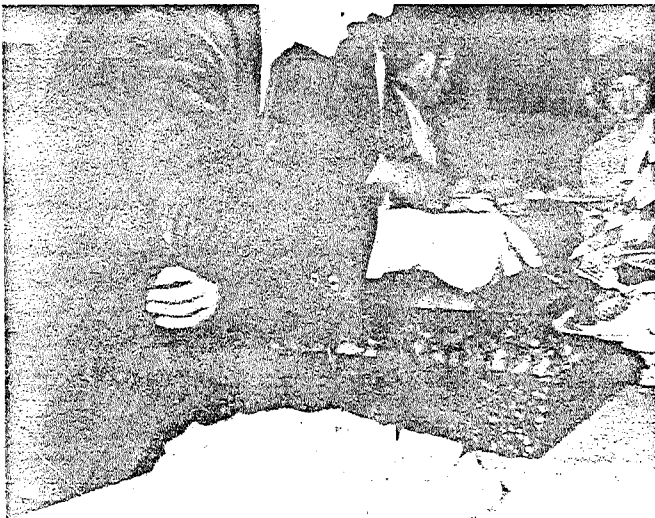
THIS BANNER WAS PRESENTED TO THE CLUB  
ON IT'S 30TH ANNIVERSARY.

30TH ANNIVERSARY BANQUET

Polenta, Figadel and Cheese  
being served at midnight



A WALL  
HANGING  
AT BANQUET



A CLOSE-UP OF THE  
FIGADEL AND CHEESE

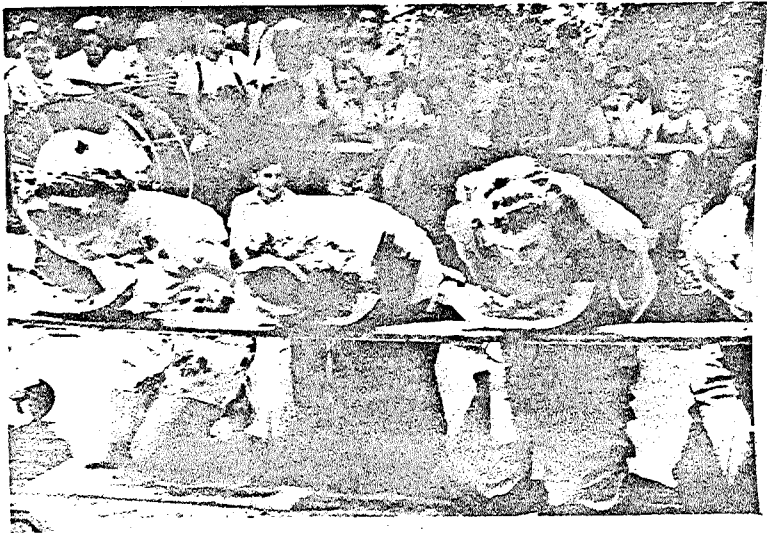
center (which the town grew up around), displaying a very high bell tower, a butter churn depicting economy and a horse which St. Martin, who the town was named for, rode."<sup>5</sup> This was a first for the S. Martino Choir, which is composed of all males. I am told the choir may be accompanied by a small orchestra of S. Martino people in the near future.

The children all attend and take part in all the socializing, which includes dancing until midnight if they can stay awake. Some of the older members remember taking their babies and rattling home at 8 a.m. over the bumpy roads pushing the baby buggies. "In the old days also, we would clean up at the hall, and then go to someone else's house to carry on the party." "Once or maybe oftener, we would phone the hall janitor, when we thought he would just be asleep, and say, "Come on to the party"! He was one of us and usually took it in good spirits." A traditional Northern Italian meal is always served, with some variations introduced.<sup>\*13</sup>

### PICNICS

As has been noted picnics are the oldest form of socializing, and the first recorded one is in 1947<sup>\*</sup>. A bus was rented, and in the morning it would travel to Patterson. An earlier bus returned home, for those with children, and the last trip was 10 - 10:30 p.m. For a few years the picnics were held at the Milk Creek Dairy. "An outdoor platform was erected, and in the evening, after we'd had lunch and

<sup>5</sup> Ibid pp. 1 Chapter IV



WATERMELON  
EATING CONTEST



SOCIALIZING



LOCAL BAKERY  
TRUCK HELPS  
TRANSPORT

supper, we'd dance and sing. Coffee was for sale and pictures and home movies <sup>\*14</sup> were taken." "The picnics are held usually in the summer nowadays and sometimes we cook individually at home and bring our food picnic style: other times we cook at the site, which was more popular in older days at picnics." Some refreshments are provided and activities are there for the children.

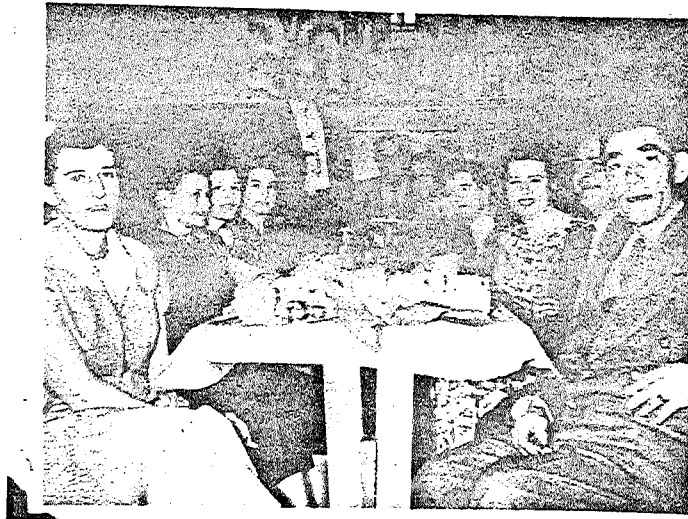
### CABARETS

The beginnings of cabarets started in 1948. "The "Veglione" created by the S. Martino club in the early 1950's was the forerunner of our present cabaret", an informant told me. "The S. Martino Annual Cabaret has progressed beyond the original "Veglione" or cabaret, in that we have added entertainment in the form of original European costumes, a male choir and indigenous Friulano singing and dancing", an executive member said. "This event is the one in the year which we realize a profit from, and this is necessary to cover our expenses. With any surplus we are beginning to expand into the community, and presently have plans for the erection of a fountain at the hospital."

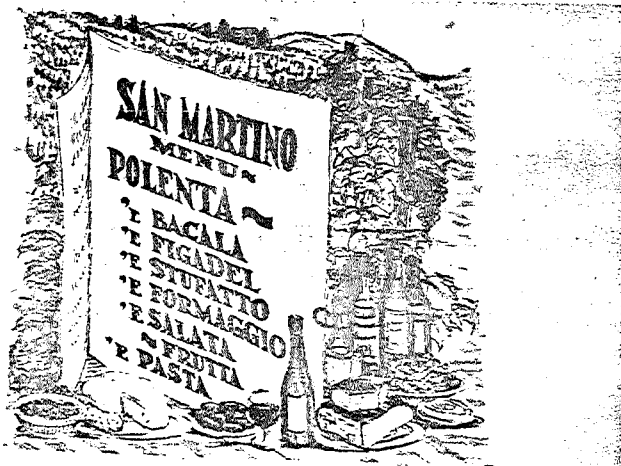
### STAGS

There are a few planned male "stags" throughout the year. Card games are played; also, mora tournaments for prizes are held. Refreshments, including polenta, figadel, cheese, wine and coffee are served and these have proved very popular. Somewhat of a more informal stag takes place at some of the

## CABARETS



A "VEGLIONE" - FORERUNNER OF CABARETS

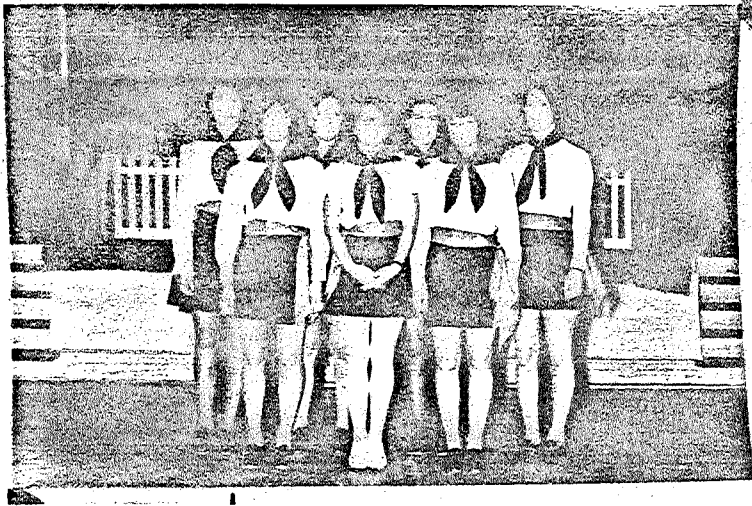


COLOURFUL WALL HANGING MENU

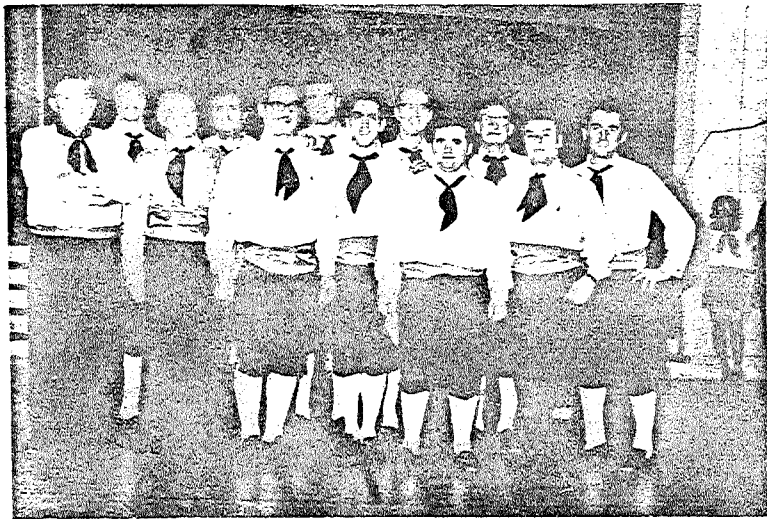


CABARETS

DAUGHTER'S OF  
CLUB MEMBERS  
THAT SERVE



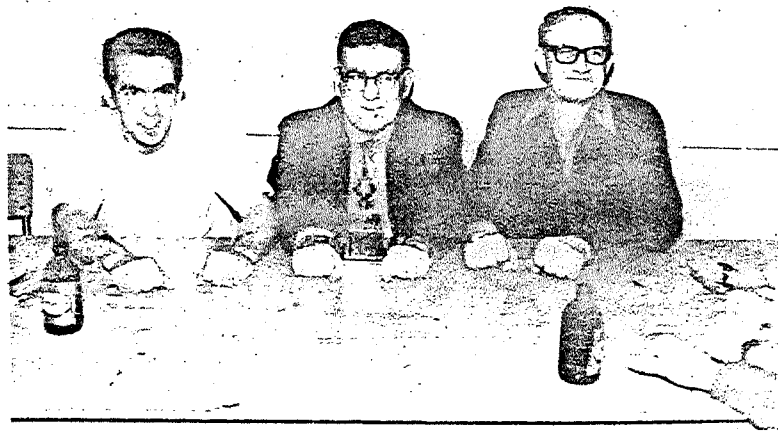
CLUB MEMBERS  
INCLUDING  
CHOIR IN  
EUROPEAN DRESS



AT THE BAR



STAGS



WINNING TIBBETTS \*15 TEAM



A HAPPY GROUP!

executive meetings, the executive being all male, which is probably a carry-over from the old country. With all of these special events of the club, there are usually children involved. The ones who play musical instruments come along for entertainment, the older teenage group being involved in serving at banquets etc. The children are very special to the S. Martino people, and I believe this is true of Italians as a group. The children are encouraged to study music, and enter sports in general. I detect some over protectiveness in challenging and dangerous sports, but this is the exception rather than the rule. Soccer is played some, as it was back home, and cycling and long distance running are both gaining popularity in this country, following the European customs. Getting a good education is stressed, particularly for the young men, and the club families have produced their share of Doctors, Olympic Champions, and young people trained in specific fields of work.

In conclusion, as we reflect back on these past seventy years, we see a basically agricultural people, leaving their homeland and starting a new life here in this almost exclusively industrial setting. Many of their traditions they brought with them, their wine making, sausage curing, entertainment, and masonry have helped to make them prosperous and happy. After completing this study, I have a very positive feeling about the future of these people and am sure the S. Martino Club played a vital part in their success.

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Sanvite di Ellerani (written in Italian) - printed 1969.

FAMILY CIRCLE OF THE CITIZENS OF S. MARTINO AL TAGLIAMENTO

The San Martino citizens met at the Colombo Hall for the purpose of forming and founding a San Martino Assistance Club and the following were present:

F. Moro, G. Bertuzzi, Gio. Truant, V. Bresanutti, P. Fantin,  
F. Facchina, C. Orlando, Toni Bertuzzi, Angelo Bortuzzi,  
Primo Ongaro, D. Dean, U. Truant, R. Babuin, Lino Zilli,  
Lino Sovran, Toni Tonelli.

The purpose of this meeting was because of the long and disastrous war. We learned from newspapers and correspondence of the poverty and squalor this war had left in general. Since in all parts of North America everyone is trying to alleviate the suffering of these poor people, this group too, is united to try and do some good to this end.

Therefore, a Club or Family Circle was initiated to collect funds and try if possible, to help at least some of the extreme cases. It was decided that some regulations should be set down in this way to cut down on misunderstandings and to proceed as smoothly as possible.

- I. This Circle is organized for the purpose of assisting all those of the above mentioned town who are in need of real help.
- II. In this Circle, all residents of S. Martino may take part. Also their sons and daughters. Also the husbands of the wives that come from the above mentioned town.
- III. A committee of three persons will be appointed and they will use their own good judgment in distributing that which is acquired. This committee will be elected by the majority.
- IV. The officials of this Circle will consist of:
  - President
  - Secretary
  - Treasurerand an assistance committee of three people, all of which will be elected annually.
- V. The annual meeting will be held approximately in the middle of May.

- VI. The President and Secretary will have the power to call the meeting at any time they deem it necessary.
- VII. Admission fee to this Circle will be \$2.00 and \$0.50 per month thereafter. Sick members will be excused from their dues the whole duration of their illness.

VIII. The Circle will be officially initiated on 1 May 1946.

Since it was realized by our above founders that this Club had other potential values, they officially initiated the Club on the above date. They realized also that the people in this country needed something to perpetuate their heritage.

- IX. All monies received by the Secretary and Treasurer will be deposited at the Bank of Commerce in Trail, under the joint signature of the President and Treasurer.
- X. The method of donations may be money or merchandise, this will be decided by all those assembled on the basis of the report from the committee.
- XI. If a case arises that a member of the Circle will need assistance in the form of a donation, it will be possible to use money from the Fund, however, the fund may never be less than \$25.00. In an emergency, ways and means will be worked out to raise extra funds.

18 Dicembre 1943

Cuesta Cansona di San Martino  
e composta da Seconda Riccardo Orlando  
Elenora Umberto Truant

Chiste fieste chiste fieste  
Dal pais di San Martin  
La giuldin in alegrie fin li 16 dal matin

San Martin e darsinut  
Cuprindut encia pustunsick  
O vin di fa une ciantade fasarin trima il suflit

Duciu i ains lundis Novembre  
Rimebrum San Martin  
e cule dacijs asiemit i fin una viva cul nouf vin

Prin di la prin di la  
Lai Marie deui suna  
e li ciapanis di San Martin li sintarin a scanpana din don dan don

Guardait la che puieris ciapanis  
Guardait la su sul caipanil  
Ca son miesis ruvinadis par scampanai a San Martin din don dan don

Se sunaiso se sunaiso  
e la su sul ciapanil  
ni sunaiso la legrie al  
fiestin di San Martin din don dan don

The Menu for the evening was as follows:

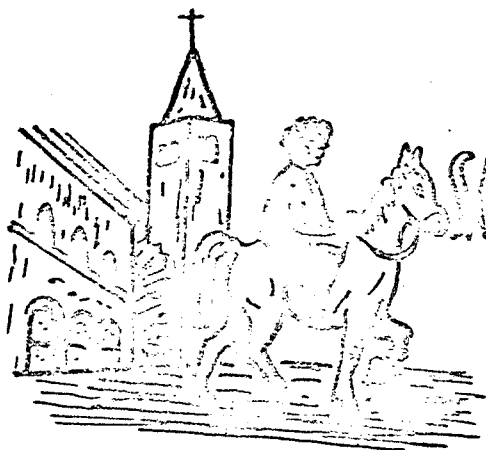
- Antipasto - trays of ham rolls, Friulano cheese sliced, pickles, celery, olives.
- Wine - home made from Zinfandel grapes was brought from home by members and kept under the tables and poured as required. (This is a custom which is accepted, even though there was hard liquor available to buy).
- Soup - made from chicken broth with small pieces of chicken and puntini, which are small round macaroni, and grated cheese sprinkled on top - very tasty.
- Vegetables - mashed potatoes  
green beans (finely cut) with butter on carrots - gravy from the stew poured on top
- Stew - made with veal - fork tender
- Chicken - oven done in pieces
- Dessert - pastry roll filled with custard  
Coffee and pop for children

Speeches followed, then entertainment and dancing.

- 11:30 p.m. - Visitation to kitchen again showed huge pots of polenta cooking on top of the stove and sausages cooking in the oven.
- 12:00 P.M. - Polenta made with cornmeal was served wet like porridge and seemed rather tasteless to me.
- Figatelli sausages, made by one of the male members, from liver and pork were very tasty and helped the polenta along.
- Coffee and buns

All the children joined into every activity and stayed right to the end of the affair.





# SAN MARTINO CLUB

## TRAIL, B.C. CANADA

19 January 1973

"STAG"

CARISSIMI PAESANI!

IL CLUB DI SAN MARTINO DARA UN "STAG" PER I PAESANI IL GIORNO DI SABATO DIECI FEVRAIO. INCOMINCIANDO ALLE ORE 7:30 P.M. A LA SALETTA ANNABLE. TORNEI DI MORA, BRISCOLA, E TIBBITS VERANNO ESEQUITO. PER SPUNTINO, VERA SERVITO POLENTA, FIGADEL, E FORMAGGIO. PRESO \$2.00 PER PERSONA. SI GARANTISI UNA ECCELLENTE SERATA.

FRIENDS!

THE SAN MARTINO CLUB IS HAVING ITS ANNUAL "STAG" ON SATURDAY 10 FEBRUARY AT THE ANNABLE HALL AT 7:30 P.M. MORA, BRISCOLA, AND TIBBITS TOURNAMENTS WILL BE HELD. A POLENTA, FIGADEL AND CHEESE SNACK WILL ALSO BE SERVED. ADMISSION IS \$2.00 PER PERSON. AN EXCELLENT TIME WILL BE ENJOYED BY ALL.

IL SEGRETARIO,

E. Gambin  
E. Gambin



# SAN MARTINO CLUB TRAIL, B.C. CANADA

19 January 1973

## PAESANI!

IL NOSTRO CABARET TIPO EUROPA VERA SUOLTO IL GIORNO SABATO DIECI MARZO ALLE ORE 7:00 P.M. PRECISO NELLA SALA DEL TADANAC. UNO MENU SPECIALE VERA PROVISTO PER LA VOSTRA SATISFAZIONE CON LA COLAZIONE SERVITA ALLE ORE DUE A.M. UN SELETO PROGRAMMA D'INTERANIMENTO VERA PROVISTO PER VOSTRO GODERE. SICURARE UNA TAVOLA. TICHETTE LIMITATO.

<u>TICHETTE:</u>	D. MORO	8-5441	O. LUS	4-2079
	G. DEROSA	8-8759	P. MERLO	8-5328
	A. SOVRAN	8-9581	E. MERLO	8-8428
	E. GAMBIN	8-5667		

## FRIENDS!

OUR ANNUAL EUROPEAN STYLE CABARET WILL BE HELD AT THE TADANAC HALL ON SATURDAY 10 MARCH 73 AT 7:00 P.M. SHARP! A SPECIAL MENU HAS BEEN PLANNED FOR YOUR ENJOYMENT AND A SPECIAL BREAKFAST WILL BE SERVED AT 2:00 A.M. A SELECTED PROGRAM OF ENTERTAINMENT WILL BE FEATURED, SO BE SURE TO MAKE UP A TABLE AND ATTEND. TICKETS ARE LIMITED.

<u>TICKETS:</u>	D. MORO	8-5441	O. LUS	4-2079
	G. DEROSA	8-8759	P. MERLO	8-5328
	A. SOVRAN	8-9581	E. MERLO	8-8428
	E. GAMBIN	8-5667		

IL SEGRETARIO,

*E. Gambin*  
E. Gambin

RECIPESPOLENTA

- water, cornmeal, salt (no measurements given)  
cook 1 hour and keep stirring over medium heat,  
so it doesn't go too thick

CROSTOLI

- "like crusty"  
12 eggs - well beaten  
1 1/4 c. sugar - a bit at a time - beat well  
12 tbsp. oil  
1/2 c. white wine or vermouth  
1 orange grated and 1 lemon (just gratings)  
1 1/2 tsp. salt  
2 tsp. vanilla  
1 tsp. rum extract  
1 tsp. almond extract  
Flour - add till not too hard)

) "all the time  
beating like  
cream"

Knead dough very well. Leave (15 - 20 mins.)  
sitting with bowl over it. Roll out with  
rolling pin - cook in oil (deep) sometimes  
beat white separate from yolks.

S. Orlando

RECIPESGNOCCHI (potato dumplings)

Boil and mash potatoes, add eggs, milk, and butter while they are still hot. Then add flour till the dough can be rolled out and cut in small pieces. Put an imprint with a fork or thumb nail. Boil in extra salty water, when they come to the top they're done. (about 20 min.)

E. Dilling

## Variations of Spaghetti Sauce made by second generation cooks

### SPAGHETTI MEAT SAUCE

1 - 8 oz. tomato sauce  
 1 1/2 - 2 C. minced meat or fresh hamburger  
 1 large grated onion  
 Simmer & pour over spaghetti

### SPAGHETTI PORK SAUCE

1/2 lb. diced shoulder pork  
 1 tbsp. mazola oil  
 salt & pepper to taste  
 1 minced onion  
 1 tbsp. parsley  
 Cook together until meat is tender, brown. Add tin  
 (5 oz. tomato paste) Simmer 1 hr. Pour over spaghetti.

### SPAGHETTI MEAT SAUCE (VEAL & PORK)

1 lb. ground beef (or beef & pork mixed)  
 1 cup bread crumbs                      celery stalk & leafs  
 1 tbsp. minced parsley                  green peppers  
 garlic (optional)                      medium size onion  
 Italian spices (to your taste)      eggs - 2 for 1 lb. meat  
 salt & pepper  
 onions, celery & green pepper (optional)      Romano cheese

Oil in pan & cook together until meat is brown and tender.  
 Add 2-8 oz. tomato paste with 2 tins of water. Simmer on  
 low heat for 2 hrs. By just adding 2 eggs to meat sauce  
 you can make your meat balls too. Brown meat balls with  
 meat and add your tomato paste even to water and pour over  
 spaghetti.

Others that can be added are:

mushrooms  
 sweet red peppers  
 salami  
 pepperoni  
 hot red peppers

One of these with your  
 meat can change the flavour  
 of your meat sauce.

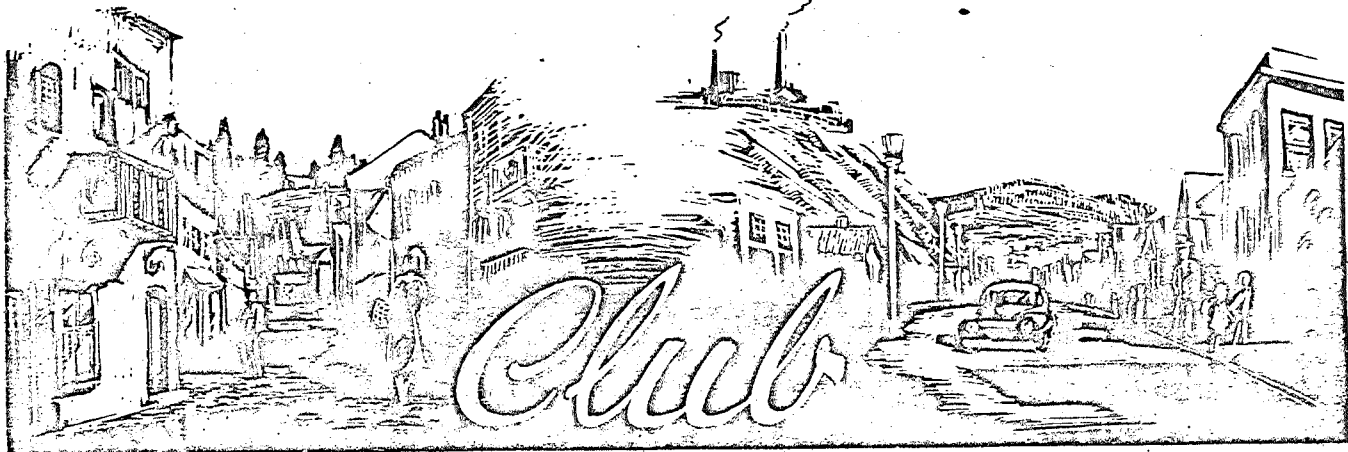
### SPAGHETTI MEAT SAUCE

1 green pepper diced  
 2 onions sliced thin  
 1/4 tsp. margarine

2 lbs. ground meat  
 pimento diced  
 1 tin 8 oz. meat sauce

Simmer covered for 35 mins. - 1 tin well drained green peas  
 1 onion grated, 1 tbsp. sugar or relish, 1 tbsp. butter, 1 tin  
 5 oz. meat sauce (tomato paste) and add 1 of water. Simmer  
 together covered for 15 mins.

# SAN MARTINO



*If the first meeting of the San Martino Club had been held in Trail in 1905, thirteen could have attended. Today, membership numbers 400 in this club for happy family get-togethers.*

**I**F YOU asked anyone at Cominco the name of their 'home town', you would probably hear Trail and Kimberley mentioned the most often. A lot of men would say Saskatoon, Winnipeg, Toronto and a number of other Canadian cities. From the British Isles, London and Edinburgh would be well represented. But the European city which has given up the most native sons is, most likely, San Martino in Italy.

San Martino is a small city located in the Province of Udine, in the northern part of Italy. It is

north of picturesque Venice, and less than 100 miles northwest of Trieste, the international trouble spot of a few years ago.

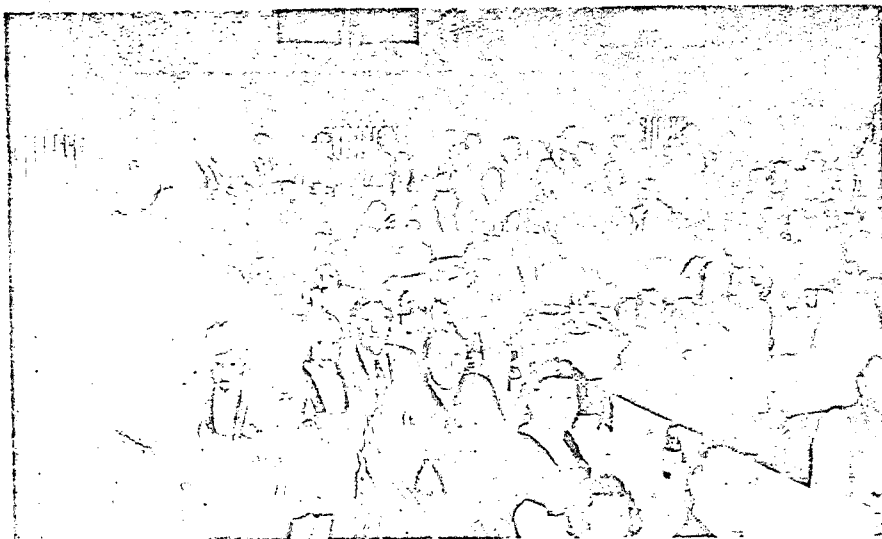
The people of San Martino lead a simple life and a happy one. Their social life centers around the church, and youngsters are brought up to respect their parents and to practise their religion. Singing and dancing provides their greatest enjoyment.

San Martinians speak a dialect called "Friulano", which is quite different from the Italian language. They make their living work-

ing at the sole industry of the mountainous district, farming. Perhaps it was their dependence on farming for a living; it may have been the wonderful tales which they had heard about the great and wonderful America. At any rate, in 1905, a group of 13 San Martino pioneers\* set out to seek their fortune and a new home in North America.

The group chose Canada. Travelling across the country, they kept watch for a place where they could be sure of finding work. When they reached Trail, they found a city which had possibilities. Although the tremendous mining boom of a few years before was beginning to slacken and the future was not one of certain prosperity, they decided to stay.

The pioneering group found the necessities of life plentiful. The customs were new and strange to them, and the language—a 'sonova gun' to learn. But they worked



A San Martino Club banquet is always a family affair, with all age groups enjoying the food and company. Linda and Beverley Toffolo are standing in the foreground beside Grazio Toffolo, one of the first to move from San Martino to Trail.

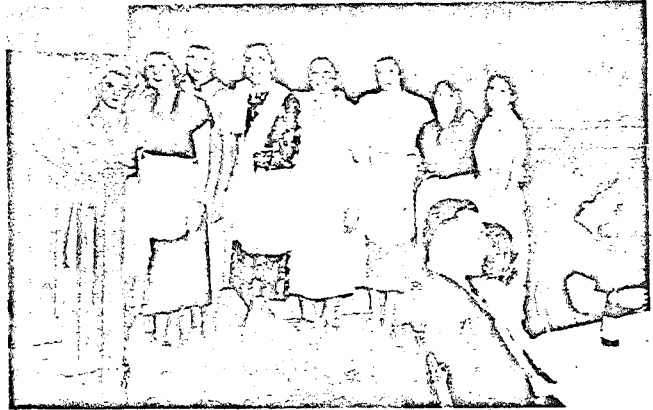
Photo by W. H. B. Ford



After the banquet and entertainment, dancing gets underway. Youngsters not of dancing age love to sit on the sidelines and watch. Often on the day after the banquet, they will begin pestering parents about the next one.

(Below) These ladies helped to make the November sixth banquet a big success, for they were responsible for the food. They are (left to right) Lilia Truant, Eda Truant, Caterina Truant, Mrs. Giuseppe Truant, Mrs. Vittoria Bressanutti, Mrs. Giovanni Bertuzzi, Adelina Dolfi and Silvana Mason.

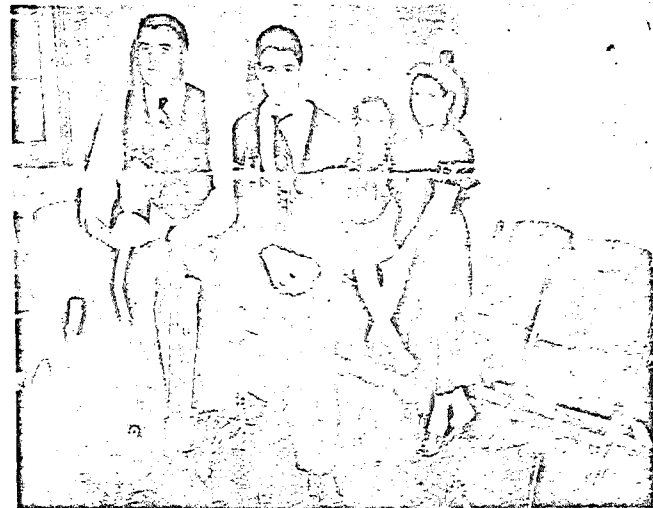
- Photo by W. H. B. Ford



hard, and gradually the city became their new and permanent home.

As the years passed, money was sent home to pay the passages of friends and relatives. Many San Martinans emigrated to Canada. A large number settled in other parts of the country, but the majority came to Trail. They, too, became part of a growing community (mainly centering around Rossland Avenue), and most turned their skills to the expanding industry at Cominco.

Several years ago, Pete Bertuzzi and Primo Angaro decided that members of San Martino families must number in the hundreds. In 1943, a San Martino picnic was planned—an event which became an annual affair. On November 11th of the same year, a San Martino banquet was held to celebrate the feast day of the Italian city's patron saint, St. Martin. This event has also been repeated every year since.



Now, there are 400 members of the San Martino Club. It is a family club, with children and grandparents alike being members. The club has elected officers, and each month, holds meetings, social evenings, as well as the regular annual events.

Most of the members have never seen San Martino, and most likely never will, having been Canadian-born and Canadian in every respect. But at the club gatherings, there is always the San Martino spirit of the happy, social gathering of families. And two of the pioneers still in Trail, Mrs. Basso and Orazio Toffolo, always make it a point to attend!

•EDITOR'S NOTE: The 13 pioneers were: Mr. and Mrs. Luti Basso, Luigi Leonardon, Giacomo Leonardon, Orazio Toffolo, Felice Derosa, Luigi Bernieri, Pipi D'Angelo, T. Volpatti, Giuseppe Reazatti, Leonardo Tonelli, Lodovico Volpatti, Luigi Pitari and Fernando Tonelli.

(Center) Pete Bertuzzi's family makes up five members of the club. Pete's father came from San Martino. His wife, Phyllis, was born in Southern Italy. Their children are (left to right) Robert, Richard and Eleanor.

Most of the men in the club are employed at Cominco's Trail operations. Leaning on a pile of starting sheets at the Lead Refinery are San Martino Club officers (left to right) V. Bressanutti, P. Bertuzzi, J. Truant and L. DeRosa.

- Staff Photo



## APPENDIX I

<u>Page</u>	<u>*</u>	
1 -	Boccie	- a game played by the men with wooden balls
2 -	Mora	- a game played by the men of guessing fingers thrown
3 -	Briscola	- a type of card game
4 -	Polenta	- a thick cornmeal porridge
5 -	Mula	- a sausage which contains blood from the pig
6 -	Figadel	- a sausage which contains liver
7 -	Luigi Bertuzzi Pipi D'Angelo T. Volpatti Giuseppe Bearzatti Leonardo Tonelli Lodovico Volpatti Luigi Pittao	Orazio Toffolo Fernando Tonelli Luigi Lenardon & wife Felice DeRosa N. Basso G. Lenardon
8 -	F. Moro G. Bertuzzi Gio Truant V. Bresanutti P. Fantin F. Facchina C. Orlando Toni Bertuzzi Angelo Bortuzzi	Primo Ongaro D. Dean U. Truant R. Babiun Lino Zilli Lino Sovran Toni Tonelli



## APPENDIX II

<u>Page</u>	<u>*</u>
9	#1
10	#2 - (hand written by two of the composers in Italian)
	#3 - typed
11	Buins - stick balanced on shoulders with pots suspended
12	Charter Members - the list of Charter Members is the same as found in Appendix 1-8.
13	#4
14	Maria Zanier probably has movies
15	A guessing game to find which hand coin is in. Italian recipes from S. Martino are on the following pages.

### APPENDIX III

(all information in the appendix)

- #5 - Club letter mailed to members
- #6 - Recipes
- #7 - Recipes
- #8 - Recipes
- #9 - write-up of Club in Cominco Magazine  
March 1951