

ABOUT REMO: UN ALPIGNANESE IN AMERICA.

Durante gli anni precedenti la crisi del '29, suo padre Benedetto e suo zio Secondino partirono, come tanti italiani, in cerca di fortuna per gli Stati Uniti, lasciando la vecchia casa di famiglia, ubicata nel centro storico di Alpignano, in via F.lli Revelli.

Lo zio Secondino, dopo qualche tempo tornò ad Alpignano, mentre Benedetto prese in moglie Desolina e rimase in America, e non riuscì più a tornare in Italia.

Da una quarantina d'anni, Remo, quasi tutti gli anni fa tappa per un breve soggiorno nella "sua" vecchia casa, la casa di "papà Beni" e "zio Dino".



I migliori percussionisti del mondo conoscono le pelli REMO USA da quasi un cinquantennio. Tecnicamente, in generale, le pelli si caratterizzano per la loro consistenza, ovvero lo spessore e il materiale con cui sono fatte.

E' grazie all'italo-americano Remo Belli, che ha rivoluzionato la tecnica e il mercato, inventando le pelli sintetiche, che dobbiamo l'applicazione del materiale plastico Mylar alle percussioni, con conseguente risparmio dei costi, durata maggiore e resistenza alle intemperie rispetto alle vecchie pelli d'asino, ormai relegate solo al mercato del *vintage* (con grande sollievo per gli asini).

Ebbene molti sanno che la REMO USA, con sede in Valencia (California), è stata fondata da Remo Delmo Belli nel 1957.

Ancora oggi, con l'amore dell'artigiano, Remo inventa, progetta e produce nella sua azienda a fianco dei suoi dipendenti.

Se gli vuoi parlare, devi telefonare e farti passare l'officina.

Pochi sanno che le sue origini sono alpignanesi.

SALOON, CABIN, AND STEERAGE ALIENS MUST BE COMPLETELY MANIFESTED.

LIST OR MANIFEST OF ALIEN PASSENGERS FOR THE UNITED STATES

Required by the regulations of the Secretary of Commerce and Labor of the United States, under Act of Congress approved February 20, 1907, to be delivered

S. S. König Albert. sailing from GENOA October 10th, 1912

No. on List	NAME IN FULL		Age	Sex	Calling or Occupation	Able to Read	Able to Write	Nationality (Country of which citizen or subject)	Race or People	*Last Permanent Residence		The name and complete address of nearest relative or friend in country whence alien came.	Final Destination (if landed from permanent residence)	
	Family Name	Given Name								Country	City or Town		State	City or Town
51-1	Gemiani	Felice	32	M	labourer	yr	yr	Italy	Italian South	Italy	Catania	his father Luigi Catania	Cal.	S. Francisco
52-2	Stabat	Angela	38	F	labourer	yr	yr	Italy	Italian North	Italy	Trapani	his father Costantino Trapani	Ill.	Chicago
53-3	wife	Marcellina	17	F	labourer	yr	yr	Italy	Italian North	Italy	Trapani	his mother	Ill.	Chicago
54-4	Daughter	Ema	8	F				Italy	Italian North	Italy	Trapani	his mother	Ill.	Chicago
55-5	Guerrucci	Adolfo	19	M	labourer	yr	yr	Italy	Italian North	Italy	Trapani	his mother Angela	Ill.	Chicago
56-6	Sejotta	Giuseppe	41	M	labourer	yr	yr	Italy	Italian North	Italy	Trapani	his mother Maria	Ill.	Chicago
57-7	Sejotta	Stefano	11	M				Italy	Italian North	Italy	Trapani	his mother Maria	Ill.	Chicago
58-8	Capard	Leonina	35	F	labourer	yr	yr	Italy	Italian North	Italy	Catania	his father Francesco Capard	Mass.	Springfield
59-9	son	Francesco	4	M				Italy	Italian North	Italy	Catania	his father	Mass.	Springfield
60-10	daughter	Paolina	3	F				Italy	Italian North	Italy	Catania	his father	Mass.	Springfield
61-11	son	Giuseppe	1	M				Italy	Italian North	Italy	Catania	his father	Mass.	Springfield
62-12	daughter	Paolina	2	F				Italy	Italian North	Italy	Catania	his father	Mass.	Springfield
63-13	Regarini	Giuse	15	M	labourer	yr	yr	Italy	Italian North	Italy	Catania	his father	Mass.	Springfield
64-14	Bornia	Giuseppina	16	F	labourer	yr	yr	Italy	Italian North	Italy	Catania	his father	Mass.	Springfield
65-15	Malugani	Pattista	28	M	labourer	yr	yr	Italy	Italian North	Italy	Catania	his father	Mass.	Springfield
66-16	Bona	Paola	38	F	labourer	yr	yr	Italy	Italian North	Italy	Catania	his mother	Ill.	Chicago
67-17	Yelpi	Angelo	28	M	labourer	yr	yr	Italy	Italian North	Italy	Catania	his mother	Ill.	Chicago
68-18	Fonatti	Giovanni	27	M	farmer	yr	yr	Italy	Italian North	Italy	Catania	his mother	Ill.	Chicago
69-19	sister	Maria	22	F	labourer	yr	yr	Italy	Italian North	Italy	Catania	his mother	Ill.	Chicago
70-20	Maglia	Rosa	20	F	labourer	yr	yr	Italy	Italian North	Italy	Catania	his father	Ill.	Chicago
71-21	Quirino	Giovanni	21	M	farmer	yr	yr	Italy	Italian North	Italy	Catania	his father	Ill.	Chicago
72-22	Barchi	Giovanni	13	M	student	yr	yr	Italy	Italian North	Italy	Catania	his father	Ill.	Chicago
73-23	sister	Caterina	13	F				Italy	Italian North	Italy	Catania	his father	Ill.	Chicago
74-24	brother	Andrea	10	M				Italy	Italian North	Italy	Catania	his father	Ill.	Chicago
75-25	Bongiovanni	Giorgio	39	M	farmer	yr	yr	Italy	Italian North	Italy	Catania	his father	Ill.	Chicago
76-26	Belli	Michele	29	M	farmer	yr	yr	Italy	Italian North	Italy	Catania	his father	Ill.	Chicago
77-27	Brasero	Girolamo	16	M	farmer	yr	yr	Italy	Italian North	Italy	Catania	his father	Ill.	Chicago
78-28	Bella	Giuseppe	20	M	labourer	yr	yr	Italy	Italian North	Italy	Catania	his father	Ill.	Chicago
79-29	Malabeta	Orlando	30	M	labourer	yr	yr	Italy	Italian North	Italy	Catania	his father	Ill.	Chicago
80-30	wife	Paolina	18	F	labourer	yr	yr	Italy	Italian North	Italy	Catania	his mother	Ill.	Chicago

*An intended residence of one year shall constitute permanent residence. The last country in which alien resided with the intention of remaining as long as one year shall be the last permanent residence regardless of length of actual residence thereon.
†Last of race will be found on back of this sheet.

Copia della lista di imbarco stranieri sulla *The König Albert* salpata da Genova nel 1912, reperibile sul sito <http://www.ellisland.org>. Il quintultimo è Belli Michele. Michele era il nome di battesimo, in ricordo del nonno, di papà Ben. Benedetto era il nome con il quale tutti chiamavano Michele.



The Konig Albert

Built by A/G Vulcan Shipyard, Stettin, Germany, 1899. 10,484 gross tons; 521 (bp) feet long; 60 feet wide. Steam quadruple expansion engines, twin screw. Service speed 15.5 knots. 2,175 passengers (257 first class, 119 second class, 1,799 third class). Two funnels and two masts.

Built for North German Lloyd, German flag, in 1899 and named **Konig Albert**. Bremerhaven-Yokohama and after 1903 Bremerhaven-New York service. Mediterranean-New York service after 1905. Interned in Italy 1914. Seized by Italian Government, Italian flag, in 1915 and renamed **Ferdinando Palasciano**. Transferred to Navigazione Generale Italiana Line, Italian flag, in 1920. Genoa-New York service. Renamed **Italia (1899)** in 1923. Refitted as a transport for the Italian Navy. Laid up in 1925; scrapped in Italy in 1926.



1927-28 Michele Belli (Papà Ben) invia il ritratto della famiglia Belli in USA al fratello Dino. I bambini sono il piccolo Remo in braccio a Mamma Desolina e la piccola Elsie tra le braccia di Papà. Le figure dei genitori, da buoni italiani, rimarranno per tutta la vita i riferimenti e gli affetti più importanti sia per Remo che per Elsie. Papà Ben morirà quando ancora Remo ha solo una ventina d'anni. Mamma Desolina giungerà sino a pochi mesi dal centesimo compleanno. Gli aneddoti di famiglia la descrivono autosufficiente sino all'ultimo. Elsie racconta che più di una volta la trovò in piedi sul tavolo per poter pulire il lampadario. Del resto gli stessi figli hanno tutt'oggi una grinta e una giovanilità non comuni.

Italian Cooking—'Mishawaka Style'

"I don't know why you want to do a story about my cooking. Everybody in this neighborhood cooks the way I do," laughed vivacious little Mrs. Desolina Belli.

It just happens that Mrs. Belli lives in an Italian neighborhood in St. Bavo's parish in Mishawaka where fine cooking and gracious hospitality are a long standing tradition. She explains that even the big elaborate Sunday dinner . . . often abandoned in modern suburbia's rush from one Sunday activity to another . . . is still an important part of the week to the Italian families in the neighborhood.

Mrs. Belli also has considerable "professional" standing as a cook. For 21 years, she has been employed as a cook at the nearby Florence Cafe, where her spaghetti and sauce is a mainstay of the menu. Although she claims she now works only a short day because she's getting on in years, she walks to work every day, keeps a spotless house and gardens, preserves, cooks and

bakes like a small whirlwind when she is at home.

Desolina Belli has lived in Mishawaka for 44 years this month. She is one of seven brothers and sisters of the Vernasco family who came to the Indiana city one by one as adults and also brought over their mother and father from Italy. The only member of the family remaining in their native village of Piscenza near Milan was an older sister who'd already married.

They all settled in the same neighborhood, within a few blocks of each other within St. Bavo's boundaries. Her late husband, Michele, a native of Turin Italy, was an employee of the nearby Ball Band plant, as were other menfolks in her family.

"I learned to do my Italian cooking in Mishawaka," says Mrs. Belli. She explains that hers was a poor farm family in the old country and could afford few of the fine ingredients she uses now in favorite dishes. She recalls that she started working as a farm laborer at

the age of ten and had little experience in homemaking until she came to the United States.

Two years ago she made a sentimental journey by plane back to her native village and her sister's home. She was somewhat disillusioned to find her family's house just EXACTLY the same as they'd left it, only more so. "I don't think they'd painted the house or fixed anything in all those years," she laughs. Although Italian city life has changed considerably in her lifetime, she found her sister living much the same as when the family left for Indiana.

Before she returned, she presented her sister with an electric refrigerator. "I told her anytime she got lonesome for me she could look at the refrigerator and remember my visit," says Mrs. Belli.

Mrs. Belli has two children, a daughter, Mrs. Maurice Van Bruene of Fort Wayne and a son, Remo Belli of San Fernando Valley, Calif. Her son, who advanced from Mishawaka school boy jazz groups to drummer in name bands, now operates his own company manufacturing drumheads. The gigantic Notre Dame drumhead recently pictured in Our SUNDAY VISITOR was his product.

When her family comes to visit, or when any neighbor or relative drops in, the hospitable Mrs. Belli produces a gourmet meal at the drop of a hat. Far from being a chore, after cooking half the day in a restaurant, cooking is her joy.

She shared with us some of her favorite recipes and cooking ideas that she uses in her own home. (In the restaurant she makes spaghetti sauce once a week, starting with 75 pounds of meat!)

Herbs and spices from her own garden, especially rosemary, sage and parsley, she uses in meat dishes and roast. She serves delicately pickled sweet peppers, ("mangos" to Hoosiers,) as an accompaniment to meat, or with sandwiches of thin-sliced Italian ham on Italian bread.

She does NOT make pizza, explaining that this is a dish from southern Italy, not her native northern Italy.

GREEN LASAGNE

"Green Lasagne," served with spaghetti sauce is a family specialty. The secret is finely chopped cooked spinach mixed with noodle dough before rolling. Mrs. Belli was at a loss to give her recipe for noodles, explaining that she keeps adding flour to four lightly beaten eggs until the dough is properly stiff for rolling. For "Green Lasagne" she squeezes out all liquid from one cup chopped spinach and adds it to the eggs, next adding flour to the right consistency.

The dough is kneaded then rolled out on a king-size board with a yard-long pin until it is very, very thin, then allowed to dry for several hours. (Her daughter divides the dough into several sections and rolls it out). The dough finally is rolled into a tube and noodles cut to any desired width.

to buy her own meat and grind it at home, which gives less fat and a little coarser grind than store-ground hamburger. She buys chuck, rump or lean stew meat. Here is Mrs. Belli's recipe.

1½ pounds beef
2 cans concentrated tomato paste
3-4 cups paste cans water
1 cup chopped onion
1 cup chopped celery
1 cup chopped carrots (if desired)

½ of a quarter pound butter
Brown meat, onion, carrots, celery in olive oil; add tomato paste and water. Season with salt, pepper, sweet basil, parsley, garlic to suit taste. Simmer about two hours. While simmering add butter. Sprinkle with parmesian cheese when serving. Enough sauce for about 1½ pound spaghetti; serves 5 to 6 persons.

ITALIAN POT ROAST

Mrs. Belli has a magic way with pot roast. She browns a three pound rump roast in a mixture of olive oil and butter, then adds salt, pepper and inserts a pinch of rosemary and/or sage into an indentation in the roast. She next adds a fourth cup of white wine and simmers the roast about 10 minutes, then adding a cup of water or broth. The roast is cooked slowly in a pot on top of the stove for two to three hours. When ready to serve, the roast is removed from the pan and a can of mushrooms added to the gravy. The meat is sliced and returned to the mushroom gravy to simmer for about 10 minutes before serving.

PICKLED 'MANGO'

1 qt. white vinegar
3 qt. water
¼-½ cup salt
1 cup sugar
2-3 tbs. pickling spices

In a large kettle, bring above ingredients to boil, then boil for 2 to 3 minutes. Measure 4 to 5 cups liquid into smaller pan, put in enough washed and quartered "mangos" for one or two quarts. Bring to boil. Pack liquid and "mangos" in hot, sterilized jars and seal. Repeat until the liquid is gone.

ROLE IN PLAY

St. Mary-of-the-Woods — Billie DeBeck, daughter of Mr. and Mrs. Clifton Goins, South Bend, will enact the role of Olivia in the college production of "Chalk Garden" here Nov. 20-21.

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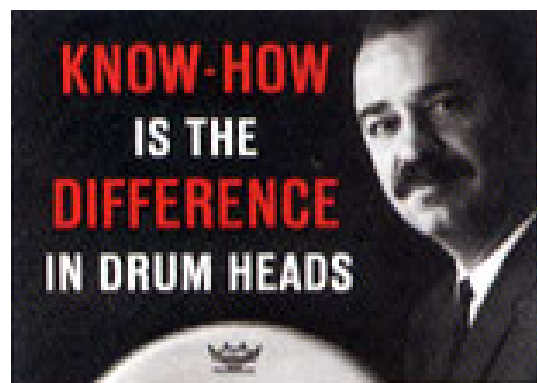


Mrs. Desolina Belli of Mishawaka and her king-size rolling pin and board.

Copia di un articolo comparso su un quotidiano locale, che riporta l'intervista a Mamma Desolina in merito alla cucina italiana (1968).



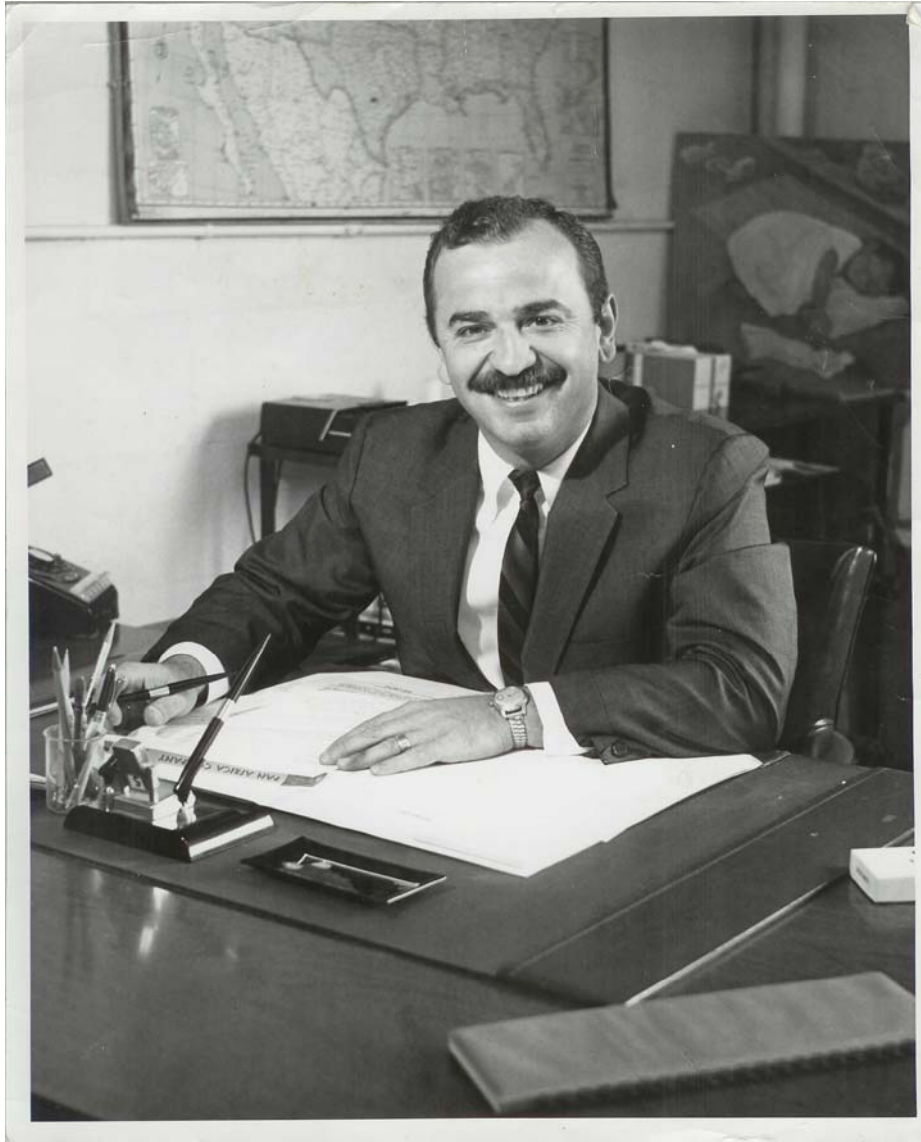
Remo D. Belli 1947

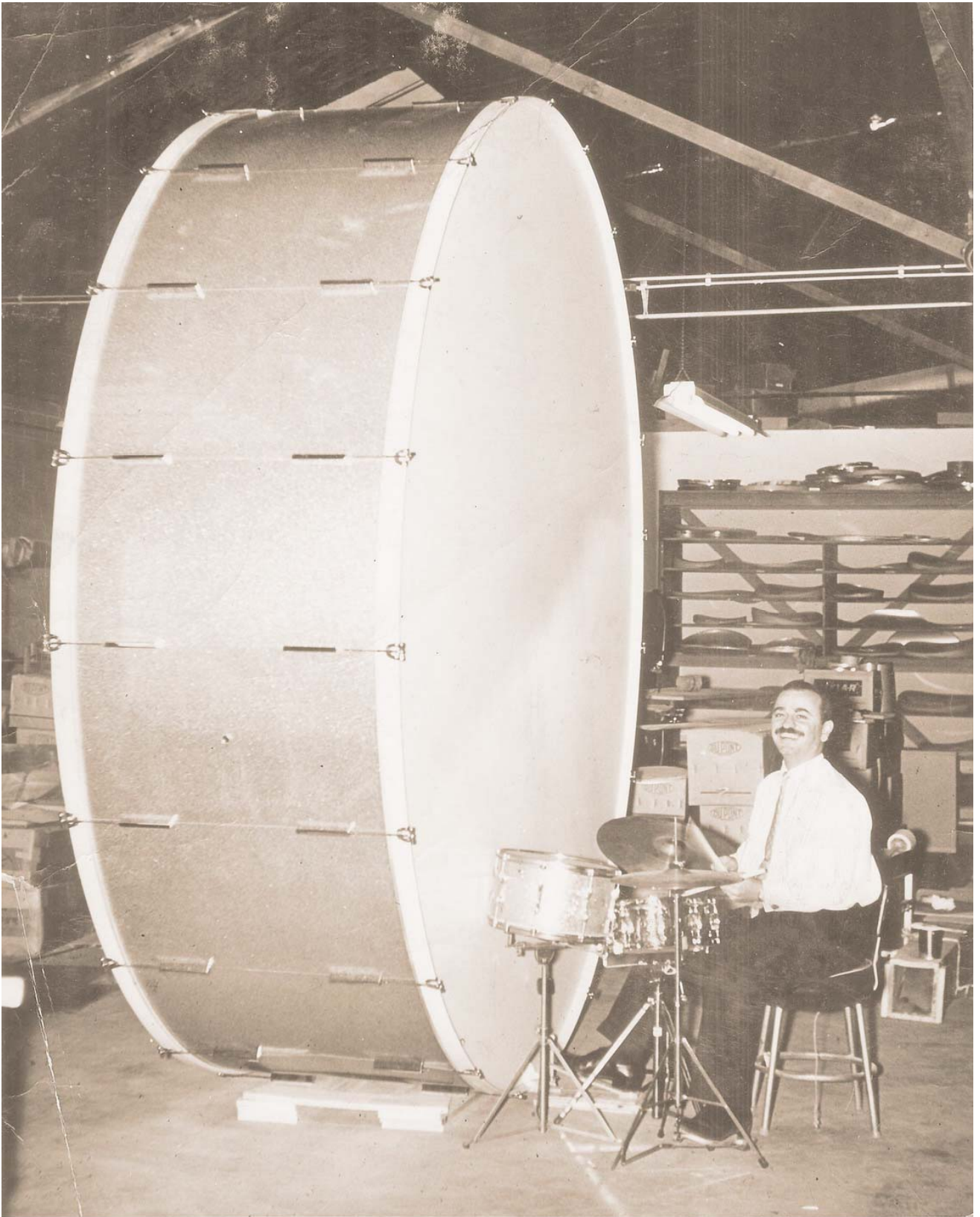


Remo D. Belli 1960



Remo Factory 1960





Grancassa ancora oggi presente a Disneyland. Sino a qualche anno fa annoverata tra i Guinness dei Primati