

# italy

A&M Club



JUNE

2024

**ISLAND ESCAPE:  
SOULFUL SARDINIA**

**THE 2025 JUBILEE IN  
ROME: A CELEBRATION  
OF FAITH AND HERITAGE**

**FATHERS DAY AROUND  
THE WORLD**

# Table of Contents

04	<b>CIAO A TUTI &amp; HOWDY AGS</b> Welcome to June
06	<b>CAMPUS REMEMBERED</b> Nagel Hall
08	<b>AGGIE NETWORK NEWS</b> All things Texas A&M - News
10	<b>CHOCOLATE VALLEY</b> The sweetest area of Tuscany
14	<b>2025 ROME JUBILEE</b> A look ahead to next years Jubilee - plan now or be prepared to wait
18	<b>HISTORY OF THE VESPA</b> Icon of Freedom, Fashion & Functionality





22	<b>SARDINIA</b> The enchanting allure of this island
26	<b>ORANGE SORBET</b> Summertime YUM!
28	<b>FESTA DEL PAPA</b> Father's Day around the world
32	<b>HOMEMADE PIZZA SAUCE</b> Better than takeout
36	<b>GRAPEFRUIT &amp; AVOCADO SALAD WITH PROSCIUTTO</b> Sweet, savory & packed w/ flavor
38	<b>AN AGGIE ABROAD</b> By Hailey Acosta '25
42	<b>AGGIE SPORTS UPDATE</b> All things Aggie athletics
44	<b>TOUR DE FRANCE - 2024</b> This year it begins in ITALY!
48	<b>TEXAS TIDBITS</b> Texas trivia and fun facts
51	<b>PAROLE FINIALI</b> Until next time





Ciao A Tutti!  
**HOWDY  
AGS!**

I hope this message finds you well and filled with excitement for the upcoming summer months. I am thrilled to share with you the latest updates, articles, and events that we have especially for our members.

This month, we have a fantastic lineup of articles that delve into the rich culture and history of Italy. Here are some of the highlights:

**The History of the Vespa:** Dive into the fascinating history of the iconic Vespa scooter. From its inception in the post-war era to becoming a symbol of Italian design and freedom, discover the journey of this beloved two-wheeler.

**Exploring the Island of Sardinia:** Join us on a virtual tour of Sardinia, an island renowned for its stunning landscapes, pristine beaches, and unique cultural heritage. Learn about the must-visit spots and hidden gems that make Sardinia a Mediterranean paradise.

**2024 Tour de France in Italy:** This year, the prestigious Tour de France will have stages in Italy! Get the scoop on the routes, key locations, and Italian towns that will host this thrilling event. Cycling enthusiasts, this one is for you!

**Delicious Recipes:** Indulge in our selection of recipes perfect for summer. We have a **savory pizza sauce** that will elevate your homemade pizzas, a **refreshing orange sorbet** to cool you down, and a **delightful grapefruit, avocado, and prosciutto salad** that's perfect for a light yet satisfying meal.

**Rome 2025 Jubilee:** As we look forward to next year, we bring you the first look at the preparations for the Rome 2025 Jubilee. Discover the significance of this event and what visitors can expect during this extraordinary year of celebration and spiritual renewal.

**Hailey Acosta '25** shares some insights of what it's like to be a student and to experience Aggie traditions so far from home in her article, **An Aggie Abroad: Embracing Tradition in the Heart of Italy**. Additionally, we have a **Campus and Aggie Sports Update** and a few other **Texas Tidbits** along the way.

We hope you find these articles both informative and inspiring, enhancing your appreciation of Italy's rich culture and traditions. As always, we welcome your feedback and suggestions for future editions. Thank you for being a valued member of the Italy A&M Club. Buona lettura and have a splendid June!

Thanks, Ciao and Gig'em!

Ryan '91



*Rena Bianca beach in Santa Teresa Gallura, Sardinia*





# HOW MUCH IS COFFEE IN ITALY?



## ESPRESSO

<b>Milan</b>	<b>1.14</b>
<b>Venice</b>	<b>1.19</b>
<b>Florence</b>	<b>1.16</b>
<b>Rome</b>	<b>1.06</b>
<b>Naples</b>	<b>1.03</b>
<b>Palermo</b>	<b>1.17</b>
<hr/>	
<b>Avg.</b>	<b>1.13</b>

## CAPPUCCINO

<b>Milan</b>	<b>1.55</b>
<b>Venice</b>	<b>1.67</b>
<b>Florence</b>	<b>1.41</b>
<b>Rome</b>	<b>1.27</b>
<b>Naples</b>	<b>1.73</b>
<b>Palermo</b>	<b>1.84</b>
<hr/>	
<b>Avg.</b>	<b>1.57</b>

THESE ARE THE PRICES FOR ONE ESPRESSO/CAPPUCCINO COFFEE IN EURO

SOURCE: ASSOUTENTI SEPTEMBER 2023 (ESPRESSO)  
MINISTRY OF ENTERPRISES AND MADE IN ITALY MARCH 2024 DATA  
(CAPPUCCINO)

# TEXAS A&M CAMPUS REMEMBERED



## NAGLE HALL

*N*agle Hall (1909) is one of the oldest buildings on campus, constructed in 1909 as the Civil Engineering Building. It was renamed in 1929 for James C. Nagle, the first dean of the School of Engineering. It was the first reinforced concrete building on campus. The design maintains the campus' distinct Classical architectural style while making extensive use of cast stone in the columns, belt courses, cornices and balustrades. The facade is marked by four engaged Ionic columns sitting on a belt course created by the first story above ground and serves as a stylobate, thus permitting the columns to extend through the second and third floors. Fredrich E. Giesecke designed it for the civil engineering department. Ernest Langford, class of 1912 and later head of the architecture department, attended classes there. Other departments Nagle Hall has housed during its history include economics, history and government, geography and journalism. Today, Nagle Hall houses the department of wildlife and fisheries sciences.





# MEDAL OF HONOR RECIPIENT, FORMER STUDENT DIES AT 76

*Clarence E. Sasser, a Brazoria County native and distinguished veteran of the Vietnam War, earned the nation's highest military honor in 1969 before studying chemistry at Texas A&M.*



Clarence E. Sasser, a former U.S. Army combat medic, former student of Texas A&M University and longtime employee of the Department of Veterans Affairs, died Monday, May 13, 2024 at the age of 76.

Born Sept. 12, 1947, in the small community of Chenango, Texas, south of Houston, Sasser served with distinction during the Vietnam War, becoming one of only eight Aggies to earn the Congressional Medal of Honor — the nation's highest military decoration. Sasser is the only former student to

earn a Medal of Honor during that conflict, making him the most recent Aggie Medal of Honor recipient and the last living recipient prior to his death on May 13. His name is enshrined in the Memorial Student Center's Medal of Honor Hall of Honor on the Texas A&M campus alongside seven other Aggies, all of whom fought in World War II.



"I'm an Aggie at heart — always have been and always will be," Sasser said in 2013 during his Hall of Honor [recognition ceremony](#).

In Vietnam, Sasser served as a medical aidman in the Army's 60th Infantry Regiment. His tour of duty lasted just 51 days. During a reconnaissance operation in Dinh Tuong Province on Jan. 10, 1968, he and his unit came under heavy attack from enemy forces, sustaining more than 30 casualties within the first few minutes of fighting. Amid the barrage of bullets and rocket fire, Sasser sprinted across an open rice field to render aid to the wounded, continuing to assist his fellow soldiers even after suffering a wound to his left shoulder from a mortar strike.

As described in Sasser's [Medal of Honor Citation](#), "Despite 2 additional wounds immobilizing his legs, he dragged himself through the mud toward another soldier 100 meters away. Although in agonizing pain and faint from loss of blood, Sp5c. Sasser reached the man, treated him, and proceeded on to encourage another group of soldiers to crawl 200 meters to relative safety. There he attended their wounds for 5 hours until they were evacuated."



One year later, he was presented with the Medal of Honor by then-President Richard Nixon and was personally offered a scholarship to Texas A&M by university president and fellow Army veteran James Earl Rudder. Having previously studied chemistry at the University of Houston, Sasser elected to continue those studies at A&M, enrolling as a chemistry major in August of 1969. Soon after, he married Ethel Morant and went to work for a Houston-area oil refinery before taking a job with the VA, where he worked until his retirement.

Texas A&M System Chancellor John Sharp added, "Clarence brought honor to his country, his family and to Texas A&M. We are so proud to count him as one of our sons of Texas A&M."

To read more about Clarence E. Sasser click [here](#).



# THE PROS AND CONS OF DAILY CAFFEINE INTAKE

*Texas A&M psychologist Dr. Sherecce Fields provides insight into caffeine consumption and the age-old question: How much is too much?*



Whether it's brewing a cup of coffee at home, ordering a specialty \$6 latte from a local coffee shop (**it doesn't cost this much in Italy...just saying**) or cracking open a Red Bull on the way to the gym, the consensus is clear: The prevalence of the caffeinated beverage industry continues to grow. According to the [National Coffee Association's Coffee Impact Report](#), the coffee industry employed 2.2 million people and generated more than \$100 billion in wages in 2022.

Caffeine — most commonly found in and associated with coffee, black and green teas, energy drinks and some dietary supplements — is ingested with the goals of increasing energy levels and boosting alertness along with motivation. However, regularly ingesting high amounts of caffeine has the potential to develop into a dependence and can induce feelings of anxiety as well as insomnia while also exacerbating some mental illness symptoms.

Dr. Sherecce Fields, a clinical psychologist and professor in the Department of Psychological and Brain Sciences at Texas A&M University, says it's important to remember that caffeine is classified as a stimulant drug and should be ingested in moderation and with caution.

"Caffeine is in a similar class as drugs like cocaine and methamphetamine and behaves in a way that increases activity in dopamine neurons," Fields said. "All of the things that are related to how it improves things like cognition and memory are related to its stimulant effects."

At the correct dosages, caffeine can provide benefits to athletes and students by respectively increasing muscle speed and improving levels of focus.

To read more about the pros and cons of daily caffeine intake click [here](#)

## FROM HOWDY TO CIAO

*Through one transformational tour of Italy, Italy A&M Club member Darren Crisp '92 discovered his unique wheelhouse for designing and building custom bicycle frames.*

In fall 1991, Italy A&M Club member Darren Crisp '92 made a last-minute decision to board a plane heading nearly six thousand miles across the globe for an Aggie study abroad trip, not knowing the impact of the culture he would encounter. Nearly 35 years later, speaking fluent Italian and running his dream bike frame building business in the heart of Castiglione Fiorentino, he reminisces on how the trip truly changed the course of his life.



To read the complete article and learn more about Darren's journey click [here](#)

# Italian Craft Bean-to-Bar Chocolate Makers You Shouldn't Miss Out On





The recently released Wonka film rekindled my interest in Tuscany's "Chocolate Valley". Sprinkled around Pontedera, 20 kilometres (12.5 miles) southeast of Pisa, are three premium chocolate factories, all producing bean-to-bar delicacies using the finest cocoa solids originating in the tropics.

Despite being deeply rooted in the culture of good food and wine, it took Italy at least a decade to catch up on the worldwide trend of artisans crafting chocolate from scratch.

Here are three in Tuscany that are worth a try.



Angiolini prides itself on its involvement of quality Tuscan purveyors of other pure produce. A partnership with Sale di Volterra, the subterranean saline (salt) near the town famous for alabaster, has resulted in a convincing range in which the chocolate accentuates the salt and vice versa.



In 2018, the former professional ballroom dancer decided to open a French-style chocolate shop in a nondescript industrial estate in Fornacette near Pontedera with his father, Giovanni.

Giovanni boasts 40 years of experience as a chocolatier, having worked for decades for renowned local artisan company Amedei. The family now exports their confections to six countries, with Japan and the UAE leading the list of gourmands, while Tuscan clients include the three-Michelin-star restaurant Enoteca Pinchiorri in Florence and two-star Principe di Piemonte in Viareggio.

Angiolina's exquisite single-origin bars and subtle pralines (think lavender from the Val di Luce and jasmine in honor of the Medici family gardens). The company only works with small Fair Trade cooperatives in nations such as Madagascar, Guatemala and Padua New Guinea.



**"TASTING CHOCOLATE AROUND PONTEDERA IS AN EDIFYING EXPERIENCE. JUST MAYBE DON'T TASTE THEM ALL IN ONE DAY." - MICHELE CONTI - MAYOR OF PISA**



On the other side of Pontedera, set in the countryside, Amedei is the reason why the "chocolate valley" exists. Established in 1990, there's no mistaking the headquarters: an old foundry whose facade has been painted with cacao cabosses, in addition to the company name and Tuscany in block capitals. Given that Amedei was acquired by the drinks company Ferrarelle in 2017, a corporate greeting awaits within.

Serving 40 countries and having won 90 or more awards and prizes, smoothness and enjoyment are the end goals. A presentation takes visitors through Amedei's approach, detailing the use of all three kinds of cacao: Criollo, Trinitario and Forastero.

Most striking is the longevity of the company's employees. At Amedei's service for 20-plus years, chocolate maker Luca Fiorentini leads the tasting for guests and visitors.

There's the iconic Toscano Black 70, a blend of all three cacao types, imbued with tobacco, malt and cedar notes, the apricot and apple nuances of Venezuelan Porcelana, and the characterful Ecuador 77, influenced by some of the banana canopy that is essential to sheltering the cacao tree.





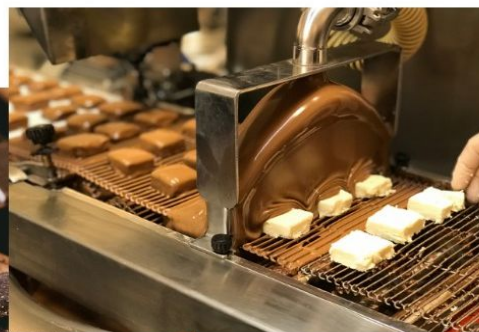
Pisa is known as the Chocolate Valley of Italy, and Noalya Cioccolato sits right in the middle of it. Founder Alessio Tessieri has travelled for over twenty years to the countries where cacao grows, directly supporting, trading and interacting with cacao farmers in the most rural areas of the world. With more than 30 craft chocolate bars in the assortment, Noalya Cioccolato offers an unforgettable sensorial journey. Elegance and experience meet in every blend and single origin.

While selling directly to the public, Noalya specializes in producing quality single-origin and blended chocolate with the maximum pliancy for chefs, as well as amenities for hotels, like ingots in a wooden case complete with a Scarperia-crafted knife and spreads for breakfast buffets. Ever creative, Fervolato is the most recent introduction that sees Venezuelan Criollo undergo a second fermentation in Montefalco Sagrantino grape must from Umbria, ensued by separate refinement process in steel tanks, barriques and amphorae.



Noalya is an emotion of aromas and flavours that evoke the tropics and the equator, it tells of the sun that pervades the earth and the scents that the land, cared for and cultivated, transfers to plants and cocoa. The result is an extraordinary fruit that, rich in beneficial nutrients for man, fascinates and seduces.

Noalya chocolate is the result of study, knowledge, plantations managed directly and others in which the close relationship with the farmers, that Alessio Tessieri knows personally. All this guarantees the correctness of the working process, according to the guidelines defined by him, the high quality and traceability of the seeds arriving at the factory.



Visit the Angiolini chocolate shop in corso G. Matteotti 94, Pontedera (open daily 4-8pm) and the Noalya shop at Scuola Tessieri in via Milano 24, Ponsacco (open Mon-Fri 3-6pm). Visitors can book a tour of the Amedei chocolate factory [online](#).







# The 2025 Jubilee in Rome: A Celebration of Faith and Heritage

IN THE HEART OF ROME, AMIDST THE TIMELESS BEAUTY OF ITS ANCIENT STREETS AND THE MAJESTIC GRANDEUR OF VATICAN CITY, THE YEAR 2025 HERALDS THE ARRIVAL OF A MOMENTOUS EVENT: THE ROMAN JUBILEE CELEBRATION. MORE THAN JUST A RELIGIOUS OBSERVANCE, THE JUBILEE EMBODIES A RICH TAPESTRY OF HISTORY, SPIRITUALITY, AND CULTURAL HERITAGE—A CONVERGENCE OF THE SACRED AND THE SECULAR THAT CAPTIVATES MILLIONS AROUND THE WORLD.



The tradition of the Jubilee has its roots in ancient Jewish customs, particularly the concept of the Jubilee Year outlined in the Old Testament. The Book of Leviticus states that a Jubilee Year should occur every 50 years, during which enslaved people would be freed, debts are forgiven, and the land returned to its original owners. This concept was later embraced by Christianity and incorporated into the Roman Catholic tradition. The first Christian Jubilee was officially declared by Pope Boniface VIII in 1300, making Rome the focal point for pilgrims seeking spiritual renewal.

The idea behind the Jubilee is to offer a time of forgiveness, mercy, and spiritual renewal. Pilgrims worldwide will journey to Rome during the Jubilee Year, engaging in acts of devotion and seeking the remission of their sins. The pilgrimage is a profound spiritual experience, allowing participants to reflect on their lives, seek forgiveness, and strengthen their faith.

The decision to hold the Jubilee in 2025 carries profound significance against the backdrop of contemporary global challenges. As the world grapples with issues ranging from political uncertainty to environmental concerns, the Jubilee serves as a beacon of hope, a testament to the enduring resilience of faith and the human spirit. In a world yearning for healing and renewal, the Jubilee



offers a sacred space for reflection, reconciliation, and collective action.

With each passing Jubilee, the number of visitors to Rome swells, reflecting the event's universal appeal. Drawing upon data from previous celebrations, organizers anticipate a record turnout in 2025, with millions of pilgrims and tourists converging upon the Eternal City. From devout worshippers seeking spiritual solace to curious travelers eager to immerse themselves in Rome's rich cultural history, the Jubilee promises to be an unforgettable experience for all who partake.

Original projections were estimated at a staggering 35 million visitors to Rome in 2025. Some authorities now believe that number could swell to an eye-whopping, jaw-dropping 45 - 50 million!

Beyond its religious significance, the Jubilee offers a rich array of

cultural events and festivities. From sacred processions to art exhibitions showcasing the masterpieces of Renaissance and Baroque art, Rome comes alive with a palpable sense of excitement and reverence. Pilgrims have the opportunity to participate in special Masses presided over by religious leaders, receive blessings, and partake in acts of charity—a testament to the Jubilee's message of compassion and solidarity.

As many know, the Jubilee is a special year of grace, in which the Catholic Church offers the faithful the possibility of asking for a plenary indulgence, that is, the remission of sins for themselves or for deceased relatives.

A Jubilee usually lasts a year and a few days: it begins just before the Christian Christmas and ends the Epiphany of the following year (January 6, 2026).

The most exciting and well-known rite is certainly the opening of the Holy Door. This gate is open only during the jubilee year and the 4 main ones are the major basilicas of Rome: St. Peter, Archbasilica of St. John Lateran, St. Paul Outside the Walls and St. Mary Major. The first to be opened is St. Peter's Basilica, the other doors are opened in the following days and remain open until the end of the Jubilee when they are once again walled up.

## **"HOPE" IS THE CENTRAL MESSAGE OF POPE FRANCIS' DECREE FOR JUBILEE YEAR 2025**

# CALENDAR JUBILEE:

## DECEMBER 2024:

24 December Opening of the Holy Door of Saint Peter's Basilica

## JANUARY 2025:

24-26 January Jubilee of the World of Communications

## FEBRUARY 2025:

8-9 February Jubilee of Armed Forces, Police and Security Personnel

16-18 February Jubilee of Artists

21-23 February Jubilee of Deacons

## MARCH 2025:

8-9 March Jubilee of the World of Volunteering

28 March 24 Hours for the Lord

28-30 March Jubilee of the Missionaries of Mercy

## APRIL 2025:

5-6 April Jubilee of the Sick and Health Care Workers

25-27 April Jubilee of Teenagers

28-30 April Jubilee of People with Disabilities

## MAY 2025:

1-4 May Jubilee of Workers

4-5 May Jubilee of Entrepreneurs

10-11 May Jubilee of Musical Bands

16-18 May Jubilee of Confraternities

24-25 May Jubilee of Children

30 May - 1 June Jubilee of Families, Grandparents and the Elderly

## JUNE 2025:

7-8 June Jubilee of Ecclesial Movements, Associations and New Communities

9 June Jubilee of the Holy See

14-15 June Jubilee of Sport

20-22 June Jubilee of Governments

23-24 June Jubilee of Seminarians

25 June Jubilee of Bishops

25-27 June Jubilee of Priests

28 June Jubilee of the Eastern Churches

## JULY 2025:

28 July - 3 August Jubilee of Youth

## SEPTEMBER 2025:

15 September Jubilee of Consolation

20 September Jubilee of Justice

26-28 September Jubilee of Catechists

## OCTOBER 2025:

5 October Jubilee of Migrants

8-9 October Jubilee of Consecrated Life

11-12 October Jubilee of Marian Spirituality

18-19 October Jubilee of the Missions

30 October - 2 November Jubilee of the World of Education

## NOVEMBER 2025:

16 November Jubilee of the Poor

22-23 November Jubilee of Choirs

## DECEMBER 2025:

14 December Jubilee of Prisoners

[\*\*DOWNLOAD THE CALENDAR\*\*](#)

**The Jubilee calendar 2025 is of fundamental importance for any pilgrim who decides to travel to Rome during the Holy Year: unique events and occasions to experience the joy of the Jubilee united in faith.**

**Any and all visitors will need to plan ahead as we get closer to these celebrations in 2025.**



As the 2025 Roman Jubilee Celebration unfolds, it serves as a poignant reminder of the enduring power of faith, tradition, and community. In a world marked by division and uncertainty, the Jubilee beckons us to come together in celebration of our shared humanity, transcending boundaries of culture, creed, and nationality. As pilgrims and tourists alike flock to Rome's ancient streets, they bear witness to the timeless allure of a city steeped in history, spirituality, and the promise of renewal.







# CHOOSE WISELY



***IN A SPAN OF 11 YEARS 115  
PEOPLE DIED IN WEIGHTLIFTING  
ACCIDENTS AT THE GYM***



***IN THE SAME 11 YEARS ONLY 1  
PERSON DIED EATING A DONUT***



***MAKE GOOD CHOICES***



# THE VESPA: A TIMELESS ICON OF FREEDOM, FASHION, AND FUNCTIONALITY

"Sometimes the most scenic roads in life are the detours you didn't mean to take." – Angela N. Blount





Vespa, the iconic Italian scooter, was created in the aftermath of World War II by the Piaggio company, which was primarily an aircraft manufacturer. The devastation of the war had left Italy's infrastructure in ruins, and there was a dire need for affordable, practical transportation for the masses. Piaggio's president at the time, Enrico Piaggio, tasked the aeronautical engineer Corradino D'Ascanio with designing a simple, economical vehicle to fulfill this need.

The Vespa transcended its role as a mere mode of transportation, becoming a symbol of liberation and freedom. In the years following its introduction, Italy experienced a cultural renaissance, marked by a newfound sense of optimism and vitality. The Vespa captured the spirit of this era, empowering individuals to explore the world around them with newfound independence and mobility.

For many, the Vespa represented more than just a means of getting from point A to point B; it symbolized a lifestyle centered around adventure, spontaneity, and exploration. Whether cruising along coastal roads or weaving through ancient cobblestone streets, riders embraced the sense of freedom that the Vespa afforded them, forging unforgettable memories and experiences along the way.

The Vespa's impact extended beyond the realm of transportation, permeating popular culture and leaving an indelible mark on the world of fashion and design. Its timeless aesthetic and association with the carefree spirit of youth made it a favorite subject of artists, photographers, and filmmakers alike.





"THE WORLD IS A BOOK,  
AND THOSE WHO DO NOT  
TRAVEL READ ONLY ONE  
PAGE." -

# Saint Augustine

From Audrey Hepburn gliding through the streets of Rome in "Roman Holiday" to the mod fashionistas of swinging sixties London, the Vespa became synonymous with style and sophistication. Its iconic status was further cemented through collaborations with renowned fashion houses and designers, who drew inspiration from its classic silhouette to create clothing and accessories that reflected the Vespa's timeless allure.

The Vespa stands as a testament to the enduring power of innovative design, cultural relevance, and timeless style. From its humble beginnings in post-WWII Italy to its status as a global icon of urban mobility, the Vespa continues to captivate hearts and minds around the world. More than just a mode of transportation, it represents a way of life—a celebration of freedom, fashion, and the endless possibilities that await those who dare to embark on the open road.

You can visit the Piaggio Museum in Pontedera, Tuscany. There you will find hundreds of scooters, Vespas, Piaggio's, Gilera, Gigi Crosa, Moto Guzzi, Grand Prix Aprilia and other specialty bikes on display. It's a wonderful museum and its worth a visit if you are in the area.







## OPENING HOURS

The Piaggio Museum is open Tuesday to Saturday, the second and the fourth Sunday of each month. Visits can only be booked in advance online.

## BOOK YOUR VISIT

## VIRTUAL TOUR



Come and discover the brand new virtual visit to the Piaggio Museum! You can stroll through its collections and access the many multimedia contents!

## START TOUR



## MUSEUM LOCATION

MUSEO PIAGGIO  
VIALE R. PIAGGIO, 7 - 56025 - PONTEDERA (PI)  
VAT 90014900501  
+39 0587 27171  
[MUSEO@MUSEOPIAGGIO.IT](mailto:MUSEO@MUSEOPIAGGIO.IT)

## WEBSITE LINK





# THE ENCHANTING ALLURE OF SARDINIA: A JOURNEY THROUGH ITALY'S HIDDEN GEM



# SARDINIA

*L*ocated in the heart of the Mediterranean, Sardinia is a captivating Italian island that beckons travelers with its stunning landscapes, rich history, and unique culture. Far from the hustle and bustle of mainland Italy, Sardinia offers a tranquil escape where natural beauty and historical depth blend seamlessly. From its pristine beaches and rugged mountains to its ancient ruins and charming villages, Sardinia is a treasure trove of experiences waiting to be discovered.

## **A Coastal Paradise: Beaches and Coastal Towns**

Sardinia is renowned for its spectacular coastline, featuring some of the most beautiful beaches in the world. The Costa Smeralda, or Emerald Coast, is perhaps the most famous, drawing visitors with its crystal-clear turquoise waters, white sandy beaches, and luxurious resorts. Porto Cervo, the heart of Costa Smeralda, is a glamorous spot frequented by celebrities and offers high-end shopping, exquisite dining, and a vibrant nightlife.

For those seeking a more secluded beach experience, Cala Goloritzé is a must-visit. This picturesque cove, accessible by a challenging hike or boat, is a protected natural monument with striking limestone cliffs and a pristine shoreline. Similarly, the beaches of La Pelosa near Stintino and Cala Luna on the Gulf of Orosei are breathtakingly beautiful, offering clear waters ideal for snorkeling and swimming.

## **Historical Riches: Nuragic Sites and Medieval Towns**

Sardinia's history is as rich as its landscapes are diverse. The island is dotted with Nuragic sites, remnants of the ancient Nuragic civilization that thrived between 1800 and 500 BC. The Nuraghe Su Nuraxi in Barumini is the most well-known and a UNESCO World Heritage site. This well-preserved complex provides a fascinating glimpse into prehistoric life on the island.

In addition to its ancient history, Sardinia boasts charming medieval towns. Alghero, with its Catalan Gothic architecture and cobblestone streets, offers a blend of Italian and Spanish influences. The town's walls and towers, such as the Torre di Sulis and the Cathedral of Santa Maria, are must-sees. Cagliari, the island's capital, is another historical treasure, with its impressive Castello district, Roman amphitheater, and the stunning Bastione di Saint Remy offering panoramic views of the city and the sea.



*The poster child of the beaches along the Gulf of Orosei is **Cala Goloritzé***

## Natural Wonders: Mountains, Caves, and Unique Flora and Fauna

Beyond its beaches, Sardinia's interior is a paradise for nature lovers and adventurers. The Gennargentu National Park is home to the island's highest peaks, offering opportunities for hiking, mountain biking, and even skiing in the winter. The park is also a sanctuary for wildlife, including the rare mouflon (wild sheep) and the golden eagle.

The Grotta di Nettuno (Neptune's Grotto), near Alghero, is a stunning sea cave accessible by boat or a steep stairway carved into the cliffside. Inside, visitors are greeted by impressive stalactites and stalagmites, and the underground Lake La Marmora adds to the grotto's mystical allure.

## Hidden Gems: Off-the-Beaten-Path Discoveries

While Sardinia's popular sights are undoubtedly mesmerizing, the island's hidden gems offer equally enchanting experiences. The village of Orgosolo in the Barbagia region is famous for its vibrant murals, which depict scenes of Sardinian culture, politics, and social issues. Wandering through the streets of Orgosolo is like exploring an open-air art gallery.

Another lesser-known treasure is the town of Bosa, situated along the Temo River. Known for its colorful houses and medieval castle, Bosa exudes a charming, unspoiled character. The Castello Malaspina, perched atop a hill, provides breathtaking views of the town and the surrounding countryside.

For a unique cultural experience, visiting during one of Sardinia's traditional festivals is highly recommended. The Sartiglia in Oristano, a medieval equestrian tournament held during Carnival, showcases the island's deep-rooted traditions and vibrant community spirit.

Sardinia, the second-largest island in the Mediterranean, is renowned for its pristine beaches, rugged landscapes, and rich cultural heritage. Yet, one of its most enduring and emblematic symbols is the humble sheep. These animals, ever-present across the island's countryside, are integral to Sardinian life, shaping its economy, culture, and ecology.

Sheep farming is a vital component of Sardinia's economy, particularly in rural areas where it provides livelihoods for thousands of families. The island is home to over three million sheep, a number that surpasses its human population. This large population of sheep supports a thriving dairy industry, renowned worldwide for its production of high-quality cheeses.

Pecorino Sardo and Pecorino Romano are two of the most famous Sardinian sheep's milk cheeses. Pecorino Sardo, a Protected Designation of Origin (PDO) product, is prized for its rich, tangy flavor and is a staple in Sardinian cuisine. Pecorino Romano, though now produced mainly in Lazio, owes its origins to Sardinia and remains an important export product, enjoyed internationally.

Beyond dairy, sheep also contribute to Sardinia's wool industry. Traditional Sardinian textiles, known for their durability and intricate patterns, are made using locally sourced wool. These textiles are not only practical items but also works of art, preserving ancient techniques and designs.





Sardinia is a captivating island that offers a rich variety of experiences, from its idyllic beaches and rugged landscapes to its ancient ruins and vibrant towns. From beautiful landscapes dotted with wildlife and sheep to amazing foods and textiles.




Whether exploring the luxury of Costa Smeralda, the historical depths of Barumini, the natural beauty of Gennargentu, or the hidden murals of Orgosolo, visitors are sure to be enchanted by Sardinia's unique charm. This Italian gem is a destination that rewards those who venture beyond the usual tourist paths to discover its true heart and soul.





Summertime  
Yum!

# Orange Sorbet



When it comes to dessert, you can't go wrong with gelato and sorbet. But, just as gelato and ice cream are different, so are sorbet and gelato. While both taste great, they offer distinct tastes and flavors, all of which will have you coming back for more.



# Orange Sorbet



It's hardly a recipe and it truly has one ingredient - seedless Clemantine oranges.

But it is delicious, easy, and a perfect swap for ice cream or gelato if you like the idea of eating fruit instead of sugar. Don't come at me. I eat ice cream and absolutely love gelato too!

Here's what you do:

Peel seedless Clemantine oranges and separate into individual segments.

Freeze on a plate or sheet pan until frozen solid, about 4 hours.

Transfer to a food processor or blender and process until dry and crumbly. Pause for a minute and process again until smooth. Pack it down a bit with a spatula, scoop and serve.

I prefer to eat it right away but you can store it in the freezer if you need to. If you freeze it overnight or longer, it will get very hard so leave on the counter until it is scoopable.

I don't feel the need to add anything but you can sweeten it up with a little honey or make it extra creamy with coconut cream.

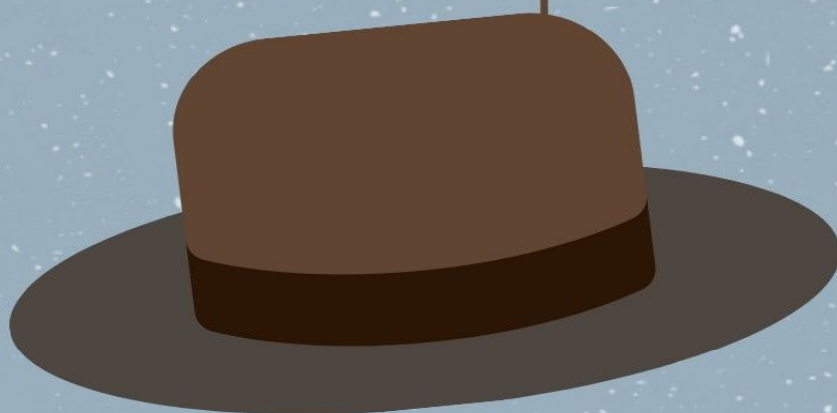
ENJOY!

HAPPY  
**Father's Day**



JUNE 16, 2024  
IN THE U.S.





**FESTA**

**PAPA**

**del**



**FATHER'S DAY  
IN ITALY  
MARCH 19TH**

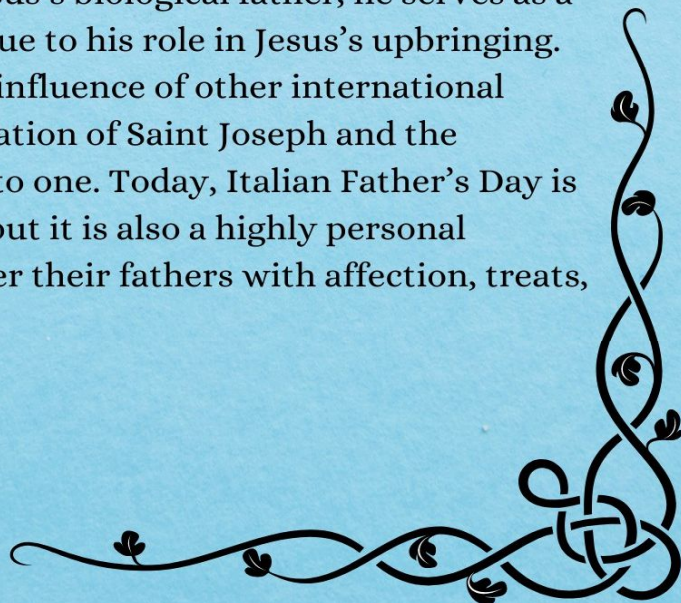





# Father's Day Around The World

The date of Father's Day varies from country to country around the world, depending on religion and tradition. For Americans and Brits, Father's Day is celebrated on the third Sunday of June. In Australia, it is observed on the first Sunday of September. In Italy, as in all Catholic European countries, Father's Day is always celebrated on March 19th. In Italian, Father's Day is Festa del Papà.

Since the Middle Ages, March 19th has been recognized as the Festa di San Giuseppe, the annual celebration of Saint Joseph. Saint Joseph, known simply as "Joseph" to native English speakers, was the husband of the Virgin Mary. Though he is not Jesus's biological father, he serves as a symbol of paternity in Catholicism due to his role in Jesus's upbringing. Over the centuries, likely due to the influence of other international Father's Day celebrations, the celebration of Saint Joseph and the celebration of fatherhood merged into one. Today, Italian Father's Day is still connected to its Catholic roots, but it is also a highly personal holiday during which children shower their fathers with affection, treats, and gifts.







# Dad Jokes

Italy is a lot of things depending on the day. It can be beautiful or chaotic, rural or high fashion, Alps or beaches. It is a country full of postcard perfect villages and amazing culinary traditions. But funny? That is not the first word that comes to mind when I think of Italia. The country of poetry and symphonies! Of opera and Michelangelo! But puns?

I, however, love a laugh and have a soft spot for dad humor. That is why I have been gathering the best Dad jokes about Italy — or maybe you will cringe and claim these are actually the worst!

Whatever your sense of humor — I'm not **ALFREDDO** tell you that I love Italy! Here are my favorite Dad puns and jokes:

How do you say goodbye to an Italian?

*Pasta la vista.*

What caused the tower of Pisa to start leaning?

*It got *Italicized*!*

Why is it better to go to Italy without a set itinerary?

*It leaves you plenty of time to Rome around.*

How do Italians burn 2,000 calories a day?

*By leaving the lasagna in the oven too long.*

What do you call an Italian with a rubber toe?

*Roberto.*

Why is coffee in Italy so amazing?

*Italians know how to espresso it well.*

What do you call a Roman with a cold?

*Julius Sneezer.*

Why do tourists always shorten their itinerary in Italy?

*They cannoli do so much on one vacation.*

When is the best time to visit Italy?

*In the spring — Aperol showers bring May flowers.*

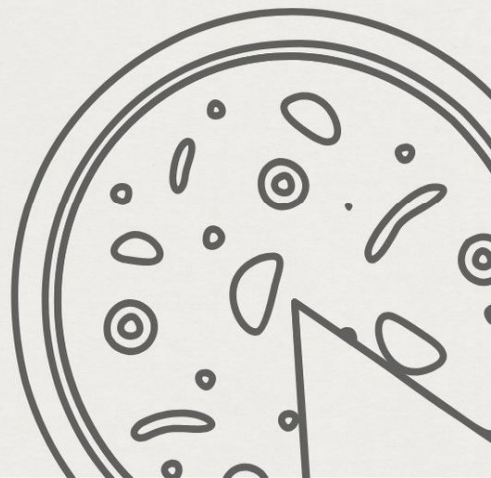




## *Pizza Sauce*

### **TASTIER THAN TAKEOUT**

On weekends, we make sure to make time to make our own pizza sauce from scratch. We even use this as a base sauce for pasta during the week if we are in a hurry for a quick meal.





# Pizza Sauce

## INGREDIENTS

- 1 28oz can of Cento San Marzano tomatoes
- 2 Tbsp Riparbella EVOO
- 1/2 yellow onion
- 1–3 cloves of garlic
- 1 tsp of basil
- 1/2 tsp of oregano
- 1 tsp salt
- 1 tsp sugar



**Optional:** Pinch of crushed red pepper

## INSTRUCTIONS

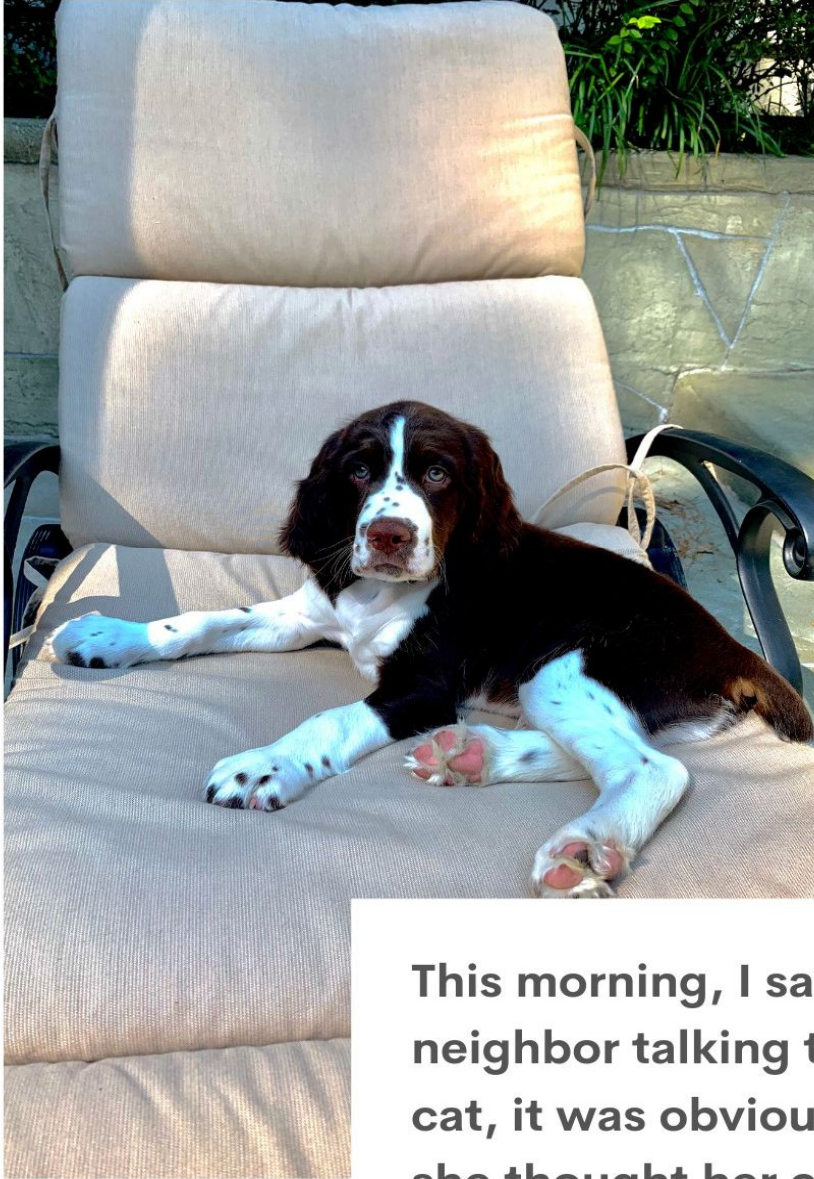
1. Pour the tomatoes into a large bowl and using your hands, kitchen shears, or an immersion blender, break the tomatoes down so that they're chunky but not completely liquid.
2. In a medium saucepan or griddle on medium–low heat, heat the olive oil, grated onions, garlic, oregano, basil, and optional red pepper flakes. Allow them to cook for 5–6 minutes, stirring frequently so nothing sticks or burns.
3. Add in aromatics to the crushed tomatoes, salt, and sugar, and give it a stir. Simmer 2 minutes.

This will last in your fridge up to two weeks!

**OPTIONAL:** For a deeper, less acidic flavor, simmer in a pot on medium–low heat for 20 minutes!







**This morning, I saw a neighbor talking to her cat, it was obvious that she thought her cat understood her...I came into my house, told my dog (Murphy)...we laughed a lot!!!**

**ONE THING  
NOBODY EVER  
TALKS ABOUT  
BEING AN ADULT  
IS... HOW MUCH  
TIME YOU  
DEBATE WITH  
YOURSELF ON  
KEEPING A  
CARDBOARD  
BOX...BECAUSE...  
IT'S LIKE A  
REALLY, REALLY  
GOOD BOX.**





# Insalata di Pompelmo e Avocado con Prosciutto Crudo



With summer on the horizon a light salad hits the spot. This grapefruit & avocado salad with prosciutto is both sweet and savory. The combination of the homemade grapefruit vinaigrette paired with thick wedges of tangy grapefruit, creamy avocado, and ribbons of savory prosciutto are bound to make any ho-hum day a better one.





# Grapefruit & Avocado Salad with Prosciutto



## Total Time

15 Minutes



## Difficulty

Easy



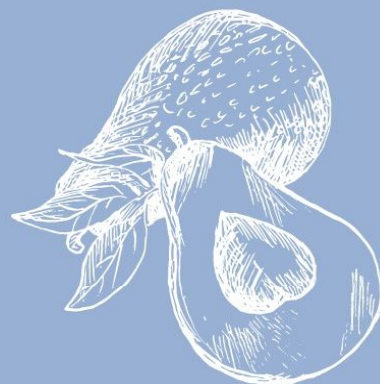
## Servings

6



## Ingredients

- 1 large grapefruit
- 2 Tablespoons EVOO
- 1 Tablespoon honey
- kosher salt and fresh cracked pepper
- 5 oz arugula (roughly 5 cups, loosely packed)
- ½ large avocado, cut into ½" wedges
- ⅛-⅓ lb of prosciutto, thinly sliced
- flaky sea salt
- freshly cracked pepper for garnish



## Instructions

- Using a knife, cut off the ends of the grapefruit, then place one of the flat surfaces directly on top of the cutting board and cut off the skin and pith off the sides of the grapefruit. Cut wedges out of the grapefruit, using the membranes between each slide as a guide, and set aside.
- Squeeze the grapefruit peels that have any remaining grapefruit on them and 1 or 2 wedges of the grapefruit if necessary until you have 1 ½ tablespoons of grapefruit juice. Place juice in a large bowl and to the bowl add the extra virgin olive oil, honey, add kosher salt and fresh cracked pepper to taste. Whisk ingredients together and toss the fresh arugula into the grapefruit vinaigrette with tongs.
- Plate the dressed arugula onto a platter or large plate, and carefully assemble the wedges of grapefruit and avocado on top. Cut the slices of prosciutto in half width-wise and gently place them in ribbony clusters throughout the top of the salad.
- Garnish the salad with a few cranks of fresh cracked pepper and a sprinkle of flaky sea salt and serve immediately.





# AN AGGIE ABROAD:

Embracing  
Tradition in  
the Heart of  
Italy



HAILEY

**AC  
OS  
TA**

CLASS OF 2025

ENVIRONMENTAL DESIGN  
(ARCHITECTURE) MAJOR



# By: Hailey Acosta '25



Studying abroad is a transformative experience, offering students a chance to immerse themselves in new cultures, broaden their perspectives, and embrace unfamiliar traditions. As a student from Texas A&M University, hailing from the Lone Star State, my journey led me to the enchanting land of Italy, where I found myself navigating the cobblestone streets of history-rich cities, savoring the culinary delights, and embracing the warmth of Italian hospitality. Amidst this cultural tapestry, one tradition stood out, beckoning me to connect with my Aggie roots even from afar: the annual Aggie Muster.

Muster holds a special place in the hearts of Aggies, serving

as a solemn commemoration of fallen comrades and a celebration of the Aggie spirit that transcends time and distance. This year, far from the familiar campus of Texas A&M, I found myself preparing for my first Muster experience abroad, nestled in the picturesque city of Florence.

The anticipation of participating in Muster overseas was palpable, mingled with a tinge of homesickness for the sprawling campus and the camaraderie of fellow Aggies. However, as the day approached, I realized that the essence of Muster transcends geographical boundaries. It is not confined to a specific location but thrives wherever Aggies gather, united by a

shared legacy and a commitment to honor those who came before us.

On the evening of April 20th, I joined a spirited group of fellow Aggies at a popular restaurant in Florence, our makeshift Muster venue for the night.

The atmosphere was electric with anticipation, as we exchanged stories of our time at Texas A&M and marveled at the serendipity of our paths crossing in Italy. Though we were thousands of miles away from College Station, the spirit of Aggieland enveloped us, bridging the distance with a sense of belonging and pride.

As the ceremony began, we stood in solemn remembrance,



honoring the names called during the Roll Call for the Absent. Though I did not personally know any of the fallen Aggies, their names echoed with reverence, a poignant reminder of the sacrifices made by some in service to our nation, our university and lives take way to young. In that moment, I felt connected to a legacy larger than myself, bound by traditions that endure across generations.

Yet, Muster is not solely a somber affair but also a celebration of life and the bonds that unite Aggies past and present. As we lit a candle and answered "Here!" for each name called in honor of those we've lost, I felt a surge of pride in being part of such a resilient and tightly knit community. In that shared moment of reflection and camaraderie, I realized that the Aggie spirit knows no borders and that even in distant lands, we are never far from home.

My first Muster experience abroad was a testament to the enduring legacy of Texas A&M University and the unbreakable bonds forged by the Aggie spirit. From the cobblestone streets of Florence to the sprawling plains of Texas, Muster serves as a beacon of remembrance, unity, and pride for all who proudly call themselves Aggies. As I continued my journey and studies abroad, I carried with me the cherished memories of this timeless tradition, knowing that wherever I may roam, I will always find a home among fellow Aggies, united in purpose and bound by tradition.

Gig'em!

A handwritten signature in black ink that reads "Hailey Acosta". The script is fluid and cursive, with the first letters of each name being capitalized and prominent.

CLASS OF 2025  
STUDY ABROAD  
SPRING 2024



# seatherny



**[seth-er-nee]**

noun

the serenity one  
feels when listening  
to the chirping of birds

The gentle melodies of birdsong have long been known to calm our minds and soothe our spirits, acting as natural regulators of our nervous systems.

Seatherny is a word, born from the need to encapsulate a unique and beautiful emotion that many of us have felt but never had a precise term for. Language is always in motion, evolving and expanding to capture the vast array of human experiences.

Just as nature constantly grows and renews itself, so too does our vocabulary. New words like "seatherny" enrich our language, allowing us to express the profound beauty of moments that words have yet to touch. Highlighting the ever-changing and boundless nature of our expression.

# AGGIE SPORTS UPDATE



## No. 13 Aggie Women's Tennis Team Claim First NCAA Title

CHAMPIONS! Texas A&M women's tennis captures first national title

[Click for more information](#)



## Aggies Earn No. 3 National Seed, Regional Bracket Announced

NCAA BRYAN-COLLEGE STATION  
REGIONAL SCHEDULE (all times Central)

[Click for more information](#)



## Kirkland, Williams Inducted Into San Antonio Sports Hall of Fame

Texas A&M legends Anjanette Kirkland and Andrea Williams were officially inducted into the San Antonio Sports Hall of Fame Class of 2024

[Click for more information](#)



## HEADLINES

GENERAL: [Texas A&M Boasts 61 Spring Graduates in 2024 Class](#)

SOCCER (W): [Aggies Unveil 2024 SEC Schedule](#)

FOOTBALL: [Aggies' Early-Season Kick Times Announced](#)

SOFTBALL: [Aggies' Late Surge Against Texas Falls Short in Super Regional Finale](#)

GOLF (M): [Aggies Finish 20th at NCAA Championship](#)

GOLF (W): [NCAA Champion Cernousek Makes Cut at U.S. Women's Open](#)

FOOTBALL: [Texas A&M to Host ESPN's College GameDay, ABC Saturday Night Football for Notre Dame Matchup](#)



# THE SECRET BEHIND ITALY'S RAREST PASTA

*Su*  
FILINDEU



Su filindeu pasta is so difficult and time-consuming to prepare, that for 300 years only the women of a single Sardinian family knew how to make it.

Su filindeu, which "literally translates to "the threads of God," is an ancient Sardinian pasta dish that holds a significant place in the culinary heritage of the island.

It is made from an exceptionally fine and delicate pasta, crafted by hand and stretched into extremely thin threads.

These threads are then arranged in a crisscross pattern and boiled in a rich, flavorful broth made from sheep's cheese and broth.

The dish is traditionally prepared and served during special occasions and religious festivals in Sardinia, and its intricate preparation requires skill and patience.

Su filindeu is not only a culinary delight but also a cultural symbol, reflecting the deep-rooted traditions of Sardinian cuisine.



## Where to Try Su Filindeu

If you're in Sardinia between 1-9 May or 1-4 October, follow the long line of pilgrims to the San Francesco church outside Lula. Otherwise, try it at these three restaurants:

- If you can't stay the night at Sebastiano Secchi's [Agriturismo Testone](#), at least pop in for dinner and taste the island's best rendition of Abraiini's su filindeu pasta, served in mutton broth.
- At the expertly run [Il Rifugio](#) in downtown Nuoro, owner Silverio plays host out front while his son Francesco whips up su filindeu in the kitchen.
- Upscale [Al Ciusa](#) serves Nuoro's only version of su filindeu nero, which Abraiini invented by combining the pasta with squid ink.





# *Tour de* FRANCE

On June 29, 2024, the Tour de France, one of the most prestigious and grueling cycling events in the world, will forge a new connection with Italy, adding a fresh and exciting dimension to its storied history. This year's race will include stages that start in Italy, marking a significant moment of cross-border camaraderie and competition in the world of professional cycling.



The Tour de France, traditionally a quintessentially French event, has always symbolized the zenith of endurance, strategy, and athletic excellence. While the race typically navigates the scenic and challenging terrains of France, its occasional forays into neighboring countries are a testament to its international appeal and the sport's growing global community. The inclusion of Italy in the 2024 route is not just a geographical expansion but a cultural and historical embrace that honors the rich cycling heritage of both nations.





Italy, home to its own legendary cycling event, the Giro d'Italia, shares a profound love for cycling with France. The Giro, known for its beautiful yet demanding routes through Italy's varied landscapes has cultivated some of the sport's greatest talents and, most memorable moments. By starting the Tour de France in Italy, the 2024 edition pays homage to this legacy, acknowledging the mutual respect and rivalry that have driven the sport forward.

The 2024 Tour de France will commence in Florence, a city renowned for its artistic heritage and stunning architecture. This picturesque starting point not only offers a breathtaking backdrop but also allows the race to tap into Italy's historical narrative. Riders will pedal through Tuscany's rolling hills, renowned for their vineyards and olive groves, before heading towards Emilia-Romagna, a region celebrated for its

The cross-border stages will traverse the majestic Alps, a natural link between the two countries, demanding exceptional stamina and strategic acumen from the competitors. These stages will not only test the riders' physical limits but also highlight the breathtaking landscapes that define both nations.

This Italian connection in the 2024 Tour de France also brings economic and touristic benefits. Local economies along the route stand to gain from the influx of spectators and media attention, while fans of cycling are presented with a unique opportunity to experience the race in a setting that combines the best of French and Italian landscapes and hospitality. The 2024 Tour de France's integration of Italian stages is a celebration of the shared passion for cycling that unites these two great nations. It is an event that.



culinary excellence and rich cultural history. This route is designed to challenge the riders while also showcasing Italy's scenic beauty to a global audience.

The journey from Italy to France symbolizes more than a physical transition; it represents the blending of two cycling cultures and the bridging of historical divides.

promises to deliver not only intense competition but also a visual feast of some of Europe's most beautiful and culturally rich regions. As the riders embark on this transnational journey, they will not only be competing for the coveted yellow jersey but also participating in a historic chapter of the Tour de France, one that underscores the unifying power of sport.





Tour de France 2024:  
The Grand Départ in  
Florence  
The world's most  
prestigious cycling  
race will include an  
institutional start in  
piazza della Signoria.



The Tour de France route in Italy, 2024.





*Texas*

# TIDBITS

TEXAS STORIES,  
FACTS AND HISTORY  
PLUS A LITTLE FUN  
TOO. BLUEBONNETS  
AND BEEF, OIL  
WELLS AND FRIDAY  
NIGHT LIGHTS.





## QUESTION 1: WHICH TEXAS CITY IS HOME TO THE JOHNSON SPACE CENTER?

**Question 2:** Which iconic president was born in Denison, Texas?

**Question 3:** Which mountain is the highest point in Texas?

**Question 4:** What Texan woman gave birth to the last Comanche War Chief?

**Answer 1:** The city of Houston serves as the home of the Johnson Space Center. The complex was established in 1961 and initially supported NASA's Gemini, Apollo, and Skylab missions. Today, it primarily leads operations for the International Space Station.

[\(See the Full Story\)](#)

**Answer 2:** WWII General-turned-President Dwight D. Eisenhower was born in the City of Denison in 1890.

[\(See his Story\)](#)

**Answer 3:** Guadalupe Peak is the highest point in the state, measuring 8,751 feet with a 3,000 foot elevation gain.

[\(Get More Details\)](#)

**Answer 4:** The Comanches kidnapped the 11-year-old Cynthia Ann Parker and assimilated her into the tribe. She eventually married a tribal warrior named Peta Nocona and gave birth to Quanah Parker, the last Comanche War Chief. [\(See the Full Story\)](#)







# THE ITALY A&M CLUB NEEDS YOUR ASSISTANCE



## The Italy A&M Club Needs Your Help!

### • BREAKING NEWS

**UPDATE** – The Association of Former Students has finished helping us with our website! Here's the link

[www.italyags.aggienetwork.com](http://www.italyags.aggienetwork.com)

We have down loaded each of our e-newsletters along with other content. I can't thank them enough for the help. In the future we will be adding a *Facebook* page to accompany our *Instagram* postings. These mediums will allow us to post news articles, our monthly newsletters, *Instagram* postings and other social media. So everyone is aware our newsletter reaches out to OVER 1,300 readers each month. Thank you all for your contributions to it's success.

### • Italy A&M Club Scholarship

The club is exploring the possibility of establishing a scholarship program. The scholarship would be available to club members who live in Italy but are attending Texas A&M, their family members who are attending Texas A&M or possibly students who are studying abroad from Texas A&M in Italy (semester abroad program).

We are considering hosting a silent auction to help raise funds for the scholarship. If you are interested in donating to the auction or in the establishment of the scholarship please reach out to me directly.



### • News – Extra, Extra Read All About it!

Please feel free to share any photos, news articles, announcements, births, graduations, Silver Taps, career changes or any other news you would like to share with the club. We will find ways to include them in the regular updates.

### • Logo

We are looking to create our clubs logo and we need your help. We need to generate a few ideas for our logo. If you have any ideas or thoughts please let me know.

### • Recipes

Feel free to submit your favorite recipe(s) to be include with the monthly/periodic updates. We would love to share them with the group.

### • Feedback

Please provide feedback on this format, the content and any ideas you may have on ways we can generate additional engagement. Please encourage other people to join the club and to follow us on *Instagram*.

## Contact Information:

Email: [rprice.ireland@gmail.com](mailto:rprice.ireland@gmail.com)

Club email: [italyags@aggienetwork.com](mailto:italyags@aggienetwork.com)

Cell: +1(713) 962-5775

WhatsApp: +1(713) 962-5775

Instagram: [italy am club](https://www.instagram.com/italy_am_club)

Webpage: [www.italyags.aggienetwork.com](http://www.italyags.aggienetwork.com)



# parole finali

As we wrap up our June 2024 e-newsletter, I want to express my heartfelt gratitude to all of you for your continued support and engagement.

This month, we've journeyed through the history of the Vespa, explored the breathtaking island of Sardinia, previewed the Italian stages of the 2024 Tour de France in Italy, and enjoyed some delightful Italian recipes. We also took our first glimpse at the preparations for the Rome 2025 Jubilee. Additionally, we had a glimpse of what it was like from a student's view of Muster abroad from Hailey Acosta '25 plus several other tidbits as well.

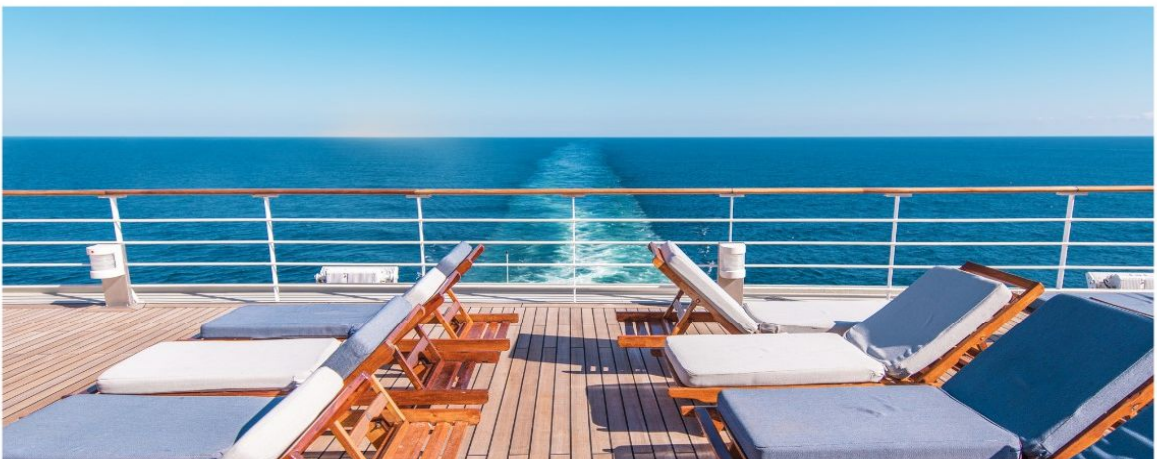
Your enthusiasm and passion for our club and the Italian culture truly make our community/club special. We hope these stories have brought a touch of Italy into your homes and inspired you to explore more of what this beautiful country has to offer.

Looking ahead to July, stay tuned for more travel adventures, cultural insights, and delicious recipes that will keep your love for Italy alive and thriving. As always, we welcome your feedback and suggestions. Your input helps us shape the content to better serve our vibrant community.

Thank you once again for being an integral part of the **Italy A&M Club**. We look forward to sharing more of Italy's magic with you in our July edition.

Thanks, ciao and Gig'em!

Ryan '91



BE SURE TO  
FOLLOW US ON INSTAGRAM AT: [\*\*ITALY\\_AM\\_CLUB\*\*](https://www.instagram.com/italy_am_club)