



ITALY

A&M Club

MARCH 2024

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Italy A&M CLUB

MARCH 2024

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THE ITALIAN RIVERIA

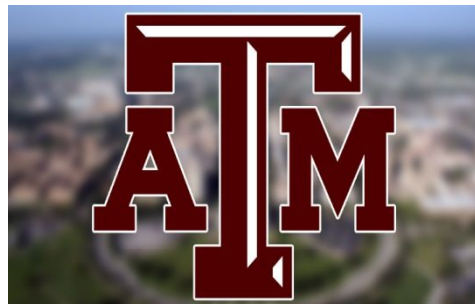
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**Courage is not having the
strength to go on, it is going
on when you don't have the
strength.**





CIAO A TUTTI! & HOWDY AGS!

*A*s the enchanting whispers of spring begin to caress our senses, it is our pleasure to welcome you to the March edition of our e-newsletter. In this season of renewal, we find ourselves on the cusp of blooming possibilities and vibrant experiences.

This month we will take a look at the **Italian cowboy heritage**. The **Butteri** have been herding cattle, sheep and other livestock for centuries and their traditions are as timeless as those of the Wild West. Come explore **the region of Liguria**, a wonderful recipe for **Bistecca Fiorentina** and a simple recipe for **Nutella Sea Salt Fudge**. We take a look at **St. Patrick's Day in Italy** and make the argument that he was an Italian and not an Irishman, plus we pass along a few **Springtime Gardening Hacks**.

We have a club **Muster** update and hope as many club and family members, former, current students, and friends of Texas A&M can join us in April.

Additionally, we have a **Campus and Aggie Sports Update**. In our **Ask an Italy Aggie column** we get to meet club member **Lt. Col. Sam Tannehill '08 USAF** and a few other **Texas Tidbits** along the way.

We hope you enjoy the format and if you have any questions let us know. Take a moment to give us feedback on our periodic updates and be sure to download the material. Over time the issues will roll off and not be available for review.

Thanks, Ciao and Gig'em!

Ryan '91



DIFFERENCES BETWEEN "PRODUCT OF ITALY" AND "MADE IN ITALY"

Quality of either type product can vary greatly because it depends on many different factors. It is possible to find high quality products that are both "Product of Italy" and "Made in Italy," just as it's possible to find poor quality products that have both labels.

Here is the difference between the two labels "Product of Italy" and "Made in Italy"

When a product is labeled "Product of Italy," it means that the product is 100% Italian. All of the raw materials used in that product are originally from Italy. Not only will Italian companies have products of Italy, but it is also possible that foreign companies sell things that are products of Italy, because they purchase and repackage them.


When a product is labeled "Made in Italy," it means that the product was fabricated in Italy. There is little to no indication that the raw materials are 100% Italian. It is possible that some Italian companies have products that are made in Italy, so the Italian company's know-how will still be used for production. It is also possible that a foreign company's product can be labeled as made in Italy. In this case, the foreign company's know-how is used.



TEXAS A&M CAMPUS REMEMBERED



SBISÁ DINING HALL

 Sbisá Dining Hall (1913) was designed by campus architect Frederick E. Giesecke to replace the castle-like 1897 Mess Hall that burned in 1911. It anchors the north end of Military Walk whose south terminus was Guion Assembly Hall (1918-1971). A one-story building and basement, constructed in reinforced concrete and brick masonry, with entries marked with Doric porticos and pediments. The facade has brick pilasters alternating with arched wood windows and doors. A hipped roof was added during the renovations and restorations of 1988-2001. The building is named for Bernard Sbisá, who was “supervisor of subsistence department” for the college from 1879 to 1926.



TEXAS A&M-QATAR CAMPUS TO CLOSE BY 2028

Board of Regents votes to terminate contract with Qatar Foundation.



*T*he Board of Regents of the Texas A&M University System voted on February 8th, to begin a multi-year process to shut down the flagship's campus in the Middle East nation of Qatar.

"The Board has decided that the core mission of Texas A&M should be advanced primarily within Texas and the United States," Board Chairman Bill Mahomes said. "By the middle of the 21st century, the university will not necessarily need a campus infrastructure 8,000 miles away to support education and research collaborations."

The decision does not immediately change operations or services on the campus. Under terms of the contract with the Qatar Foundation, the termination will take four years. In the coming days, the university administration will assemble a team to ensure several imperatives: Students complete their education, faculty and staff are supported, and research obligations are appropriately fulfilled.

To read more about the Qatar Campus closing click [here](#).

GROWING A DREAM INTO REALITY

Joseph Johnson's love of public gardens grows every day as program manager of the Leach Teaching Gardens.

*JJ*hen Joseph Johnson '88 attended Texas A&M University as an undergraduate majoring in horticulture, the idea of a teaching garden on campus was just a dream for faculty and staff. After his graduation, he launched headfirst into a dynamic career managing public gardens and green spaces, giving him the unique expertise necessary to help make that teaching garden dream a reality. Eventually, Johnson returned to Aggieland in July 2016 to be the program manager for [The Gardens at Texas A&M University](#),

overseeing the construction of the seven-acre [Leach Teaching Gardens](#). He worked closely alongside the design team, consultants and construction contractors while assisting the Texas A&M Foundation with fundraising efforts.


The gardens, named for lead donors Amy '84 and Tim '82 Leach, opened on June 15, 2018. To date, tens of thousands of people, from Bryan-College Station residents and Texas A&M students to school field trips and horticulture industry tour groups, have visited and enjoyed informative tours, signature events and volunteer opportunities at the beautiful, serene retreat nestled in the middle of West Campus.

To read more about the complete article and learn more about the Leach Teaching Gardens click [here](#)



INSIGHT AND INSPIRATION: LYLE LOVETT SHARES MUSIC EXPERIENCES WITH PERFORMANCE STUDIES STUDENTS DURING TWO-DAY VISIT

The Texas A&M graduate reflected on his musical roots, college performances and career in return to Aggieland.

 ne of Aggieland's most beloved musicians returned to campus Feb. 12-13 to visit the [School of Performance Visualization and Fine Arts](#). [Lyle Lovett](#), Texas A&M Class of '79, explored the school and met with students in two [Performance Studies](#) classes.

The four-time Grammy winner and Klein native visited the History of Rock course taught by [Dr. Matthew Campbell](#) and Guitar Heroes, taught by [Dr. Cory LaFevers](#). He was joined by tour manager Jay Wright, who shared insight on touring and the music industry.

Lovett also met with the school leadership and faculty members and toured the school's facilities, including the recording studio, practice rooms, classrooms and the Black Box Theater. He said he was excited to learn more about the school, pointing out that a dedicated school to the arts didn't exist in his college days.

"To be able to drop in and hear about a program for performance, it's really encouraging from my point of view," he said. "Because it was right here at Texas A&M — and my involvement in the MSC committees, in the Student Programs Office, the Basement Committee — it was right there that I started getting my education in music. So to be able to come back and see the growth, and how the program has been started and progresses — I just find it all very exciting and encouraging."




To read the full article click [here](#).

COLLEGE STUDENTS FROM ACROSS THE COUNTRY TO COMPETE IN STUDENT-RUN GAME JAM CHILLENNIUM

Teams compete during the 48-hour challenge to design a video game based on a single prompt.



 hilleNNium, known as the world's largest student-run game jam, returns March 1-3 at the Hildebrand Equine Center on the Texas A&M University campus.

In just 48 hours, students from across the country will compete to create a fully functioning and playable video game based on a single prompt. Sponsored by the [Texas A&M School of Performance, Visualization and Fine Arts](#), the event earned "most participants in a collegiate in-person game jam" recognition in 2017 from Guinness World Records with 311 participants. The event has bounced back after a COVID hiatus in 2020 and 2021, and last year's event drew 230 students from 24 schools.

To read the full article click [here](#).

**To contact or follow the
Italy A&M Club**

WhatsApp:

+1 (713) 962-5775

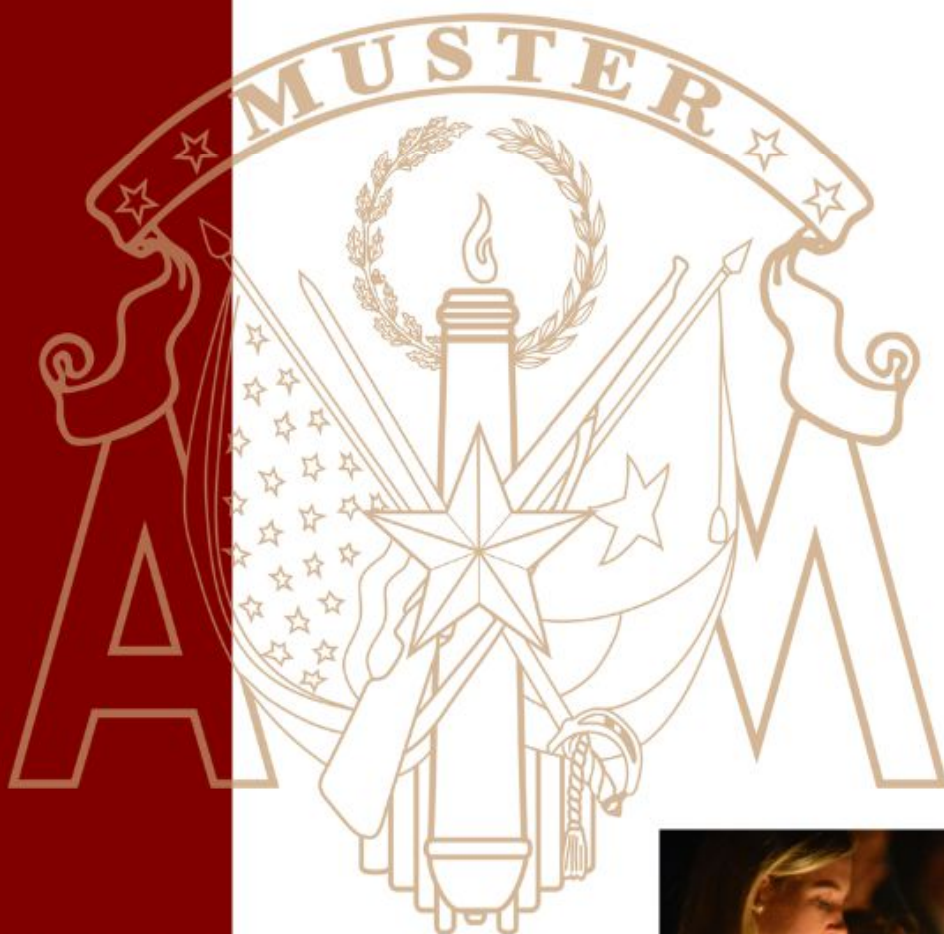
Email:

italyags@aggienetwork.com

Instagram:

[italy_am_club](#)

AGGIE



MUSTER



Schedule

Date: April 20, 2024

Aperitivo/Dinner Location: IL GRANDE NUTI TRATTORIA,
Via Borgo S. Lorenzo, 22 /24 Firenze (Florence), Italy

6:00 PM - Fellowship & Drinks.

6:30 PM - Muster Ceremony

7:00 - ??? PM - Dinner

AGGIE MUSTER

The Italy A&M Club is excited to invite you to its 2024 Muster on Saturday, April 20, 2024. Hosting on Saturday evening will allow more members to attend based on individual travel requirements.

The Italy Muster celebration will take place at **IL GRANDE NUTI TRATTORIA**. In the heart of Florence, Italy, just a few steps from Piazza Duomo. All current, former students and friends of the university are encouraged and welcome to attend, along with their family and children.

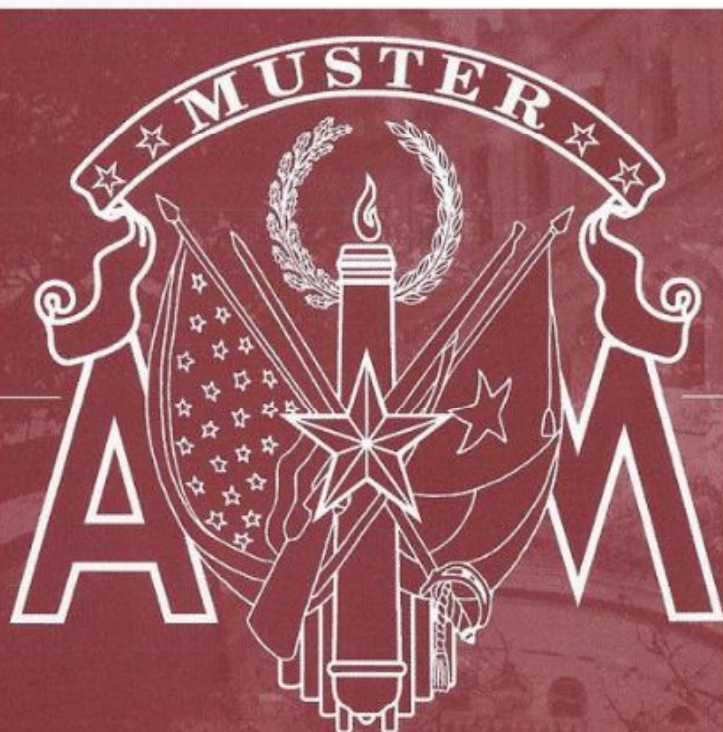
To help plan for the Muster event, we kindly request that you RSVP by emailing the number of guests in your party as soon as possible. The RSVP is for head count only.

Schedule

Date: April 20, 2024

Aperitivo/Dinner Location: IL GRANDE NUTI TRATTORIA, Via Borgo S. Lorenzo, 22 /24 Firenze (Florence), Italy

6:00 PM - Fellowship & Drinks (meet other club members, talk about old army stuff with new and old friends. Aggie version of the Italian afternoon aperitivo).



*"If there is an A&M man in 100 miles of you,
you are expected to get together, eat a little
and live over the days you spent at the A&M
College of Texas."*

— March 1923 issue of the Texas Aggie

6:30 PM - Muster Ceremony

7:00 - ??? PM - Dinner

Dinner Cost: Reasonable cost are sponsored by the club however donations are welcome.

*** Meeting location is less than a 10-minute walk from the Florence train station or the Duomo.**

If you have a friend or family member who should be included in the Italy A&M Muster Roll Call, please send his/her full name and class year to our club's email (italyags@aggienetwork.com).

In the meantime, please feel free to reach out with any questions you might have. We are looking forward to seeing you at the 2024 Italy A&M Club Muster to remember and celebrate our time in Aggieland and to honor those we lost in the past year.

Thanks, Ciao & Gig 'Em!

NUTELLA FONDENTE DI SALE MARINO



Nutella Fondenta di Sale Marino



Ingredients

- 1 14 oz. can sweetened condensed milk
- 1 tsp vanilla extract
- 1 cup bittersweet chocolate chips
- 1 cup of Nutella
- 3 TBSP of butter
- Sea salt

Directions

NUTELLA SEA SALT FUDGE

- add sweetened condensed milk, vanilla extract, chocolate chips, nutella, and butter in a glass bowl
- mix together
- microwave for 15-20 seconds at a time until everything is melted, smooth and seems to start thickening (stir every 15-20 seconds so it doesn't burn), about 3 minutes total
- line a 8x9 baking dish with parchment paper and spray with cooking spray
- pour fudge mixture into backing dish and sprinkle on some sea salt
- let sit in the refrigerator for at least 2-3 hours to set up
- slice into cubes and serves

A rich, warm-toned background featuring various chocolate elements. In the top left, there's a pile of dark chocolate chips. The top right shows chocolate shavings and a large, smooth chocolate bar. The bottom left has a chocolate splash and several chocolate truffles. The bottom right is filled with broken pieces of a milk chocolate bar. A vertical white stripe runs down the center, framing the text.

DID YOU KNOW?

CHOCOLATE COMES FROM
COCOA, WHICH COMES FROM
A TREE, THAT MAKES IT A
PLANT. THEREFORE
CHOCOLATE COUNTS AS
SALAD.

Follow me for more recipes!

Deep Thoughts

I can't even
imagine the
self control
required to
work at a
bubble wrap
factory.



BUTTERI

ITALIAN



COWBOYS

The Butteri are the cattle breeders and horsemen of the Maremma, a rugged coastal region that stretches across southern Tuscany and northern Lazio from the coast to the plains. Their way of life dates back to the spread of agriculture during Etruscan times. But beyond Italy, few are aware that among the celebrated vineyards, hotels, and restaurants that now dot the countryside between Florence and Rome, a vibrant cowboy culture has existed for thousands of years — and is today struggling to survive.



Because of the low wages and physical demands of their work, the Butteri have been in steady decline, a trend accelerated by Italy's economic downturn. Fewer than 50 are thought to remain in the Maremma. Most earn a living raising livestock, making wine, and producing organic grains, olive oil, and meats for Slow Food purveyors.

Being a Buttero is a way of life, not a fashion style.

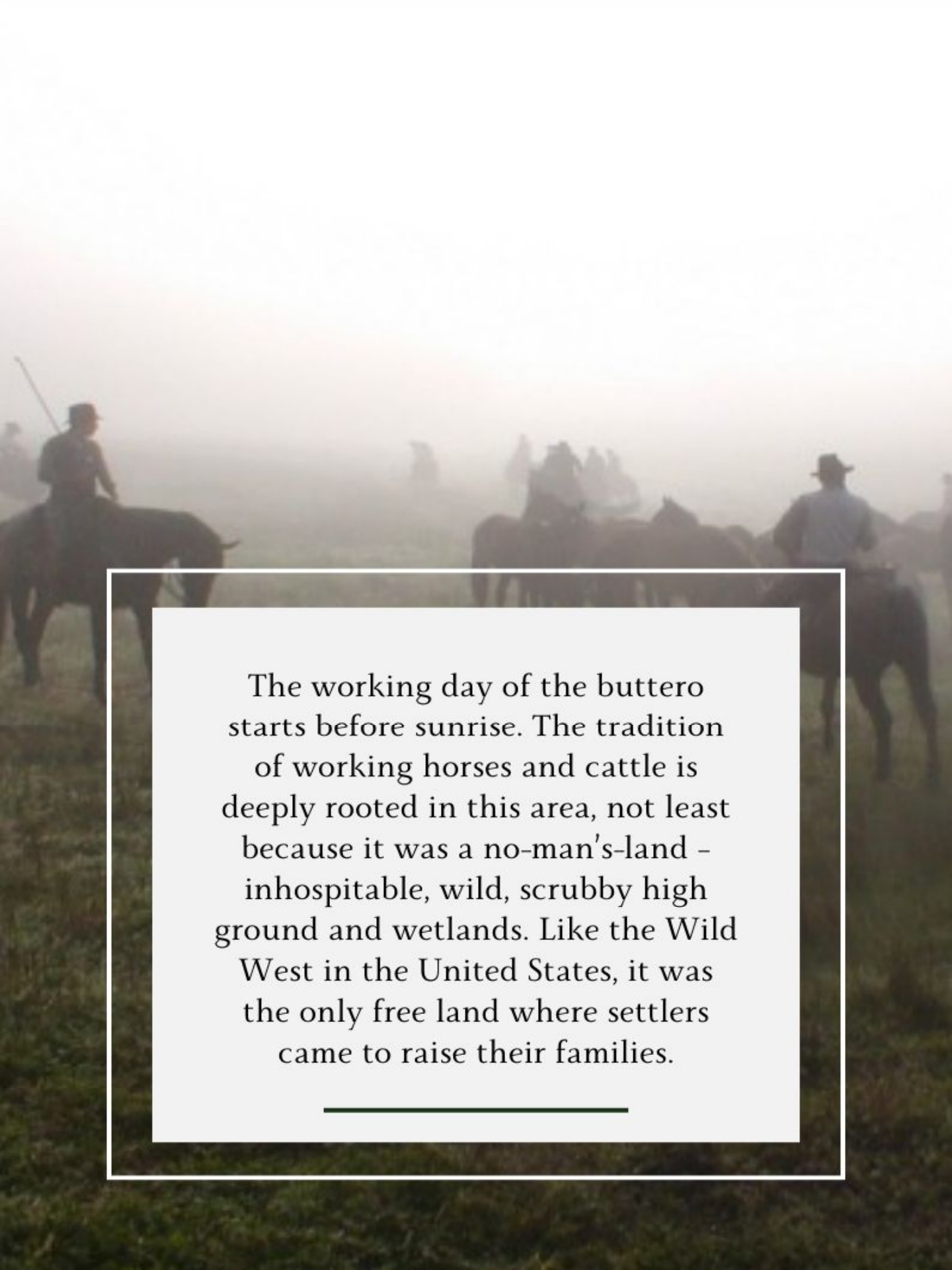
Like for Western riding, the Tuscan riding style developed according to the butteri's needs of working livestock from horseback. Like a cowboy, a Buttero rides his horse with one hand, holding a mazzarella, a long stick with a hook in the other hand employed for herding oxen and horses. He usually rides the typical horse of the Maremma, Cavallo Maremmano, and tends cattle (such as the native Maremmana breed) and sheep.



Tools of the trade are stylishly simple outfits — straw hat, white or olive-green cotton work shirt, khaki pants, dark brown riding boots —typical of the Butteri, whose sartorial preferences have inspired fashion designers like Dolce & Gabbana.

I Butteri - pronounced ee boo-teh-ree, meaning the cowboys or the mounted herders.





The working day of the buttero starts before sunrise. The tradition of working horses and cattle is deeply rooted in this area, not least because it was a no-man's-land – inhospitable, wild, scrubby high ground and wetlands. Like the Wild West in the United States, it was the only free land where settlers came to raise their families.



The closest airport to Maremma is in Rome, about 90 minutes from the southern border of the region. Those traveling to the northern section can opt for airports in Florence and Pisa, both about a two-hour drive from northern Maremma.

Where to stay:

Hotels

Castello di Vicarello Nobility comes alive in this 12th-century feudal castle with Asian accents. Highlights include a wellness center, cooking classes, wine tastings, and a private wild-boar reserve that serves as a staging ground for butteri events. Poggi del Sasso; vicarello.it

Il Pellicano Live la dolce vita at this seaside hotel frequented for decades by the international jet set. Stylish luxury defines its beach club, wellness center, saltwater pool, tennis court, and Michelin-starred restaurant. Porto Ercole; pellicanohotels.com

Tenuta La Badiola Once a Medici villa, this elegant country estate turned resort features a terrific trattoria, a deluxe spa, an outdoor pool, and a four-hole golf course. Castiglione della Pescaia; andana.it

Farm Stays

Agriturismo Fattoria La Forra A rustic retreat offering the butteri experience in Chianti. There's tennis, a swimming pool, a riding facility, a farm-to-table restaurant, and excellent views of the Tuscan hills. Montegonzi; laforra.it

Agriturismo Giuncola & Granaiole The property has turned its stables into bedrooms for a stylish farm-stay experience featuring excellent local cuisine, a swimming pool, and a large arena offering butteri events weekly. Grosseto; www.giuncola.it

Agriturismo Il Gelsomino A modest, family-run farm with a pool and riding barn located within short biking distance of the butteri headquarters and Marina di Alberese beach. With its simple rooms and delicious Maremmano cooking, the property is great for budget travelers. Alberese; ilgelsomino.com

Tenuta Agricola dell'Uccellina This country estate in the heart of the Maremma Regional Park features suites and apartments, a restaurant showcasing the flavors and wines of Maremma, and exclusive beach access. Magliano in Toscana; tenutauccellina.it

Tenuta di Alberese Choose from rooms or apartments at the scenic Villa Fattoria Granducale, a recently renovated 15th-century fortress originally built by the Knights of Malta. The property is just minutes from the starting place for the workday butteri rides. Alberese; alberese.com

Activities

For equestrians, essential butteri experiences include riding a Maremmano horse through Maremma Regional Park (ilgelsomino.com; \$80 for a four-hour ride) and assisting the butteri at the Tenuta di Alberese with their daily chores (alberese.com; \$67).

Whether you're a horse lover or not, be sure to experience the region's exceptional beaches, hiking trails, and vineyards.



DISCOVERING LIGURIA

A HIDDEN GEM ON THE ITALIAN RIVIERA



LIGURIA

*N*estled along the enchanting Italian Riviera, Liguria emerges as a hidden gem that captivates visitors with its stunning landscapes, historic charm, and delectable cuisine. Renowned for its picturesque coastal towns, vibrant culture, and mouthwatering seafood, Liguria offers an unforgettable experience for those seeking a unique blend of history, nature, and gastronomy.

Sights to Behold:

Cinque Terre: Perhaps the most iconic destination in Liguria, Cinque Terre is a collection of five charming fishing villages – Monterosso al Mare, Vernazza, Corniglia, Manarola, and Riomaggiore. Each village boasts colorful houses perched on cliffs overlooking the Ligurian Sea, creating a breathtaking panorama.

Portofino: A playground for the rich and famous, Portofino is a small fishing village turned upscale resort. Its pastel-colored buildings, luxury yachts, and the iconic Piazzetta make it a must-visit. Nature enthusiasts can also explore the regional park surrounding Portofino for scenic hikes.

Genoa Old Town: Genoa, the capital of Liguria, offers a rich historical tapestry in its Old Town (Centro Storico). Wander through narrow medieval streets, visit the grand Palazzi dei Rolli, and explore the impressive Genoa Aquarium, one of the largest in Europe.

Hidden Gems:

San Fruttuoso Abbey: Accessible only by boat or hiking, this hidden gem is nestled between Camogli and Portofino. The Abbey, dating back to the 10th century, is a tranquil retreat with a pebble beach, making it a serene escape from the bustling coastal towns.

Tellaro: Often overshadowed by its more famous neighbors, Tellaro is a charming fishing village that exudes authenticity. Its narrow alleys, colorful houses, and breathtaking views make it a perfect spot for a peaceful getaway.



Tellaro fishing village at sunset

Varese Ligure: Tucked away in the inland hills, Varese Ligure is a medieval village surrounded by lush greenery. Known for its organic farming practices, it offers a serene retreat and a glimpse into rural Ligurian life.

Culinary Delights:

Pesto Genovese: Liguria is the birthplace of pesto, a delightful sauce made from fresh basil, pine nuts, Parmesan cheese, garlic, and extra-virgin olive oil. Indulge in this iconic dish, often served with trofie pasta.

Focaccia Genovese: Ligurian focaccia is renowned for its soft, airy texture and is often topped with simple yet flavorful ingredients such as olive oil, salt, and sometimes rosemary. It is a staple in local bakeries.

Fresh Seafood: With its extensive coastline, Liguria offers a bounty of fresh seafood. Try local specialties like anchovies, calamari, and branzino, prepared with the simplicity that highlights the natural flavors of the sea.

Liguria, with its stunning coastal landscapes, historic treasures, and mouthwatering cuisine, invites travelers to explore a side of Italy that is both charming and authentic. From the iconic beauty of Cinque Terre to the hidden allure of villages like Tellaro, Liguria promises an unforgettable journey filled with culture, nature, and culinary delights. As you wander through its narrow streets and savor the flavors of its cuisine, you'll discover that Liguria is not just a destination; it's an experience that lingers in the heart and becons you to return.



Tucked between Genoa and Pisa, along a mountainous and seductive six-mile stretch of the Italian Riviera, lie the Cinque Terre — five (*cinque*) traffic-free villages carving a good life out of difficult terrain.



Focaccia Genovese

LIGURIAN FOCACCIA THE
GOLD STANDARD FOR
ITALIAN FLATBREAD


The region of Liguria is a long, skinny region in the northwest of Italy. Known for its dramatic coastline and verdant Liguria, it is the picture of what everyone envisions Italy to be. Its main city, Genoa, has birthed some of the most famous Italian culinary creations, such as Genoa salami, linguine, and basil pesto. However, the city and region are perhaps best known for making the best of world one of its most famous flatbreads: **focaccia**.

Characterized by its golden crust, fluffy interior, and crisp, olive oil-drenched exterior, focaccia has served as the country's chief flatbread since the days of the Etruscans of north central Italy, several thousand years ago.

The bread is made with a combination of flour, salt, extra virgin olive oil, and a leavening agent, which is traditionally brewer's yeast. This all comes together in an aerated dough, which is pressed down by the baker's fingers and mottled with individual dimples. The bread is then drenched in more olive oil and salt before being baked in a hot oven. The result is a beautifully crispy exterior and a light, fluffy interior.

This type of focaccia, known as focaccia Genovese or fūgàssa, is the kind everyone knows and loves. However, Liguria itself is home to several different types of focaccia, each with a different preparation. These breads have formed the core of the region's cuisine, and have each contributed to the high standard placed on focaccia from the region.

Bistecca FIORENTINA

A large, thick cut of meat, the Bistecca Fiorentina, is the centerpiece, resting on a rustic wooden board. It is garnished with a fresh rosemary sprig and a scattering of red peppercorns. To the right of the steak, a bunch of bright green asparagus is tied together with a slice of cooked, fatty bacon. The entire dish is presented on a dark, weathered wooden board. In the background, wisps of white smoke drift upwards. The bottom of the image is framed by vibrant, stylized flames in shades of orange and yellow. A solid yellow diagonal stripe cuts across the top right corner.

Nearly every Tuscan home cook is an expert at bistecca fiorentina, a traditional Florentine steak recipe that calls for only five ingredients. The steak is typically from Chianina cattle — an ancient Tuscan breed known for its prized and tasty meat — seasoned with local spices and grilled over red-hot coals. It's traditionally served "rare," but we won't judge if you ask for medium. (Not too much, anyway).



BISTECCA FIORENTINA

Bistecca alla Fiorentina is an easy, traditional recipe from Florence. Traditionally, the meat for Bistecca alla Fiorentina comes from an ancient breed of Tuscan cattle, called the Chianina. This breed of cattle is known for their incredibly flavorful meat.

Ingredients

- 1 T-bone or porterhouse steak, at least 3 inches thick & 3-3½ pounds
- 1 bunch fresh rosemary
- 1 bunch fresh sage
- 2 tablespoons EVOO
- Kosher salt & freshly ground black pepper, to taste

Preparation Steps

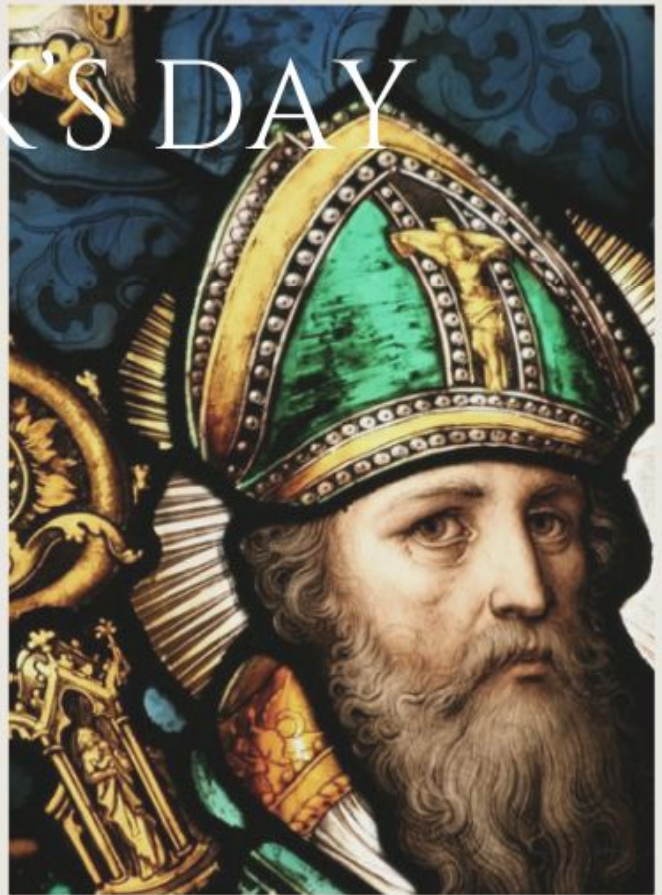
- Preheat a grill until coals are red hot.
- Pat the steak dry, and season both sides generously with salt and pepper.
- Tie the rosemary and sage bunches together with butcher's twine to form an herb brush. Use the herbs to brush the steak with olive oil.
- Place the steak on the grill, and char it well: cook about 8-12 minutes (or until desired doneness) on the first side, flip, and cook about 6-9 minutes on the second side. Like we said earlier, this steak is traditionally served rare.
- When the steak is done, remove it from the grill and allow it to stand for 5 minutes so that the juices are retained when the meat is cut. Carve off the fillet and strip steaks, and slice before serving.
- Serve hot, and enjoy!

ST. PATRICK'S DAY IN ITALY

While many of us may associate St. Patrick's Day celebrations with pints of beer at an Irish pub, or even a dinner of corned beef and cabbage, there are many ways to celebrate the upcoming holiday. In fact, a history of expats from Ireland and the US have even created a tradition of Irish celebrations across Italy. Some Italian cities feature Irish holidays like St. Patrick's Day as a reason for everyone to celebrate. Get in the mood for the St. Patrick's Day festivities with some of these great celebrations that take place across Italy—you may even be tempted to swap that mug of beer for some Italian wine this St. Patrick's Day!

Now, how about we reconsider that St. Patrick's Day menu and spice it up with a bit of Italian?

On St. Patrick's Day, I think Pasta Fagioli may need to appear on the holiday specials menu, just above the corned beef sandwiches and potatoes. At the risk of being chased by a parade of green-clad Irish revelers who want to hit me with shillelaghs, I think the Italians were robbed of St. Patrick's Day.



Why Italians should reclaim St. Patrick's Day

Some folks may not know that St. Patrick – the Irish hero – was the son of a Roman diplomat living in England. So, hold your blarney stones and pass the bruschetta!

Before anybody pops a shamrock, understand that I enjoy the Irish tradition of St. Patrick's Day as much as anyone (considering my mother is Irish).

But, considering St. Patrick was Italian, could we throw in a little pizza and some tiramisu just to be fair? Based on the English factor, we may want to put some fish and chips on the menu, too, just to be politically correct.

Who was St. Patrick?

This patron saint of Ireland's father was named Calphurnius who was a Roman decurio (military officer) and his mother was Conchessa Succat. They were both Italians, but living in a British estate, which is technically a British territory. So, he is technically **Patrizio** and not Patrick? Is he then really Italian? Gasp!

The BIGGER question?

What was Patrick's real name? In his own writings he only refers to himself as "Patricius". This is the Latin name for Patrick and means "father of the people".



ST. PATRICK THE SLAVE

According to his own autobiography called Confessio, Patrick was enslaved and taken from his home in England at the tender age of 16 by a group of Irish pirates and shipped him to Ireland. For six years he looked after animals before returning to his place of birth. For anyone who is not familiar with Irish weather, the west coast of the county can be particularly wet, wild and windy!

It was during these very hard, solitary times as a slave that St. Patrick turned to his faith for solace and guidance.

After his prayers were answered and upon his return, he made a decision to enter the church life. He later became a Bishop, but no one can say where for certain, but he found himself being a reverend in circa the 7th century to become the patron saint of Ireland.



WHY IS ST. PATRICK'S DAY CELEBRATED?

St. Patrick's day is a traditional celebration, usually held on March 17 each year, that is celebrated worldwide. It seems that everyone fancies themselves being somewhat "Irish" on this day.

According to a popular legend, the reason that this day is so immensely celebrated, is due to the belief that St. Patrick rid Ireland of "snakes". Curiously enough, it is reported that no snakes have been seen in Ireland since the last ice age. Knowing that he entered the church, the "snakes" might be a metaphor for any non-church worshippers like pagans and serpent gods and other non-believers.

It is said that he worked and lived for 40 years dedicating his entire life to spreading the gospel and living in poverty, he died on March 17, 461 in Saul, where he established and built his first church.



FESTA DI SAN PATRIZIO

Places to Celebrate

ST. PATRICK'S

Day in Italy

- Authentic Irish Pub – Bolzano
- Irlanda in Festa – Bologna
- Irlanda in Festa – Florence
- Joy's Shop Irish Pub – Bari
- Saint Patrick's Week – Rimini
- Irish Pubs and Churches – Rome
- Hartigan's Pub and Birreria – Verona



“Buona Festa di San Patrizio!”

- How you say Happy St. Patrick's Day in Italian

Although this popular celebration of Irish culture is not officially observed in Italy, it isn't uncommon for events to be held around the country and for landmarks, such as the Colosseum in Rome, the Leaning Tower of Pisa, and Castel Nuovo in Naples, to be lit up with the color green (verde), the national color of Ireland.



A field of sunflowers with green leaves and yellow petals, some in focus and some blurred in the background.

GARDEN HACKS

Making Your Outside Oasis

Are you ready to get back out in your garden? Or are you looking for some tips and tricks to start an outdoor or indoor garden? These DIY Gardening Hacks will save you time and money this season! You'll love some of these genius hacks and budget friendly gardening tips!

GARDEN

ADD CALCIUM TO YOUR SOIL WITH EGGSHELLS

Place eggshells around the bottoms of plants to add calcium to the soil – an added perk, the shells also discourage pests and small bugs. Plants in the species: Brassica oleracea are especially hungry for extra calcium, those are plants like broccoli, cabbage, cauliflower, Brussel sprouts, spinach, and more. To help the eggshells be absorbed more quickly into your garden – stick them into the blender and powderize them. Your garden will thank you.



USE BANANA PEELS AS FERTILIZER

Bananas aren't just healthy for people, but they're good for soil too. They're high in potassium, a major component in fertilizer with nitrogen and phosphorus. Instead of just throwing it out, bury a discarded banana peel in your garden. It'll help to strengthen the stem of your plants and help ward off disease.



USE IRISH SPRING SOAP TO KEEP GARDEN INTRUDERS OUT

When it comes to gardening, getting your plants to grow is only half the battle. The other half lies in keeping them alive, healthy, and out of the mouths of common garden visitors like rabbits, chipmunks and deer! One easy trick involves Irish Spring soap. That strong scent many of us humans enjoy in the shower? Garden intruders hate it. To keep these hungry visitors at bay, first set stakes around the perimeter of your garden. Then chop or grate several bars of Irish Spring soap, wrap the pieces in cheesecloth or drop them into a drawstring bag, and staple them to your stakes.



HACKS

PLANT LEMONGRASS FOR MOSQUITOES

Everybody hates mosquitoes, but sometimes it can be hard to keep them away. You can try bug spray, but that has a notable and poignant smell. For a natural fix, try planting lemongrass. It produces citronella oil, which is a repellent used in candles and bug sprays. It'll keep the mosquitoes from coming near you while you're gardening. You can even extract the oil from the lemongrass and apply it to your skin. Just crush the leaves after cutting them from the stem.



ADD A SPONGE TO YOUR PLANT POT

Simply add a sponge to the bottom of your plant pot before you start to grow it.

The sponge soaks up water that would otherwise be lost and helps keep the soil healthier.

Be sure to thoroughly wash the sponges to ensure they are detergent free before adding soil.



PUT COFFEE FILTERS IN FLOWER POTS

Depending on the type of pot you're using, coffee filters would work perfectly to be put at the bottom of the pot. Lining your planter with a coffee filter encourages more even water distribution. When moisture reaches the bottom of the pot, much of it will be absorbed by the paper. The liner also catches any dirt runoff that would otherwise leak through the holes. So if you water your plant too much, you won't have to worry about the water washing away the soil or oversaturating it and causing root rot, which can spell death for your plant.



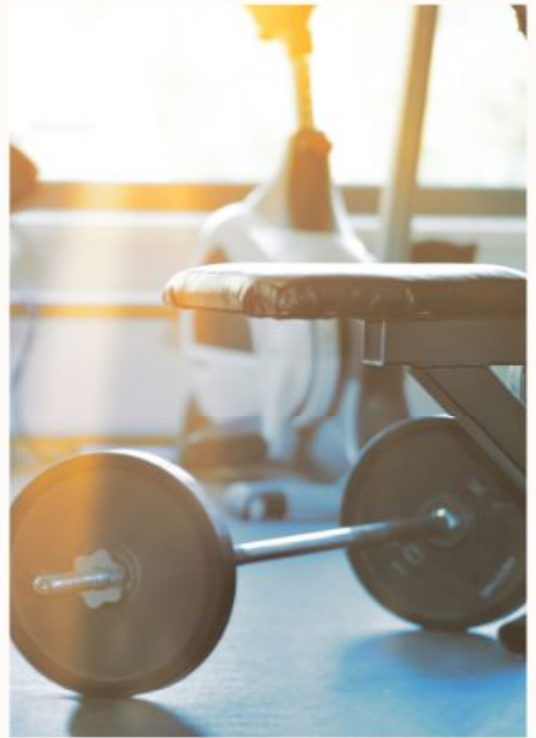
Food

FOR

thought



Started to go to the gym this morning and couldn't find my membership card.



A new card



COSTS \$10.

A donut and coffee were \$3.

Guess who just

SAVED \$7?

ASK AN ITALY AGGIE - 12 QUESTIONS

LIEUTENANT COLONEL JOHN "SAM" TANNEHILL '08

UNITED STATES AIR FORCE

1. Tell us a little about yourself. Where you grew up, what your interests were, family, pets what you do now?

A. Howdy! I grew up in Dallas, Texas. I love drawing and painting but I don't do it often. I love to read but I'm a slow reader. I love to garden, but we only have a small balcony in our apartment. I love spending time outdoors, but I also love spending time in a museum. I am married to my wife, Lindsey, and we have a cat that we named Clovis, which we picked out from the adoption window at the local pet store when we lived in Ontario, Canada. I work for the United States Air Force. Lindsey is from Sapulpa, Oklahoma, near Tulsa. She is a nurse with experience in the cardiovascular operating room. I met her when I was stationed at my first squadron in Oklahoma City. She was studying literature at the University of Oklahoma and we both attended the same church. When we met, we discovered that we lived on the same street at opposite ends of the block! We got engaged to each other on a dinner date after we visited the State Fair of Texas. A week before we got married, we found out that we would move to Canada where I would work for NORAD. We lived in North Bay, Ontario for three years, then moved back to Oklahoma City with the cat for about three years. I applied for my next job in Italy and very much by luck of the draw we got the assignment. We moved to Ferrara in Emilia-Romagna January 2021.

2 Why did you choose to attend Texas A&M, how did you select your major and why?

A. I mentioned that I love to draw. I am especially interested in anatomical drawings and building plans. When I was in high school, a family friend offered me a summer job at his architecture firm. My experience there sealed the deal. I applied to Texas A&M and was fortunate to be accepted into the College of Architecture, where I graduated with a degree in Environmental Design. I took electives in Medieval Cathedrals and Baroque and Rococo Architecture to get a minor in Art and Architectural History. My junior year I took a semester abroad at the Santa Chiara Italart Institute at Castiglion Fiorentino (Arezzo). I applied to be a Research Fellow my senior year and I completed a project for a sustainable construction design for a residence along the Trinity River on the south of downtown Dallas.

3. What were your favorite and least favorite classes in college and why?

A. I wouldn't say it was my least favorite class, but I had a very hard time staying awake in my Construction Science classes. It was my first class of the day, immediately after morning PT and Corps Runs, so I was exhausted despite the subject matter. My notebooks are hardly legible from that class and I would often wake up at the end of the lectures with ink-stains on my pants legs because I had fallen asleep without capping my pen. My favorite class was on Medieval Cathedrals. I was so interested in learning the construction methods and processes of the stone-cutters.

4. What's the most exciting thing you've done recently?

A. Lindsey and I made a giro through Sardegna over the holidays to celebrate "Island Christmas" together! What a beautiful place! If you have the opportunity, we would both highly recommend a trip to see the ancient archaeology and cultural heritage sites at Romanzesu, Samugheo, Su Nuraxi Barumini, Su Tempiesu, and Pozzo Sacro Santa Cristina. There is so much there! And the nature is beautiful! And the food is delicious!

5. Why did you choose to serve in the military?

A friend of mine in high school encouraged me to sign a contract my junior year. So we both signed contracts at the same time. He signed a contract with the Army and I chose the Air Force. After we graduated, he went to the Georgia Military College and I went to Texas A&M, where I did ROTC and the Corps of Cadets. Both of my Grandfathers were in the Army in Europe during World War II. My Dad was in the Air Force for several years after he graduated. There seems to be a little bit of a military tradition in our family, but it is not strong in the sense that it obliged me to join the military. I wanted to be an architect, but instead I joined the Air Force and stuck with it for the past sixteen years. At some point, soon, I'll be ready to go back to school and make a career change back to architecture.

6. Do you speak any other languages? If so, how did you learn it? If not, which would you pick to learn first?

A. I studied Latin for seven years in school, culminating in reading the Aeneid. I learned a little bit of Italian during my study abroad. When we moved to Italy a few years ago, I dedicated myself to reading a history book about the Mediterranean in Italian. I've put this book down quite a bit, but have managed to read a good chunk of it. I go to the bar every morning and have small conversations with the baristas. I watch a lot of Italian movies. I love watching Massimo Troisi, Claudio Bisio, and Paola Cortellesi comedies. I have started to read a book by Luciano de Crescenzo. My favorite technique is to learn barzalette, which helps with both grammar and vocabulary. I know a great joke about a goat jumping into a well!

7. Do you have any evening or morning rituals? If so, what are they and why are they important to you?

A. I wake up at 0530 every morning and shave, then I eat a bowl of oatmeal. At 0700 I leave the apartment and take a coffee at the bar. Lindsey and I read a Psalm from the Bible at the end of eating dinner. I used to spend a lot of time in the garden, but we don't have enough space on our balcony to grow very much.

8. How do you motivate yourself when you're feeling stuck?

A. I love to be in the mountains. I love to be in museums. I love to be in Norman Romanesque churches. Being in these types of places helps refresh creativity and gives a boost of energy.

9. What's something you've accomplished that you're extremely proud of?

A. Getting married to Lindsey. She is wonderful and very smart. She helps me, teaches me, and makes me laugh in all the corners of our life together. We do disagree about how to load the dishwasher.

10. Where's your favorite place you've traveled to while in Italy?

A. This is a hard question. We had an amazing trip to Sardegna. But we love Puglia. We have traveled there several times. The land there reminds me a lot of Texas (except for the coastline, of course). There is place where we have stayed a couple of times near Ostuni (BR) called Masseria Brancati. They give a great tour through their monumental olive trees. And their complex reminds me of the Alamo. The last time we went to Puglia, we visited Bari, which was a huge surprise to us! It was very different from our expectations. We love Lecce. We love the experience of eating at the braceria. However, I think Tuscany has the best architecture, in the sense that it is so well preserved and cohesive. My favorite church to visit is the Duomo at Orvieto in Umbria. And both Assisi (the frescoes in the basilica are amazing!) and Perugia are also great to visit in Umbria. Langhe is beautiful in emonte and produces amazing wines. We have traveled to most of the regions now and it is easy to make a great big list that distinguishes each from the other. Lindsey would easily say her favorite place is Napoli. Maybe I'll just say Puglia.

Lt. Col. Tannehill '08 said his favorite place he and his wife Lindsey have traveled is Puglia Italy.

You can certainly see why he would select it.



11. What's the best advice you've ever received?

A. Read a lot.

12. Take Sides – with this question you have to choose your preference between the following dichotomies. *The Bold and maroon colored are selections:*

- Travel to the beach or **explore the mountains**? Mountains during the summer
- **A weekend getaway at the lake** or go snowboarding in the Alps?
- **Aggie baseball** or Aggie Football?
- **Which do you prefer more pizza in Italy** or Double Dave's Pepperoni rolls?
- Concert or **theater show**?
- Road trip or **fly to a new destination**? Fly and rent a car!
- Theme park or water park? **I can't stand amusement and theme parks, it's a big difference between Lindsey and me.**
- Gelato or Blue Bell? **It depends on the context.**
- **Which is your favorite Wine tasting** or brewery tour?
- **Bubbly** or still water? Frizzante
- Hotel or Airbnb? **Agriturismo all the way!**
- What's your favorite to listen to **Music** or podcasts?
- Are you **spontaneous** or planned? Spontaneous, another big difference between Lindsey and me.
- Weight lifting or cardio? **Pull-ups**
- Favorite city to visit **Florence** or Rome?
- Summer or winter? **I love all seasons and weather!**
- Facebook or Instagram? **X, but I'm learning to gram**
- Have the ability to **teleport** or be invisible?
- Eat a slice of pizza topped with banana and peanut butter or a slice of pizza topped with marshmallows and chocolate chips? **Those choices both sound awful to me.**
- Would you rather **travel back in time to the ancient civilizations** or forward in time to a world with advanced technology? Back in time, if I have advanced technology! Or, conversely, I would travel to the future if I have bronze-age technology!

Lt. Col. Sam Tannehill '08, is working at a small NATO base near Ferrara, Italy. He is currently the USAF Air Battle Manager, which is a C2 career field. For his NATO mission, he is the Branch Chief for a deployable Control and Reporting Center (CRC) that provides tactical C2 and battle management in support of the NATO Air Policing mission. His previous assignments have been with NORAD and with USAF AWACS.



AGGIE SPORTS UPDATE



Texas A&M Volleyball Announces 2024 European Tour Including Two Matches in **ITALY!**

The Texas A&M volleyball team caps off its spring semester with a tour to Europe May 25-June 5, including **ITALY!**

[Click for more information](#)



Baseball Coach Schlossnagle Earns Win No. 900

No. 4 Aggies Sweep Wagner

[Click for more information](#)



Abadie Claims Pole Vault Title on Opening Day of SEC Indoor Championships

Soaring to new heights!

[Click for more information](#)



HEADLINES

TRACK & FIELD: [Distin Shatters NCAA High Jump Record](#)

TENNIS (W): [No. 21 Texas A&M Tops Mustangs for Third-Straight Win, 4-1](#)

SOCCER: [Smith signs with Icelandic Professional Squad](#)

SOFTBALL: [The Evolution of Emiley Kennedy](#)

GOLF (M): [Aggies Close out Action at the Southern Highlands Collegiate](#)

BASKETBALL (W): [Taylor Named Asst. Coach for USA Olympic National Team](#)

BASKETBALL (M): [Wade Taylor IV Named to Naismith Player of the Year Midseason Team](#)

The background of the entire page is a photograph showing the silhouettes of three cowboys on horseback. They are positioned in the middle ground, standing in a field of low-lying vegetation, likely wildflowers. The sky above them is filled with soft, white clouds, and the overall lighting suggests a sunset or sunrise, creating a warm, golden glow. The cowboys are wearing traditional hats and are facing towards the left side of the frame.

Texas

TIDBITS

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



QUESTION 1: WHO WAS THE FIRST EUROPEAN TO SET FOOT IN TEXAS?

Question 2: What's the name of the official Honor Guard to the Governor of Texas?

Question 3: What Texan woman gave birth to the last Comanche War Chief?

Question 4: Phil Collins was declared an 'Honorary Texan' for donating his collection of artifacts from what historical landmark?

Answer 1: Spanish explorer Cabeza de Vaca was the first European to set foot on Texas soil. After being shipwrecked near Galveston in 1528, he and his crew lived among the native tribes for around four years. ([See the Full Story](#))

Answer 2: The Ross Volunteers, established in 1887 as part of Texas A&M University's Corps of Cadets, have been serving as the honor guard for every Texas Governor since the 1950s. ([See Their History](#))

Answer 3: 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](#))

Answer 4: In 2015, Phil Collins donated his entire collection of Alamo artifacts—ranging from a leather pouch worn by Davy Crockett, to the original Jim Bowie knife. ([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 assisting us with our website! You can find the link here. We have downloaded 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 1,000 readers each month. Thank you all for your contributions to its 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 club's 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 included 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

Club email: italyags@aggienetwork.com

Cell: +1(713) 962-5775

WhatsApp: +1(713) 962-5775

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

Wedpage:

PAROLE FINALI

*A*s we reach the final pages of our March edition, I'm filled with gratitude for the incredible journey we've embarked on together.

This month, we've immersed ourselves in the little known lifestyle of the Italian cowboy, learned about their harsh way of living and how it resembles the western cowboy culture in the U.S. Along the way we discussed how Italy can claim St Patrick and learned a few early spring garden hacks. We hope you try this month's recipes and can plan to attend our club Muster in April.

As we bid farewell to March, I can't help but feel excited about what lies ahead. April promises new discoveries, fresh stories, and of course our Aggie Muster. The journey continues, and we're thrilled to have each of you by our side.

Here's to the month behind us and the exciting month ahead!

Looking forward to April's edition with great anticipation.

Ciao for now!

Thanks and Gig'em!

Ryan '91

P.S. Be sure to follow us on **Instagram** at: [italy_am_club](https://www.instagram.com/italy_am_club)

