MAY 2024

ASK AN ITALY AG - MEET GOVERNOR RICK PERRY '72

ITALY

A&M CLUB

MUSTER REVIEW

CACIO E PEPE

SWISS GUARD IS HIRING



THE ASSOCIATION OF FORMER STUDENTS EUROPEAN TOUR

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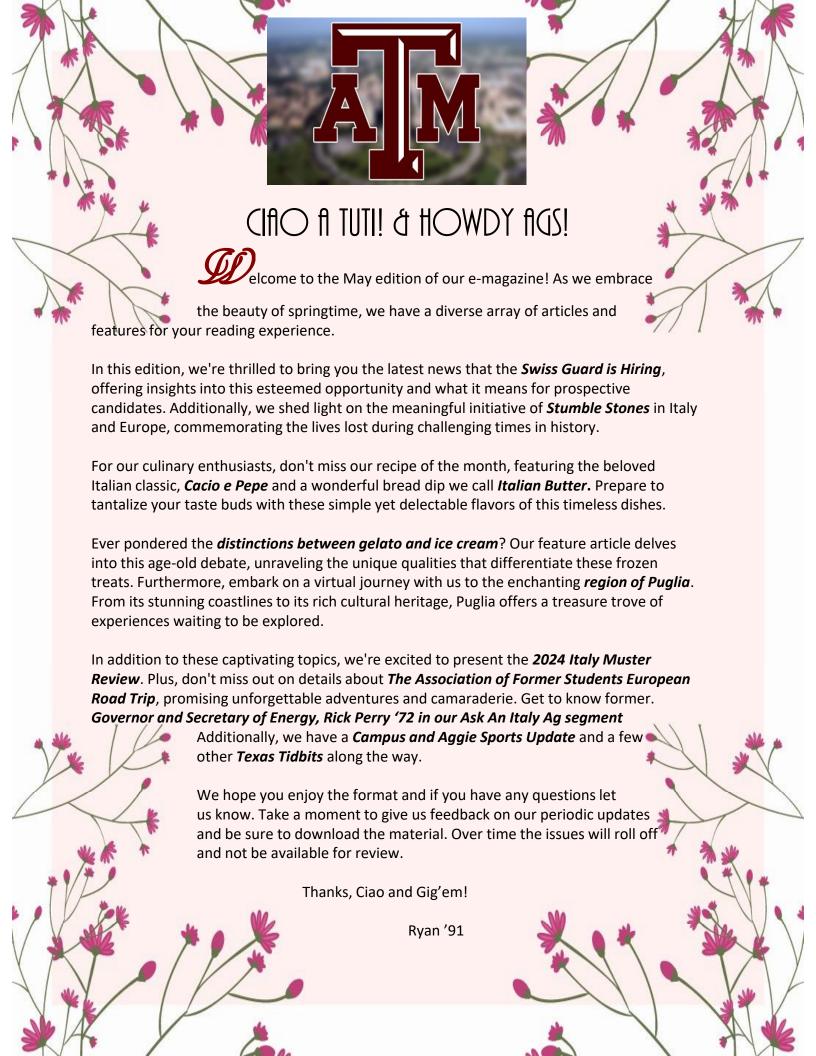
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ITALY A&M CLUB NEEDS YOUR HELP

See how you can help the club





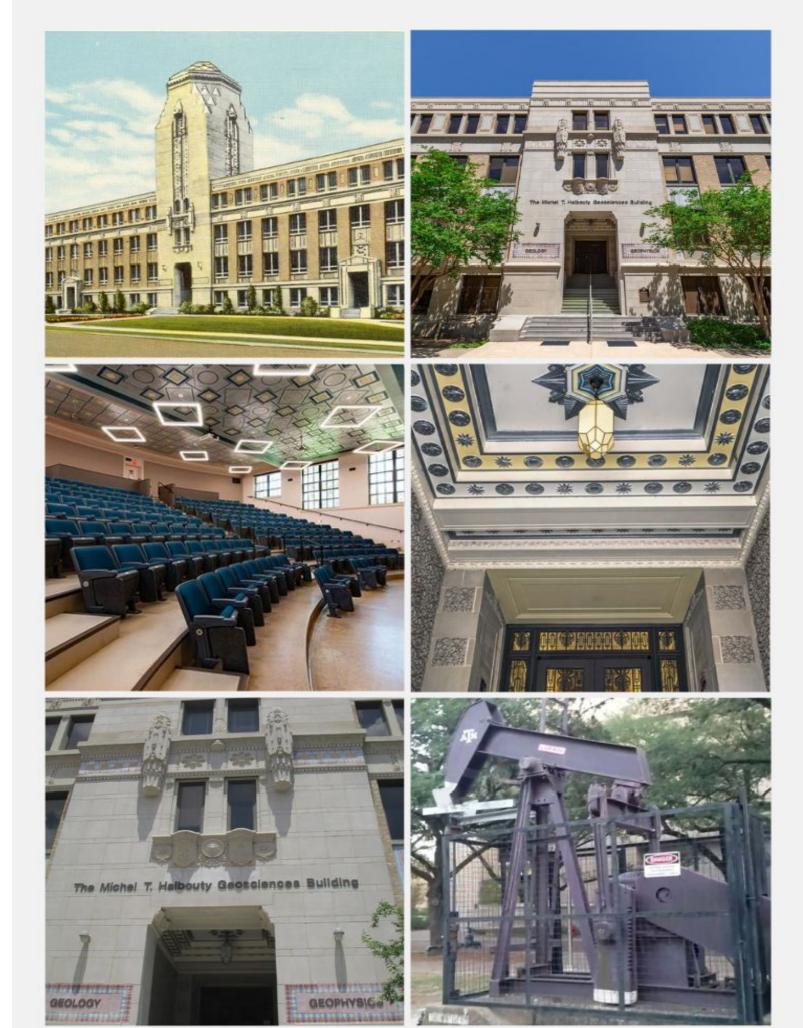
TEXAS AGM CAMPUS REMEMBERED



HALBOUTY BUILDING

he Halbouty Building (1931) (originally the Geology-Petroleum Engineering

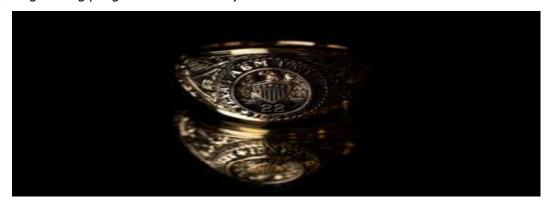
Building) was designed by architect S.C.P. Vosper in an eclectic and highly ornamental style. The original four-story building is in the shape of a "t" and, until 1972, had a high central tower over the main entrance concealing a large water tank used to maintain pressure in the campus heating system. The south entrance feature castings of seashells, pebble mosaics, and recessed doors with iron grillwork. A heroic panel over the side entrance symbolizes petroleum exploration. The building was named for Michel T. Halbouty '30, a distinguished alumnus, Houston geologist and oilman.





THE STRENGTH OF THE AGGIE RING

The symbolism of the Texas A&M tradition dates back to the 1880s. Today, it's the largest ring program in the country.



Decades of stories tell of Texas Aggies greeting each other on sight, all over the world, no matter if they are wearing business attire or a uniform or tourist gear.

This is possible because of the extraordinary strength of the Aggie Ring. The Aggie Ring Program, with roots going back to 1889 and operated by The Association of Former Students since 1969, is the largest college ring program in the country, unique in its scope, history and enthusiastic adoption.

Each year, over 15,000 Texas A&M students complete the requirements and order their Aggie Rings – the purchase rate is 94% among undergraduates who qualify. Traditionally, they wear their Aggie Rings throughout their lives, carrying the most visible symbol of the Aggie Network out across the globe. Though college rings began at West Point and remain strong with military academies, Texas A&M's Aggie Ring survived the transition from military-only to a large public university population.

How does the Aggie Ring thrive, even as ring programs at other schools work to catch up?

To answer this question and to read more about the strength of the Aggie ring click here.

QS WORLD UNIVERSITY RANKINGS PLACE TEXAS A AM PROGRAMS IN TOP 10

When compared to universities around the world, two A&M programs rank in the Top 10 with an additional eight in the Top 30.



exas A&M University offers some of the world's best programs, according to the latest QS World University

Rankings, which examined 1,500 institutions around the globe. QS (Quacquarelli Symonds) is a higher education insights provider based in London. According to QS, the results of their rankings draw on the analysis of 17.5 million academic papers and the expert opinions of over 240,000 academic faculty and employers. The group measures institutions in nine areas: academic and employer reputation, faculty-student ratio, citations per faculty, international student and faculty ratio, international research network, employment outcomes and sustainability.



FOUR AGGIES PARTICIPATED IN THE HISTORIC ALL-FEMALE JUMP OF THE 173RD US AIRBORNE BRIGADE IN ITALY

2 Lt. Simi Head '23 (Italy A&M Club member) and three other Aggies were included in the jump

In an unprecedented feat celebrating female courage and determination, more than 100 female paratroopers from six battalions of the US Army's 173rd Airborne Brigade Combat Team, stationed between Germany and Italy, gathered at the Aviano Air Base in Italy to participate in the first all-female airborne operation.

The event was part of the Women's History Month celebrated in the United States, bearing witness to the commitment of women in positions of high responsibility, emphasizing how their contribution is also essential for US national security and for NATO countries, through the support and promotion of the skills and competences acquired in a field, the military, which only opened up to women in the USA in the last century, and which only 30 years ago guaranteed them equal rights and duties compared to their male colleagues.

Aggies include in the jump were 2LT Simi Head '23, 2LT Katie Humphreys '23, 2LT Virginia Condry '23, and CPT Emily P. Yoder '19 (pictured below).

To read the full article and learn more about this historic jump click here.

A special thanks to these women and the other troops for their service and for participating in this achievement. **WHOOP!







THE SWISS GUARD, WHOSE PRINCIPAL MISSION IS TO PROTECT THE POPE, HAS BEEN EXCLUSIVELY MALE SINCE IT WAS FOUNDED IN 1506. BUT THAT COULD CHANGE.

Calling all young men: The world's smallest army charged with "protecting and serving" the Pope and the Holy See wants you.

Watching over the Pontiff and the Vatican for over 500 years, the Swiss Guard is the smallest army of the smallest city-state in the world.

In 2018, Pope Francis announced that the Swiss Guards would expand from 110 to

135 members, making it necessary to step up recruitment efforts. The force will grow by 25 members, an increase of nearly 23%.

In hopes of attracting new draftees, officials in Switzerland announced they would be adding a press office, a consultant with communications expertise, and a multimillion-euro renovation plan for outdated barracks, all in hopes of sweetening the pot for potential enlistees.

The first brigade of what would be later known as the Swiss Guard arrived in Rome in 1506, at the behest and blessing of Pope Julius II. In 1527, after losing a majority of their body in the Sacking of Rome, the depleted Helvetian army was temporarily replaced with 200 German mercenaries. Ten years on, Pope Paul III ordered the reinstatement of the Swiss Guard, but antipapal sentiment in Switzerland stymied applicant turnout. By the 16th century,



relations had warmed and the Swiss Guard was eventually replenished.At the signing of the Lateran Treaty declaring Vatican City an independent state under the sovereignty of the Holy See, the Swiss Guard was effectively downgraded from a foreign army to a Vaticanonly security police force. Today, the main role of the Swiss Guard (besides enforcing strict dress codes of visitors entering St Peter's and providing

Instagrammable memories to tourists) continues to be the preservation and safety of the Pontiff at home and away — whether it be across town or halfway around the world.

Becoming a Swiss Guard is no piece of cake.

Applications are open to unmarried (code for "celibate") male high school graduates, between the ages of 19 and 30, who are both practicing Catholics and Swiss citizens.
Additionally, candidates must be found to have a clean "moral" record, stand at least five-feet, eight-inches tall, and commit to serving a minimum of 26 months. (Although there's been talk over the years of recruiting women, the close quarters in which the guards live make it unlikely women will be joining the ranks anytime soon).





According to the Vatican website, an applicant must be:

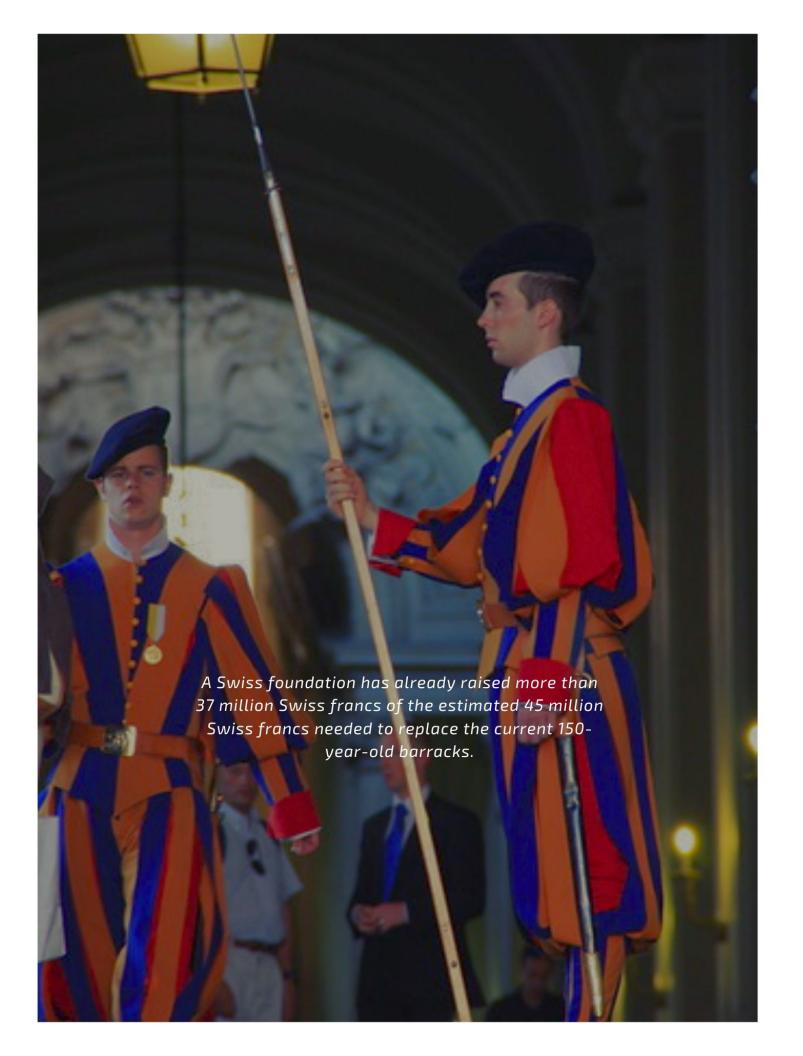
- a Swiss citizen
- a faithful Roman Catholic
- of good moral ethical background
- between 19 and 30 years of age
- at least 174 cm (5 feet 8 1/2 inches) tall
- not married
- holding either a professional diploma or a high school degree

After meeting the basic criteria, there's a series of physical and psychological exams, followed by a rigorous, two-part training program in Switzerland and Rome. Those lucky enough to make it "all the way" get the honor of wearing the iconic blue-, red-, orange-, and yellow-striped uniform with a silver helmet topped with a red, white, yellow, black or purple ostrich plume. For plebes, it's a "feather in their cap".

They can get married after serving for five years.

Their new barracks in the Vatican, work on which is expected to start in 2026, will be built to accommodate female members if Pope Francis or his successors allow them to join, officials have said.

Francis, 87, has named women to a number of senior posts and management positions in the Vatican administration and in March he introduced a landmark new constitution that will allow any baptized lay Catholic, including women, to head most Vatican departments.





Francincorta

IT'S TIME TO UPGRADE YOUR SPARKLING WINE GAME!

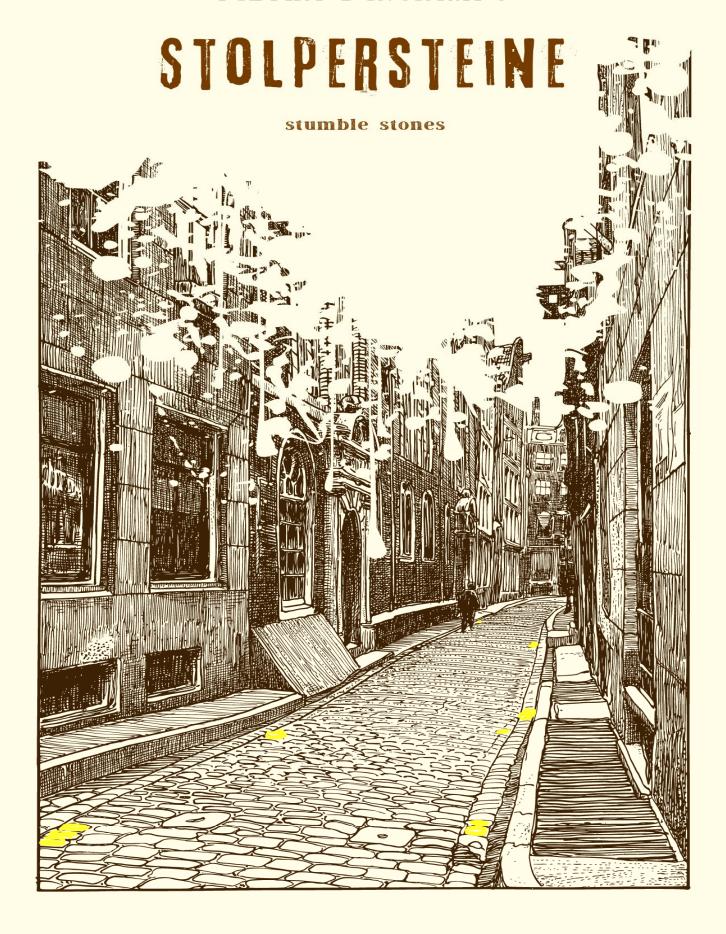
There will always be a time and a place for that bottle of Prosecco! You want to pour yourself a bottle of affordable bubbles, craving an Aperol Spritz or make yourself a mimosa at brunch. That bottle of prosecco is what you naturally gravitate to.

Next time try Franciacorta. The bigger and stronger brother to Prosecco! Franciacorta is one of our favorite Italian bubbles when you are looking to upgrade what is in the glass.

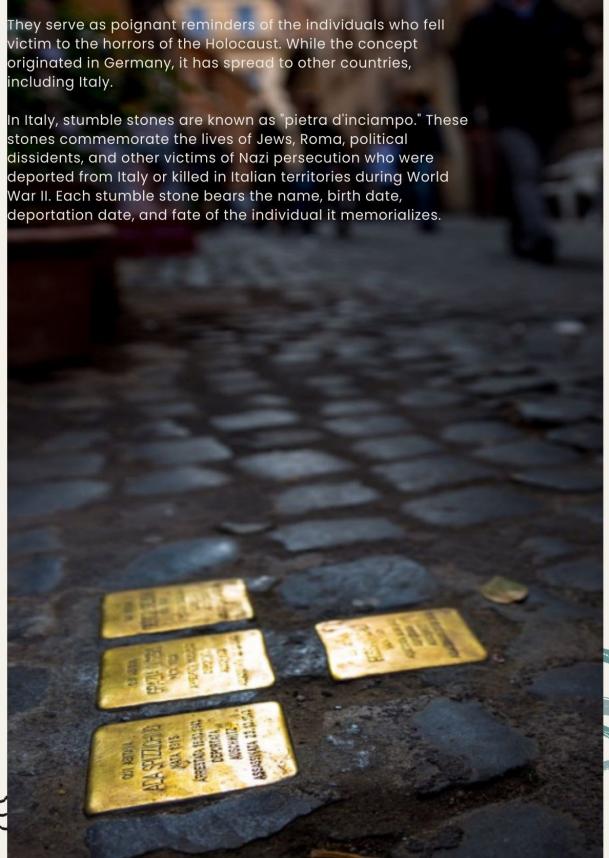
Franciacorta is a metodo classico Italian sparkling wine, that is a wine made using the classic Champagne-making methods you get that same mouth feel and experience as you would with Champagne, but without the price tag. It's produced in Lombardy, in the province of Brescia, an hour's drive from Milan – it makes for the perfect day trip or even overnight stay if you're visiting the city.

The Franciacorta region includes 19 municipalities and is bordered on its northern edge by Lake Iseo, one of the spectacular northern Italian lakes. There are just shy of 3,000 hectares of vineyards and the 116 wineries associated with the Consortium, whose annual production is approximately 17.5 million bottles. Sixty-two percent of the vineyards are cultivated without the use of pesticides, which renders Franciacorta one of the most prominent areas for organic viticulture in the world.

PIETRA D'INCIAMPO



Stolpersteine, or "stumble stones," are small, cobblestone-sized brass plaques embedded in the sidewalks of cities throughout Europe.





stymblestones

The installation of stumble stones in Italy is not without controversy. Some argue that the stones disrupt the urban landscape or that they revive painful memories. However. many Italians support initiative as preserving historical memory and fostering reflection on the consequences of intolerance and discrimination.

Stumble stones serve as a powerful tool for education and remembrance. By placing these small markers in public spaces, they confront passersby with the human cost of hatred and indifference. They remind us that behind the statistics of genocide are individual lives, each with their own story, dreams, and aspirations.



In Italy, as in other countries, stumble stones are a tangible expression of the principle "never forget." They challenge us to confront the past, acknowledge its horrors, and strive for a future where such atrocities are never repeated. Through these humble memorials, we honor the memory of those who perished and reaffirm our commitment to justice, tolerance, and human rights.



BUONA FESTA DELLA

MAMMA

MAY 12, 2024

In Italy, la mamma is the cornerstone of the home and celebrated by her family all year round. Still, every second Sunday of May, bambini and adults alike jump to lavish our mothers with flowers and gifts for La Festa della Mamma.

Mother's Day was first celebrated in Italy in May 1957, about 50 years after it was founded in the United States. A parish priest began the tradition in Assisi, a beautiful hillside town in Umbria, with great festivities. Many in the surrounding cities got word and joined the appreciation of the women whose unconditional love and hard work helped them become who they are. The day was so

successful that just one

year later, the holiday

was adopted across

Italy's 20 regions.

ITALY A&M CLUB 2024 MUSTER



THE SURVEY RESULTS FROM THE ITALY A&M CLUB'S 2024 MUSTER, ENCOMPASSES FEEDBACK FROM 30 PARTICIPANTS FROM THE 43 PEOPLE WHO ATTENDED, IT REVEALS SEVERAL KEY INSIGHTS.

FIRSTLY, 100% OF RESPONDENTS RATED THE EVENT'S VENUE, LOCATION, FOOD AND CEMEMONY AS "VERY SATISFIED, CONVENIENT, EXCELLENT, ENJOYABLE AND ENGAGING"

SECONDLY, 0% OR RESPONDANTS GAVE NEGATIVE FEEDBACK.

ALL EXPRESSED SATISFACTION WITH THE CEREMONY AND PARTICPATION AMOUNG ATTENDEES. MANY VERBALLY SHARED THEIR APPRECIATION ON THE INCLUSIVE AND ENGAGING PROGRAM.

THIRDLY, MANY ATTENDEES PRAISED THE NETWORKING OPPORTUNITIES, CITING VALUABLE CONNECTIONS MADE DURING THE EVENT.

OVERALL, THE SURVEY RESULTS UNDERSCORE THE SUCCESS OF THE ITALY A&M CLUBS MUSTER, INDICATING HIGH LEVELS OF SATISFACTION AMONG PARTICIPANTS ACROSS VARIOUS ASPECTS OF THE GATHERING.

1

How satisfied were you with the venue for this year's Muster event?

- Very Satisfied 100%
- Satisfied 0%
- Neutral 0%
- Dissatisfied 0%
- Very Dissatisfied 0%

3

How would you rate the quality of food and beverages?

- Excellent 100%
- Good 0%
- Fair 0%
- Poor 0%

2

Did you find the timing and location of the Muster event convenient?

- Yes, it was convenient 100%
- It was somewhat convenient 0%
- Neutral 0%
- It was somewhat inconvenient 0%
- No, it was not convenient 0%



Did you feel the ceremony was enjoyable and engaging?

- Very enjoyable and engaging 100%
- Enjoyable and engaging 0%
- Neutral 0%
- Not very enjoyable and engaging 0%
- Not enjoyable or engaging at all 0%

TASTE THE WORLD

"We were so appreciative for this event and to have a little piece of home here in Italy.

During my time at A&M I have been heavily involved in organizations based around Aggie traditions. Aggie Muster is my very favorite tradition and I was so grateful to be able to attend here in Italy." – **Taite McCray** '25







DISCOVER THE FLAVORS AND TRADITIONS OF MUSTER IN ITALY



What did you enjoy most about this year's Muster event?



- Talking to all the other Aggies & calling in the families.
- The happy atmosphere.
- Italy A&M Club has become a reality!
- We got to share time with people coming from all over, even from TEXAS!
- Getting to meet Aggies from around the world.
- Meeting Aggies from around the world.
- As a study abroad student I have loved feeling a sense of home.
- Connecting with Aggies.
- The people.
- The love for A&M, and more importantly the welcoming & inclusive nature of our host.
- Networking, reverence for tradition, joy.
- We were here on vacation. It was an unexpected treat. Nice to meet all the "study abroad" students.
- Getting to meet & visit with so many Aggies.
- · I felt like home.
- Just being around Aggies and singing the songs. Also love engagement from the Association.
- Thanks for the Italy Club for sponsoring The Association to be here at their expense. WOW!
- I very much enjoyed the social hour. I enjoyed a sense of A&M community and meeting great new people! Awesome to attend as a study abroad student.
- Getting to participate in Aggie traditions & meet other study abroad students.
- Getting to meet former students. We were excited to attend as study abroad students!
- This was awesome!
- Getting a taste of home after being away for so long Spirit of Aggieland.
- The camaraderie.
- Great setup, location, and ceremony! Fantastic job!! Whoop!
- When I graduate, I will join my local club.
- I enjoyed seeing and being surrounded by so many Aggies.
- Meeting Aggies Abroad.
- I didn't expect so many people and it was great to meet so many Aggies abroad: a little taste of home.
- After a semester of living in Italy it felt like home being surrounded by Aggies I didn't even know.
- The people.
- Thanks Ryan, Debbie, Darren and Tommy! It was so enjoyable!
- I very much enjoyed the social hour.
- Sitting and eating and talking with my friends.
- The poems they read.
- Meeting new people and the Aggie atmosphere. I have missed home, and this made me feel good and being an Aggie means more than where you are at it made me realize I'm not alone.
- Talking to all the other Aggies & calling in the families was a nice touch.
- Thank you for everything you have done for us to allow us to participate in Italy Muster, I cannot express my thanks enough.
- Thank you so much Ryan! Really appreciate it!!
- It felt like we were there! (Family member who called in via phone for the Roll Call of the Absent)
- Again, thank you so much!!!
- Bravo, to the Italy A&M Club!
- HERE!!!

6

What aspects of the event do you think could be improved upon next year?



- N/A Nothing.
- Just to add some music...
- Acoustics, some of the parts of the Muster we couldn't hear very well because the restaurant was a bit noisy Also unfortunately not all of us were able to fit in the same room.
- N/A
- It was great! Nothing!
- Perfect!!
- It was just perfect, Quick intros with year? But might take too long, the host did a great job of having special interactions with EVERYONE! Which was amazing!
- Sound could be louder.
- · Very well done. Bravo & Cheers!
- Bigger room for everyone in one place.
- None!!
- Ceremony location: restaurant was perfect for food but not so much for the War Hymn or the silent & respectful aspects of Muster.
- Maybe Zoom the people calling in so they can hear and see better.
- Nothing it was amazing!!!
- Just sitting together
- I think everything was great, the ceremony was especially good.
- The ceremony was touching. Change nothing. Bravo!
- Nothing. Thank you for having us.
- Muster this year happens the weekend before finals (architecture study abroad). If possible, look into when finals happen and plan with them.
- More room to talk, maybe a speaker or microphone.
- It seemed great and organized well.



Considering that Muster falls on Easter weekend (Easter is on Sunday, April 20, 2025) next year, when would you prefer to have Muster in 2025?

- The weekend before Easter April 12/13/2025 – 40%
- On Easter weekend April 19/20, 2025 - 1%
- The weekend after Easter April 26/27, 2025 - 24%
- Other (please specify) 1%
- Did not answer 34%

ITALY

TEXAS A&M
UNIVERSITY IS HOME
TO A CULTURE LIKE
NO OTHER.

GOOD BULL



Classes from: '71, '72, '75, '81, '82, '91, '92, '08, '16, '21, '23, '24, '25, & '26 all sharing their time and experiences in Aggieland.

HOWDY



Current and former students sharing their experiences and making connections that will last beyond Muster.

GIG'EM!



Study abroad students from Italy, Spain and France attended the Italy A&M Club Muster.

AGGIE MUSTER

SOFHTLY CALL THE MUSTER



Rome

Wreath placed at the Wall of the Missing at the Sicily - Rome American Cemetry for Muster 2024



Italy

Remembering those who went before us and paid with their lives in the name of freedom





Florence

Wreath placed at the Wall of the Missing at the Florence - American Cemetary for Muster 2024



ROLL CALL OF THE ABSENT

THE CLUB INCLUDED FAMILIES BY PHONE WHO COULD NOT ATTEND BUT WERE PRESENT VIRTUALLY FOR THE CEREMONY



1st. Lt. Harry O. Schellhase '43



This year the Italy A&M Club called the names of 18 Aggies and one friend of the university. Candels were lit for each person and were accounted for with "HERE!"



Two members of The Association of Former Students, Juliann Miller '21 and Nathan Drain '23, attended the Italy Club Muster. They paid their respects to the WWII Aggies earlier in the day.



Samuel "Sam" Hartsfield Raines Jackson '25

AGGIE CORE VALUES

LEADERSHIP

SELFLESS SERVICE

INTEGRITY

Old Friends



Raman Reyas - Lugo '71 and his beautiful wife Miranda Sala

Traditions

LOYALTY

"Thank you for pointing Ramon
'71 and Miranda out to us, we
have already arranged a
meeting with them on their
next trip to Turin!" – Julita
Sieyra '16



Saw'em Off in Italy!

"We were here on vacation. It was an unexpected treat." – Stan and Margaret Wilkening, Aggie classes of '81 & '82 (Below)



New Friends



Julieta Sieyra '16 and her husband Fernando

EXCELLENCE



Family



John Tannehill '72, Lt. Col Sam Tannehill '08 & his wife Lindsey Tannehill

MUSTER SERVES DUAL PURPOSES



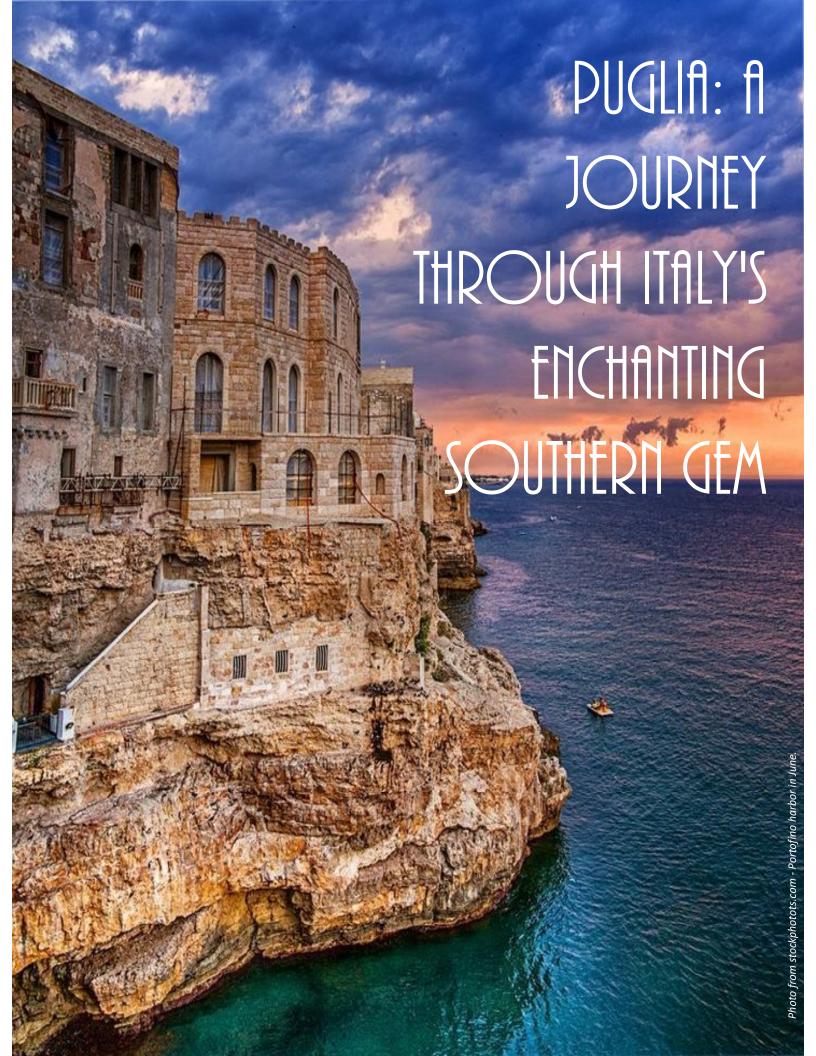






"To renew our ties as Aggies throughout our lives and to affirm that those who have passed from our ranks remain present in our hearts.

I personally have had the pleasure of Mustering with Aggies in numerous places around the world, from Texas to Tuscany and many other locations and am excited to see so many of you here tonight. We far surpassed the attendance of last year's Muster and our own expectations for this year, which is not only a good problem to have, but also a testament to the strength and growth of the Aggie Network around the world and here in Italy." - Ryan Price '91



PUGLIA

Situated in the heel of Italy's boot lies the enchanting region of Puglia, a land where the Adriatic and Ionian

Seas embrace picturesque landscapes, ancient history, and delectable cuisine. From sun-kissed beaches to charming whitewashed villages, Puglia offers a captivating blend of old-world charm and Mediterranean allure that beckons travelers seeking an authentic Italian experience.

Cities to explore:

Bari: As the capital of Puglia, Bari is a bustling port city where the past meets the present. Lose yourself in the maze-like streets of the historic Old Town (Bari Vecchia), where you'll stumble upon the majestic Basilica di San Nicola and the atmospheric Piazza del Ferrarese.

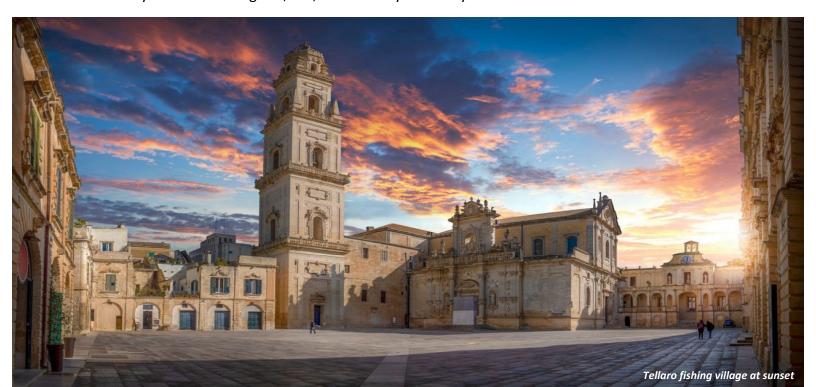
Lecce: Known as the "Florence of the South," Lecce boasts a wealth of Baroque architecture, including the ornate façades of the Basilica di Santa Croce and the intricate detail of the Piazza del Duomo. Wander through the winding alleys of the city center and marvel at the masterful craftsmanship of its buildings.

Alberobello: Step into a fairytale world in Alberobello, where the iconic trulli houses with their conical roofs transport you back in time. Explore the UNESCO-listed Trulli District and immerse yourself in the unique charm of this enchanting village.

Ostuni: Crowned the "White City" for its whitewashed buildings that gleam under the Mediterranean sun, Ostuni is a vision of beauty. Lose yourself in its labyrinthine streets, adorned with vibrant flowers and picturesque squares, and be captivated by its timeless elegance.

Hidden Gems:

Relax on the Beaches: Puglia boasts some of Italy's most pristine beaches, with crystal-clear waters and golden sands. From the rugged coastline of the Gargano Peninsula to the idyllic shores of Salento, there's a beach for every traveler seeking sun, sea, and serenity. Getaway.



Explore Ancient Ruins: Delve into Puglia's rich history at sites such as the ancient town of Egnazia, where ruins dating back to the Messapian and Roman periods offer a glimpse into the region's past. Don't miss the awe-inspiring Castel del Monte, a UNESCO World Heritage site renowned for its unique octagonal design.

Indulge in Culinary Delights: Puglia's culinary scene is a feast for the senses, with a focus on fresh, locally sourced ingredients and traditional recipes passed down through generations. Sample mouthwatering dishes such as orecchiette pasta with cime di rapa (turnip greens), creamy burrata cheese drizzled with extra virgin olive oil, and succulent grilled seafood straight from the Adriatic Sea.

Wander Through Vineyards and Olive Groves: Puglia's fertile soil and favorable climate make it a veritable paradise for fruit and vegetable cultivation. From juicy tomatoes and crisp cucumbers to fragrant figs and sweet citrus fruits, Puglia's markets are brimming with an abundance of seasonal produce that delights the senses.

One of Puglia's most prized fruits is the olive, with the region boasting millions of olive trees that produce some of Italy's finest olive oil. Puglia's olive oil is renowned for its fruity flavor, peppery finish, and golden hue, making it a staple ingredient in the region's cuisine.

In addition to olives, Puglia is also famous for its almonds, with the town of Toritto being particularly renowned for its sweet and crunchy almonds. Whether enjoyed on their own or incorporated into pastries and desserts, Puglia's almonds are a true delicacy that captures the essence of the region's culinary heritage.

Through out the region you will find some top wine producers. Cantine Due Palme: Located in the heart of Salento, Cantine Due Palme is one of Puglia's largest and most renowned wineries. They produce a wide range of wines, including Primitivo, Negroamaro, and Salice Salentino, known for their depth of flavor and expression of the terroir.

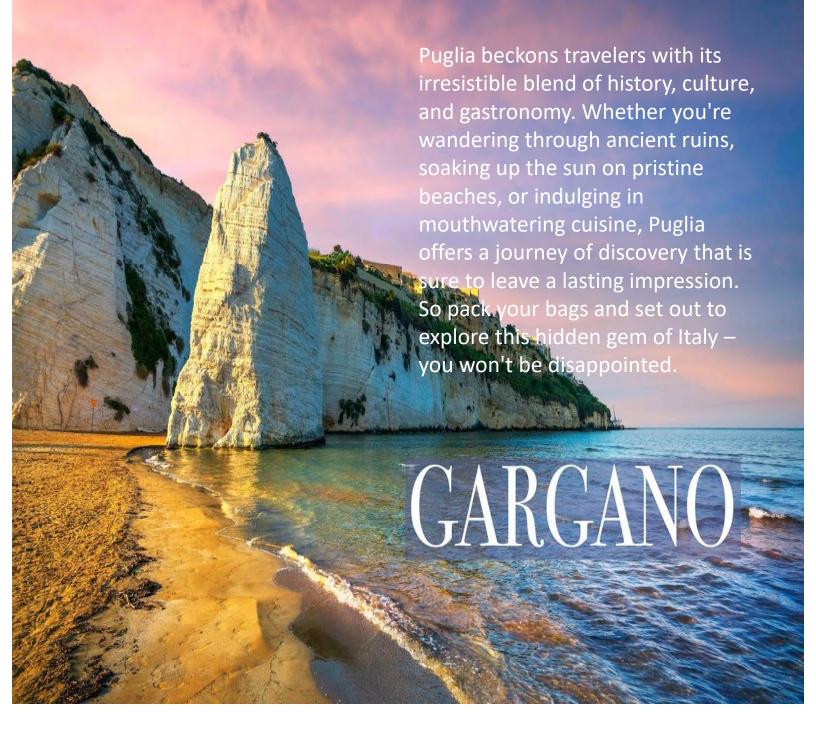
Tormaresca: A winery owned by the Antinori family, Tormaresca combines traditional winemaking techniques with modern innovation to produce high-quality wines. Their vineyards, spread across Puglia, benefit from the region's diverse microclimates, resulting in wines that showcase the unique characteristics of each terroir.

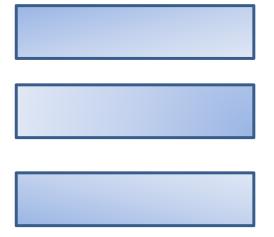
Feudi di San Marzano: Situated in the heart of the Salento peninsula, Feudi di San Marzano is celebrated for its commitment to preserving Puglia's winemaking heritage while embracing innovation. Their portfolio includes a variety of wines, from elegant Primitivo to crisp Verdeca, all reflecting the region's rich viticultural heritage.

Rivera: Located in the picturesque town of Andria, Rivera is one of the oldest wineries in Puglias. They specialize in indigenous grape varieties such as Bombino Bianco and Nero di Troia, crafting wines that embody the uniquness of the Murgia region.

Cantine Botromagno: Nestled among the rolling hills of Gravina in Puglia, Cantine Botromagno is renowned for its commitment to sustainable viticulture and traditional winemaking methods. Their portfolio includes a diverse range of wines, from elegant whites to robust reds, all reflecting the authentic flavors of Puglia.

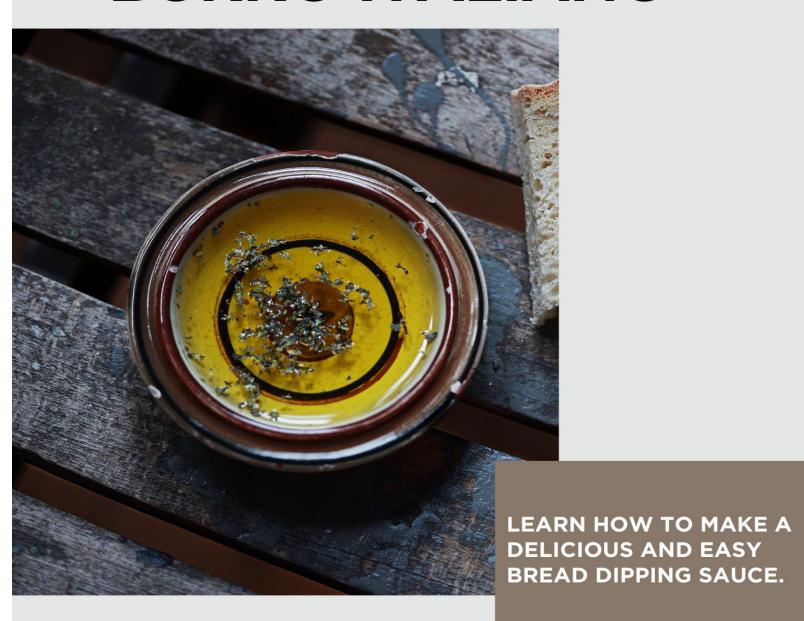






The Gargano peninsula is a **promontory** located in the northern part of Puglia, in the province of Foggia. (Puglia is the region along the Adriatic coast in the "heel of the boot.") Bathed on 3 sides by the Adriatic Sea and encompassing Gargano National Park, the peninsula is full of pristine nature and historic sites.

FLAVORFUL OLIVE OIL DIP "BURRO ITALIANO"





It's tough to beat simplicity, especially when it tastes really, really, good. Good bread and a perfectly seasoned olive oil to dip it in is as delicious as you can get.

It is a wonderful way to start a meal or a great snack that's much healthier for you than a bag of potato chips. So here is the recipe for Burro Italiano, a.k.a. - Italian Butter.

Olive Oil Bread Dip - Italian Butter

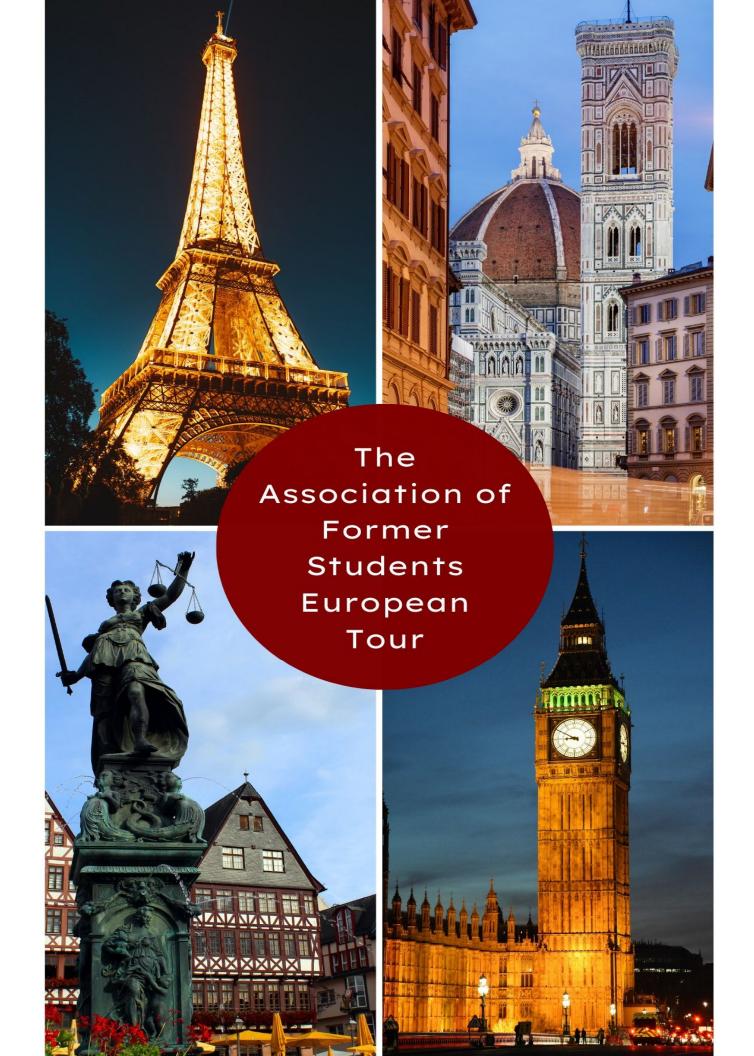
Ingredients:

- 1/8 teaspoon oregano
- 1/8 teaspoon basil
- 1/8 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon red pepper flakes
- 2 teaspoons minced garlic
- 3 tablespoons extra virgin olive oil

Instructions:

- Mix together the dry spices.
- Add minced garlic to the dry spice's mixture. Place in a small saucer.
- Pour EVOO over the mixture.
- Dip with your favorite hot French, Italian or sourdough bread.







TEN DAYS - FOUR CLUBS - A LIFETIME OF MEMORIES







Howdy - Good Afternoon, Bonjour, Guten Tag, Ciao!

Continuing their journey, the tour ventured to Paris, a city renowned for its art, culture, and romance. Amidst the iconic landmarks of the City of Light, they visited with the President of the Paris club where they came together to strengthen ties and share in the Aggie spirit. The A&M Club in Paris provided a welcoming environment for Juliann and Nathan to connect across generations and geographical distances, reaffirming the global reach of the Aggie network.

Next stop: Frankfurt, a bustling hub of commerce and innovation in the heart of Europe. Here, the two found common ground in the clubs commitment to excellence and leadership, reflecting the values instilled by our alma mater. The A&M Club in Frankfurt served as a hub of collaboration, fostering connections among alumni in the vibrant economic center of Germany.

The tour reached its crescendo in Tuscany, Italy, where alumni and students gathered for a momentous occasion: Aggie Muster.

Earlier in the day Juliann and Nathan visited the Florence American Cemetery and Memorial site which covers 70 acres. The wooded hills that frame its western perimeter rise several hundred feet. Between the two entrance buildings, a bridge leads to the burial area where the headstones of 4,392 of our military dead are arrayed in symmetrical curved rows upon the hillside. They represent 39 percent of the U.S. Fifth Army burials originally made between Rome and the Alps. Most died in the fighting that occurred after the capture of Rome in June 1944. Included among them are casualties of the heavy fighting in the Apennines Mountains shortly before the war's end. On May 2, 1945 the enemy troops in northern Italy surrendered.

Above the graves, on the topmost of three broad terraces, stands the memorial marked by a tall pylon surmounted by a large, sculptured figure. The memorial has two open atria, or courts, joined by the Tablets of the Missing upon which are inscribed 1,409 names. Rosettes mark the names of those since recovered and identified. The atrium at the south end of the Tablets of the Missing serves as a forecourt to the chapel, which is decorated with marble and mosaic. The north atrium contains the marble operations maps recording the achievements of the American armed forces in this region.

On these hallowed grounds are the final resting place of 9 Aggies who are buried or remembered on the Tablets of the Missing.

The Italy A&M Club had a wreath displayed along with one at the Sicily Rome Cemetary to honor the 6 Aggies memorialized there.

Additionally, the Italy club made arrangements for a private tour of the grounds and for Juliann and Nathan to visit and rub sand from Anzio Beach (the point of the Allied invasion in Italy during WWII) on the crosses to enhance the etchings. They placed three flags on each burial site. A U.S. Flag, an Italian flag and an Aggie flag.

It was a poignant reminder of these 15 Aggies sacrifice so that others may live in freedom.



Time will not dim the glory of their deeds."
- Gen. John J.
Pershing

That evening Juliann and Nathan celebrated Muster in Florence, Italy with 43 Aggies including family and friends. Everyone answered "Here" for 19 former students and friends of Texas A&M who have gone on before us. We reminisced about campus, shared stores of success and loss. We celebrated and toasted to old friends and new ones. It was hard for them to believe that they had left Texas and had arrived in Tuscany and found that the Aggie spirit was still alive and well halfway around the world.

The next day they left for Rome to complete their journey. They had just enough time to see all the iconic landmarks and to squeeze in a final gelato.

HERE...THERE...EVERYWHERE



This endeavor was aimed to strengthen ties, foster collaboration, celebrate the Aggie spirit, and engage with European clubs on an international scale.

These efforts will not only deepen existing bonds but also pave the way for new opportunities for collaboration and camaraderie. Together, they embody the core values of Texas A&M University, and through these interactions, They will continue to uphold the shared traditions and forge lasting connections around the globe.

The Italy A&M Club looks forward to the insights, experiences, and memories that will undoubtedly emerge from these ventures, as we work hand in hand with The Association, our European clubs and other global counterparts to further the legacy of the Aggie network.

Throughout the European tour, Juliann and Nathan experienced the power of the Aggie network to bring people together across continents and cultures.

From London to Frankfurt, from Texas to Tuscany the tour reaffirmed the global reach and enduring legacy of Texas A&M University, while showcasing the strength of the Aggie network in fostering lifelong connections and shared values. As Juliann and Nathan returned home, they carried cherished memories of camaraderie, friendship, and the timeless spirit of the Aggie family.

Here...There...Everywhere!

Gig'em!





If there is an A&M man in 100 miles of you, you are expected to get together, eat a little, sup a little, and live over the days you spent at the A&M College of Texas." – March 1923 issue of the Texas Aggie

Email: rprice.ireland@gmail.com

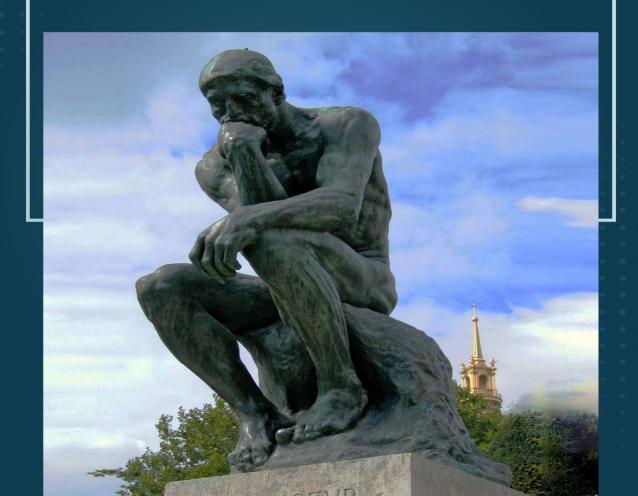
Club email: <u>italyags@aggienetwork.com</u>

Cell: +1(713) 962-5775 WhatsApp: +1(713) 962-5775

Instagram: italy_am_club

Webpage: italyags.aggienetwork.com

My favorite adult hack is when I carefully and thoughtfully put something very important away in a special place so I can't lose it... and then... I never find it again.





Lets Travel

Arround the World

There are two kinds of people those who pack 10 days in advance before the trip and think through everything, and the ones who wake up the day of the trip and decide to do all their lastminute laundry.

And these people will marry each other.

Book Now!

Pack Later!





Ingredients

- 8 cups (2 quarts) water
- 1 1/2 teaspoons sea salt, finely ground
- 1 pound (16 ounces) spaghetti
- 1 1/2 teaspoons black pepper, coarsely ground
- 2 1/4 cups fresh-grated pecorino cheese, divided
- 2 tablespoons butter

Instruction

- Bring water to boil in a large saucepan on medium-high heat. Reduce heat to medium, add salt and spaghetti. Cook, stirring occasionally, just until al dente, about 9 minutes. Transfer hot cooked pasta to large bowl using tongs, reserving cooking water.
- Meanwhile, melt butter in large, deep nonstick skillet on medium-high heat.
 Add pepper; cook and stir 1 minute.
 Carefully ladle about 1 cup of the hot pasta water into pan, stirring to mix.
 Bring to simmer.
- Place 2 cups of the pecorino cheese in medium bowl. Stir in 1/3 cup of the pasta water, mixing well to create a thick paste; set aside. Transfer hot pasta to pan with pepper sauce, tossing to blend with the sauce. Add 1 cup of the remaining pasta water to pan. Remove from heat. Add pecorino mixture and toss pasta to coat. Add remaining 1/4 cup cheese tossing until well blended. (The sauce should be smooth and creamy and stick to the pasta, but not thin and watery. Add additional pasta water, 1 tablespoon at a time, if pasta is too dry.)
- Serve immediately, sprinkled with additional grated pecorino and ground pepper, if desired.

ASK AN ITALY AGGIE - 12 QUESTIONS GOVERNOR JAMES "RICK" PERRY '72

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

A. I was born in 1950 in a community called Paint Creek, which was 16 miles from the closest place that had a post office (Haskell, Texas). I grew up on a dry land Cotton farm the only son of tenant farmers. My interest were 4-H Club, showing calves, Boy Scouts of which I was an Eagle Scout and attending the Methodist church.

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

A. My scoutmaster was the class of 1932 from Texas A&M, which was General Rudders Class as well. He proselytized all of his scouts to be Aggies. It worked on me. I entered A&M in May 1968.(summer school) And then began my freshman year in the corps of cadets in August 1968 (Squadron 6). My course of study was pre-veterinary medicine and two semesters and 16 hours of organic chemistry later, it was explained to me that I really didn't want to be a veterinarian. Relieved of having to spend my time studying I spent my time focused on extracurricular activities.

3. Why did you choose to serve in the military and why did you select the Air Force?

A. The Vietnam war was raging, I wanted to do my part and I applied for the officer corps in hopes of becoming a United States Air Force pilot.

4. You were a Yell Leader in college, what was your favorite memory from that experience?

A. I was elected, junior and senior yell leader, and apparently excelled exceptionally in that pursuit. My most memorable recollection of being yell leader was lighting the bonfire in 1971.

5. Have you been to Italy and if so where did you go?

A. My first trip to Italy was in 1974 as a C-130 pilot flying into Naples, Sicily and other US Air Force Installations in particular camp Darby just south of Pisa in which I got to see the famous leaning tower of Pisa and had my first Italian meal that I had no idea what I had ordered!

6. What have been the best memory of your visit(s) to Italy?

A. Over the years, I have had the great privilege to visiting the Vatican and meeting Pope Benedict touring all of the facilities, including seeing Saint peters bones at his burial site beneath Saint peters basilica. Anita, my wife and I have traveled to Italy multiple times to Lake Como and to the Italian Grand Prix and driven on the Ferrari race track. We've also vacation at Lucca and sienna and dearly love Tuscany.

7. What is your favorite Italian restaurant and your go to meal of choice?

A. Dai Toscani ,in Rome. My favorite Italian meal is almost any pasta, so the right answer is yes!

Governor Perry and his wife Anita with the owners of their favorite Italian restaurant in Rome - Dai Toscani.



- 8. If you were in a room with everyone you have ever met, who would be the one person you would look for and why?
- A. My father he was my mentor and my best friend he died in April 2017. I still miss him greatly.
- 9. What is something you think everyone should do at least once in their lives?
- A. Everyone should climb a 14er (14K' peak).
- 10. If you were given a box of everything you ever lost, what would be the first thing you look for and hope to find?
- A. My original '72 Aggie ring that was lost on the farm in 1977.
- 11. What is the most important lesson you've learned over your career?
- A. Advice given to me often by my mother. "Make a friend everywhere you go."
- 12. Take Sides with this question you have to choose your preference between the following dichotomies. *The Bold and maroon colored are Governor Perry's '72 selections:*
- Charcoal or Gas Grilling?
- Aggie Baseball or Aggie Football? Currently
- Bar-B-Que or TexMex? Truth Bar-B-Que...Aggie owned! Whoop!
- Gelato or Blue Bell?
- Wine Tasting or Brewery tour? Shiner Bock
- Summer Vacation or Winter Holiday?
- Classic Rock or Country Music?
- What's worse: Laundry or Dishes?
- Form or Function?
- When sleeping: Fan or No Fan?
- Soup or Sandwich?
- Ask for Permission or Ask for Forgiveness? Both
- Romantic Restaurant or Hole in the Wall Restaurant?
- Ice Cream Cone or Snow Cone?
- Pizza or Pasta?
- Gruene Hall or Dixie Chicken?
- Work Hard or Play Hard?
- Star Wars or Star Trek?
- ➤ Indiana Jones or Jason Bourne?
- Fish n Chips or Sushi?
- Whataburger or Buc-ee's?
- Red or White Wine?

Gov. Perry building Bonfire – '71



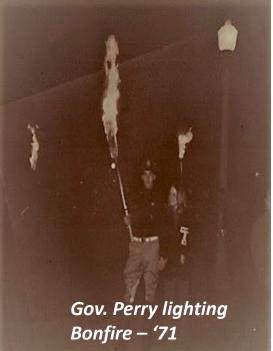
Assembling the t.u. frat house atop
Bonfire – '71



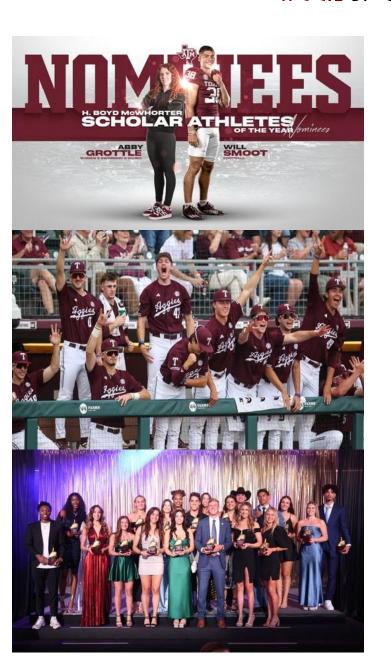
Gov. Perry Final Review - '72







flagit sports update



Grottle, Smoot Named McWhorter Scholar-Athlete of the Year Nominees

The scholarship has been presented by the SEC since 1986 to the league's top male and female scholar-athletes.

Click for more information

No. 1 Aggies Record 100th Home Run, Defeat Tarleton, 10-6

The top-ranked Texas A&M baseball team continues to impress

Click for more information

Athletics Honors Student-Athletes at 2024 Legacy Awards

Soaring to new heights!

Click for more information



HEADLINES

FOOTBALL: Maroon Defeats White, 24-10 to close SpringPratice

GOLF (W): Women's Golf Garners Four All-SEC Selections'

TENNIS (M): Perot, Roddick Earn All-SEC First Team Recognition

SOFTBALL: Kennedy Named USA Softball Player of the Year Top 26 Finalist

GOLF (M): Aggies Headed to Stanford Regional

TENNIS (W): Texas A&M Earns No. 13 Seed Entering NCAA Tournament

TRACK AND FIELD: Aggies Claim Two Titles on Final Day of Penn Relays



Terre Viciliane

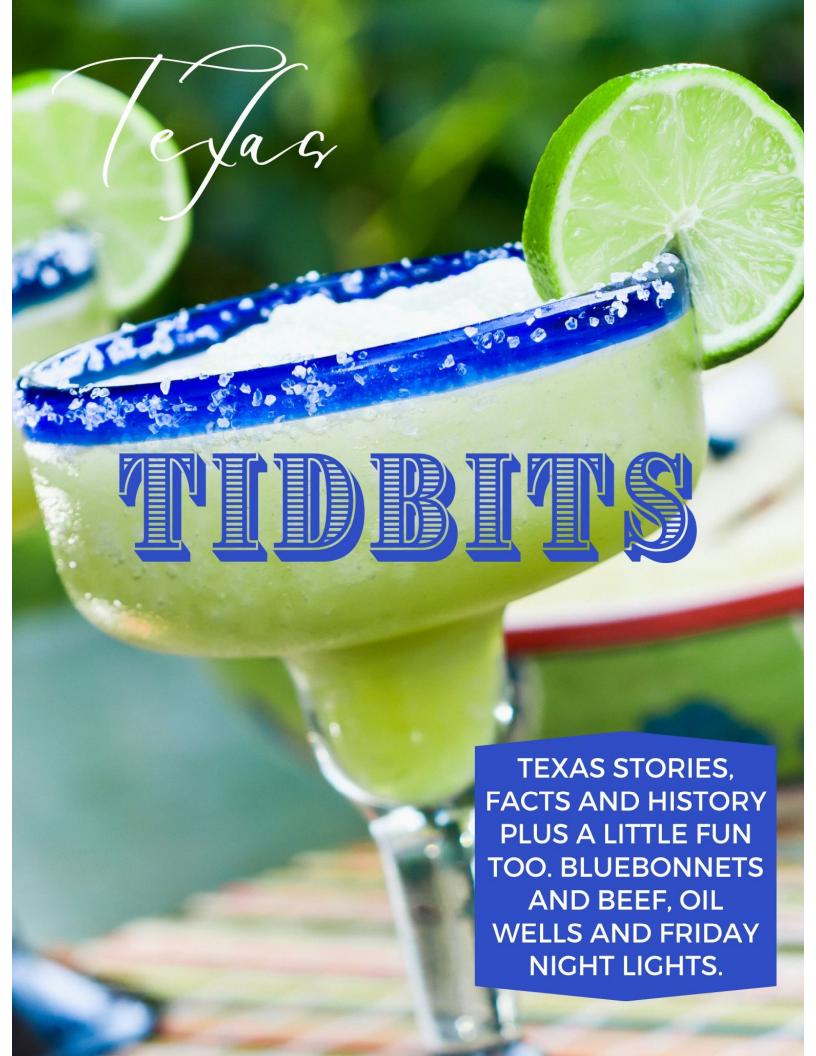
FUSO CALA TERRE SICILIANE DARIO SERRENTINO ROSSO 2021



The weather is getting warmer BUT you don't want to give up your red wines just yet. Good thing you don't have to!! There are so many amazing low alcohol, light bodied, red wines that are killer for when the weather gets warmer.

This one right here from Sicily is one of our favorites and you can pour it all spring and summer long! We know it's hard to find that perfect warm weather red, so give this one a try! Typically, wines from Sicily are going to be in this style so grab yourself a bottle the next time you are in your local shop!!







Answer 1: Texas is large enough to fit ten countries from Europe inside its border. (See the map here)

Answer 2: Formed in 1969, ZZ Top has become a household name in Texas music. Since the 1970s, the trio has performed their unique mix of boogie, blues, and rock.

(See their Story)

Answer 3: The city of Dallas in 1971.

Mariano Martinez used an old soft-serve ice cream dispenser to create the first frozen margarita. See the Full Story

Answer 4: The Southside Market & Barbeque was founded in 1882 in Elgin, Texas—holding the title of oldest BBQ joint in the state. (See the Full Story)

QUESTION 1: HOW MANY EUROPEAN COUNTRIES COULD FIT INSIDE OF TEXAS?

Question 2: What iconic Texas band is known for their beards and unique blues-boogie-rock music?

Question 3: What Texas city gave birth to the frozen margarita?

Question 4: Which Barbecue restaurant is regarded as the oldest in Texas?



FIVE DIFERENCES BETWEEN ITALIAN GELATO AND AMERICAN ICE CREAM



Gelato is much silkier in texture and a bit denser than ice cream. This denseness allows gelato to pack much more flavor than traditional ice cream. Gelato also usually takes its flavors from natural sources.

NUMBER 2

Gelato is traditionally served about 10–15°F (6–8°C) warmer than ice cream. This helps the flavors in gelato bloom, as your tongue isn't as numb as it is when eating ice cream.

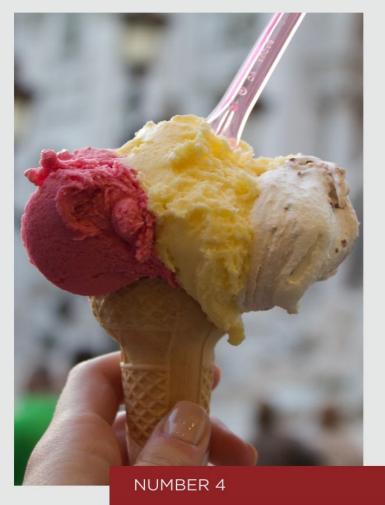


Gelato is usually served with a flat spatula, and ice cream is usually served with a scooper. Meanwhile, ice cream is typically scooped with a deeply rounded spoon, with its higher fat content allowing it to be shaped into firm, round balls.





Ice cream is a dairy product with at least 10% of its calories derived from <u>fat</u>. However, as much as 25% of the calories in a typical carton of ice cream can come from fat. Gelato typically has a much lower fat content, at around 4–9% fat.



Ice cream is churned fast, which folds in lots of air. Therefore, its volume increases by a large percentage as it's being made.

In addition to containing more air than gelato, ice cream also packs more cream, which translates to a high fat content. What's more, ice cream typically includes egg yolks, whereas gelato rarely will. Instead, gelato usually contains more milk.



THE ITALY AM 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

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:

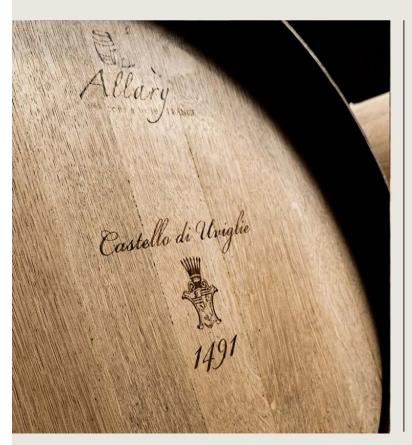
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Castelle di Uviglie

This year is the year of non-traditional Italian wine varietals!

There will always be a place for the Brunellos, Barolos,
Barbarescos, and Amarones of the world... BUT there is so
much more to Italian wine than those! Italy is one of the oldest
wine making regions in the world, and because of that there are
so many unique "terroirs" within Italy, producing some
incredible wines!

There are so many amazing wine regions that have not been put in the spotlight we need to change that! Periodically we will be posting about the unique Italian regions and the wines that come from them. Like the Barbera del Monferrato which is made with the Barbera grape! It is one you have to add to your list of Italian wines to try.



PAROLE FINALI

his wraps up the May 2024 e-magazine, we extend our heartfelt gratitude to each and every one of you for your continued support and enthusiasm. It's your engagement and passion that truly make our community special.

We hope the articles, features, and insights shared in this edition have sparked your curiosity, ignited your passion for Italy and for Texas A&M, if it also sparked your wanderlust that makes s happy as well. From exploring the traditions of Italy to savoring its culinary delights and uncovering historical legacies, there's always something new to discover within the pages of our e-magazine.

As we bid farewell to May and eagerly anticipate the arrival of June, we look forward to bringing you another exciting edition filled with captivating content, enriching experiences, and opportunities to connect with fellow club members.

In the meantime, we encourage you to stay engaged with our club community, whether through our events, social media channels, or by simply reaching out to fellow members. Your active participation is what makes our club thrive.

