

Courier Editor, Wife to Conduct Tour of Italy

A pair of newspaper editors, Carmen J. Viglucci of the Courier-Journal and his wife, Patricia Costa Viglucci of the Golden Times, will lead a 14-day Courier-Journal tour of Italy from Sept. 15 to Sept. 28, 1984.

The Vigluccis have both traveled extensively in Italy and feel that the itinerary selected for the tour promises the ultimate in traveling and scenic excitement.

Highlight of the tour will be an audience with Pope John Paul II at St. Peter's Basilica in the Vatican.

The tour will begin in the Lake District of northern Italy amid some of the most spectacular scenery to be found anywhere in the world — huge Alpine mountains dipping right into aqua-marine lakes. And while in that area, the tour group will visit Milan, home of the Leonardo da Vinci's The Last Supper and a famous cathedral. Verona where Romeo courted Juliet, and the famed balcony, also is on the itinerary.

The tour then proceeds to storybook Venice which the

Vigluccis feel will be one of the most unforgettable stops on the entire trip. A walking tour (there are no motorized land vehicles in this island city) will take in mammoth St. Mark's Square, the Doge's Palace, the boardwalk along the Adriatic Sea and more. Some may want to take a gondola ride through the city canals.

After Venice, it will be on to Florence, with a stop in Padua, home of St. Anthony, on the way. Many, including Pat Viglucci, feel a visit to Florence all by itself is worth a trip to Europe. The tour will take the group to the Piazza Signoria, the famous Palazzo Vecchio, and the world-famed Ponte Vecchio (Old Bridge) which has been the subject for artists for centuries.

And that is fitting since Florence has been the birthplace of some of the greatest artists and sculptors of history — Leonardo, Michelangelo, Raffaello — as well some of the most famous and infamous people of all time — the Borgias, Macchiavelli, for instance.

On the eighth day, the tourists will leave beautiful Florence and visit the medieval towns of San Gimignano where Middle Age towers attest to ancient rivalries, and Siena — which just happens to be Viglucci's favorite town in Italy. He is impressed by the huge "campo" or piazza and the winding medieval streets of this ancient town made famous by the annual bareback horse race. It is here that visitors may view the head of St. Catherine kept for centuries in the cathedral.

After Siena, another of the most famous of saints takes the highlight — St. Francis, as the tour visits peaceful Assisi and its basilica in the quiet Umbrian hills. After that, the air-conditioned tour bus will take the group on a fantastic trip around the crescent-shaped Bay of Naples to Sorrento, spectacularly set on cliffs over the Mediterranean. Here, amid the orange trees, it is a fitting place to relax and enjoy its fine restaurants or shop for inlaid wooden boxes, the local speciality. Tourists may want to take a boat tour to the Isle of Capri and that night there will be a visit to a nightclub, featuring a tarantello.

Pompeii, an ancient city which was covered by lava from nearby Mt. Vesuvius in 79 A.D. is next and the Vigluccis can attest that even those not interested in history will be fascinated by its story — from its evidence of ancient

fast food restaurants to a very complex street traffic system and once-luscious baths.

The tour ends at the one of the most famous cities not only of modern times but of entire history — Rome. There will be leisure time to find the shops in the little streets stemming out from the Spanish steps, to sip capuccino in one of the sidewalk cafes, to visit the flower stalls, the Piazza Navona, (the Vigluccis' favorite square in all of Italy), to enjoy the world's finest ice

cream, to eat at a picturesque trattoria in ancient Trastevere and in the evening to sit on the Via Veneto and watch the world pass by.

All this before the tour heads home to New York City and Rochester after 14 days.

Asked what can be expected as highlight the Vigluccis answered simultaneously and differently — "the art museums" (she said); "the food" (he said). And both agreed that the wine would be near the top of the any list.

Sarah Child



All in the Family

Lead Him By the Nose, With Garlic

We'd been married a couple of years and had just moved to a new house when one late afternoon there was a knock at the door.

On the doorstep was a neighbor.

"Quick," she said in her southern accent, "loan me some garlic. I'm trying a new recipe."

"Sorry," I apologized, "I never use it," then squinted at her, trying to figure out why she had chosen our house from all the ones around to make the request.

But she was already loping back across the lawn to her own kitchen and presumably a smoking frying pan.

It dawned on me a few minutes later that she had figured that with our voweled last name our pantry was a sure bet for her needs.

She guessed wrong. I held garlic in low esteem, if not contempt. My mom had cooked more American dishes than Italian and my grandmothers had used it sparingly.

And, besides, garlic did not have a very good image in this country. That was, of course, before the ascendancy of Craig Claiborne and Pierre Franey and also predated the ongoing American love affair with things Italian, particularly food.

I can't remember

exactly when garlic became a staple at our house but it was probably after the head of the house took to experimenting with dishes he had enjoyed in Italy.

"Taste this," he would say and I would, marveling at the marriage of flavors he had produced. Later, I tried emulating his prowess with varying degrees of success. But he had only praises for my efforts.

At some point, I realized that a potent clove or two of garlic was all I needed to reinvigorate a tired husband who walked in the door at 5 p.m.

"What's that heavenly smell?" he asked one night as he threw his briefcase onto the blue chair and loosened his tie.

I simpered and held out one wrist liberally scented with Ecusson, my favorite French perfume.

"No, no, not that," he said, walking past me into the kitchen where a clove of garlic was simmering softly in a golden pool of olive oil.

He closed his eyes and briefly breathed deeply, a rhapsodized expression crossing his face, then put an arm around me and nuzzled my ear, keeping one eye on the stove. "Now this," he murmured, "is what I call a welcome home."

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Parents Sponsor Mercy Sale

The Parents' Association of Our Lady of Mercy High School will host the fourth annual garage sale from 9 a.m.-4 p.m., on Saturday, May 12 in the school gym. The sale is open to the public.

Types of merchandise on sale will include bikes, games, books, furniture, radios, televisions and sporting goods.

Co-chairpersons of the event are Judy Troidle of Brighton and Nancy Bonavilla of Fairport.

Women's Clubs Set May Meeting

The Rochester Federation of Women's Clubs will hold its annual meeting 11:30 a.m., Thursday, May 10 at the Royal Scot Restaurant.

The agenda includes an executive council meeting, a luncheon at 12:30 p.m., a general business meeting, election of officers and committee club reports at 1:30 p.m.

Dance Party

The Aquinas Band Boosters are sponsoring a Big Band Dance featuring Bob Stenzel Orchestra, 8 p.m. to 1 a.m., Saturday, May 12 at the Stardust Room, Edgerton Park. The Aquinas Jazz Band will also entertain. Tickets are \$10 per person and \$20 per couple and the evening will feature a cash bar and buffet at 11:30 p.m. For further information call Dave Martin at 254-2020 or Carolyn Phillips at 247-6333. Deadline for reservations is Monday, May 7.

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