



Italian American
Lawyers Association

Italian American Lawyers Association

Jan. 16, 2021

John Raymond Fugazzie

To further the understanding of Italian culture and its contributions to USA by providing a virtual venue for Italian Americans and others interested in Italy to connect with Italian history, politics, commerce, and culture



To educate USA consumers about ***Authentic Italian Foods & Wines from Italy and their history.***

To increase the consumers purchases of ***Authentic Italian Foods & Wines from Italy*** in the at home and away from home.

To assist the member companies and organizations in increasing awareness of their products and brands to build their business.

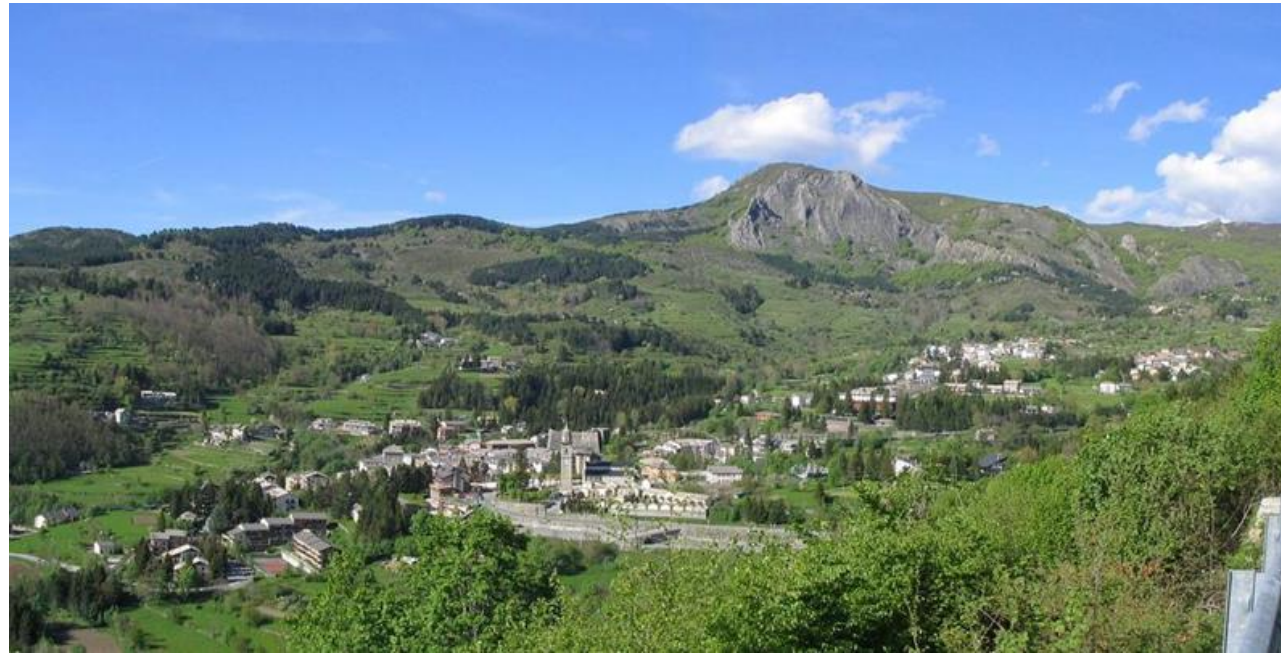
To educate food retail trade and food service establishments to offer ***Authentic Italian Foods & Wines.***

To partner with existing food companies, organizations, associations and any other stakeholders who share mission.

To utilize technology to engage consumers and the market directly to ***Authentic Italian Foods & Wines.***

Fugazzi Family

Santo Stefano d'Aveto, Genoa Province, Liguria Italy



Population: 1,122 (2017)

Fugazzi Family

- Great Great Grandfather Giovanni Santo Fugazzi** 1823-1892 (69 years)
- Great Grandfather Luigi Giavanni Fugazzi** April 5th 1853- May 18, 1917 (64 years) 39
-born in Santo Stefano d'Aveto, Genoa Province, Liguria Italy
-had first child Maria in Italy 1878 - Came to USA and had 6 other children
-1887 Rose, 1888 Teresa, 1891 John, 1893 Nicola and Emilia, 1901 Rocco.
- Grandfather John Eugene Fugazzi** Jan 6th 1891- Feb 14, 1962 (71 years) 26
- born in Washington DC, USA
- went back to Italy when father was sick
-then returned to Washington DC with his Aunt Rose Mazza
- My Grandfather John, added the E at the end of our family name to "Americanize it"**
- Father Raymond Eugene Fugazzie** April 26, 1925 - March 21, 1971 (45 years) 37
-born in North Bergen, NJ, USA
- John Raymond Fugazzie Oct 20, 1955 – Present (65 years and counting) 15
-born Hackensack New Jersey

Food from Genoa



The most famous food grown in Genoa is Genovese Basil
it is Protected Designation of Origin PDO/DOP



Genovese basil (sweet basil). It is one of the most popular basil varieties for culinary use, particularly for its use in pesto, the traditional Genoese sauce. The name "Basilico Genovese" is protected by the European Union with the **Denominazione di Origine Protetta** certification. Genovese basil is produced in the provinces of Genoa, Savona and Imperia. The best Genovese basil is said to be grown in Prà, a western delegation of the city of Genoa.

Cheeses from Liguria

[Bruzzo cheese](#)

[Caciotta di Brugnato cheese](#)

[Caprino da grattugia cheese](#)

[Caprino della Val Brevenna cheese](#)

[Casareccio di Gorreto cheese](#)

[Formaggetta della Valle Argentina cheese](#)

[Formaggetta di Bonassola cheese](#)

[Formaggetta di mucca cheese](#)

[Formaggetta Savonese cheese](#)

[Formaggio Caprino d'alpeggio cheese](#)

[Formaggio d'alpeggio di Triora cheese](#)

[Giuncata genovese cheese](#)

[Mozzarella di Brugnato](#)

[Pecorino del Beigua cheese](#)

[Pecorino di malga cheese](#)

[Prescinseua cheese](#)

[Quagliata ligure cheese](#)

[Ricotta ligure \(Recottu\)](#)

[Robiola della Val Bormida cheese](#)

[*** Santo Stefano d'Aveto cheese**](#)

[Sarazzu cheese](#)

[Sola cheese](#)

[Stagionato de Vaise cheese](#)

[Toma di Mendatica cheese](#)



Top Cheese Brands from Italy



Auricchio Provolone

- Imported from Italy. An aged Italian Provolone that is particularly sharp. It is often regarded as one of the best-tasting provolones in the world. In Italian grocery stores, this cheese is often seen dangling by rope from the rafters, which makes it a very well known cheese throughout Italy.
- Erico Auricchio came to USA and founded BelGiosi Cheese company to make domestic versions of his family famous cheese

Loccatelli Romano

- For over 200 years, Locatelli family meticulously honed the craft of cheese making to give you a product unequaled in quality, uniformity and taste. Today, Locatelli is the number one brand of imported Italian cheese in America and is found in the finest gourmet establishments, supermarkets, club stores, restaurants, and delicatessens throughout the country.

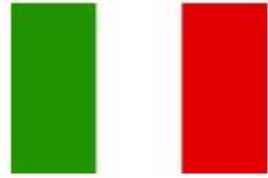
Best Cheese from Italy



Reggiano Parmesan / Parmigiano-Reggiano

- Parmigiano-Reggiano is an Italian hard, granular cheese produced from cow's milk and aged at least 12 months. It is named after the producing areas, the provinces of Parma, Reggio Emilia, the part of Bologna west of the Reno, and Modena; and the part of Mantua on the right/south bank of the Po.





Grazie

for inviting me to attend your meeting, which stimulated me to do additional research into my family Italian heritage and to further promote to foods from Italy.