



la Famiglia

Zoppé An Italian Family Circus Spring 2007

It is with great pleasure that I share with you the first edition of our newsletter. I am also proud to present our mission statement. It is a heartfelt description of our purpose and represents the ideals of 165 years of Zoppé family tradition. As we embark on our sixth season we hope you will "run away with us" to an enchanted world where the magic and fun flow freely.

Ciao for now,

Giovanni Zoppé



Mission Statement

Zoppé An Italian Family Circus is a performing arts troupe dedicated to the celebration of life, love and family. We are committed to the preservation of traditional Italian family circus. Our vision is a modern day presentation that has deep roots in both history and heritage. The goal of each performance is an entertainment and educational experience that sends the audience home with a happy heart and enchanting memories.

Zoppé Season Premiere... at Kidfest! Ridgeland

by Eileen Mulderry



Zoppé - An Italian Family Circus opens it's 2007 season Friday April 20th in Ridgeland Mississippi. The Ridgeland Tourism Commission presents an invitational performance as a kickoff to the family festival Kidfest! Previously called Circus Days in Ridgeland, the immensely popular festival was named one of the top 20 events in the southeast by the Southeast Tourism Society. Zoppé will perform three shows both Saturday April 21st and Sunday April 22.

"We are very excited about having the Zoppé Circus here again," said festival director Bob McFarland "their show is exactly what we're trying to do in family entertainment. I've been in the entertainment business over 20 years and I truly believe Nino is one of the greatest family performers of all time. Last year I watched all eight performances and he made me laugh everytime. This is an experience that everyone can enjoy."

"The best souvenir at the Zoppé circus is the hug from Nino after the show." Krista Murray (age 10), Ridgeland 2006

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Alberto Zoppé Honored in Sarasota

by Rick Ferdue

Alberto Zoppé, patriarch of the Zoppé family, was inducted into the Circus Ring of Fame at St. Armand's Circle Park in Sarasota, Florida on January 21, 2007. The induction is one of the highest honors given for achievement in the international circus industry. Mr. Zoppé has long been admired for his lifelong contributions to circus arts, most notable is his unique layout back somersault from one horse to another.



Photo by Scott Raffie - www.raffiephoto.com

Sons Tino Wallenda-Zoppé and Giovanni Zoppé both spoke about their father's legendary accomplishments, including that in recent years he has played an intergal role in the present show, Zoppé - An Italian Family Circus. There was a tangible spectrum of emotion throughout the audience as Mr. Zoppé graciously accepted his award. Clearly humbled by the honor, he was unable to speak, as the crowd broke into the loudest standing ovation of the day.

Following the ceremony

a reception was held at the club Showfolks of Sarasota. Congratulations and reminiscing by friends and colleagues turned into a surprise 85th birthday party for the newly honored Ring of Fame inductee. Alberto Zoppé's gold plaque is on the east side of St. Armand's Circle Park on St. Armand's Key.

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What is a clown?

by Eileen Mulderry

We all know the clown is the funny man in the circus. The first time I experienced Giovanni Zoppé as "Nino" my definition deepened. A dozen shows later, I understand the first recorded witness to a clown dated 2270 BC. A young Egyptian pharaoh who said a clown is a "divine spirit to rejoice and delight the heart".

As easily as breathing the Italian gentleman takes a back seat, as the old soul that is "Nino" emerges. A soul that in a past life likely performed in another century on the cobblestone streets of Italy. A spirit holding onto the Old World while dancing in the new, he gifts every audience with ageless heartwarming comedy.

Was it coincidence or a perfect universe that set Giovanni Zoppé's birthplace in Chicago in the parking lot of the Bozo the Clown studio? A twist of fate or part of God's plan that put him back in that lot on his tenth birthday, where Bozo invited him to be the star clown for the day? A divine spirit? That Italian clown?

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When you see him hold a child in the ring, listen carefully. You will hear angels singing.

There is an intensity about "Nino" that defies modern passivity. Like a porpoise frolicking in the sea he spreads happiness around the tent. Whether playing in the ring, airborne across the big top or popping up in the bleachers, he delights the audience with every move.

A man who hides behind a mask yet wears his heart on his sleeve, "Nino" represents the best that life has to offer. A link to history, unbridled passion and an invitation to laugh and love freely. "Nino" must be a divine spirit. What else but a miracle explains how a character who looks homeless and hungry, who is both deep and silly can create so much joy in the hearts of strangers?

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An Equestrienne Ballerina...



and her "Cavelino"

Tosca Zoppé continues the family legacy of equestrienne excellence. In 2007 she returns to the circus ring with Cavelino, an eight year old multicolored miniature horse. Cavelino, Italian for "little horse", wows the audience with his 'look at me' attitude and darling tricks. He and Tosca waltz gracefully together in a performance that would glean tens from the judges of Dancing with the Stars.

"Cavelino is a natural" says Tosca. "He is always eager to practice or perform." When asked about his favorite trick she said, "He always wants to kiss me, because then he gets a carrot."

In addition to Cavelino, Tosca is traveling with three large horses who will each have a different role in various performances.

(see story next issue)

by Eileen Mulderry

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Mama's Recipe

Cannoli ala Sandra

cool completely, repeat with remaining piece of dough.

Shells

- 20 - cannoli pastry shells
- 1 3/4 cups All purpose Flour
- 2 Tbsp Granulated sugar
- 1 tsp. Grated lemon peel
- 2 Tbsp. Very cold butter
- 1 egg
- 6 Tbsp. Marsala
- Vegetable oil for frying.

- Mix flour, granulated sugar, and lemon peel in bowl. Cut the butter with knives until mixture resembles fine crumbs. Beat egg and marsala in bowl and add to flour mixture. Stir with a fork to form a ball. Divide the dough in half, shape it into two 1" thick square pieces. Wrap each in plastic wrap and refrigerate one hour.
- Heat 1-2 inches of oil in a large sauce pan. Temp 325° F. Working with one piece of dough at a time, roll out on lightly floured surface very thin, approx. 1/16" thickness. Cut dough into 10 (4x3") rectangles.
- Wrap each rectangle around a greased metal canoli form, or greased uncooked cannelloni pasta shell. Brush one edge of rectangle with water; overlap with other edge and press to seal.
- Fry, two or three shells at a time, 1-1 1/2 minutes until light brown, turning once in bubbling oil. Remove with tongs; drain on paper towels.
- Cool until shells can be handled easily. Carefully remove fried pastries from forms or pasta shells;

Filling

- 2 lbs ricotta cheese
- 1 1/2 C sifted powdered sugar
- 2 tsp. ground cinnamon
- 1/2 tsp. nutmeg
- 1/4 C diced candied orange peel, minced
- 1/8 C mixed candied fruits, minced
- 1 tsp. grated lemon peel
- powdered sugar for dusting
- 6 oz semi-sweet chocolate, very finely chopped
- 6 oz pistachios, finely chopped
- Candied orange peel strips and fresh mint leaves for garnish if desired.

- For canoli filling, beat cheese in a large bowl with electric mixer at medium speed until smooth. Add 1 1/2 C powdered sugar, cinnamon and nutmeg; beat on high 4 min. Add orange peel, fruit, and lemon peel; mix well. Cover and refrigerate.
- To assemble, Spoon cheese filling into pastry bag fitted with a large plain tip. Pipe 1/4 C filling in to each shell.
- Roll Canoli pastries in additional powdered sugar to coat. Dip ends of pastries into chocolate, pistachio or both.

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Chiara's Corner...

The youngest member of the Zoppé family, Giovanni's daughter Chiara celebrated her 4th birthday last November. Chiara has been perfecting her somersault and is learning trapeze skills from her Papa. Her beautiful smile is the joy in Giovanni's life and the brightest light in the ring.



Milione ringraziamenti

I am sincerely grateful to my parents, my sisters and my brothers-in-law for their unwavering commitment to our family heritage. Thanks to their special contributions we are able to bring you a truly traditional Italian family circus.

Milione ringraziamenti [A Million Thanks].

Giovanni

2007 Spring Tour Dates...

see zoppe.net for details info@zoppe.net

- April 20-22 - Ridgeland, MS [Zoppé]
- April 29-May 5 - Philadelphia, PA [Zoppé]
- June 7-24 - St Louis, MO [Nino, Circus]
- June 27-July 1 - [Flora]

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