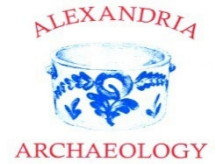




City of Alexandria  
Office of Historic Alexandria  
*Immigrant Alexandria*  
**Oral History Program**



**Project Name:** *Immigrant Alexandria: Past, Present and Future*

**Title:** *Interview with Elizabeth Marcotte*

**Date of Interview:** *May 2, 2015*

**Location of Interview:** *Alexandria, Virginia*

**Interviewer:** *Stephanie Cassellano*

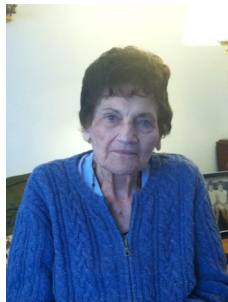
**Transcriber:** *Joanie Brooks-Lindsay*

**Abstract:** Elizabeth Atiliis Marcotte was born and raised in Alexandria. Elizabeth married Paul Marcotte in 1955 and moved to Brookland, Maryland where they raised four children. The interview includes memories of her parents who emigrated from Italy in the 1920s, growing up in the family home in Alexandria with her brothers and sisters, stories of her youth, schools, neighborhoods, winemaking, meals, religion, and holidays. It culminates with memories of her adult life, including working in the Washington area before and during World War Two, meeting her husband, Paul, and then traveling back to Italy to visit the area her parents emigrated from.

**This transcript has been edited by the interviewee and may not reflect the audio-recording exactly.**

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**Figure 1: Elizabeth Marcotte in 2015**

<b>Introductions</b>	
Stephanie Castellano	Hello. My name is Stephanie Castellano and I'm a volunteer for the Office of Historic Alexandria. It's Saturday, May 2, 2015 and I'm in Silver Spring, Maryland with Elizabeth Marcotte and we're going to talk about her experience growing up in Del Ray in an Italian-American family. So, I guess you should state your name.
Elizabeth Marcotte	I'm Elizabeth Marcotte.
<b>Early Family History</b>	
SC	Okay. And your family has lived in Alexandria for how long?
Elizabeth Marcotte	Since the 1920s I would think at least.
SC	Okay.
Elizabeth Marcotte	Probably before that.
SC	And they're originally from what part of Italy?
Elizabeth Marcotte	They're from Islo del Gran Gasso which is Termo y Italy. Islo del Gran Sasso is the province and Termo is the county.
SC	Okay, north of Rome?
Elizabeth Marcotte	It's northeast of Rome, about an hour and a half drive.
SC	Okay. And when did your father emigrate to the U.S.?
Elizabeth Marcotte	That I'm not sure because I don't have the exact dates of that.
SC.	And let's see—when and where you born?
Elizabeth Marcotte	I was born in Alexandria and that time, they called it [the neighborhood] Potomac and I think it was part of Arlington County also. But I was born at home and as were all of my siblings except for my youngest brother and he was born in the Alexandria Hospital.
<b>The Home</b>	
SC	Okay, and so what was the street address of the place, the house you were born in and you grew up in?
Elizabeth Marcotte	I think it was 203 Hume Avenue
SC	Okay.

Elizabeth Marcotte	Alexandria.
SC	And the house was built by your dad?
Elizabeth Marcotte	Yes, they—they decided what they wanted. And I don't even think they even had an architect to do the plans, they did it as they went along and, you know, designed how they wanted it. [laughs]
SC	And did your dad have experience [building?]
Elizabeth Marcotte	No he didn't, that's what amazes me is how they could do this, you know, and he didn't have much education. He said he went to the seventh grade which was almost college in this country. So I don't know if that's the case or not. But, they were very wise and very, you know, they built the house and then, uh, built the store next door.
SC	Did he—so—did he have the help of relatives?
Elizabeth Marcotte	Well, I think they contracted out all the different things. Because there was tile work in there and there was plumbing and all the, you know, and so I think that they, I think they had help through a lot of their friends and—who helped them do the work.
SC	Do you know how long it took them to build the house?
Elizabeth Marcotte	No.
SC	The big house by—?
Elizabeth Marcotte	Yeah—of course they've increased it now by putting that second floor on it. My nephew did—bought it.
SC	Yeah. That's right. And I know that it was used as a boarding house, right, for other immigrants coming over.
Elizabeth Marcotte	Well they—they always had—they rented a room or two and—but my mother only provided other living quarters. She didn't cook or wash their clothes.
SC	Okay.
Elizabeth Marcotte	And the neighbors next door did.
SC	Oh.
Elizabeth Marcotte	But I guess with all seven of us it was enough. She didn't bother to cook for them. So they mainly just had a room.
SC	Oh.
Elizabeth	And they would, you know, get their food elsewhere. Then later on, she ended up

Marcotte	renting like a small apartment that was on the first level there. And it did have a kitchen there so they could have kitchen privileges.
SC	Okay.
Elizabeth Marcotte	And—but we had that one bathroom, and all the people used that bathroom.
SC	Everyone in the house?
Elizabeth Marcotte	Yeah.
SC	Wow, so your family and whoever else was living there at the time?
Elizabeth Marcotte	Whoever was living there at the time. Yeah. Now they did have a commode that was done in the basement but that was all there was. There wasn't more than one. So, yes, it was amazing because there was quite a few of us.
<b>Winemaking</b>	
SC	And the wine press in the basement. Do you remember using that and—?
Elizabeth Marcotte	Oh yes, I remember the wine time. [both laugh] And that was around, uh, they made wine starting, getting ready about October and the grapes would generally come in November.
SC	Okay. Were they from California?
Elizabeth Marcotte	No, they would go to the market, Fifth Street Market in Washington [D.C.] And they would sample the grapes and pick them out and then they would put their order in. And they would order as much as a hundred boxes. And in each box was as much as fifty pounds of grapes.
SC	Oh my gosh.
Elizabeth Marcotte	And there were two different kinds. There was white grade and red grade. One was Muscat and the other was—I'm not sure what the other one was. But one was red wine and one was for the white wine. And uh, it would come—the neighbor next door would also be making wine because they were Italian. So they would go together and bring all these grapes over in one truck. And I always remember that it was at night and the truck would be covered with—it was almost a scene out of—[laughs]. But anyway, so then they would pass the grapes through that window and that was down in the basement there and right into the room where they were going to process the grapes. And I do remember hand grinding the grapes.
SC	Wow, so you had to help with that?
Elizabeth Marcotte	Oh yeah. We—and of course the whole house would reek of grapes. Because there was a lot of them.

SC	Was it a good smell?
Elizabeth Marcotte	It was interesting. What amazed me was that they didn't wash the grapes. They just threw everything that came out of the box and went in through the grinder. And it was a hand grinder. I understand that later, some of the Italians put a motor on it. But we never did. It was always a hand grinder and it's still there. And so is the press.
SC	Uh-hun. It was beautiful when I saw it [visiting the house in April 2015.] It was just so neat—.
Elizabeth Marcotte	Did you get to see it?
SC	Yes.
Elizabeth Marcotte	Oh, okay. The only that I didn't get to see which I would have liked to have known was that, underneath the porch there was another little room and it had like a long rack and that's where all the barrels were.
SC	Okay, that's where the wine would ferment in those barrels.
Elizabeth Marcotte	Yes, in those barrels. I didn't get to—that door was locked. So I didn't question it. But I don't know if they used it as a junk room or something.
SC	Now?
Elizabeth Marcotte	Yes, I don't know if the barrels are still there.
SC	Yes, that would be interesting to see what happened to them.
Elizabeth Marcotte	I'll have to ask Alfred when I see him. [laughs]
SC	"What did you do with those barrels?" [laughs]
<b>Family Work</b>	
SC	And what type of work did your parents do?
Elizabeth Marcotte	My mother was definitely a homemaker and my father worked for the railroad.
SC	Okay.
Elizabeth Marcotte	He was a floor rake, un, which I call racks, that what they put in floors of the boxcars. And that's the only work that I know that he actually did. I know that one time, before I was born, I think that, I understand—they—he went to Phil, Pittsburgh to put in some water pipes, water, sewer pipes. But I think that was just a temporary thing until he got onto the railroad.

SC	Okay.
Elizabeth Marcotte	And that's the only job I know that he had.
SC	Okay. So he spent his career working for the railroad.
Elizabeth Marcotte	Yeah, he retired at seventy [years old.] And he worked for Fruit Growers Express all that time.
SC	Okay.
Elizabeth Marcotte	I don't know if it's still there or not. It was down on Duke Street. <i>[For an additional Alexandria Railroad oral history please see <a href="http://www.alexandriava.gov/uploadedFiles/historic/info/history/LoftinWalterJr.pdf">www.alexandriava.gov/uploadedFiles/historic/info/history/LoftinWalterJr.pdf</a>]</i>
 <p><i>Fruit Growers Express on South Quaker Lane, 1980s. The site is currently a City of Alexandria Transportation Building. Photo: Lyceum Collection/Office of Historic Alexandria</i></p>	
SC	Probably not. [laughs] You would think, you would think—.
<b>Childhood</b>	
SC	Did you have playmates as a kids? Do you remember anyone in particular?
Elizabeth Marcotte	Well, yeah. The store next door had a family. They had a son and then much later, a daughter. But I always played with Irwin, he was the boy there, Irwin Bondurath. I think he's now a pediatrician down in Alexandria. But I used to help him with his homework.

	I think I must have been a year or two older than he. And I played with him and then of course I had my own siblings. And we didn't have much play time like they do today. Well, we went to school, we came home, and we did our homework, and then it was almost time for bed. And of course, the family would say the rosary and uh, then by the time that was all done, it was time to go to bed.
SC	So you would pray together as a family before going to bed?
Elizabeth Marcotte	Yes we would. My grandparents—my grandfather would always lead the rosary and that was after dinner. And it was always in Italian. And we could answer in English.
SC	Oh, okay.
Elizabeth Marcotte	The only that could speak—that could say the rosary in Italian was my younger brother. And he can't say a word of Italian now. [laughs]
SC	He just picked it up, maybe?
Elizabeth Marcotte	Well, yes, because of them. If you don't use it, you lose it. Yeah.
SC	Did you grow up speaking Italian?
Elizabeth Marcotte	Oh, yes, they [the grandparents] didn't speak English at home.
SC	They never spoke English?
Elizabeth Marcotte	No, they finally spoke enough that they could get by, but it was broken English. But they never were fluent. It's amazing that they could do so much. But my mother had—there was eleven of us at home at one time. We had no car, so we didn't go anywhere. And we did have a lot of company from Washington who would come and visit with us. I don't remember going to the movies with my parents. I do remember going to movies later on, when I was about fourteen or fifteen at the Palm Theatre that was on Mount Vernon Avenue [At 2402 Mount Vernon Avenue]
SC	Palm Theater. Oh wow.
Elizabeth Marcotte	I'm sure it's not there anymore.
SC	Not there anymore, no.
Elizabeth Marcotte	So, my first job was on Mount Vernon Avenue, there was a five and ten cent store. It was a Ben Franklin and Mr. Block was the owner.
SC	The owner? And that was your first job?
Elizabeth Marcotte	Yes, that was my first job. That's when I first got my social security.




SC	Were you in high school?
Elizabeth Marcotte	You know I was just trying to think. I must have been and yet, I may have been just in the seventh grade.
SC	Oh my gosh.
Elizabeth Marcotte	You know, in Virginia, we just had first through seventh grades. We didn't have an eighth grade.
SC	So you—but you would have been maybe twelve at the time of your first job?
Elizabeth Marcotte	No, I would have—no, because I think you had to have a working permit. I think I had to be fifteen or sixteen. And I do remember getting a work permit. So I think I had to be fifteen or sixteen.
SC	So it was the five and dime?
Elizabeth Marcotte	Five and dime on Mount Vernon Avenue there and I can just see it. [laughs]
SC	And who was the owner again?
Elizabeth Marcotte	Mr. Block.
SC	Mr. Block, I wonder if his family still lives in the area?
Elizabeth Marcotte	Uh, I don't know but he did have children and he lived on Clifford Avenue at the time.
SC	Oh, okay.
SC	What hobbies did you have as a child?
Elizabeth Marcotte	How many siblings? Counting my—?
SC	No, no, hobbies.
Elizabeth Marcotte	Well, in the summer, I used to go to the playground at Mount Vernon school and they would have a summer program and we would learn how to weave baskets. And there was competition with ba—not not basketball, what is the other one? Volleyball? We used to have volleyball. We had no TV in those days. So we spent a lot of time outside. We used to play—around the store was our hangout. And we used to play hide 'n seek and kick the can and games like that. And that was about it. We really didn't have a lot of playtime, because we had to help at home. [laughs]
SC	What kind of chores did you have to do at home?
Elizabeth	Oh heavens, I can remember—I have cooked and I washed. Now of course, this is

Marcotte	progressing as we got older. And of course, we always had to clean. We had all that wood trimming in the house. We had to dust that and that was our job. And then as I got older, I would have to help with the cooking and—but I'd always got an easy job. Like if she was going to put polenta on the table, then I would have to scour the table so that it could be perfectly clean. And we made beds. I don't think I took care of my own laundry until I was older. Because I think my mother collected all of that and did it all at once I think. Yeah.
SC	So, growing up, it was school, a lot of chores, and a little bit of playtime.
Elizabeth Marcotte	Yes, that's about it. And we always had to be in before dark. When we would play around the store—when—as soon as it was starting to get dark, my father would come and round my sister and I up.
SC	How would he do that, he would just come find you?
Elizabeth Marcotte	And that's the other thing. My sister was just eleven months older than I am. We were very close, you know we were almost like twins. [both laugh] And that's the other thing. My sister was just eleven months older than I am. We were very close, you know we were almost like twins.
SC	And her name is Lena?
Elizabeth Marcotte	Lena. Here's her picture, can you tell which one is Lena? [laughs]
SC	No, you do look like twins.
Elizabeth Marcotte	Yes, we were only eleven months a—look, this one, I'm here and this one is Lena. That was the big thing that I disliked was that my mother insisted that we dress like twins, but she and I, we didn't have the same tastes. [laughs] She used take us down on the bus on King Street, where the mom and pop stores were to buy our clothes and if my sister would pick something and I didn't like it, inevitably, I would end up—we would end up with that. And that went on, until I guess, probably, until we were nine or ten years old, that she would try to dress us, you know, alike. So—.
<b>School</b>	
SC	And what school did you go to?
Elizabeth Marcotte	I went to Mount Vernon Elementary and then I went to George Washington for about two weeks and when I transferred over to Saint Mary's Academy.
SC	Okay, so George Washington is a high school?
Elizabeth Marcotte	Right, it was down on Mount Vernon Avenue. I guess it's still there. And then, what happened was, my sister—twin—that looks like me here, the one who looks like me, wanted to go to Saint Mary's because she had some demerits at George Washington High School so we transferred and went to Saint Mary's Academy. At that time, Saint

	Mary's Academy was down Alexandria on Prince Street, next to—let's see, I'm trying to think what was there. It was just off of Washington Street and to the right was Prince Street and we were right there. But then they sold and they moved up to Russell Road and so that's where I did my—mainly I did my four years of high school. And my sister ended up going back to GW [George Washington High School] because she didn't care for the nuns.
SC	What are your memories of the nuns and going to school there?
Elizabeth Marcotte	It was great. I loved it. In fact, I even thought of a vocation for a while.
SC	And that was because of the influence of the teachers?
Elizabeth Marcotte	We had all nuns, except for maybe one I think. And they wore their habits in those days. Very strict but very kind. But when you don't know any better. [laughs] You know. And the classes were small. I graduated with just seventeen of us.
SC	Was it an all girls school at the time?
Elizabeth Marcotte	We started out we had three boys and they were all from Alexandria. Mason Saunders, who's a name—a family, that's well known in Alexandria and Dave Burke and who else, there's one more. But anyway, when we got up to the new school, they kind of phased out the boys. So it was completely girls. But down in the old Saint Mary's, there were boys. The Solinsky's were an old family in Alexandria, and they went there.
SC	Do you remember your favorite subject and your favorite teacher?
Elizabeth Marcotte	Hmmm—I can't say that I had a favorite teacher. I liked them—I really liked them all. And as far as a favorite subject, I really didn't really lean to any one thing. We had reading and we had English, and we had Latin, and we had French, and I didn't find those too hard because of my Italian. Even though it was not good Italian, I—it was easy for me. And my biggest drawback was my chemistry and I think that was because I had no sciences before having chemistry which we should have had. But because I didn't have an eighth grade, nor did I go to—well, I didn't have an eighth grade. I went straight into high school. I had algebra and then geometry. I had none of that before I got up there.
SC	You couldn't go straight into those subjects no.
Elizabeth Marcotte	No. It was hard but I had to study. Yeah. So
<b>Church</b>	
SC	Let's see. And what church did your family go to, was it also Saint Mary's?
Elizabeth Marcotte	Saint Rita's. At that time it was on Forest Road, up on the hill. And we used to walk there. And it was just a small church. And then in 1950, they built down on Mount

	Vernon Avenue, where it is—no Russell Road, I'm sorry. We'd walk down Mount Vernon to get there and then up Glebe Road and then the church was on the corner of Glebe and Russell Road.
SC	And did you also walk to school?
Elizabeth Marcotte	We walked to school. Very, very seldom did we get a bus. Because you'd have to get two buses to get to Saint Mary's from where we lived. Now when I went to school in Alexandria, Prince Street, I could take the bus right in front of my house and go there. But when the school moved to Russell Road, a girlfriend and I who used to live across the street from me used to come to my house, Mary McGuire, and we would walk up through Mount Ida Avenue and it would take us right up to the school grounds. And we would rehearse—we'd do our Latin, conjugate the verbs while were going.
SC	On the way?
Elizabeth Marcotte	Uh-huh. [laughs]
SC	So you said your family never owned a car in all the years you were growing up.
EM	Not, all the years growing up. We only—let's see, when my younger brother, Johnny, went to George Washington High School, he was one of the troublemakers in the family and he—[laughs]—He decided it was too far to walk, that he needed a car. So, my father—I remember they bought him a big old Buick car, because back then they were big, and the idea was that he was to take all the siblings to school with him. Well, from what I remember, that didn't last long.
SC	[Laughs] So you couldn't get a ride with your brother?
Elizabeth Marcotte	No, I couldn't get a ride with him and I don't remember whether he had a car or not after that. But I know that it didn't work out with the ride to school.
SC	He did not follow through with that.
<b>World War Two</b>	
SC	And what are your memories of World War II and your family's views on the war and their views of Mussolini?
Elizabeth Marcotte	Well, you know they didn't have—I don't know if it's because they didn't have TV then and they didn't really read English. And of course now, I did have two brothers that were in the Navy. And of course, my mother couldn't write, so I would write the letters for her to my brothers. I'd sit down with her and write. And, uh, that was a difficult time for her. Because you know, sending them off—and they'd never been away, from home, none of us had. As far as them commenting on the war, I don't know. But for myself, I thought it was a great time because of all the military men around. [laughs]
SC	In Alexandria? [both laugh]

Elizabeth Marcotte	Isn't that awful to say?
SC	No [laughs], I sympathize.
Elizabeth Marcotte	But it was, there were all these military people around. And then, let's see. When I was in high school, I dated a military guy.
SC	Did you?
Elizabeth Marcotte	Yeah, and you know. I brought him home. Turned out, he was Italian too, but he couldn't talk it. But you know—and then I remember on D-Day [June 6, 1944; may have meant V-E Victory in Europe Day, May 8, 1945], I remember that we took the radio outside into the driveway, I don't know if you remember where the driveway was?
SC	Yeah.
Elizabeth Marcotte	And we had the music blaring, and we were out there dancing and carrying on, a bunch of us.
SC	And were your brothers home by that point?
Elizabeth Marcotte	Uh, let me see. No, not my oldest brother. He was on Okinawa, that's Alfred, that's the father of the boy who bought the house.
SC	Okay.
Elizabeth Marcotte	And Gene, was in the Navy and he didn't last long in the Navy because he got sick. And they stationed him at—they brought him so he'd be closer to home and they brought him at that time to Saint Elizabeth's Hospital. And my mother used to make that trek every day to go over there see him.
SC	Where is that, Saint Elizabeth's?
Elizabeth Marcotte	Saint Elizabeth's is over—I think it's in Southeast [Washington, D.C.]. But she used to take two buses to go and see him. I'm not sure how long he was there. But I think maybe just a year, maybe. And then he came home.
SC	That's a long recovery.
Elizabeth Marcotte	It may not have been a year, but I—and I don't remember ever going with her. So we must have been at school.
SC	Let's see. And I know—I don't know if you have memories of this, but I know that there was some mistreatment of Italian-Americans during the war.
Elizabeth Marcotte	Well, my grandparents had to have uh—they were aliens, considered aliens. And they had to, I've got the cards over there, they had to go down and register every year and be thumb—you know, what--what do you call it?
SC	Thumb printed, finger-printed.

Elizabeth Marcotte	[Sound of footsteps as Elizabeth Marcotte moves away from the microphone] Tell me if I'm taking up too much time looking for stuff.
SC	Oh no, I think I'm going to pause this for a second. Oh, no actually, I won't.
Elizabeth Marcotte	<p>But you know, that was quite a job for them to do that because my grandfather lived to be 100 years old and he didn't understand what was going on anyway. But this is the alien registration card.</p>  <p>Addolorato De Attiliis' Alien Registration Card from World War II</p>
SC	Oh, that's your mom's father, Mr. Nicola Masimo Scanielli?
Elizabeth Marcotte	Yes, and this is his wife, this would be my mother's mother, Palmarosa. And I don't know where the other one is, for my other grandfather. But my mother would have had to have one because she didn't become a citizen until about 1956.
SC	Really, okay? And your father naturalized before that?
Elizabeth Marcotte	<p>Yes, I've got his paper over here, let me just see. [voice fades as she moves away from the microphone]</p> <p>But I remember they use to get a cab, and go down, and they'd be fingerprinted, and then they'd come home. And of course, the only place they went was to church and—</p>

	<p>I'm trying to think—uh, I'm sure they probably carried these cards with them, but I don't think they ever went anywhere. [laughs]</p> <p>I—or, or here's some more, ok, this was my mother's, I've got my father's social security card.</p>
SC	Do you mind if, after the interview, I take pictures of these?
Elizabeth Marcotte	Oh no, you're welcome to. [sound of papers rustling]
Elizabeth Marcotte	You know, when we broke up the house over there, everything was so fast—I don't know if I got all the proper stuff. I wanted to make a file of all the—that's just a—I've got receipts and all kinds of stuff here. Okay this is my father's citizenship paper. And—.
SC	Wow. I'll definitely take a picture of that.
Elizabeth Marcotte	This is my sister—.
SC	It's wonderful you have this, still.
Elizabeth Marcotte	I tried to grab up as much as I could because I was afraid that everything was going to get thrown away over there. And my folks unfortunately were not—they were organized, they just kept all these papers just in a bunch, and kept them up locked in a cabinet. You know, they never alphabetized them. So, there are things here and things there. I've also got her—their marriage certificate because we gave them a 50th anniversary party. And they—I never knew when they got married. I never got it out of my mother.



9-638.963

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SC

Were your parents married in Italy, in Isla del Gran Sasso?

Elizabeth

Right. I wish we could read Italian because [sound of papers rustling]. There's their



Marcotte	marriage certificate. We wanted to give them a fiftieth anniversary party and they couldn't tell us what year, or anything, and partly, one reason was that my mother wasn't too helpful was that my mother wasn't quite eighteen and she didn't want us to know that she was married so young. But see, my father went back to Italy, married my mother, and then he came back without her. And, so, I could never get the dates. So apparently, they were married in 1913 and so we gave them a fiftieth anniversary party.
SC	So that would have been in [19]63?
Elizabeth Marcotte	Fift—yes, I think that's about right.
SC	Wow. Yeah.
Elizabeth Marcotte	Let me see, what was this thing? Oh, this is the—this is the—from—the ship's thing, from—you know—their passport thing—not passport but—the Italian ship they came on—I think that they came on. And they left from Genova, I guess or was it Napoli? Let me see.
SC	Looks like Napoli. Yeah.
Elizabeth Marcotte starts to read document in Italian	In Porlenza via—from fifth of September 1934—that's when my grandparents came.



SC	Your mom's parents.
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Elizabeth  
Marcotte

Yes, I don't know when my father's father came. He lived to be 100 years old with—and he was you know living with us. And they were all hard of hearing. It was a circus.

## Grandparents

SC	What are the memories of your grandparents?
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Elizabeth Marcotte	My grandfather on my mother's side was a saint. He was very quiet and very strong. And my grandmother and my mother, being mother and daughter, I think my mother—her mother was always telling her how to do things and I don't think that quite went well all the time. My father's father was in a little world all his own. And, uh, my father had bought him a piece of property up off of Randolph Avenue. And he had a cow and a big
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	piece of land that he farmed.
SC	Your grandfather?
Elizabeth Marcotte	My—the one who lived to be 100, yeah. And he loved cats. He had to go every day to feed his cats. And he had this big old barn up there. And he would go early in the morning and we wouldn't see him until dinnertime in the evening. And I remember bringing him lunch a few times, but just vaguely.
<b>Food</b>	
SC	Did he grow any food on the land?
Elizabeth Marcotte	Yes, they grew tomatoes, peppers, and there was a lot of them, and then they would can them. And it was a lot of work. Because it was like a regular lot I think about fifty by one hundred and seventy-five, I think. And like I said, he had a cow.
SC	Did your family then use the vegetables and the produce from that?
Elizabeth Marcotte	Yes. I don't remember ever having canned goods. It was all fresh in the summer up until the wintertime. We—they always had jarred tomatoes for their sauce and peppers. And they used to smoke, I think, Italian sausage and put it in oil and that would keep it. And there were some other things. I'm just trying to think. But those were the main things. That was the main staples, was the tomatoes and then they also would buy cheese, like Provolone cheese in a big ball and it would hang by a string and they would cut what they need.
SC	Was the cheese domestically produced or was it imported?
Elizabeth Marcotte	Imported, yes. They used to go to the Italian store, which was Litteri's to get some of this stuff.
SC	Was that in Del Ray?
Elizabeth Marcotte	No, Litteri's was in Washington, Fifth and, I think it was Fifth Street. [Now located at 517 Morse Street, NE, Washington, D.C.]
SC	Okay so when they wanted cheese—what else would they want?
EM	Olive oil. They would buy Italian cold cuts there and then, let's see. What else? Bread. And they also had a bread man who used to deliver Italian bread in the neighborhood, back in the day, every day. But that stopped finally. And I'm trying to think. But all the Italian groceries that they had to buy would come from this Italian store, Litteri's. And they're still in business.
SC	Really, in Washington? You're going to have to tell me where they are because I'd like to go.
Elizabeth Marcotte	Yes, Litteri's, I was just—I'll have to look up the address. But they're still there and different generations of family have taken it over.

SC	Did they—because I know there were, well I don't know, but I think that there were local macaroni factories. But do you know if your family made its own pasta or did they buy it?
Elizabeth Marcotte	That I don't know. But I didn't know that there was a macaroni factory, because our folks made all their own macaroni. [laughs]
SC	They did? Oh, they did?
Elizabeth Marcotte	Yes. It was great because they used to do it all by hand. In '59, in 1959, my mother and father went back to Italy for the first time since my mother had left, and they went by plane. And they thought that was the greatest because went they came by boat, it was 16 days, and by plane—and they just couldn't get over how wonderful it was. My father said it was like sitting in your living room. So, but anyway, when she came back, she hauled back this Italian spaghetti maker to cut the spaghetti and I have it. And she—I think she used it a few times. But they mostly did everything by hand. They would roll out this big sss—of pasta and then fold it and then cut it and make all kinds of different spaghetti. They were really amazing.
SC	That is amazing.
Elizabeth Marcotte	I wish I'd learned something.
SC	Do you don't still make your pasta by hand?
Elizabeth Marcotte	I do sometimes, but not of late, because you can buy it now.
SC	Yes, it's so easy. I've tried making pasta by hand. I don't have a pasta roller or anything and it's so difficult. It doesn't turn out well.
Elizabeth Marcotte	But they used to make ravioli and gnocchis. Do you know what they are?
SC	No. Oh, gnocchi? Yes.
Elizabeth Marcotte	Yes, we would always have either spaghetti or pasta e fagioli or gnocchis, or raviolis. But raviolis were mostly for a holiday.
SC	Okay, so that was your festive meal that you would have?
Elizabeth Marcotte	Yes and they'd always have chicken. And of course having chicken was a big deal in those days because they bought the chickens live at the market. And when I learned how to drive, they would put them in my trunk. I was scared to death of them. And when I got them home, they would, my father would—I think he would pull the neck on them and they would hang them to drain. And then came the boiling water and they'd go out on the porch and they would pluck the—and the smell was terrible. [laughs]

	But they would pluck the feathers. And I can remember my job was to get all the little pieces I that were left.
SC	The feathers?
Elizabeth Marcotte	Yes, and then they used to take them and singe them over the burner on the stove.
SC	Was that to remove the rest of the feathers?
Elizabeth Marcotte	Yes, right, and that was smelly.
SC	Yes, I can imagine. Do you remember the chicken tasting better in those days? And the tomato sauce?
Elizabeth Marcotte	Oh, yeah, I think so. Yeah. You know, I'm conjuring all this up in my mind, but I really do think the food was better.
SC	I agree.
Elizabeth Marcotte	But two, I think a lot of it had to do with the seasonings. They knew how to season food. I mean, they just didn't just put salt and pepper on. When they used to make roasted chicken, they used to have garlic, parsley, and they even put wine on it when they roasted it—some of the wine that they made.
SC	Is this your mom doing most of the cooking? Did your father ever help with the cooking?
Elizabeth Marcotte	Yes, I don't remember my father cooking. But I understand that when he was single, and was living with these men, that he did cook. Yeah, but once he started working, my mother did all the cooking. And my grandmother did a lot too when they were—you know, and I think that's where some of the tension was, in the cooking.
SC	Would your family all eat dinner together every night?
Elizabeth Marcotte	It seems like we were never all together because my brothers were serving papers or doing something. But my grandparents and the younger kids, we would all eat together. And they weren't—I don't remember them being strict about them all being home on time to eat. And I don't know if that was because they served the paper. I think there was a newspaper that went out in the afternoon. And then there was some paper that went out early in the morning, they used to serve.
SC	So your brothers would do the paper routes? Okay.
Elizabeth Marcotte	Yes.
<b>Holidays</b>	

SC	And then for holidays, what would your family usually do, say for Christmas or Easter?
Elizabeth Marcotte	Oh, Christmas was a big holiday. We'd—they'd would make all these Italian cookies. And they'd work for you know, the whole week before, making these Italian cookies. And then, we'd always go to midnight mass. Is that working ok?
SC	Yes.
Elizabeth Marcotte	We'd go to midnight mass and then when we would come home from midnight mass, the men would play cards and drink their wine and smoke their stogies or whatever the things were. And us kids would just play. And then three or four o'clock in the morning, we would go to bed. I remember that.
SC	That was a late night.
Elizabeth Marcotte	<p>Yeah. And then, my mother must have been up because we would eat about 2 o'clock. And they would make the raviolis in the morning because we didn't have freezers then, so everything was done that same day. But we'd normally have ravioli made with ricotta. And we'd have roast chicken. And I think before we had that, we would have some Italian soup. And that was a soup made with chicken broth, and it had some kind of pasta, and spinach, and little meat balls in it. And it was a job to make that too. [laughs]</p> <p>So, but we'd have that and I'm trying to—and then we'd always have a salad. But now the salad wasn't like today where they put all the stuff in it, the salad was mostly just plain lettuce, and mixed with Italian seasoning, olive oil and all. And there was always the Italian bread. And I was trying to think if there was Christmas cakes. It seems like there was some—we had something. I don't know it was, I don't remember, but there was some kind of desserts, but I don't remember what that was. Because we didn't normally have dessert after we ate.</p>
SC	So your mom didn't bake a whole lot?
Elizabeth Marcotte	No, they made bread when we were younger, but I think by the time they made all the spaghetti and stuff, they didn't have time, you know, and she never had a recipe for anything. [laughs]
SC	Really? Even like Italian cookies?
Elizabeth Marcotte	No, she would start mixing and that was it. Yeah. So, but she'd let us watch. And we could—like on the raviolis, we would use the fork to pinch all around. That type of thing.
SC	Did your mom make her own ricotta?
Elizabeth Marcotte	No, no, they would buy that. Yeah. But she did make mozzarella cheese one time and I thought that was interesting. They bought Calumet. Is that c-a-l-m-u-t? Packs? It looked like to me they were little discs and they came in a little wooden box. And I

	remember they would put them in water and boil it and then it would make cheese I think and I remember them scooping it out with a wire thing like, on a long handle.
SC	Oh, like a strainer?
Elizabeth Marcotte	Yes. And they would take it out.
SC	The curds, maybe?
Elizabeth Marcotte	Some kind of a strainer, take the cheese from the liquid. And then I can remember them using these little round baskets and they would put the cheese in there and they would turn it and turn it and turn it and all the liquid would come out and then they would let it dry and then they would grate it, after a long time, when it got hard.
SC	And that was mozzarella?
Elizabeth Marcotte	That was mozzarella that was grated. Yeah. I guess that after it sits for a while, it got very—it got strong and or seasoned, I guess. I was looking for those little baskets but I don't know what happened to them.
SC	They got lost somewhere along the road.
SC	And, what about—did your family celebrate St. Joseph's Day?
Elizabeth Marcotte	Not, not really, no. They celebrated San—St. Gabriel. That was their Italian saint in Italy and they kind of brought that with them here.
SC	From their part of—their region of Italy?
Elizabeth Marcotte	And then they went to Holy Rosary Church which was down on Third and F Street. And that's where they would go for confession because they didn't, you know, speak English. And—but—they didn't go there all the time because they didn't have a way of getting there. But on special occasions, they would go to Holy Rosary Church, and they would go there for confession, and they would go there on the feast of St Gabriel and—I'm trying to think—and the feast of the Holy Rosary, they would go there. And there was one or two others. And I was baptized there, instead of St. Rita's, I was baptized at Holy Rosary church and that could be because my godparents lived in Washington. That could be, yeah.
<b>Becoming an Adult</b>	
SC	Let's see. Do you remember thinking about what you wanted to be when you grew up? Did you have any—
Elizabeth Marcotte	No, mostly I just thought that I would go to work. My father insisted that we learn shorthand and typing. And it was interesting because St. Mary's Academy was more of a college prep school. And so he insisted that I learn typing and shorthand. And so the nun gave me classes after school, and I did take typing and shorthand. And then, the summer of my sophomore year, I don't know how I got a job, with the uh—the

	Vannevar Bush, the atomic energy department up on 16th Street, and I worked there for 3 months during the summer so I could get proficient in typing. And, uh—
SC	That was just before the war?
Elizabeth Marcotte	Well, that would have been in '45, '46. Yeah, I graduated in '46 so it was the summer before, so it would have been '45, I guess. Yeah, it only—it was a temporary job, but it was for three months. And then, that was that. Then at graduation time, I think the nuns realized that I wasn't going to be able to go to college, you know, because I don't think my family could have sent me. And next thing you know, they got me a job with the water company in Alexandria.
SC	OK, your—so the nuns did? They helped you.
Elizabeth Marcotte	Yes, they said they had an opening and did I—was I interested? And I applied and I got the job and I worked there for 10 years until I got married.
SC	OK. What kind of work did you do?
Elizabeth Marcotte	There, I went in as a clerk and I ended up doing bookkeeping and cashier and everything. And I understand that's gone now. It was on St. Asaph's Street. Do you know where St. Asaph's Street is?
SC	Yes.
Elizabeth Marcotte	Well, we were the first building behind the bank that's on the corner.
SC	You mean right by King Street?
Elizabeth Marcotte	Yes, King Street was our stomping grounds for lunch. We used to come out of the Water Company and go over to—Schumann's used to be there we used to have lunch there. And, but there's a lot—Hayman's clothing store was there and all those different little stores. They're all gone I'm sure.
SC	Yes, unfortunately.
<b>Dating</b>	
SC	And did you go on dates as a teenager? I know you said you dated the military guy.
Elizabeth Marcotte	Yeah, I did. Let's see. I didn't do too much dating in high school, but I did some. And then, once I was out of high school, somehow, and I don't remember how this came about we were invited to be hostess for the—for the USO [United Service Organizations].
SC	You and your sisters or your family?
Elizabeth Marcotte	No, it was me and my girlfriend. And we had to go over to Washington and I have got the address somewhere. We had to go to this—upper stories in this building and there was a USO place there that would give you—I guess you had to check your credentials



	and everything. But anyway, we got to be USO hostesses. And we would go to—we would work at the canteen which was on Sixteenth Street, I think. The old Velasco Theatre I think used to be like a place for the soldiers to come and we'd serve coffee and whatnot and then we got invited to dances. So we'd go to Fort Belvoir for dances. And we got to chaperone a group of soldiers that we went to the Lisner Theatre and we saw—on our bus was Eddie, Eddie what was his name, two movie stars I can't re—Sid Caesar was one and the singer, Eddie, Ed, I can't think, I can't think of his name. He married—I can't think of her name. But anyway—but they performed there and we got to see that. And there were some other things too. I'm trying to think of what other trips we went on, but they were the main ones. So the, because of that, while we were going there. Now downstairs of this place was a big ballroom and they were having a dance.
SC	The USO?
Elizabeth Marcotte	No, this was a Catholic club. [laughs]
SC	In D.C.?
Elizabeth Marcotte	Yes, on—let's see? What was it called? Saint Matthew's Cathedral Club. Okay. So we stopped at the door to hear the music and we got invited to dance. Well, that opened up another whole other experience. So, then we were invited to go there every Saturday, they would have a dance. So when we were off from doing the other thing, we would go there to the dance. And we met a lot of people there. And I dated some of the guys from there. In fact, that's where I met my husband.
SC	Oh okay, was he in the military?
Elizabeth Marcotte	No, he lived in Mount Rainier. And he had just come back from a trip and—with White Sands, he was an engineer. And, let's see, I was bowling for this club, the Saint Matthew's Club. And Paul had just happened to come and because he—he had, he had come back from this trip. And so I was introduced to him and then they said, you know, he called. And that was the beginning of that. And that was in 195—, late 1953, I believe.
SC	Did your family have strict rules about dating for you?
Elizabeth Marcotte	I think when they got to me I was the last one. I was pretty much—but I was sensible. I mean, I didn't stay out all night. And they would, you know, Paul would come to the door for me and whatnot. And the other thing was, when I got out of high school, after working a year, I bought a car and I learned to drive and that was a mistake. [laughs]
SC	Why?
Elizabeth Marcotte	Well, because I was taking my folks all over the place, and I was just, I had just learned how to drive and I would take my mother grocery shopping every Saturday and of course, I wanted to be going out on Saturday night. So I always had to wait until after we shopped. And we'd do that, and we'd go to the market over on Fifth Street, and all

	the funerals I would take them to. And then, my cousin was a nun, and she was in Ilchester [in Howard County], Maryland, and that was about the furthest I had been driving. But I would take my father and we would go to see her. And so—.
SC	And you were still living at home during this time?
Elizabeth Marcotte	I stayed home until I was married. Yeah. I didn't—I was the last one to leave. [laughs]
SC	The last of your siblings?
Elizabeth Marcotte	Yes, everybody else was married off and I was the last one.
<b>Paul</b>	
SC	Do you remember your first impressions of your husband, what you thought about him?
Elizabeth Marcotte	Oh well, he was very serious but he was very handsome too. And very, you know—he was very nice, wasn't wild or anything. I could tell—you know—he was good.
SC	Do you remember what you would typically do on dates?
Elizabeth Marcotte	Well, we'd go to the movies, or we'd go, let's see, the movies, or we went to watch the boat races that used to be down on the Mount Vernon Boulevard. And let's see, what else did we do? We'd go sightseeing because he loved to do that. And then of course, I would always invite him to the house and, you know, and he'd have dinner with us.
SC	Is his family Italian?
Elizabeth Marcotte	His family was Canadian-French. French-Canadian. And they—let me see, I think I have a picture of my family. [moves away from the microphone]
Elizabeth Marcotte	And do I have his or not? You may have seen this because I think they had it over there in Alexandria that day.
SC	There were a lot of pictures.
Elizabeth Marcotte	And this was my mother and father. And that was taken by my husband the night that his folks came over to meet my folks.
SC	Wow. Was your engagement announced that night?
Elizabeth Marcotte	My engagement was announced on November eleventh, which was Armistice Day and my father was downstairs making wine. And Paul went down and asked him, and of course, my father's broken English, and he asked him and my father told me he says, "If it's okay with her, it's okay with me." And, uh—
SC	And do you remember what year that was?
Elizabeth Marcotte	It would have been 1954 I believe, we were married in '55. And, uh, like I say, this was taken when his folks came to meet my folks. And that was unusual, because you know,

	like I say, they weren't fluent in Ital—in English, and I can remember that they offered them wine and none of them drank. [laughs]
SC	Oh, okay.
Elizabeth Marcotte	But they had some other refreshments, but I can't remember what they were. But I can just remember the wine, because my folks thought that was just the greatest thing to give somebody a glass of home-made wine. So—but—and my mother was always in black because she was always mourning somebody, it seems like.
<b>The Neighborhood</b>	
SC	The store that was next – was it next door to your house. Was it, did your family own it but didn't run it?
Elizabeth Marcotte	My mother and her brother, my uncle, lived over near us. And they built that—had it built together, both families owned it, and—but we never ran the store, they always rented it. And it was always rented until a couple of times, they would go—one of them went bankrupt. The Bondurants were there for a long time. And then in the end—oh, and it had a big apartment upstairs. So whoever had the store, would live upstairs, and had the garage in the back. And so—I have a list over there of the different tenants that were there. But it was always run as a corner grocery store and they cut meat for you. And—well, there were no big stores around then.
SC	That was convenient. Would you get a lot of the fruit, of your groceries there back then?
Elizabeth Marcotte	Again no, because, everything my mother—she would go over for cuts of meat and she would tell him specifically what she want and she didn't buy just a pound. If she was buying chuck roast, she would buy a big chuck roast and then cut off of it herself and make whatever she wanted. But I don't remember. We used to go over there for penny candy. But I can't—other than that, I can't say that she did her grocery shopping there.
SC	Well, I guess that you had a lot of your produce from your grandfather's plot.
Elizabeth Marcotte	Yes, and like I say, and eggs, we used to get eggs from a lady across the street. A lady used to have chickens. We used to go into her basement to get eggs. And then there used to be a fish truck that came buy and there was a huckster also who used to come by, but I don't remember what he sold. But I can remember the fish I think it was a whole strong odor with the fish. And of course, the ice man used to come. A chip off the block. We used to have what was called an icebox downstairs.
SC	Do you remember when your parents got a refrigerator?
Elizabeth Marcotte	It was in 19—it was the year my sister graduated from high school. Let me see. I think it was '39. It was the first refrigerator. And I was trying to think if that was still the refrigerator that was in the house up until the time—I can't remember that. But I only remember one refrigerator. And I do remember them having a window box in the winter that was outside the kitchen window and it was metal and it had a lid on it. And you'd

	open the window and open the lid and they kept stuff in there.
SC	Okay, like ice?
Elizabeth Marcotte	No, in the winter time, it was just cold from the cold.
SC	Oh, ok, I see that was the refrigeration.
Elizabeth Marcotte	Yeah, so, but there were no freezers then. So.
SC	Interesting.
Elizabeth Marcotte	Times were different, I can tell you that.
SC	Yes, a lot different.
<b>Marriage and Children</b>	
SC	Where were you married? Were you married at Saint Rita's?
Elizabeth Marcotte	Uh-huh, Saint Rita's. Yeah, at Saint Rita's in 1955.
SC	Okay, and you said your husband was from—?
Elizabeth Marcotte	Mount Rainier, Maryland.
SC	How far was that from Alexandria?
Elizabeth Marcotte	Oh, maybe, well, let's see, I'm—going on the beltway [Interstate 495], it would be about thirty some miles, but coming through town it would only be about seventeen. And that's the way we would mostly go, would be thr—he would go through town to get to our place. In fact, it was very direct: he'd come down North Capitol Street to Third Street, over the Fourteenth Street bridge. Have you been over the Fourteenth Street Bridge?
SC	Yes.
Elizabeth Marcotte	Of course it's all new now. I mean, back then, it was all these girders and things.
SC	And is his family catholic?
Elizabeth Marcotte	Yeah.
SC	Do you remember what the celebration was like after the ceremony?
Elizabeth	Yeah. Our wedding was catered by Hot—by Marriott. It was over at the hangar room at

Marcotte	the airport. They had these big hangars over there. I don't think it's there now. But it was just one big room. And I can remember making the arrangements with—a man came from Marriott to work out the menu. And somewhere I still have it, but I don't know where. But it was a luncheon. And I can remember that my folks wanted beer, but they didn't want any hard liquor. And I remember that we had to—to get a license for the beer. And I think it was draft beer, I don't think it was bottled. I think it was draft and like I say, it was catered in this hangar room at the National Airport.
SC	Okay wow. I wonder—I doubt that they still do.
Elizabeth Marcotte	No. I don't think. Well, you know, Marriott owned the Hot Shops at that time I guess they still do, if there's any left. So they had a luncheon. I remember there was potato salad, and—I don't remember much else. And we had to provide the cake. And I can remember the cake came from Clement's. That was a bakery that did rum cakes.
SC	Was it a rum cake?
Elizabeth Marcotte	Yes, rum, it was a 100 pounds, they went by the pound, it was a dollar a pound back then.
SC	Oh, wow. That's a big cake, huge. So that's when you left your parents' house, when you got married?
Elizabeth Marcotte	Yes, when I got married and I moved to Brookland [in Washington, D.C.] That's—.
SC	Okay, the apartment in Brookland.
Elizabeth Marcotte	Yes, the apartment in Brookland, in Quincy Street. It was right by Catholic University, not too far from there.
SC	And what did your husband do?
Elizabeth Marcotte	He was an engineer, an electronic engineer.
SC	And he worked in D.C.?
Elizabeth Marcotte	Well, he worked—let's see, when we were married, he was working for Vitro, they're out of business since then. Before we were married, in high school or college, he worked for the post office, but I don't know how long or what. But his first job as an engineer was with Vitro and then he went to Joh—to APL which was down the street here, which was. What was that called now? It's not called APL, it'll come to me in a minute. But he worked there. Then he went to Goddard Space Flight Center in Greenbelt. And that's where he retired from. And then he went to John Hopkins APL out here and he worked there for six years, after he retired and after that, that was it.
SC	Was he doing the same work at John Hopkins?

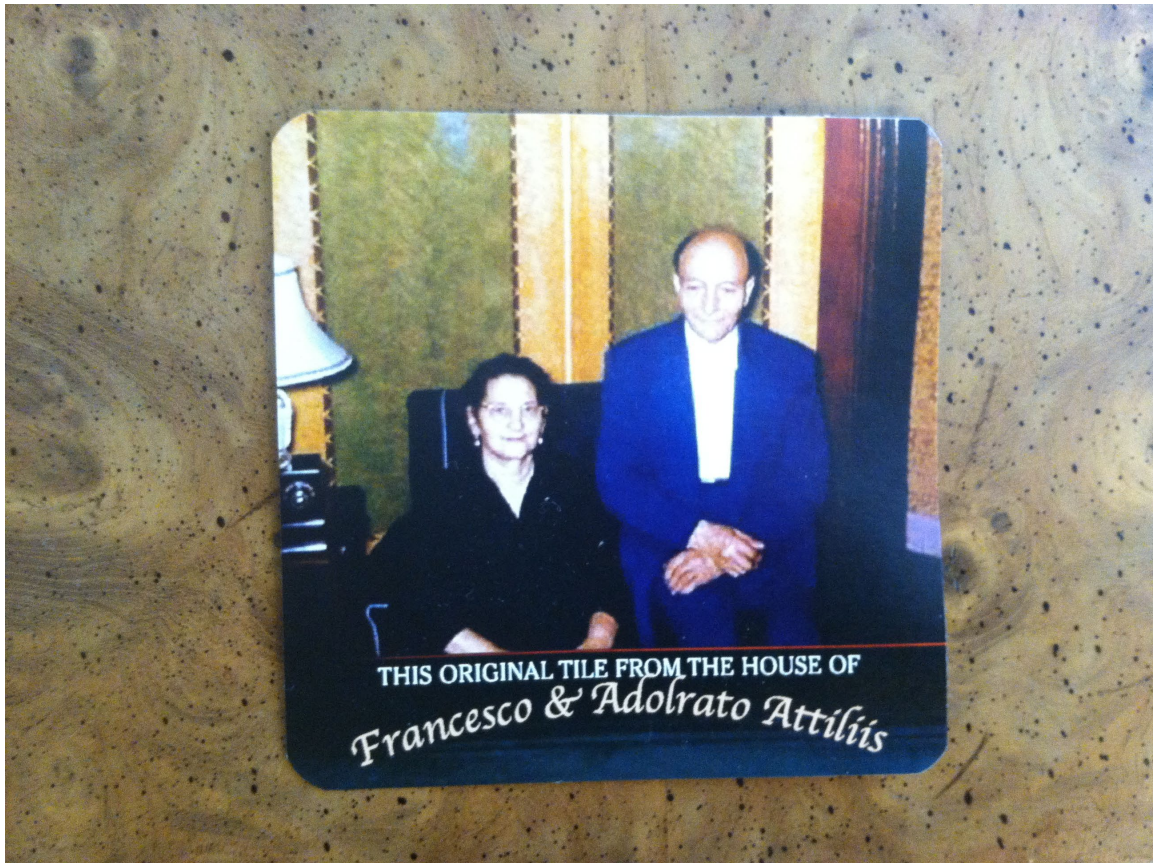
Elizabeth Marcotte	Yes.
SC	And how many children did you have?
Elizabeth Marcotte	Four.
SC	Four? Okay. And their names?
Elizabeth Marcotte	Let's see: Paul Junior, Mary, Greg, and Jimmy. And Paul Junior was a junior because he was born on his father's birthday. And we were sorry we made him a junior in later years because it was so confusing. Then three years later, I had another son and he was born on the same birthday.
SC	Oh, so both of your sons, oh that's right—were born on your husband's birthday?
Elizabeth Marcotte	Yes, I used to make three cakes.
SC	What a coincidence.
Elizabeth Marcotte	Yes, it was a coincidence; it wasn't planned. [laughs]
<b>Favorite Meals</b>	
SC	And so they—did you keep—did you make the same Italian meals you grew up with and celebrate the same?
Elizabeth Marcotte	I did some of both. I was around his folks quite a bit too, so that I learned their cooking, a lot of their things that they made. And he liked things like rubber donuts. I don't know if you ever heard of that. But it was fried dough. And they would put syrup and butter on there. I think they're probably called puffs today. But he loved those which we never had at home. And then, she used to make like a—a macaroni with green pepper and onions, elbow macaroni and hamburger, and that. And then, she used to make a lamb on Easter and she'd put mustard over it and onions, chopped onions. And I liked that and I do—I used to do that too. So I did some cooking of both. Because Paul didn't really like Italian food at first. Then by the time he got older, he didn't—he couldn't get enough of pizza and everything, he loved spaghetti and everything.
SC	Did your family ever make scuchatta? Have you ever hear of scuchatta?
Elizabeth Marcotte	Cuchatta? Is that the one with the figs and the—? No, I don't think so.
SC	No, it's like a flat pizza. I can't remember. I think, yeah, it's called scutchata. It's tomato sauce, it's a little bit sweet, very doughy bread.
Elizabeth	No, that would be like pizza. I think maybe that's what my aunt used to make. She—but

Marcotte	it was more of a bread dough. And she'd put tomato sauce and oregano, and no meat, and I think cheese, I think.
SC	A little parmesan?
Elizabeth Marcotte	Yeah. But you know, we never had pizza at home. We didn't have it until we went to Italy. [laughs]
SC	Really? Was there a pizza place when you were growing up in Del Ray?
Elizabeth Marcotte	No, there wasn't. And I don't remember anybody having pizza. And, believe it or not, when I went to my—I had dinner at my in-laws, one of the few times I can't remember what the occasion was. And my mother-in-law made Chef Boyardee pizza, and it was a kit. It was good. But I had not even had that. She put hamburger on it and it came with the sauce and the cheese from what I remember. And I think it had the stuff, the ingredients for the bread dough. And I can remember her making that dough and putting it on the round thing and then putting the sauce on it. But I thought it was good.
SC	Wow a pizza kit, by Chef Boyardee.
Elizabeth Marcotte	Yes, by Chef Boyardee. Yes.
SC	Wow. That's amazing.
<b>Travel to Italy</b>	
SC	So when was the first time you went back to Italy, do you remember?
Elizabeth Marcotte	I went in '83. It was the only and first time, I went there, was in '83 when I took my mother. She was ninety years old and in a wheelchair. And her brother was still living. And so we went to see them. And, I had a friend of mine that could speak and write Italian. And I asked her to write my uncle and see if he could accommodate us because there were seven of us going. My husband, myself, my brother Johnny, and Jimmy, my youngest son was only twelve and I wasn't leaving him at home. And then my daughter met us in Italy. She was over there going to school in Perugia. And she met us there. I'll show you the pictures in a few minutes. But anyway, that was the first time I got to meet my uncle and his family.
SC	Was this in Isla del gran Sasso?
Elizabeth Marcotte	Yes, at the foot of the mountain. Let me just get these pictures [moves away from the microphone]. Let me find those pictures—we spent ten days with them. [sound of papers shuffling]  I think we spent ten days with them and it was neat because we didn't go anywhere, we basically stayed at the house. And we'd—it was neat because we'd have dinner every night. This is my father's house, here. We went here. There were little villages. My mother's village was just down, you could walk to the next village. So this was my

	father's house. And I'm just—okay this was us in the park. Okay, but I want to show you the pictures of the places we stayed. This was, Paul went to—while we were there, we were going to take a trip to Rome, just a day trip, and give them a break. But what happened was Jimmy is allergic to cats and they must have had a cat on the bed. So the morning we were to go, he woke up his eyes were swollen, so I couldn't go. So Paul went, and here he is throwing a coin in the fountain. If you throw a coin in the fountain you'll go back. Let me see what else—.
SC	Is this Isla gran Sasso?
Elizabeth Marcotte	Yes, that's it and that's solid rock. And I asked [Montfal] "What's so special about Isla, about the mountain?" And he said, "It's all rock." Now this is the church where my father—San Pietro, in St Peters and this is the altar in that church.
SC	Is that where your parents were married?
Elizabeth Marcotte	No, they were married—oh good question, I don't know where they were married, I'm not sure, But this is the church that my father used to serve mass in and when he was telling me when I was young, he was telling me that he used to serve mass at Saint Peters and I was telling people Saint Peters in Rome. I had no idea and he never corrected me.
SC	He probably was like, it was better that way.
Elizabeth Marcotte	And this was my mother's brother. And he's since passed. This is his son and this is his wife, Nicole, his wife, and then this is his wife, and these were the two kids.
SC	And so they were all living in the same home?
Elizabeth Marcotte	Yes. And this is the house here. And my uncle would always be out on this balcony. Now, they lived down in the city. And they—I think this is the picture of my mother's house here, I think.
SC	How far was your mother's house from where your father grew up?
Elizabeth Marcotte	I'm not sure, but apparently it was walking distance up the mountain, from what I gather. Oh, here they are. This is my mother with her brother.
SC	Oh wow. And they had not seen each other since your mother moved to the US?
Elizabeth Marcotte	Since '59. They went back in '59 because my father had a piece of property and they wanted to sign it over to him and they went back to do that. And here he is sleeping on his—and they had beautiful flowers. I don't know what else we have. Here's my uncle with his wife. I think this is his second wife. And his son, he was a butcher and his son was a butcher. Now these pictures are dark. But here we are in front of—I think this is the church, Saint Gabriel's. These are kind of dark. Oh this, this is where my mother lived.
SC	Actually, you know, maybe because since, maybe because they can't hear—.



Elizabeth Marcotte	Oh, I didn't think about that.
SC	Do you want to say anything else before I cut the recording?
Elizabeth Marcotte	No, I'm just—are there any other questions you have?
SC	That was my last one. The one about the—.
Elizabeth Marcotte	We did go back in '83 and we stayed with my uncle and they treated us royally. And it was interesting because they don't stock up like we do, they go to the store every day for fresh bread, fresh vegetables, and wine every night. And this orange drink, which was orange, some kind of orange soda, I think.
SC	Did they make it at home?
Elizabeth Marcotte	No, that was delivered to them and that's what the kids drank. And then, of course, they had the wine every night. And our big meal would be—there was no breakfast, except for the black demi-tasse coffee. Then, about one o'clock when the son would come home from the butcher shop, because they close in the afternoon, we would have a big meal then, he would go take a nap and the wife would go down and clean the machinery. And then we would just troop around, you know, the little area there. And then at night at seven or eight o'clock, we'd be at the dinner table until ten, ten-thirty.
SC	Just sitting and talking?
Elizabeth Marcotte	Yeah, and we'd have a big dinner again, some sort of homemade pasta and some sort of meat that he'd get at the butcher shop. It was great and we'd talk dialect and I could see they would smile every once in a while. I guess we sounded funny. [laughs]
SC	At that time did you retain most of your Italian?
Elizabeth Marcotte	At that time I could talk it, because my mother was still living and I could talk to her and I had an Italian friend who could write it, because I couldn't write Italian. Then we went to Italy the second time, it was in '85 I believe, we went with a tour group. We went to seven—to a lot of—to Germany, to Lourdes. We saw the Passion Play. But that was an entirely different sort of trip. This one was family.
SC	Well, I think that covers it for the interview. So I'm going to cut this off unless you have something else. [sound of machine clicking off]



House Tile Cover given to family members during Family Reunion, April 2015