



# la Famiglia

Zoppé An Italian Family Circus

Fall 2007

As our 2007 season comes to a close and I take a moment to reflect, I find myself feeling fortunate to have worked side by side with the special people on our show. I would especially like to thank my family for their hard work and dedication to preserving our family heritage. If not for their enormous contributions we would not be where we are today. We met wonderful people throughout the year and also reconnected with old friends. Thank you to everyone who joined us during our 2007 season. Our doors are always open to each and every one of you! Look for us in 2008!

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 Honored with European Golden Pony Award



Instituted in 2002 by the renowned leisure industry magazine Games and Parks Industry, the Golden Pony Award is considered the Oscars of the international leisure entertainment business. At a gala evening in Genoa Italy, Zoppé, An Italian Family Circus was one of only two circuses ever to be recognized. Zoppé received special commendation for holding on to the historical roots of true theatrical type performance and a theme of simple comedy everyone can enjoy. Zoppé was applauded for a show based on the performance of artists (jugglers, aerialists, tightrope walkers and non exotic pet type animals) that successfully makes a strong point in a country dominated by theme parks, multiplex cinemas and high tech shows. Danilo Tosetto, publisher of Games and Parks Industry and creator of the Golden Pony Award referred to "the heart of the Zoppé Circus, the great entertainer Giovanni (a.k.a. Nino the Clown)."

## BRING ZOPPE TO YOUR TOWN

**Now Booking Through 2010!!**



Reserve your dates early!!!!  
Contact Giovanni at 773-255-6788 or  
[giovanni@zoppe.net](mailto:giovanni@zoppe.net)

To see what others are saying please visit  
the Zoppé Guestbook at  
[www.zoppe.net](http://www.zoppe.net)

We now have our OWN YouTube.com Channel!!!

[www.youtube.com/circuszoppe](http://www.youtube.com/circuszoppe)

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LAS VEGAS, NV - PARIS HOTEL  
NOVEMBER 26-28, 2007  
BOOTH # 923**

### Chiara's Corner...

This year Chiara was with the show in Addison and Chicago, IL. She took part in all pre-show activities in her special costume. Recently, she started dance and gymnastics classes. Chiara seems fearless as she does shoulder stands and flips from her Papa's shoulders. Celebrating her 5th birthday in November, the youngest Zoppé is full of smiles and laughter and she brings endless joy to the entire family.



Photo by: Scott Raffe

## Mama's Recipe Italian Cream Wedding Cake



To make 3 double-layered tiers (size 14 inch, 10 inch and 6 inch) double the following recipe:

- 6 cups sugar
- 3 sticks butter
- 1 1/2 cups canned Crisco
- 16 eggs
- 3 cups buttermilk
- 3 tsp baking soda
- 3 tsp Vanilla
- 6 cups flour
- 3 cups chopped pecans
- 3 cups chopped angel flake coconut

In a bowl, cream together sugar, butter, Crisco. Add 16 egg yolks (save whites) and blend. Mix in a separate bowl, buttermilk and baking soda. Add buttermilk and baking soda mixture to the batter and blend in Vanilla and flour. In a separate bowl, beat egg whites to form a peak. Fold into batter, egg whites, chopped pecans and chopped angel flake coconut.

Fill cake pans to 3/4 inches from the top of the pan.

Bake in layers at 350 degrees until toothpick comes out clean. Recommended bake time (depending on pan size) is 1 hour and 17 minutes. Leave in pans until cool. Use frosting of choice to frost in between layers and individual tiers.