

ROSE ANN LANGSTON, North High Class of 1959



Just before the turn of the 19th Century, my widowed Great Grandmother, Antonetti DeCarlo-Balzano came to Denver, Colorado (1892) with her three children Theodora, Alfonso, and John. They came from a small town named Castel di Sangro, L'Aquila-Abruzzo-Italy.

John Balzano, my grandfather, married Angelina Calabrese (from Cherito, Campobasso, Italy [1909]). They raised their family in a home on the corner of 35th and Shoshone. It was a large family, and this is where my Mother, Anna Balzano grew up. Mother left school at the end of the 8th grade and worked at the family feed store on Federal near Columbian grade school.

My Father, Ernest Gus Langston was born to William Langston and Mary Johnson on the family farm in Wright County, MO (1915). When Dad was 2 years old, his Mother died in the flu epidemic. Dad only had an elementary education. Working the farm completed the rest of his education. He joined the U.S. Army and was stationed in Denver about 1938 after a bout with tuberculosis.

Mom and Dad met at a Denver dancehall. They married in 1941 and moved to Grove Springs, Missouri where I was born. There was not much work there and they moved to Denver as they decided farm life was not for them. Dads' first job in Denver was for the tramway on the Denver-Arvada line.

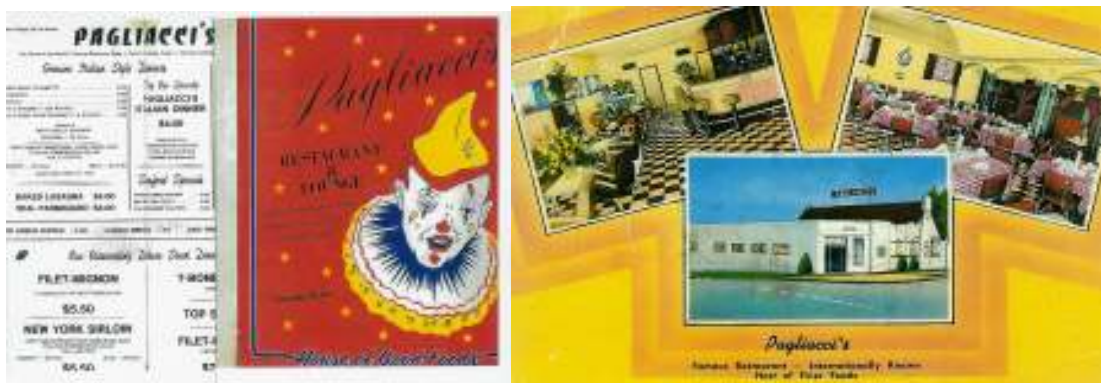
ROSE ANN LANGSTON, North High Class of 1959 (2)



Father: Ernest Gus Langston

Rose Ann Age 2

I attended Brown and Columbian elementary schools, Skinner Junior High and North High School. What a great experience to have completed grades 1 through 12 with so many of the same students.



Pagliacci's 1954

Among the businesses the family was involved in, Pagliacci's is probably the most recognized in Old North Denver. In 1946 My Aunt Thelma Balzano and her husband Frank Grandinetti started the restaurant.

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Every member of the family worked there at one time or another. My first job was prepping vegetables for the antipasto. All the wonderful aromas, bustle of the kitchen, tinkling of glassware and the Italian music coming from the dining room were exciting to me. I was able to work Saturdays during high school. That life was put on hold when we married right after graduation. With four children, life was busy.

The restaurant was up for sale in 1976 and remembering how much I liked working at the restaurant, I found a way to purchase it. With the help of a hard working staff and a loyal customer base, the restaurant came to life again.

I had the good fortune to take culinary classes in Florence Italy, the CIA in New York, and wine seminars in Sienna, Verona and Napa. Another highlight was when Pagliacci's and I were nominated to the Colorado Food Service Hall of Fame in 2002. My life has been full and I am grateful. I have now taken semi-retirement. Pagliacci's will continue on in the newly gentrified North Denver and will be operated by my youngest son Mark, a Viking from the class of 1985 and a Hospitality graduate of Johnson and Wales.

