



## IL GIORNALE

Aprile, 2020

### Covid-19: A Prayer of Solidarity

For all who have contracted coronavirus, we pray for care and healing.

For those who are particularly vulnerable, we pray for safety and protection.

For all who experience fear or anxiety, we pray for peace of mind and spirit.

For affected families who are facing difficult decisions between food on the table or public safety, we pray for policies that recognize their plight.

For those who do not have adequate health insurance, we pray that no family will face financial burdens alone.

For those who are afraid to access care due to immigration status, we pray for recognition of the God-given dignity of all.

For our brothers and sisters around the world, we pray for shared solidarity.

For public officials and decisionmakers, we pray for wisdom and guidance.

Father, during this time may your Church be a sign of hope, comfort and love to all.

Grant peace.

Grant comfort.

Grant healing.

Be with us, Lord.

Amen.



### TSOI 2817 Calendar of Events

Apr 4 \_\_\_ Council Meeting

Apr 12 \_\_\_ Helen Wright Shelter Dinners – Nick V

Apr 25 \_\_\_ Bocci Tournament – Postponed

May 6 \_\_\_ Pot Luck Dinner - TBD

Jun 7 \_\_\_ Annual Picnic Bond Park – TBD

Jun 14 \_\_\_ Helen Wright Shelter Dinners – Nick V

Jul 25 \_\_\_ Durham Bulls – Nick V

Aug 9 \_\_\_ Helen Wright Shelter Dinners – Nick V

Sep 26 \_\_\_ Festa Italiana – Fran G

### Event Schedule Changes / Notices

**April 25 - Bocce Tournament** - has been postponed until a later date. At this time the Clayton Parks are closed. Bob Giannuzzi will work on a future date.

**May 6 - Potluck** - we will keep it on the calendar but alert everyone if it will be cancelled. We will also check with our hosts to see if they want to have it.

**June 7 - Annual Picnic** - At this time all Cary Parks are all closed by we can make a decision in May once we know what is going on in the Community.

**July 18 - Bulls Game** - too soon to do anything about this at this time. Tickets will be arriving soon so we will hold them and put the word out when it is time to purchase the tickets

### Scholarship Applications are Due by April 20th

The scholarship committee will wait and see what applications come in and how students will get their transcripts if schools are closed. We can also extend this date and process, if needed. If the students want to fill out their applications and mail them, we can wait for their transcripts once the schools open which we hear now is not until May 15 or later. In any event 2020 Scholarships will be rewarded even if it is in the Fall.

# A Carnival of Compassion and Love

By Nick Verna

During these difficult times here are some ways to help and connect with one another and bring your family closer together:

- Deliver groceries to immunocompromised neighbors
- Have “socially distant dates” with lonely older adults
- Encourage health care workers that you know to keep up the fight
- Devote your time and money to help others. Volunteering is correlated with improvements in health, reduction of stress and even decreased mortality.
- Husbands and wives need to develop a new appreciation for how much they love and depend on their spouse—and how much they, their kids and their kin depend on them keeping their marriage together.
- The upside of self-isolation is that it allows us to give the preparation of meals the time it deserves, at long last, and turning back to long-forgotten recipes for comfort and family meals together.

The crisis offers a chance to build a new normal. This could mean enacting policies to support millions as they get back on their feet. It should also mean a shift in our values, towards empathy and fellowship instead of ruthless individualism.

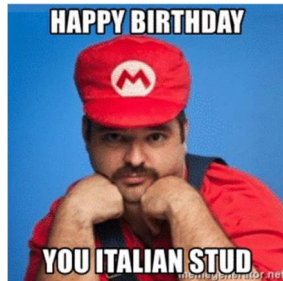


## Helen Wright Shelter Dinners

Covid 19 has had a devastating effect on the homeless population. In Wake county, no new admissions to homeless shelters, such as the Salvation Army or Family Promise, are being permitted. **TSOI has donated \$250 to Urban Ministries** to help provide meals for Helen Wright. Due to the precautions that we are forced to follow to protect our health, Urban Ministries has changed how we provide meals for the Helen Wright shelter. We will be delivering the meals to the door of the shelter and dropping them off for the residents to serve. If you have volunteered for one of the upcoming dates you can drop your food off to Nick Verna and he will deliver it to the shelter. Thank you all for your commitment to these women.

## April Birthdays

This month we celebrate the birthdays of those members celebrating in April. Wish the following members Happy Birthday when you see them: Donald Cimorella (3), Pat DiLeonardo (14), Joseph Golaszewski (15), Amy Stica (18), Joan Kessler (18), Anna Florio (23), Deborah Nachtrieb (27)



## Good & Welfare

Please say a prayer for member, Giovanni Masucci who has not been feeling well and has just been tested for the virus.



# Top 10: Italian Easter Traditions

(Reprinted from <https://www.thelocal.it/galleries/culture/top-10-italian-easter-traditions/1>)

- Palm Sunday** - On the Sunday before Easter, palm leaves and olive branches are placed outside houses and on Easter cakes, while the Pope addresses the crowds in St Peter's Square in Rome.
- Scoppio del carro** - In Florence, on the morning of Easter Sunday, an antique cart is packed with fireworks and set on fire. The tradition dates back over 350 years and a successful explosion is believed to guarantee a good year ahead.
- Ruzzola** - On the day after Easter, known as Pasquetta (literally: little Easter), the small Umbrian town of Panicale has a cheese-rolling competition. Competitors must roll huge wheels of Ruzzola cheese around the village as part of a game known as "Ruzzolone".
- Colomba di Pasqua** - "Easter Dove" in English, this is a traditional Easter cake often made with candied peel and almonds.
- Easter eggs** - If you're one of those people who only celebrate Easter for the chocolate, don't worry. Chocolate eggs are also part of Italian Easter tradition and they often come with a surprise in the middle. Just don't expect an Easter bunny to come and deliver them to you.
- Good Friday parade, Enna, Sicily** - Several processions take place in towns across Italy on the Friday and Saturday before Easter. One of the largest is the Good Friday procession through the streets of Enna, central Sicily, which includes some 2,000 friars. During the procession, Italian Christians carry the statue of the Virgin Mary and Jesus, to commemorate the crucifixion.
- Misteri di Trapani** - Lasting a whopping 24 hours, this is the longest Easter parade in Italy. It takes place on Good Friday in the town of Trapani.
- La Madonna che scappa in piazza** - In the town of Sulmona after the Easter Sunday service, priests carry the statue of Mary and run it to the statue of Christ at the other end of the square.
- Good Friday parade, Chieti** - A procession with torches and masks is held throughout the town on the Friday before Easter. Only men and children are allowed to participate.
- Pallia dell'uovo, Tredozio** - If you ever compete in the Pallia dell'Uovo in the town of Tredozio in the northern Emilia-Romagna region you may well never want to see an egg ever again. On the Monday after Easter the town hosts a series of games - all of them featuring eggs. The men compete to see who can eat the most eggs in the shortest time.



# Italian Rainbow Cookies

(Vinny Russo contributor)

(Prep: 40-50 minutes total, Servings: 40-48)

## Ingredients:

- 4 eggs
- 2 sticks of butter, softened
- ½ tsp. Vanilla Extract
- 1 cup of sugar
- 1 ¼ cups of flour
- 1 Tbsp. Almond Extract
- Raspberry jam or jelly
- 8 ounces of chocolate chips
- 1 1/2 tbsp. Vegetable Oil.
- Red and green food coloring or gel.



## Directions:

- Preheat oven to 375 degrees.
- Beat the butter and sugar.
- Add in the wet ingredients.
- Once the wet ingredients are incorporated, slowly add the dry.
- Split the batter into 3 bowls.
- Color 1 bowl of batter red, 1 bowl green and leave the last bowl of batter natural.
- Bake each color separately in 8x8 pans lined with parchment in the 375 oven for 8 to 12 minutes. It will look puffy.
- Cool for a few minutes on a rack.
- Flip green layer onto wax paper. Spread with jelly or jam. Flip the natural layer out on top of the green and do the same. Last, flip the red on top and leave dry.
- Set aside to set for 15 to 20 minutes.
- Melt 1 cup of chocolate chips with 1 tbsp. Of vegetable oil in the microwave 20 seconds at a time, stirring until it is in liquid form.
- Spread the chocolate over the top and sides.
- Place in the freezer to harden.
- Next, melt ½ cup of chocolate chips with ½ tbsp. of vegetable oil.
- Take the cookies out and let sit for about 5 minutes.
- Flip over and spread the chocolate onto the bottom.
- Now you can cut these into small pieces.

