



## IL GIORNALE

Luglio, 2019 Vol IV Ed. IV

### Celebrity Dairy Inn Luncheon

What a great place, great lunch and gracious hosts and owners, Fleming and Britt. The food was so good and many got to help Fleming in the kitchen making homemade gnocchi. 30 of us signed up for a perfect day and we got to tour the goat farm and sample a lot of the goat cheese.



### TSOI 2817 Calendar Of Events

- Jul 13\_\_Durham Bulls – Nick V., Fran G.
- Aug 25\_\_Helen Wright – Nick V.
- Aug 31\_\_Annual Breakfast Fundraiser – Bob G.
- Oct 05\_\_Festa Italiana Raleigh- TSOI to have a table
- Oct 27\_\_Helen Wright – Nick V.

### IL GIORNALE HIGHLIGHTS

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## Person of the Year Nominations

The Committee for the selection of the Person of the Year for 2019 is still accepting nominations until the end of July. If you have a recommendation please contact Pat DiLeonardo at [pat@zebraprintsolutions.com](mailto:pat@zebraprintsolutions.com).

## Good & Welfare

Please pray for the following members that are having some health issues right now:

**Marie Scalco** - member and wife of George Scalco

**Theresa Caamano** - a newly joined member

**Joe Miracola** - new member who joined with his wife Nina.

## July Birthdays

This month we celebrate the birthdays of those members celebrating in July. Wish the following members Happy Birthday when you see them: Lorraine Passaretti (5), Marie Scalco (7), Steven Giambusso (10), Becky Stinnett (11), John Confalone (13), Frank DeMaria (20), Mary Muth (22), Anita Kretchik (28)



## Evening of Art and Fellowship

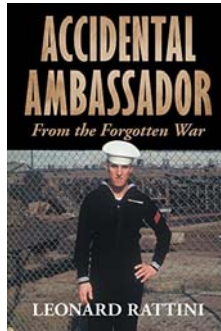
Thursday, July 25, 2019

Time: 6:30 PM

Location: Len Rattini's home in Cary

Cost: Free

Len Rattini is a storyteller, artist, author and most of all a fellow Italian. His home is filled with his paintings that hold many memories as well as stories that he will share during the tour of his artwork. His book, *Accidental Ambassador*, which is about his time in the Navy, will be on sale that evening.



Everyone is asked to bring an appetizer to serve 6-8 people as well as a bottle of wine to share. TSOI will provide the paper products, ice and water.

Len's lovely courtyard home is not huge, so this event will be limited to 25 members of TSOI-2817 and you must RSVP in advance to Fran Giannuzzi at [fgiannuzzi94@gmail.com](mailto:fgiannuzzi94@gmail.com).

The event will mainly be on the patio so bring a chair to sit and mingle, and the tour will be in each of his rooms as art is hung everywhere.

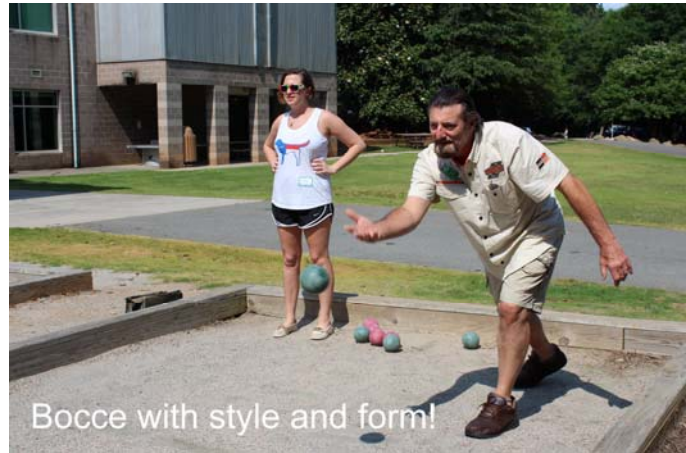


Bubblegum Blowing Gone Terribly Wrong

## Annual Family Picnic



We ate, then ate again. The Food was great



Bocce with style and form!



Right Left Center - Money, Money, Money!



Our Scholarship Winners!

## Frittelle (CookinVenice.com)

The most famous traditional Venetian Carnival sweet is Frittelle, little **sweet fried dumplings**, which used to be fried and sold on the streets of Venice by the fritoleri since the Middle ages. they can be prepared with raisins or as soft bignā and filled with creme patissere or zabaione.



### Ingredients

2½ C All Purpose Flour  
1½ TBS Yeast  
½ C Sugar  
2 Eggs  
Milk  
Grated zest of 1 lemon  
Pinch of Salt  
½ C Raisins (soak 1 hour in rum)  
Oil to fry  
Powdered Sugar



First dissolve the yeast in a little warm water with the sugar. Then add this to the flour together with the eggs, the zest of the lemon and a pinch of salt.

Start mixing and slowly add a little milk at a time, until the dough is smooth and soft. Keep mixing until you see bubbles appearing.

Cover the bowl with a wet towel and leave to rest for 2 hours in a warm place.

After the time has passed, take the dough and add the raisins (not the juice they released).

Make some little balls and put them to fry in a deep pan with hot oil (don't worry if the dough is too soft and you cannot make the balls, use a small spoon to put the dough in the hot oil).

Take the little fried balls away from the hot oil as soon as they are a nice golden colour. Don't fry too many balls at the same time, they will burn on the outside and will not cook on the inside.

Drain the balls on some paper towels, serve them warm covered by icing sugar. Best eaten the same day and with a nice glass of Prosecco wine.

## 10 amazing things you probably didn't know about Venice

- 1. It is not an island paradise** - It is more like an archipelago paradise laced across 117 mini-islands.
- 2. It is partly Balkan** - The wooden piles on which the city was famously built were sourced from the Karst region of what is now Slovenia. These supports have done their job with sturdy water-resistant efficiency for centuries. Even so, Venice is notoriously sinking by up to 2mm every year.
- 3. High tide is higher than you think** - The highest documented high tide was on November 4 1966; a fearsome 76 inches of sea-breach. But these deluges have been occurring for as long as Venice has existed. One medieval chronicle quoted that water "flooded the streets higher than a man."
- 4. It is an ancient refugee** - the city was founded in the Roman era, by frightened people fleeing towns like Padua and Treviso on (what is now) Italy's exposed upper flanks – running ahead of attacks by Germanic tribes, and seeking sanctuary on disparate islands.
- 5. It used to be its own country** - Venice was once one of the most powerful players on the European stage. Between the end of the seventh century and 1797, it was the Republic of Venice an economic powerhouse which forged a mercantile empire in the Adriatic and the eastern Mediterranean.
- 6. Gondolas could use a feminine touch** - Venice did not witness its first female gondolier until 2010 – when Giorgia Boscolo became the first woman to pass the strict qualification exam.
- 7. The Basilica di San Marco is something of a latecomer** - A church dedicated to St Mark has occupied this spot since 828 – even if the present building was not completed until 1092. And yet, for all its age and magnificence, the basilica has only been the cathedral of the Archdiocese of Venice since 1807.
- 8. The city can be very narrow in its outlook** - If you wander down Calletta Varisco, a street in the Cannaregio district that is just 21 inches wide in parts and is the narrowest street in the city.
- 9. Carnevale still thinks about the Black Death** - The Medico della Peste mask – the unnerving face-disguise which bears avian features and a long beak – is (as its name says) a reference to the plagues which swept Europe in the Middle Ages.
- 10. It has a little cousin in the Venetian Lagoon** - Chioggia, 16 miles to the south, has canals of its own including the Canale Vena.