



IL GIORNALE

Marzo, 2020

Movie Night 2020

Our 13th annual Movie night was a rousing success as 78 paisans gathered together for tears (Letters to Juliet was a great movie), all you can eat popcorn, pizza, wine and lots of great conversation and prizes. Special thanks to our council for running this event including the Castellanos, DiSantostefanos, Vernas, Confalones, Connors and Russos.



TSOI 2817 Calendar of Events

- Mar 26 ___ Installation Dinner – Nick V
- Apr 4 ___ Council Meeting
- Apr 12 ___ Helen Wright Shelter Dinners – Nick V
- Apr 25 ___ Bocci Tournament – Bob G
- May 6 ___ Pot Luck Dinner
- Jun 7 ___ Annual Picnic Bond Park
- Jun 14 ___ Helen Wright Shelter Dinners – Nick V
- Jul 25 ___ Durham Bulls – Nick V
- Aug 9 ___ Helen Wright Shelter Dinners – Nick V
- Oct 3 ___ Festa Italiana – Fran G

NOTE: The first Council Meeting will be on Saturday, April 4th, at the Giannuzzis. Email Fran Giannuzzi fgiannuzzi94@gmail.com if you wish to attend or be on a committee.



Installation Dinner – March 26

It's that time of the year to install the new members of the TSOI Council and swear in all of our new members. Dinner will be cooked by TSOI members Nick Verna and Mark Spano.

Thursday, March 26, 2020

Time: 6:00 PM

American Legion Post 67

8523 Chapel Hill Road, Cary, NC

Cost:

\$12/member

\$14/guest

\$6/child (under 12 years old) and TSOI youth members

Dinner will include:

- Pasta e fagioli
- Antipasto bar (a variety of Italian meats, sausage, cheese, marinated vegetables, and Italian bread)
- Salad
- Dessert, coffee

Beverages will be available for purchase.

Reserve online (<http://www.trianglesonsofitaly.org/events/>) by credit card or send check made out to TSOI 2817 to: Nick Verna, 615 Beech Hanger Drive, Morrisville, NC 27560

RSVP by March 21. No refunds.

March Birthdays

This month we celebrate the birthdays of those members celebrating in March. Wish the following members Happy Birthday when you see them: Doug Buttrey (5), Geri Barletto (8), Josephine Romano (8), Brian Laarz (9), Dr. Robert Calabria (10), Vincent Florio (13), Thomas Spampinato (14), Jack Connor (15).



Heritage Night at Harris Creek Elementary School

One of TSOI's goals is to spread Italian culture. This was very evident as Jan DiSantostefano, Anita Kretchik, Loretta Del Palazzo and Lucille and David Zane presented at the Heritage Night at Harris Creek Elementary School with La Befana and bocce.



Good & Welfare

Please keep Marie Scalco in your prayers. She fell and fractured her maximus on her left arm. George said she should mend in 2.5 months.

Pray for our member Tia DeMaria and her family. Tia lost her mother, Margaret Zotto to lung cancer last week in Maryland. The Lodge will make a donation to the Charity of their choice when we are notified.

Congratulations to Marie Knight as she becomes a grandmother again - Ava Marie is her new granddaughter.



TSOI Regional Bocce Tournament

Time is approaching for our annual regional bocce tournament. If you would like to participate you can form your own team of 4 players or let Bob Giannuzzi know that you are available to play on another team.



Tournament Date April 25, 2020 at 10:00
 Clayton Community Park Bocce Courts
 1075 Amelia Church Road, Clayton, NC

Entry forms and \$40 (\$75 sponsored team) entry fee are due by Monday, April 20, 5:00 PM. Contact Bob Giannuzzi for registration information.

Talent show at HSES

Vinny Russo (grandson of Bernard and Fran Castellano) singing and playing the piano at a talent show at Holly Springs Elementary School.



Scholarship Application

TSOI 2817 is awarding up to two \$750 scholarships. Only direct descendants of TSOI members in good standing are eligible. Winner(s) must enroll in an accredited college or university in the fall of 2020. Here is the 2020 application. Note that deadline for submission is April 20, 2020.

[TSOI 2817 Scholarship app 2020](#)

These scholarships are supported by Lodge fundraisers as well as donations from our members and friends.

A Donation to our Scholarship Fund

A donation to our Scholarship Fund has been made in the amount of \$200.00 in memory of Annie Marie Bertoldi Prokop who passed away at the age of 95. Anna Setzer was her granddaughter and a recipient of our 2015 Scholarship. Anna attended Bates College in Maine. Anna is currently spending the year teaching college level English classes at the University of Boyaca in Tunja, Colombia as the recipient of a 2019-2020 Fulbright Teaching Award. We thank them for this generous donation and will apply it to another worthy student for 2020.

General Membership Meeting

24 members of TSOI joined us at the American Legion in Cary for our semi-annual General Membership Meeting. Nick Verna presented the 2019 financials and Margaret Confalone reviewed the vast number of events from 2019. We also held elections for the 2020 council and here are the final results.

COUNCIL POSITION	NEW SLATE
President	Fran Giannuzzi
Vice-President	Jan DiSantostefano
Secretary	George Quartell
Treasurer	Bob Giannuzzi
Orator	Jay Confalone
Mistress Of Ceremony	Fran Castellano
Master Of Ceremony	Bernard Castellano
Guard	George Scalco
Trustees	Margaret Confalone
	Tony DiSantostefano
	Don Cimorelli
	Jack Giamportone
	Joyce Moses
	Brad Moses

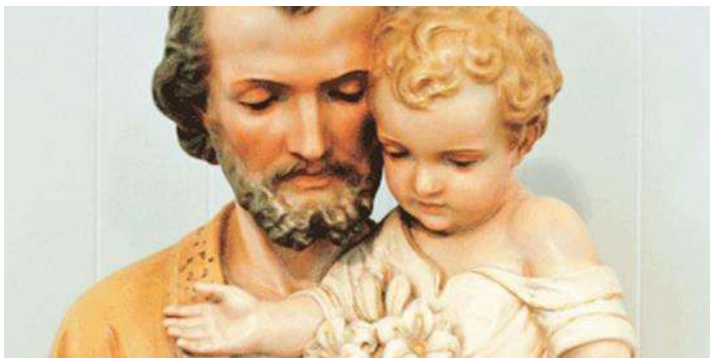


To top off the evening Mark Spano gave an outstanding presentation on "New Orleans – Another Port of Entry". He described how over 250,000 Sicilian immigrants entered the US through New Orleans after the civil war to help replace the free slaves that had moved north and the struggles and victories they encountered.

Feast of St Joseph

(Reprinted from The Italian Tribune, July 11, 2019)

In Sicily, where Saint Joseph is regarded by many as their Patron saint, and in many Italian-American communities, thanks are given to Saint Joseph (San Giuseppe in Italian) for preventing a famine in Sicily during the Middle Ages. According to legend, there was a severe drought at the time, and the people prayed for their patron saint to bring them rain. They promised that if God answered their prayers through Joseph's intercession, they would prepare a large feast to honor him. The rain did come, and the people of Sicily prepared a large banquet for their patron saint. The fava bean was the crop which saved the population from starvation and is a traditional part of Saint Joseph's Day altars and traditions. Giving food to the needy is a Saint Joseph's Day custom. In some communities it is traditional to wear red clothing and eat a Neapolitan pastry known as a zeppola (created in 1840 by Don Pasquale Pinatauro in Napoli) on Saint Joseph's Day.[6] Maccu di San Giuseppe is a traditional Sicilian dish that consists of various ingredients and maccu that is prepared on this day.



Today, the feast of St. Joseph is celebrated on March 19th and many Italian communities celebrate by buying Zeppole and Sfingi that are only baked on St. Joseph's day.



St. Joseph's Zeppole

(Reprinted from Cooking with Nonna, <https://www.cookingwithnonna.com/italian-cuisine/st-josephs-zeppole-and-sfingi.html>)

Ingredients for the dough

1 cup water
0.25 cup Crisco shortening
1 Pinch of salt
0.75 cup all-purpose flour
4 large eggs
Maraschino cherries or Anarene - Wild cherries in syrup

Ingredients for the cannoli cream:

1 1/2 pounds Whole Milk Ricotta
9 ounces powdered sugar
1 teaspoon vanilla extract
1/2 teaspoon cinnamon
1/4 teaspoon orange extract

Directions

In a medium pot, boil water salt and the Crisco. Once the mixture comes to a boil, add the 3/4 cup of flour. Mix with a wooden spoon continually for about 2 minutes until all ingredients are incorporated.

Remove the pot from the heat. Take out the dough and let it cool on a flat surface. Spread dough for cooling. Let it rest for about 10 minutes.

Take the cooled dough and put into a bowl. Add the 4 egg, mixing in one egg at a time. Beat with a hand mixer until you have a very smooth mix.

Heat 2 inches of oil in a pot. Bring to 325 degrees.

Using a large soup spoon, place spoonful size of dough into the oil. Grease the spoon to let the dough release easier.

Fry 3 or 4 zeppole at a time a few minutes until golden. As the zeppole fry you will note that they continue to expand in volume. This is expected as you want the sfingi to be somewhat hollow on the inside. Let the zeppole cool completely before filling.

Mix the ricotta with the sugar. Pass the entire content through a sieve so that you obtain a very creamy and velvety mix. Add the vanilla extract, the cinnamon and the orange extract. Mix well. You now have a simple and delicious ricotta cream ready to be used.

Optionally you can also add mini-chocolate chips or candied fruit.

Gently slice open and fill with cannoli cream, dust with powdered sugar and top with a dollop of the cannoli cream and an optional cherry.