



Triangle Sons & Daughters of Italy

Serving the North Carolina Triangle since 2004

LODGE 2817

IL GIORNALE

Novembre, 2020

TSDOI 2817 Calendar of Events

- Dec ___ USO Hanger Party - **Cancelled**
- Dec 6 ___ Annual Christmas Dinner at Dino's Capri
- Jan 31 ___ Movie Night
- Apr 9 ___ La boheme Opera

November Birthdays

This month we celebrate the birthdays of those members celebrating in November: Loretta Del Palazzo (8), Peter Frank Barletto (9), Tia DeMaria (9), Charlotte DiLeonardo (21), Maria Knall (21), Fran Castellano (28), Nate Di Cola (29).



Christmas Dinner at Dino's Capri Restaurant

December 6, 4:30 - Cocktail Hour

Annual Christmas Dinner is now on the website for sign up. Although Dino's can hold 90, we will limit it to 45 people so that tables will be socially distanced. Please go to www.trianglesonsofitaly.org to sign up. Reservations with payment must be made in advance. Deadline is December 1, 2020.

Entertainment will be provided by: Olivia Bledsoe, Elena Connor and Vinny Russo (all youth members).

Festa Virtual Concert

Go to [Festa Video](#) and check out the virtual concert.

<https://www.youtube.com/watch?v=u4IR8Wyc9R8&feature=youtu.be>



Annual Picnic



Our annual picnic and the General Membership Meeting on October 11 at Backyard Bistro was a huge success. Due to the weather it was a small group but the food was good. We also honored Mark Spano our Outstanding Italian-American of the Year.

Vinny Russo won the 1st TSDOI Youth Volunteer Award. We are so proud and thankful for all that Vinny does to help the Lodge.

Thanks to Joe Lumbrazo for the use of his room and the good food and always supporting the Lodge.

Thanks to everyone for all the food donations for the Interfaith Food Shuttle. Mary Muth will drop off the food with a \$250.00 check.

Elena Connor, another youth member won the 50/50 on her birthday and received \$49.00. Christine Russo won LRC and Mary Muth won the Wegman's food basket. It sure wasn't our usual picnic but these are unusual times and we are thankful to get together.



The ARC of the Triangle was selected as one of the charitable organizations to be supported by the Triangle Sons & Daughters of Italy in 2020. The ARC provides a wide range of support to Intellectually & Developmentally Disabled Adults. The range of services provided by the ARC include support for obtaining employment, cultural activities, social events, and learning opportunities.

Due to the pandemic, the ARC needed to transition many of its services to virtual. They have creatively developed an online program called ARC Triangle University.

Our Lodge has contributed \$250 to help jumpstart this viable virtual initiative for disabled adults whose in-person services were suspended due to the virus. Thank you for assisting our TSDOI-2817 Lodge to support the ARC of the Triangle.

Special thanks to Don Cimorelli for spearheading this wonderful charity and its programs.



Lifetime Service Award - Bob and Fran Giannuzzi



At A the recent General Meeting a well-deserved honor was presented to Bob and Fran Giannuzzi, a Lifetime Achievement Award.

They have been the organizing force behind a collection of events over many years that have helped bring to life the Italian-American heritage in the triangle as well as a platform for Italian-Americans to gather, meet and enjoy the company of others that share a rich heritage. There's this club of course, the Fiesta, and our outreach in schools on international days. There's also our community service activities including support for the USO, helping feed the homeless at the Helen Wright center, organizing gifts for needy kids at Christmas and the Bocce tournament for Autism.



This impressive duo, and their love for our culture, can trace its roots back to a tight-knit Italian-American community in upstate New York. Since their beginning there, they have both embraced and promoted our culture in every way I think they could find.

If you know them, you'd know they always find a way to sniff out the other Italians, help support them and their businesses, and encourage them to become involved in Italian-American organizations and activities. Their grandson Thomas jokes that Bob or Fran know every Italian in a 50-mile radius, and that doesn't seem far from the truth. They have done a great job of passing on our heritage to their children grandchildren and have allowed many of us to reembrace and rekindle our love of and pride in our ancestry. We quite literally would not be here today and would not have the thriving community we all enjoy, but for their efforts.

Helen Wright Dinners for 2021

We have signed up for 4 dinners at Helen Wright for 2021. If you would like to donate or cook a portion of any of these meals please contact Nick Verna (919-454-3750, nickverna14@gmail.com)

- February 14
- May 16
- August 15
- November 14

We usually cook for 35 women and the meals consist of the following items:

- Garden Salad
- Drinks (2-gal Sweet Iced Tea & 2-Gal Lemonade)
- Entrée (ex. Meatloaf, BBQ, Chicken Parm, Pot Roast)
- Side/Vegetable to go with the entrée
- Dessert (ex. Lg Sheet Cake, Ice Cream & Brownies, Pies)

For the remainder of the pandemic this will be a contactless delivery. Volunteers will drop off their food at Nick Verna's house and he will deliver it to the shelter.

4 Tasty Italian Sayings About Food

In a country like Italy, [food comes up](#) in everyday speech quite frequently, even when you're not eating. The Italians have a lot of sayings about food and use food as a metaphor for other aspects of life.



1. *Non tutte le ciambelle riescono col buco.*

Meaning: Literally, this means “not all doughnuts come out with a hole,” but people say it to indicate that things don't always turn out as planned.

Though the doughnut is not a typical Italian dessert, Italians have embraced the doughnut as much as

they have embraced Homer Simpson, the doughnut-loving American TV character.

Young Italians love “The Simpsons.” On the Italian cooking website *Giallo Zafferano*, you can even find a [Simpsons-inspired recipe](#) for the iconic pink frosted doughnut with rainbow sprinkles.

2. *Meglio aver poco che niente.*

Meaning: It's better to have a little than nothing.

Until the mid-20th century, some regions in Italy struggled with poverty. This fostered an attitude of thankfulness, which [psychologists say is the basis for a happy life](#).

In modern, affluent Italy, many people think that it's also better to have a little bit of a good thing as opposed to many mediocre things. You can see this in the way that Italians will pick out only the best clothes, handbags and artisanal food, even if it means they can only afford to have a little bit.

3. *Bevici su – Il bar non porta i ricordi. Sono i ricordi che portano al bar.*

Meaning: Drink up, the bar doesn't bring memories. Memories bring you to the bar.

The bar is a social hub in Italy. People go there for a quick breakfast *cornetto* (crescent roll) and *espresso*, a *panino* for lunch or for an *aperitivo* (alcoholic drink and savory snack) in the evening. Going to the bar can be an occasion on its own, or just the first stop before going out to eat or to go dancing in the club.

For older Italians, the bar is where you talk about your day or your life. But for the younger generations, memories are made there as well.

4. *Chi lavora mangia. Chi non lavora, mangia, beve e dorme.*

Meaning: He who works, eats. He who doesn't work, eats, drinks and sleeps.

In Italy, work is seen as a means to an end, not as an end in itself. Work-life balance is important and having enough time to enjoy your life and get a good night's rest is seen as a right.

Interfaith Food Shuttle

FOOD DONATIONS

We wanted to thank everyone who generously contributed food donations for the Interfaith Food Shuttle. We did really good considering that we had a light crowd at the picnic/membership meeting on Sunday. I dropped off the food donations and the \$250 check from the lodge and they were very appreciative.



FOOD SHUTTLE FARM

On October 22nd, Alaine Thomas, Nick Verna, Mary Muth and Becky Stinnett braved the heat and dirt to volunteer at the Food Shuttle Farm in Raleigh. We cleaned up an area for the winter, dug up weeds and laid down mulch.



Family Promise Christmas Gifts

Every year the generous members of TSOI purchase Christmas gifts for a family experiencing temporary homelessness at Family



Promise's transitional housing. Your gifts are the only presents they will be receiving and many of the parents have not received presents in years. Your generosity will be most appreciated. We are using SignUpGenius to keep track of which gifts are available at any moment in time. Go to <https://www.signupgenius.com/go/10C0D4BADA829AAFBC9-family> and select a gift. If you are having trouble accessing the website contact Nick Verna (Text/Phone 919-454-3750 or email nickverna14@gmail.com). If you can't or do not want to purchase items on the list you can donate gift cards to either Walmart or Target or just donate money so that we can select a gift that no one has selected.

THE GIFTS MUST BE WRAPPED AND HAVE A NAME TAG WITH JUST THE FIRST NAME - DO NOT PUT FROM - AS THESE ARE FROM SANTA!

ALL GIFTS ARE TO BE DROPPED OFF DECEMBER 6th AT THE CHRISTMAS DINNER OR CONTACT NICK VERNA AND DROP THEM OFF TO HIS HOUSE - THEY MUST BE TURNED IN NO LATER THAN DECEMBER 6TH.

AMAZON ORDERS – If you order anything from Amazon please have it shipped to the address below and have Amazon wrap it. Let Nick Verna know when it ships and what it is.

Nick Verna
615 Beech Hanger Drive
Morrisville, NC 27560
919-454-3750

We will not be having a party for the family this year due to coronavirus restrictions at Family Promise.



Authentic Sicily: Painted Carts and The Master

<https://www.youtube.com/watch?v=KV5z5pfM2c0>

This is a story about a painter of traditional Sicilian carts, not long before his passing. Domenico di Mauro was as charming as a man of 100 years old could be. His story as a painter of "carretti," or carts, began when he was just 12 years old. He continued painting, becoming celebrated for his talent and winning award after award, until he passed in 2016 at 102. These carts are now paraded through the streets for festivals and celebrations with ornately dressed horses and sometimes full of musicians singing and playing traditional Sicilian music. A close look at the immense and complex artistry that created them will bring much joy and deep admiration.

When Roots Run Deep by Karen Bledsoe



(L. to R.) Karen Palermo Bledsoe and her daughters—Hadley, Julia, and Olivia—after applying for dual citizenship last March.

We are proud to announce that Karen Bledsoe has written an article about her journey towards Italian dual citizenship in the current fall 2020 Italian American magazine. It describes her journey as well as how this has impacted her children who will also become dual citizens. If you haven't read it, I heartily recommend that you do so.



Pumpkin Ravioli

(<https://www.gourmetproject.net/pumpkin-ravioli-with-sage-butter/>)

Servings 2

Ingredients

for the pumpkin ravioli dough

½ cup of all-purpose flour
¼ cup of semolina
2 egg yolks
water if needed

for the pumpkin ravioli filling

1 cup peeled and cut in chunks pumpkin
1 teaspoon pumpkin spice
1 tablespoon grated parmesan cheese
1 teaspoon brown cane sugar
1 pinch salt
1 tablespoon almond flour
1 tablespoon mustard

for the sage butter sauce

2 tablespoons butter
4-6 sage leaves



Instructions

Preheat oven to 350°F. Wrap the pumpkin in foil and bake in the oven for about an hour, until fork tender.

Place flour, semolina and egg yolks in the mixer. Work them with the dough hook until you see a ball formed around it. Add a few drops of water if needed. Roll out the pasta dough as thin as you can. If you have a pasta maker use it by gradually tightening the thickness. Cut the dough into large stripes, at least 4 inches tall.

Place all the other ingredients (spices, parmesan, sugar, salt, almond flour and mustard) in a bowl and mix well.

When the pumpkin is ready, smash it through a potato ricer, into the bowl with spices & co. Mix well.

Place a tablespoon of pumpkin filling on the pasta stripes, every 2 inches circa. Fold the dough over itself, vertically. Press with your fingers: all around the borders and between filling spots. Use a knife or a pasta cutter to nicely cut out extra dough.

Place butter and sage leaves in a small pan, and melt over low heat. Heat until the butter just starts to brown.

Cook the pumpkin ravioli in boiling salted water (1 teaspoon every 4 cups of water) until they float.

Season the ravioli with the sage and butter sauce and sprinkle them with grated parmesan cheese.

Enjoy your pumpkin spice pumpkin ravioli!

Five Important Facts About the Italian Economy

(<https://blog.oup.com/2014/01/five-important-facts-about-the-italian-economy/>)

(1) Italy has been in debt for the greater part of its economic history.

Italy's history after the unification of the country in 1861 is characterized by high levels of public debt. Even excluding the exceptional years between the start of World War I and the end of World War II, nominal debt has been higher than GDP for long spells.

(2) Northern Italy accounts for more than 90% of Italian exports.

Economic activity within a country is determined by three broad factors: (1) the location of natural advantages; (2) domestic market access; and (3) foreign market access, as a consequence, the South of Italy now accounts for less than 10 percent of Italian exports.

(3) Despite the massive flux of migrants into the country, there is “little evidence of a negative effect on the wages and unemployment prospects of native workers.”

Massive immigrant flows invariably generate fears about their impact on the host economy... [however] research into the labor market impact of that immigration finds little evidence of a negative effect on the wages and unemployment prospects of native Italian workers.

(4) Italian companies are struggling to keep up with new technological developments.

For a significant part of the second half of the twentieth century, Italian firms' innovative ability seems to be based more on creative adoption of foreign technologies and the systematic development of localized learning rather than on formal research

(5) It will be years before the country's successful education reforms directly impact its economic productivity and growth.

It is encouraging that the fastest improvement in average years of schooling in the population ever achieved by Italy came in the first decade of the twenty-first century: from 8.3 in 2001 to 10.8 in 2010, equal to an increase by 2.9 percent per year (3.6 percent in the South), compared with 1.7 percent over the previous thirty years. Given the low starting level, however, it will take several years for the ratio of university graduates in the population of working age to come close to the OECD (Organization for Economic Co-operation and Development) average and make an impact on growth.”