



# Triangle Sons & Daughters of Italy

*Serving the North Carolina Triangle since 2004*

LODGE 2817

## IL GIORNALE

Ottobre, 2020

### TSDOI 2817 Calendar of Events

- Oct 11 **Annual Picnic, General Membership Meeting and Outstanding NC Italian/American Award at Backyard Bistro**
- Dec ? **USO Hanger Party**
- Dec 6 **Annual Christmas Dinner at Dino's Capri Restaurant - Margaret C**
- Jan 31 **Movie Night**
- Apr 9 **La boheme Opera**

### October Birthdays

This month we celebrate the birthdays of those members celebrating in October.



### 2020 Events

#### **Annual Picnic, General Membership Meeting and Outstanding NC Italian/American Award at Backyard Bistro**

Our annual picnic and the General Membership Meeting on October 11 will be combined this year at Backyard Bistro. We will have it on the outdoor patio with the same picnic menu as he has served us in the past. We will also be honoring our Outstanding Italian-American of the year.

#### **Christmas Dinner at Dino's Capri Restaurant**

We will be celebrating our annual Christmas dinner at Dino's Capri Restaurant on December 6<sup>th</sup>. Stay tuned for details.

### Annual Fundraiser at O'Charley's

In spite of COVID 19 concerns and restrictions, our breakfast at O'Charley's in Cary was a huge success. About 85 meals were served, half of which were curbside pickup. With sales and generous donations from several members, so far, we have taken in \$2248 and netted **\$1958**, both new records for this fundraiser.

This event along with our recent bocce tournament account for the bulk of our revenue to support our charities and scholarships. You are also welcome at any time to make a donation to our charity/scholarship fund through our treasurer Bob Giannuzzi.



3 Generations at Work



Our Delivery Crew

## 2020 Outstanding Italian-American in North Carolina – Mark Spano



Of all his works on film, the love of this first-generation Sicilian's life is his feature documentary "Sicily: Land of Love and Strife." The film played to packed houses during its initial limited theatrical release in the U.S. and Canada. It was warmly received at the Toronto Italian Film Festival and has aired on select public television stations both here and in E.U. markets. (Mark discusses his documentary during an interview now on YouTube.) Shortly after he completed the film, he also published a companion book. Both the film and the book are available on [amazon.com](https://www.amazon.com)

Since he can't get enough of his family's homeland, Mark spent some time during the COVID-10 quarantine to produce a short video tribute entitled [Dreaming of Sicily](#). He is currently working on another show about Sicilian wines.

Mark is also developing a documentary about African-American soldiers' participation in the Civil War.

Since Thunderfoot Press published Mark's novel, [Midland Club](#), this page-turning murder mystery has received two literary awards and significant critical acclaim. Readers continue to rave about the book via [Amazon Readers Comments](#), allowing it to maintain a 4.5 rating out of 5. (To order a copy, go to [amazon.com](https://www.amazon.com).)

We will be formally presenting this award at our October 11th Picnic at Backyard Bistro Cafe where Mark will give a short presentation. Please join us there.

We would like to thank our selection committee, which consisted of Pat DiLeonardo, Tony DiSantostefano and Caroline Connor for their time and effort.

## 2020 Charities Update

Here is a recap of what we have done in 2020 with our Charities:

### Urban Ministries of Wake County

- \$250.00 donation for COVID-19 relief
- We delivered 3 dinners at the Helen Wright Shelter

### Festa Italiana Raleigh

\$250 donation divided between Spare Some for Autism and Military Missions in Action

### Doug Flutie Autism Foundation

\$750 donation from the Lodge Bocce Tournament

### Interfaith Food Shuttle

\$250 donation and we are collecting food for a food drive at our Family Picnic

### ARC of the Triangle

Council is in the process of approving a \$250.00 donation to this organization.

### Family Promise of Wake County

We are adopting a family for Christmas gift giving and provide a meal for them

### Raleigh Rescue Mission

We have also done back pack drives/food drives

### USO Christmas Party in the Hangar

We are also awaiting word from the USONC about the Party in the Hangar in December and our annual cake walk. We also donate a \$200 check to USONC for sponsorship for this event. We will keep you updated about this.

### The North Carolina Chapter of ALS

We have not made any contact or commitments to this group as yet and will be working on this in the future

### Read and Feed

We have not yet touched base with this organization to see what their needs are

### Scholarships

We gave a \$750.00 scholarship to the granddaughter of Len and Vera Cicero

So you can see that we are fulfilling our philanthropic goals of gift giving and wanted to keep all of our members abreast of what we do with our funds.

# TSDOI Lodge 2817

## Picnic in Famiglia



The patio seats 36. Please bring a chair and card table (if possible) in case we need to spread out--we can seat additional people in the parking area that will be roped off. Takeout available.

For every four of the following food items you bring for the Inter-faith Food Shuttle Food Drive, you will receive a free raffle ticket for a **Wegman's Gift Basket!**

*beans, tuna, soup, pasta with meat, canned fruits in water or light juice only, canned vegetables, 100% juice boxes, whole grain cereals, oatmeal, grits*

### DETAILS:

**When:** October 11, 2020 (RSVP October 1)

**Where:** Backyard Bistro Patio--1235 Hurricane Alley Way, Raleigh, NC

**Time:** 1:00-5:00; Dinner served at 2:30

**Cost:** Members: \$11; Guests: \$15; 6-12 and Youth Members: \$6; under 5 free

**You can use your membership voucher!**

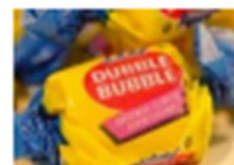
Games for kids and adults – with prizes!

Left, Right, Center!  
Don't forget your \$3.00!



  
50/50 raffle!

TSOI T-Shirts, Aprons,  
and Cookbooks for sale!



Bubble Gum  
Blowing Contest!

**Buffet:** Hotdogs with chili, burgers, sausage/peppers, baked beans, potato salad, and beverages (sweet/unsweet tea, lemonade, water)

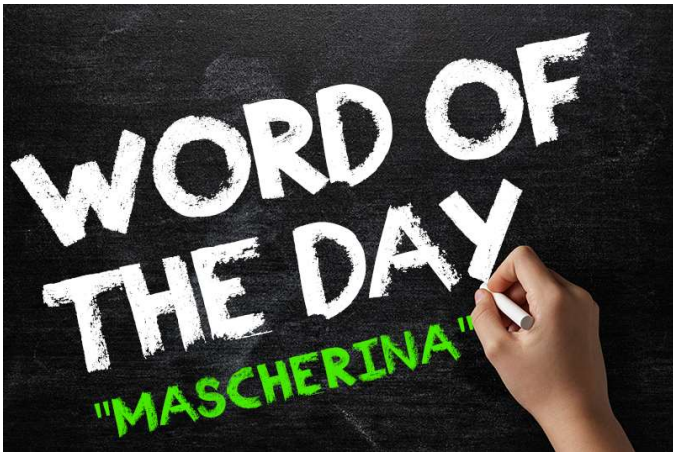
Buffet by Backyard Bistro -- Cash bar for alcoholic beverages

Dessert: banana pudding and brownies

Sign up at:

[www.trianglesonofitaly.org/events](http://www.trianglesonofitaly.org/events)

## Word of The Day: Mascherina



Is there a word more famous than mascherina these days? Mascherina (mah-skai-ree-nah) in Italian means face mask. In the Bel Paese, mascherina are ubiquitous and people got largely used to wearing them. Surgical blue or fantasy cotton, you see them all in the streets, protecting our health and giving to the words “smile with your eyes” a whole new, literal meaning.

The word mascherina is the diminutive of maschera, mask, so it means little mask. Of course it's little, it's only meant to cover part of your face!

Don't be fooled. While mascherina is the diminutive of maschera, it almost always defines the “medical” type of mask, and it's rarely used to indicate a “small” mask, unless it's clear from the context we're talking about something of that sort.

***La mascherina è obbligatoria in tutti i luoghi chiusi.***

***Face masks are compulsory in all closed spaces.***



*Did you know that leaving a hat on a bed is bad luck?*

## Italian Superstitions

Superstitions come in all shapes and sizes. Almost every nation and religion around the world has their unique superstitions and methods to help ward off bad luck. Italy is of course no exception, but many readers will find at least some activities per scaramanzia – for superstitions to be surprising.



*Her white dress might be ruined, but having red wine spilled on her is said to bring about good luck!*



Charms to ward off malocchio – the “Evil Eye”



*While black cats are bad luck in Italy, hearing a cat brings good luck. The jury is still out on a sneezing black cat.*

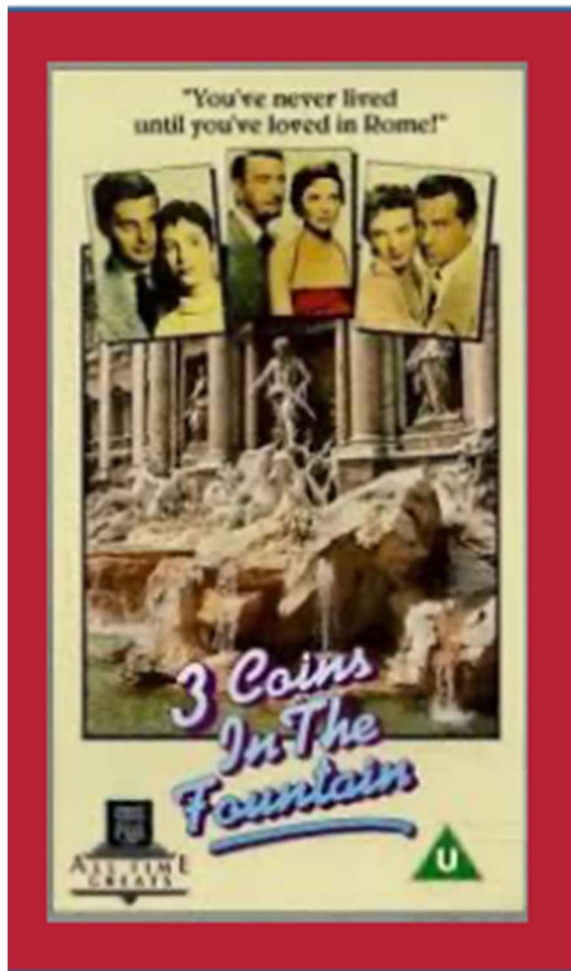


**TRIANGLE SONS AND DAUGHTERS  
OF ITALY LODGE 2817**

presents

# **The 14<sup>th</sup> Annual Italian “Three Coins in the Fountain”**

Sunday, January 31, 2021



**When:** 4:00 pm sign-in  
4:30 movie/6:00 pm dinner  
**Where:** Carey C. Jones Community Center  
309 Holleman Street, Apex, NC  
**Cost:** \$10 per member/\$12 per guest  
\$5 per child (under 12 years old)

**MOVIE SYNOPSIS:** Three hopeful American secretaries visiting Italy fling their coins into Rome's Trevi Fountain, each making a wish. Soon Maria is pursued by a dashing prince, Anita finds herself involved with a forbidden coworker and Frances receives a surprising proposal from her boss. All three women vow to one day return to Rome. 1954. One hour and 42 minutes.

**Don't wait! Movie Night sells out quickly!**  
Purchase Tickets at: [www.trianglesonsofitaly.org](http://www.trianglesonsofitaly.org)



**\$10/\$12 ADMISSION INCLUDES:**

*popcorn, pizza, salad, desserts, coffee (beverages available for purchase)*  
50/50 raffle, door prize drawings, & cookbooks for sale!

## 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.”