



Triangle Sons & Daughters of Italy

Serving the North Carolina Triangle since 2004

LODGE 2817

IL GIORNALE

Marzo, 2021

TSDOI 2817 Calendar of Events

- April/May__Movie Night
- May 15__Bocci Tournament
- May 16__Helen Wright Dinner
- June 6__Annual Picnic (tentative)
- July ?__Durham Bulls
- Aug 15__Helen Wright Dinner
- Nov 14__Helen Wright Dinner



March Birthdays

This month we celebrate the birthdays of those members celebrating in March: Geri Barletto (8), Josephine Romano (8), Dr. Robert Calabria (10), Vincent Florio (13), Thomas Spampinato (14), Jack Connor (15), Andrew Bonetti (18).

Festa Italiana 2021

The 3rd Annual Festa Italiana Raleigh will be held on September 25, 2021 from 11:00 AM to 7:00 PM. The location is Tucker Street and N. Boylan Streets. We will be following all COVID-19 rules and regulations and at this time we are on the City of Raleigh calendar.



TSDOI-2817 has been a FESTA sponsor in the past as well as having a booth to sell cookbooks, memberships and more if the Council decides too. The Council will be talking about the booth and how it will be set up at the next few meetings but members will be needed to help in the booth if it is decided to have a booth.

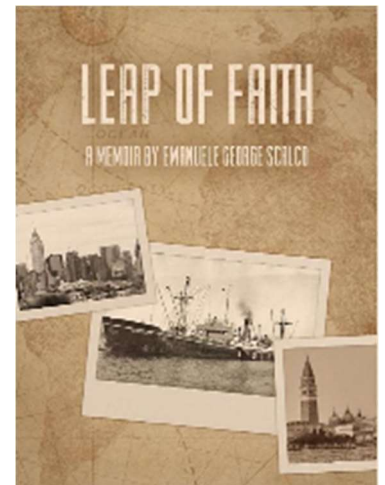
Check out this video of the 2018 Festa Italiana: <https://vimeo.com/430601739>

Leap of Faith: A memoir by Emanuele George Scalco

Amazon: [Leap of Faith: A memoir by Emanuele George Scalco: Scalco, Mr. Emanuele George: 9798578468889: Amazon.com: Books](https://www.amazon.com/Leap-of-Faith-A-memoir-by-Emanuele-George-Scalco/dp/09798578468889)

This is recommended reading from our very own member George Scalco. It should be available on Amazon the end of March.

Review: "I just finished reading a new book "Leap of Faith: A memoir by Emanuel George Scalco" and it's wonderful. I could not put it down. The author takes us on a journey beginning with growing up in pre-WW II Venice where he paints pictures of the struggles and joys of growing up in the island city only to have his life torn apart by horrors of World War II. It's a story of love, courage, and persistence that demonstrates that if you have the will anything can be accomplished. This includes his torturous migration to the US as an illegal and his constant desire to achieve the American dream – a home, a marriage, and a college degree through what most of us would consider insurmountable odds". – Nick Verna



2021 Scholarships

TSDOI 2817 is awarding up to two \$750 scholarships. Only direct descendants of TSDOI members in good standing are eligible. Winner(s) must enroll in an accredited college or university in the fall of 2021. Here is the link to the 2021 application.

<http://trianglesonsofitaly.org/scholarships>

The deadline for submission is May 1, 2021.

Good & Welfare

Please keep Anna Florio and Elena Connor in your prayers. Anna is having hip surgery next week. Elena Connor, a youth member, will be having hip surgery on March 3rd.

It's Official - They're Italian Citizens!

After 6 years of research, Karen Palermo Bledsoe and her girls are now officially Italian citizens!!



Raleigh Regional Bocce Tournament May 15

Our reservation at the Clayton courts is confirmed for our bocce tournament. All comers are welcome with no gender or age limitations. Tell your friends and colleagues. We will be following the same COVID precautions that we followed last year, including temperature checks, social distancing, and masking. Let Bob Giannuzzi know if you would like to be placed on a team.

Bob Giannuzzi (919)523-6948
bgiannuzzi@hotmail.com

Saturday, May 15, 2021

Time: 10:00 AM

Location:

Clayton Community Park Bocce Courts
1075 Amelia Church Road
Clayton, NC

Triangle Sons and Daughters of Italy Lodge 2817 is sponsoring this qualifying round of the Ninth Annual NC Statewide Bocce Tournament.

Entry forms and \$40 team entry fee (\$75 if sponsored) are due by Monday, May 10, 5:00 PM. Applications listing at least one team member will be accepted to reserve a slot, but no refunds. Individuals who would like to be placed on a team need to contact Bob Giannuzzi (see below). This year, we are also soliciting businesses for \$50 sponsorships without entering a team.

Net proceeds will be used to support the Doug Flutie Jr. Autism Foundation.



March Activity - Lasagna Love

Sunday March 21

Hi everyone! Myself, and a whole group of awesome other people, are making and delivering home-cooked lasagnas for families who are struggling as a result of the pandemic. Lost income, lost childcare, or impacted by COVID in another way? Whatever the situation, we want to help! It's a free meal, neighbors helping neighbors, no strings attached. This is **Lasagna Love**.

For the March TSDOI activity, I would like members to join me in making and donating homemade lasagnas to the Dorcas Ministries food pantry. Lasagna Love (<https://www.lasagnalove.org/about-us>) is a nationwide grassroots movement of kindness that aims to positively impact communities by homemade lasagna meal deliveries to neighbors in need. You may sign up individually to do this or nominate someone in need. Dorcas Ministries (<https://dorcascary.org/about/>) is an outreach agency that provides a variety of services to families in need at 187 High House Road, Cary, NC 27511.

The suggestion is to make 8x8 pans of lasagna, (with ground beef or turkey, but NO pork), bake them and then freeze them. **Donations may be delivered to Jan DiSantostefano at 2437 Maxton Crest Dr, Apex, NC 27539 or Nick Verna at 615 Beech Hangar Dr, Morrisville, NC 27560.** I would like to deliver the frozen lasagnas to Dorcas Food Pantry on Tuesday, March 23, so would need them delivered to my house or Nicks by **Sunday, March 21** or they may be delivered to Dorcas Ministries on Tuesday, March 23 between 10am-12 noon. If you are unable to deliver your lasagna to either one of us, I will pick it up the prior week. I will need to know who is planning to participate, so that my freezer will have enough room. Please send an email to me at irish0515@gmail.com, or text or phone call at 919-909-8716.

– Jan DiSantostefano



Make a lasagna to feed families, spread kindness, strengthen communities.

When you become a part of Lasagna Love, you're joining a movement full of people who want to weave kindness back into the fabric of our everyday lives.



Helen Wright Valentine's Day Dinner

Thanks to the generosity of our members and the Lodge we served a special dinner to the women at the Helen Wright Shelter on Valentines.

Turkey Tetrazini – Mark Spano

Green Beans Almondine – Nick Verna

Green Salad – Mary Muth

Heart Brownies – Vinny Russo

Cookies – Joyce Moses

Chocolate Candy – Frans Giannuzzi & Castellano

Chocolate Covered Strawberries – Nick Verna

Starbucks Gift Card – TSDOI Council



Interfaith Food Shuttle

We would like to thank everyone that donated food or cash for the Inter-faith Food Shuttle of Raleigh. We collected \$375.00 and tons of food. All of this came from only 21 members and a friend.



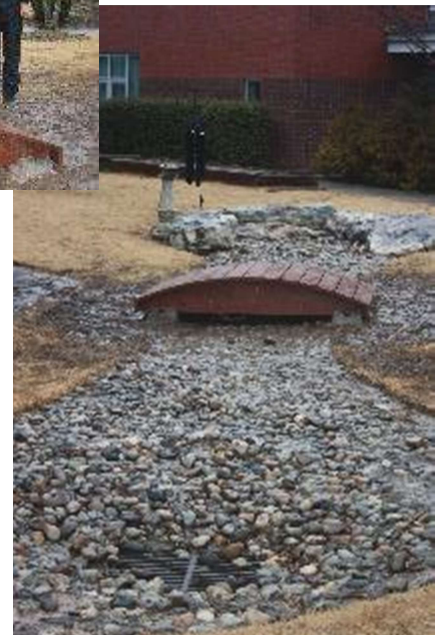
Jack Connor's Eagle Project

Congratulations to our youth member Jack Connor on his eagle project.

Dear TSDOI Lodge 2817,

Thank you all for the generous donation towards my Eagle Project. Through this generosity, I was able to complete the construction of the bridge in the courtyard of my middle school. I could not have done it without your support.

-Jack Connor



Interessante Italian Web Sites, Food Culture and Places

Here are some links that showcase our Italian culture. If you have suggestions please email Nick Verna at nickverna14@gmail.com the URL site and we can put it in a future newsletter.

FOOD

Lidia Celebrates Food

<https://lidiasitaly.com/recipes/>

Lidia Bastianich is an Italian-American celebrity chef, television host, author, and restaurateur. Specializing in Italian and Italian-American cuisine, Bastianich has been a regular contributor to PBS cooking shows since 1998.



This Is How Prosciutto Crudo Is Made

<https://www.bing.com/videos/search?q=video+making+prosciutto&docid=608022569245870827&mid=41887A2AF1BBBCD3AE9F741887A2AF1BBBCD3AE9F7&view=detail&FORM=VIRE>

This is a step-by-step instructional video of how to make your own Prosciutto Crudo.



Culture

The Superstition of Burying Saint Joseph in the Ground

<https://www.catholic365.com/article/5739/the-superstition-of-burying-saint-joseph-in-the-ground.html#:~:text=It%20is%20believed%20that%20burying%20a%20statue%20of,named%20St.%20Teresa%20of%20Avila%20in%20the%201500%E2%80%99s.>



Saint Joseph, foster father of Jesus Christ, took on the responsibility of raising Jesus as God instructed. Joseph gave up his home in order to protect his family and was able to make a new home wherever they

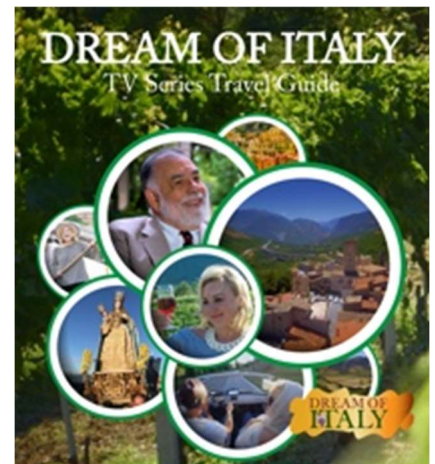
went. For this reason, St. Joseph believers pray to

him to help them find a new home or sell the home they have. It is believed that burying a statue of St. Joseph upside down in the ground will help your home sell faster. Once your home is sold, you are to remove the statue, otherwise the it will sell over and over again. One story of how the tradition started claimed it was started by a nun named St. Teresa of Avila in the 1500's. She was having a difficult time finding land to start her new convent and in order to find land, she told her nuns to pray to St. Joseph and bury blessed medals of him. Not long after, they found land for their new convent. Word got out about this and people started burying medals in their own yard in order to find a new home. They later started buying statues to bury in order to sell their property. This tradition still continues today.

Places

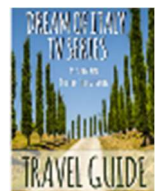
Dream of Italy – Amazon Prime

Season 1 of “Dream of Italy” premieres on Amazon Prime with its mesmerizing landscapes, rich artistic treasures, deep ties to the past and warm people, it’s no wonder that travelers dream of Italy more than any other destination in the world. Join Italian Travel expert Kathy McCabe editor of the award-winning travel newsletter “Dream of Italy” as she explores the diverse regions of Italy.



Receive two of her free, full-color PDF Dream of Italy TV Series **Travel Guides** with all of the travel secrets from season 1 and 2 of our TV series, plus get regular Dream of Italy updates via email.

<https://dreamofitaly.com/newsletter-archive/>



Check out Kathy McCabe's **magazine**, the *Dream of Italy*. Membership fee required.

<https://dreamofitaly.com/newsletter-archive/>

Cavazoons for St. Joseph's

From Bob Giannuzzi

Cavazoons, "St. Joseph's Pants", are a typical dessert from the Molise area of Italy. A calzone-type cookie, the Pants are sweet doughy folds containing vanilla and honey-laden chickpea puree.



Makes 24 cavazoons.

FILLING

- 3 – 19-ounce cans of chickpeas- drained
- 6 teaspoons lemon juice
- 2 teaspoons grated lemon zest
- 1/3 cup honey
- 1/3 cup brown sugar
- 1/3 cup white sugar
- 1 teaspoon vanilla
- 1 teaspoon ground cinnamon

DOUGH

- 3/4 cup flour
- 3 eggs, beaten, at room temperature
- 1 cup whole milk plus extra if needed
- 3 cups extra-virgin olive oil
- 2 teaspoons vanilla extract
- 5 cups unbleached all-purpose flour.

Make the filling: puree the chickpeas in a food processor, transfer to bowl and stir in lemon juice, zest, honey, brown sugar, white sugar, vanilla and cinnamon. Set aside.

Make the dough: combine the sugar, eggs, milk, 3 tablespoons of the olive oil and vanilla in a bowl. Mound the flour on a counter and make a well in center. Add the egg mixture to the well to incorporate the flour into the egg mixture until you obtain a smooth elastic dough. The dough should be easy to work with; add more flour if it is sticky or more milk if it is dry.

On a floured surface, roll out the dough into a 1/10" thick circle. Cut into 3" disks with a round cookie cutter (or top of glass) and place 1 heaping teaspoon of the filling on each disk. Fold the dough over itself to make half-moon and seal by crimping the edges with a fork.

Heat the remaining olive oil to 350 degrees. Deep fry the cavazoons until golden brown on both sides, turning once. Using a slotted spoon, transfer to a paper-towel lined platter and blot dry. Serve at room temperature. You can drizzle with warm honey or sprinkle 10X sugar on them. Watch them disappear.

Celebrating the Feast of St. Joseph

Maria DiBartolomeo Knall - TSDOI

"A funny childhood memory came to mind. As a child I attended Sacred Heart School in Erie, PA. Our teachers were the Sisters of St. Joseph, so we had a school holiday on March 19. I thought it was a major holiday much like St. Patrick's Day. Don't think I realized it wasn't until I went to a public high school."

Feast of St. Joseph in Santa Margherita di Belice, Sicily

<https://www.youtube.com/watch?v=mkBrmq6pBKE>

Darrell explains the amazing table of breads, pastries, and cakes in Santa Margherita di Belice, Sicily.



St. Joseph Celebration in the US.

<https://www.youtube.com/watch?v=us2cT9D-p4c>

National Italian American Foundation celebrates the Feast of St. Joseph.



Celebrating St. Joseph in Sicily



La Festa Di San Giuseppe

http://orderisda.org/wp-content/uploads/2018/03/697241336_orig.jpg
WRITTEN BY Francesca Montillo, The Lazy Italian



The feast of St. Joseph is tied to the heart of Italian traditions and faith. Celebrated on March 19, the feast honors Joseph, husband to the Virgin Mary and earthly father to Jesus. It is also the day in which Italy celebrates Father's Day. And if your name is Joseph or Josephine, you will also be celebrating your "onomastico."

An onomastico honors your "name," and St. Joseph, St. Francis, St. Anthony, St. Anne, St. Catherine and so forth, are all celebrated name days in Italy. Not quite a birthday, an onomastico is an occasion for Italians to celebrate with family, friends, and of course, a cake or pastries.

Like ISDA on Facebook, and get the latest Italian food, culture and entertainment news.

While St. Joseph and Father's Day are celebrated all over Italy, the celebration of St. Joseph is more prominent in Southern Italy, particularly Sicily. Considered by Sicilians as the Patron Saint of their region.

St. Joseph is credited to have saved Sicily's residents during one of their many devastating droughts. Tradition has it that residents prayed to St. Joseph for rain. The rain came, and as such, their spring crops were spared from being destroyed, preventing a widespread famine for Sicily. It is widely believed that this is the reason the celebration is held in March.

A traditional "alter" or "St. Joseph's Table" is also popular in Italy. Placed in private homes, churches, social clubs and even cafes, creating a table for St. Joseph is commonplace. Many Italians brought that tradition with them to the States and while it is less common these days, it is something older Sicilians still take great pride in. The table is filled with gifts, both of

food and sentimental ones, offered to the saint in thanksgiving for prayers answered.

Generally, a statue of St. Joseph is placed at the head of the table and is surrounded by gifts of various foods, citrus fruits, and of course, breads. On the feast day, an open house is held, inviting friends and family to join in the celebration of eating the gifts left on the table. Fava beans, one of the spared crops, represent good luck and abundance, so be sure to add them to your table on March 19.

As with anything in Italy, the menu for a St. Joseph celebration is rooted in tradition. Because the holiday falls during lent, meat is generally not eaten on the feast day. Foods containing breadcrumbs, or the "poor man's parmigiano" are enjoyed. Joseph, as you might know, was a carpenter, so breadcrumbs are eaten to resemble the sawdust left behind after a day's work in the carpenter's shop. Lemons, like fava beans, are said to bring good luck, particularly to the single ladies looking for a husband.

While relatively unknown to the non-Italian U.S. population, one city that widely celebrates this feast day is New Orleans. Louisiana used to be a popular arrival port for Sicilians and at one point, the French Quarter was known as "Little Palermo." Celebrations occur, even to this day, with traditional foods and festivities.



While fava beans, lemons, breads and seafood are frequently eaten on the feast day of San Giuseppe, and are certainly delicious; my all-time favorite food to enjoy is the Zeppole di San Giuseppe. Found in any respectable Italian bakery, both in the States and in Italy, a zeppola is a pastry, almost resembling a cream puff, but fried, and tastier, if you ask me. After it's fried, the zeppola is cut in the middle and filled with various flavored creams or sweetened ricotta.

It's frequently topped with amarena, a sour cherry preserve, and dusted with confectionary sugar. Delicious by itself or enjoyed with a cup of espresso, if you do nothing else this upcoming holiday, be sure to enjoy a zeppola in honor of San Giuseppe and say a little prayer of thanksgiving for the gifts you have been granted.

St. Joseph Celebration at the DelPalazzo/DeCesaris Household

The DelPalazzo/DeCesaris family have celebrated St. Joseph's Day since the middle 1950's. Our mother had prayed to St. Joseph to grant a wish. She promised that if it were granted, she would honor him on his Feast Day with a dinner for family and friends. Her wish was granted and she kept her promise. This mushroomed to a meal served from noon until nine o'clock for more people than we could count. As the years went on, this was pared back to a manageable number of just family again.

When Mom could no longer manage the work involved, Lucille took over and added a new twist. Each year, people who know nothing of St. Joseph are invited to join us. In that way, his story is perpetuated.

St. Joseph's lifestyle dictates much of our celebration. He was a peasant so the foods are simple; the dishes and table settings are every day. The menu is thirteen foods, featuring breadcrumbs to acknowledge the sawdust of a carpenter and beans to recognize the origin of the celebration in the famine in Sicily and those sustained by fava beans. Our dishes include Pasta with Fruit and Breadcrumb topping, bean soup, stuffed squid and calcionetti. No meat is served. We have included the recipe for the pasta. Try it; it is a very different and refreshing take on pasta.

- Anita Kretchik

Fruit & Breadcrumb Topping for Fettuccini

Ingredients

Peels of 2 - 4 Navel Oranges chopped in blender
1½ C soft bread (stale) [dry in oven if fresh] crumble to small pieces but not fine bread crumbs

Canola Oil for frying

1 C raisins

2 sm sweet apples, chopped w/ skins

1 tsp cinnamon

½ C Pecans or walnuts, chopped

Honey enough to moisten

Directions

1. Crumble bread into large crumbs and fry in hot oil (not olive) — enough to moisten pasta later.
2. Stir all ingredients in large bowl reserving honey until just before serving.
3. Add honey slowly to just moisten and separate fettuccini.
4. Layer and toss with 1 lb. cooked fettuccini or wider egg noodles.
5. Topping refrigerates well for several weeks to a month.

