



Triangle Sons & Daughters of Italy

Serving the North Carolina Triangle since 2004

LODGE 2817

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IL GIORNALE DI TSDOI

Maggio, 2022



Follow us on
Facebook at "Triangle Sons & Daughters of Italy"



And on our new YouTube Channel

https://www.youtube.com/channel/UCyXc7MwrG_VCbo41MFL8AvA

Please note that we take photos and videos at all events. If you do not want your image to appear on either Facebook or YouTube, you must tell the photographer at that time.

IL GIORNALE DI TSDOI

Editor: Nick Verna

Send comments or suggested materials to
nickverna14@gmail.com.

TSDOI Calendar of Events

- May 14 ___ Bocce Tournament
May 23 ___ Italian Night Dinner Mamma Mia's Holly Springs
May 28 ___ Durham Bulls & Fireworks
June 5 ___ Family Picnic Harold Ritter Shelter, Cary
July 7 ___ Italian Jeopardy Night KW Realty in Apex
July 10 ___ Helen Wright Women's Shelter
Sept 3 ___ Fundraising Breakfast O'Charley's
Sep 10 ___ Murder Mystery Dinner & Show
Sept 11 ___ Helen Wright Women's Shelter
Sept 24 ___ Festa Italiana
Oct 15 ___ Author Night
Oct 16 ___ Potluck / Italian Heritage
Nov 6 ___ Helen Wright Women's Shelter
Nov 11 ___ Movie Night

May Birthdays

This month we celebrate the birthdays of those members celebrating in May: Alaine Thomas (1), Giovanni Masucci (2), Roy Cordato (7), Bernard Castellano (15), Jan DiSantostefano (15), Christine Norwood (17), Janet McGonagle (21), Diane Faxlanger (26), Silvio Lanaro (26).



Italian Jeopardy Night

July 7, 2022, 6:00 PM
Keller Williams Realty, 1483 Beaver Creek Commons Drive, Apex, NC 27502

\$10 per person for Members and Guests

Namoli's Pizza in Apex will provide pizza.

Event Coordinator: Fran Giannuzzi

If you enjoyed the Jeopardy preview at Member Appreciation Night, then you don't want to miss this! The BEST \$10 Meal & Deal in the Triangle! 2 SLICES OF PLAIN OR SAUSAGE PIZZA - SNACKS – WINE - DESSERT – PRIZES!

Each Table will Offer Up the Table's Answers to Italian Jeopardy Questions on different aspects of Italy! Pure simple fun to come up with answers with your tablemates.

PAYMENT INSTRUCTIONS: You can pay online <https://www.trianglesonsofitaly.org/events/> using PayPal or pay by check. If you are paying by check, please make the check payable to TSDOI 2817 and mail the check to Fran Giannuzzi, 548 Clarenbridge Drive, Cary, NC 27519.



Letter from the President

Cari Membri:

With the weather getting warmer and daylight lasting longer, the season of get togethers is quickly upon us. As typically the case, late spring and summer is usually filled with plenty of opportunities to enjoy fun times with friends. TSDOI is no exception. We have a terrific calendar of events on the horizon.

Part of my mission as President is to always be seeking ways to attract new people to experience our Lodge, and keep existing members engaged with rewarding activities. It is through personal engagement with others that we acquire new members and current members join us year after year.

I am rallying "**Summer Fun with the Triangle Sons & Daughters of Italy.**"

While I hope to see you at several of our events scheduled throughout May - August, I also view all of us as ambassadors.

Please encourage your friends to experience us too, and share our promotional message below:



SUMMER FUN WITH THE TRIANGLE SONS & DAUGHTERS OF ITALY

There's only one way to "test drive" the fun at the Triangle Sons & Daughters of Italy. Register for one or more Summer Events as "Guests." If all goes well, then consider joining us during our next membership cycle in the fall. Whether you are an individual, a couple, or a group of friends; Italian American hospitality gets kicked into overdrive when we add some southern charm. We don't disappoint to make everyone of all diverse ethnic backgrounds and ages feel welcome at the Home of North Carolina's Little Italy.

May 23 – Italian Night Dinner Mamma Mia's Holly Springs

June 5 – Family Picnic Harold Ritter Shelter, Cary

July 7 – Italian Jeopardy Night at KW Realty in Apex

Aug 18 – Limoncello Making Night at KW Realty in Apex

Register as Guests for Events Here:

<https://www.trianglesonsofitaly.org/events/>

Any questions? Contact us at:

<https://www.trianglesonsofitaly.org/contact-us/>

I'm excited to gather with you and your friends this summer! Let's grow our community.

Don Cimorelli, TSDOI Lodge President

Annual Family Picnic and Scholarship Awards

June 5th

3:00 - 8:00 PM (Dinner served: 4:00 PM)
Harold Ritter Shelter, 301 Lochmere Drive, Cary

\$13.00 for members
\$16.00 for non-members
Children Under 10 - \$6.00
Event Chair: Fran Giannuzzi



Menu to Include:

- Mama T's Potato Salad
- 6-oz. Angus Burgers with Cheese, Lettuce, Tomatoes, Onions, and Condiments
- All Beef Hot Dogs w/Chili, Diced Onions & Condiments
- Basilio Sausage with Peppers and Onions
- BBQ Baked Beans
- Sweet Tea, Unsweetened Iced Tea, Lemonade & Water
- Sheet Cake to honor our scholarship winners.

Activities

- Games for kids and adults
- Left Right Center - bring three one-dollar bills
- 50/50 raffle



To purchase tickets, go to www.trianglesonofitaly.org/events/ to sign up and pay by check or with PayPal.

If you are paying by check, please mail the checks to Fran Giannuzzi, 548 Clarenbridge Drive, Cary, NC 27519.

Mama Mia's Fundraiser

Many of our members turned out with both friends and family to help us raise money for our scholarships and charities. Mama Mia's generously gave us 10% of their proceeds for the two days equaling \$300.



Italian Night at Mamma Mia's Italian Bistro



Monday, May 23, 2022

300 S Main Street, Holly Springs
Arrive Anytime between 4:00 pm – 9:00 pm
Registration Deadline for Italian Night is Friday, May 13, 2022.
Event Chair is Fran Giannuzzi.

FAMILY STYLE MENU: House Salad; Choice of Penne or Spaghetti for Table; Sausage & Meatballs; Miniature Italian Dessert; Soft Drink; Coffee/Tea

PRICE PER PERSON:

- \$22 per person when paid in advance online
- \$28 at the door
- Cash Bar available for alcoholic drinks

DONATION FROM MAMMA MIA! TO TSDOI: Mama Mia! will donate 10% of all sales from the Italian Night menu to support TSDOI Charity Work.

PAYMENT INSTRUCTIONS: You can pay online (www.trianglesonofitaly.org/events/) using PayPal or pay by check. If you are paying by check, please make the check payable to TSDOI 2817 and mail the check to Fran Giannuzzi, 548 Clarenbridge Drive, Cary, NC 27519.

Good & Welfare

Please keep Bob Giannuzzi in your prayers as he recovers from a renal illness. He is home and doing well.

Lunch at Inn at Celebrity Dairy

We enjoyed a wonderful 5 ★ lunch with great friends and some members that we have not seen for a long time. Welcome back!



For additional pictures of our trip to the Inn at Celebrity Dairy go to the Triangle Sons and Daughters of Italy Facebook page.

FOOD & CULTURE

Interessante | Web Sites | Food | Culture | Places | Stories

Food & Culture highlights our Italian culture. If you have suggestions, please email Nick Verna at nickverna14@gmail.com and we can put it in a future newsletter.

Saint Mother Cabrini

Italian Tribune March 24, 2022

Frances Cabrini was the youngest of thirteen children, born on July 15, 1850, in a small village called Sant' Angelo Lodigiano near Milan, Italy. She grew up enthralled by the stories of missionaries and made up her mind to join a religious order. Because of her frail health, she was not permitted to join the Daughters of the Sacred Heart, who had been her teachers and under whose guidance she obtained her teaching certificate. In 1880, with seven other young women, Frances founded the Institute of the Missionary Sisters of the Sacred Heart of Jesus. She was as resourceful as she was prayerful, finding people who would donate what she needed in money, time, labor, and support. She and her Sisters wanted to be missionaries in China and visited Rome to obtain an audience with Pope Leo XIII. The Pope told Frances to go "not to the East, but to the West," meaning to New York rather than to China, as she had expected. Little did she know, but she was to help the thousands of



Italian immigrants already in the United States.

In 1889, New York "Was filled with poverty and into this new world stepped Mother Frances Cabrini and her Sister companions. She organized catechism and education classes for the

Italian immigrants and provided for the needs of the many orphans.

She established schools and orphanages despite tremendous odds. Soon, requests for her to open schools came to Mother Cabrini from all over the world. She traveled to Europe, Central and South America and throughout the United States. She made 23 trans-Atlantic crossings and established schools, hospitals and orphanages, a total of 67 institutions.

Mother Cabrini became a naturalized citizen of the United States in 1909. Her activity was relentless until her death in 1917. In 1946, Mother Cabrini was canonized a Saint by Pope Pius XII in recognition of her holiness and service to mankind and was named Patroness of Immigrants in 1950. She thus became the first U.S. citizen to become a saint. On a lighter note, Mother Cabrini, also informally recognized as an effective intercessor for finding a parking space. As one priest explained, "She lived in New York City and understands traffic."

In 2019, controversy arose in New York City when Mother Cabrini was not to be honored with a statue to honor women who made an impact in the city. As the largest recipient of votes by overwhelming margin, the decision drew outrage from New Yorkers. Wiser heads prevailed and on Columbus Day, 2020, a statue of Mother Cabrini was unveiled in Battery Park overlooking New York Harbor, where so many of her beloved immigrants came to America.



Limoncello Ginger Chicken

Recipe from the "The Inn at Celebrity Dairy" in Siler City, NC

Servings: 8

Ingredients

1 C Fresh Lemon Juice, Plus Zest (~ 4 Large Lemons)
4 tsp Fresh Ginger (peeled and grated)
¼ tsp Table Salt
2 oz. Limoncello Liqueur
2 ½ pounds Boned Chicken Cutlets (cut into 3-4 pieces)
½ C Chicken Stock
1 C Corn Flakes
2 tsp Ground Ginger
1 tsp Sweet Paprika
4 oz. Goat Cheese
½ C Whole Milk
¼ C Olive Oil
2 TBS Brown Sugar
1 Whole Lemon (sliced 1/8" thin)



Directions

1. Zest 4 lemons and then juice them into a medium bowl, then add the grated fresh ginger, salt, and the Limoncello. Whisk to combine. Pat the chicken dry and place in the bowl with the lemon mixture. Refrigerate for at least 2 hours or up to overnight.
2. Preheat the oven to 475°F.
3. Remove the chicken from the bowl and save the marinate.
4. Combine the reserved marinate and the chicken stock in a medium saucepan over medium high heat and reduce the liquid by ½.
5. In a food processor combine the corn flakes, ground ginger, and paprika. Pulse until medium crumbs form then place the crumb mixture in a small bowl. In the now empty processor bowl, process the goat cheese and the milk until the goat cheese breaks into crumb sized pieces.
6. Coat the chicken pieces in the milk mixture and place them in a shallow roasting pan or rimmed cookie sheet coated with cooking spray. Divide the cornflake crumb mixture over the tops of the chicken
7. Drizzle the olive oil over the chicken pieces then sprinkle the chicken pieces with the brown sugar and put a lemon slice on each piece of chicken.
8. Place in a very hot 475°F oven to brown for 10 minutes then reduce the heat to 350°F and cook for an additional 15-20 minutes or until you reach an internal temperature of 160°F.
9. Remove from the oven and pour the hot reduced marinate/chicken stock over the top of the chicken.



LIMONCELLO: BETWEEN HISTORY AND LEGEND

<https://www.florenceinferno.com/true-story-italian-limoncello/>

Limoncello's **origins** shrouded in **mystery** and the theories are many, as always. Sorrentini, Amalfitani, and Capresi alike claim its ancestry. In small plots of kilometers, these three populations boast of a production of limoncello passed on by various generations.

In Capri, some say that its origins are linked to the events of the family of the businessman Massimo Canale, who, in 1988, registered the first trademark "Limoncello."

The liquor originates from the beginning of the 1900s, in a small boarding house on the island of Azzurra, where the lady **Maria Antonia Farace** took care of a rigorous garden of lemons and oranges. During the post-war period, her nephew opened a bar near **Alex Munte's villa**. The specialty of that bar was the lemon liquor made with nonna's old recipe.

In 1988, the nephew's son, Massimo Canale, started a small handmade production of Limoncello, registering the trademark. However, Sorrento and Amalfi have their own legends and stories regarding the production of the traditional yellow liquor.

On the Sorrentine coast, for example, the story goes that at the beginning of the 1900s, the big families of Sorrento would always ensure that their illustrious guests get a taste of Limoncello, made according to their traditional recipe. Moreover, In Amalfi, some believe that the liquor has even older origins, being almost linked to the cultivation of lemons.

However, as it frequently happens in these circumstances, the truth is vague, and the hypothesis are many and interesting. Some recall the **peasants** and **fishermen's custom** of drinking a little lemon liqueur in the morning to ward off the cold.

Others speak of diligent **monks** intent on preserving the pleasures of life between prayers, during the **Middle Ages**, when the roads were hazardous, and the seas populated with plundering Saracens.

According to **Lee Marshall**, a **British journalist** who has been living in Italy since 1984 and who writes for the Italian weekly publication *Internazionale*, **Limoncello's** history is short and is **not rooted in agrarian tradition**, as is typically the case.

In his article entitled *L'invenzione della tradizione* (The Invention of Tradition) from the *Internazionale* (October 2013), Marshall argues that we do not have any historical documentation regarding the use of Limoncello before the beginning of the twentieth century. Moreover, Marshall writes that outside of a handful of families and social circles, few drank it before **1988**, when the entrepreneur **Massimo Canale** of Capri registered the **trademark "Limoncello di Capri"** and began producing the yellow liqueur in quantities that could first satisfy bars, restaurants,



and supermarkets throughout the area, and then around the world.

In other words, according to Marshall, Limoncello, as a commercial phenomenon, is the same **age** as the **Internet**.

We may never know the truth, except for the fact that the traditional yellow liquor has crossed borders for decades, conquering half the world's markets.

To learn how to make your own Limoncello, you are encouraged to attend TSDOI's Limoncello Making Night in August
<https://www.trianglesonofitaly.org/events/>