



Triangle Sons & Daughters of Italy

Serving the North Carolina Triangle since 2004

LODGE 2817

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IL GIORNALE DI TSDOI

Agosto, 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

Aug 6 ___ Under 40 Cooking Class
Aug 18 ___ Limoncello Making Night
Sept 3 ___ Fundraising Breakfast O'Charley's
Sep 10 ___ Murder Mystery Dinner & Show
Sep 11 ___ Helen Wright Women's Shelter
Sep 24 ___ Festa Italiana
Oct 15 ___ Conversation and Coffee with Author Laura Morelli - Italian Art History to Historical Fiction
Oct 16 ___ Potluck / Italian Heritage Celebration
Nov 6 ___ Helen Wright Women's Shelter
Nov 13 ___ Movie Night
Dec 11 ___ TSDOI Christmas Dinner
Dec 19 ___ Cookie Exchange



August Birthdays

This month we celebrate the birthdays of those members celebrating in August: Dr. Jennifer Schnitzer (3), Joseph Mele (3), Fran Giannuzzi (4), Lenny Cicero (4), Linda delZioZoffer (7), George Quartell (8), Lisa Ward (8), Paul Schmidt (9), Ronald Antonelli (10), Caroline Connor (10), Doreen Gleason (16), Judy Dellorusso (17), George Scalco (20), Donna Kerrigan (27).

Letter from the President



Dear Members:

As we've crossed the halfway point of the year, I am thrilled with our member participation in so many events. I am also equally pleased with the variety of activities planned through year-end.

My message is very simple this month. While there are lots of areas where you can get engaged in the coming months, there are four areas where I sincerely seek your attention. You will be receiving specific communications about each of these areas:

1. **Support our annual fundraising breakfast** at O'Charley's Restaurant in Cary on September 3. Either attend the breakfast or make a donation. Tickets are being mailed to your home.
2. **Put a hold on your calendar for October 16th** and make it a "must attend" to join us for our Italian Heritage Celebration. This is our capstone event which will bond us in so many ways. It is our heritage that brought all of us together at TSDOI.
3. **Complete your 2023 Member Interests Survey** when you receive it in your email. Your input will assist us to plan rewarding experiences for next year. The email will have a link to complete the survey online.
4. **Renew your TSDOI membership for 2023** when you receive your email notification to do so. The email will contain a link on how to pay for your 2023 membership.

Thank you very much for your personal contributions to our vital organization.

Don Cimorelli

TSDOI 2817 Lodge President



PLEASE MARK YOUR CALENDAR AS FOLLOWS:

TSDOI Italian Heritage Celebration

Hold the date: **Sunday, October 16th at 2:30 pm**

Location: Carey Jones Center in Apex

Registration and Exciting Program Details to be Communicated in August

No Fee for Members and \$5 for Guests

Food will include a Member Italian Potluck since what we prepare is an expression of who we are.

Annual Fundraising Breakfast at O'Charley's



Date: Saturday, September 3, 2022

Place: O'Charley's Restaurant

Location: 101 Asheville Avenue, Cary, NC, 27511

Serving Window: Arrive anytime between 08:00 am – 10:00 am

Menu: Eggs, Bacon, Toast, Potatoes, Coffee /Tea/Soda, Orange Juice

Registration Deadline: Saturday, August 27th

Event Chair: Bob Giannuzzi

Goal: Raise \$2,000 for TSDOI to maintain lower annual membership dues than many other Lodges and fund our community service & charity initiatives.

Call to Action for EVERY TSDOI Household:

Every member household is requested to purchase a packet of 5 tickets at \$7 each for a total of \$35. This purchase of \$35 is requested whether or not you attend the breakfast or use fewer tickets at the restaurant. This is our primary annual fundraiser.

Don Cimorelli will mail each household 5 tickets and include a self-addressed stamped return envelope. You can either pay by check using the self-addressed envelope OR pay electronically on the TSDOI website at

www.trianglesonsofitaly.org/events/

Bunco



Helen Wright

Special thanks to Mary Muth, Jay and Vivian Dewey, and Diane Faxlanger for helping us serve dinner to 40 women at the Helen Wright Women's Shelter.

ITALIAN AMERICAN TRANSLATION GUIDE

MOZZARELLA = MOOTSADELL
RICOTTA = RIGAWT
CAPICOLLO = GABBAGOOL
PASTA e FAGIOLI = PASTAFAZOOOL
SOPRESSATA = SOOPERSAHD
MELANZANA = MOOLINJOHN
MANICOTTI = MANIGAWT

<https://www.facebook.com/ItalyFoodMagazine>

Italian Jeopardy Night

Special thanks to everyone who made this night so much fun!



Our Host for Jeopardy – Billy Ward



The Organizing Team



Our Winning Team

FOOD & CULTURE

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

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

Welcome New Members

Please welcome **Anthony (Tony) and Mary Vittorio** who heard about us through our web site and attended Jeopardy Night. Tony is originally from Peapack/Gladstone, NJ and after spending 20 years in Cary and the Carolina coast, they have settled in Fuquay Varina to be close to their grandchild. Tony's heritage is from Leoni and Rome. He is a retired Steamfitter and Mary is a Director for Mary Kay Products. Tony enjoys golf, they both enjoy reading and of course being with their grandchild. One of their interests is to serve on our committee.

welcome Tony: anthvittorio@gmail.com

welcome Mary: maryvittorio327@gmail.com

Please welcome **Gary and Lisa Salamido** who heard about us through our web site and Pat DiLeonardo. Thank you, Pat. They are originally from New York and Texas and settled in the Triangle in 1992. Both of their heritage is from southern Italy; Alberobello, Fasano, Bari and Basilicata. Gary is retired from GlaxoSmithKline and is currently the President and CEO of the NC Chamber of Commerce. Lisa is a retired Religion Teacher. They live in Cary and have three children and one grandchild. They enjoy traveling, wine and jewelry collecting and Carolina Hurricane hockey. Both have interest in serving as a committee member.

welcome Gary: gsalamido@ncchamber.com

welcome Lisa: salamidolm@gmail.com

Please welcome **Ruggero Fratarcangeli** who heard about us through our web site and Facebook page. Ruggero was born in Frosinone, Italy and grew up in Little Italy in the Bronx, NY. Two years ago he relocated to Wake Forest with his wife and four children. He is in Sales and Marketing and has his own Podcast show. He enjoys Italian soccer, bike riding, Formula One racing and plays bass guitar.

welcome Ruggero: rfratarcangeli@hotmail.com

Stolen artifacts, some from 400s B.C., returned to Italy from New York

<https://www.washingtonpost.com/world/2022/07/22/new-york-italy-looted->



[artifacts-returned/](#)

Dozens of looted artifacts, some dating to the 4th century B.C., made their way to a museum for rescued art in Rome after New York investigators seized the pieces and returned them to Italy this week.

Among 142 antiquities recovered in a criminal investigation is a fresco dating to A.D. 50 and coming from an ancient town that was buried under volcanic ash when Mount Vesuvius erupted.

The painting was looted in 1995 from a villa in the Herculaneum archaeological site, and the hedge fund billionaire Michael Steinhardt, a prolific collector of art, bought it for \$650,000 that year, according to the Manhattan District Attorney's Office.

The Ercolano Fresco, showing an infant Hercules strangling a snake, is valued at \$1 million and is part of the collection of recovered items worth around \$14 million.

The pieces include a storage jar from 700 B.C. and three pieces of fresco dating to the 4th century and depicting mourning women. The frescos came from an ancient Greek city in southern Italy. Thieves hacked the paintings from the wall of a tomb, New York officials said.

The items will find a new home at the Museum of Rescued Art in Rome, which opened last month in the Italian capital to display recovered artifacts before their return to the regions where they were plundered or lost.

After Italian and U.S. investigators traced trafficked art back to Steinhardt's collection, he gave up 180 items, including the sections of fresco, late last year and agreed to a lifetime ban on buying antiquities.

Cannolo: The 'Erotic' Origins of Sicily's Top Pastry

<https://www.cnn.com/travel/article/the-sexy-story-behind-sicilian-pastry-cannolo/index.html>



Making a trip to Sicily without indulging in a delicious cannolo pastry is akin to visiting Naples without tucking into an authentic pizza. Practically unheard of. These deliciously crispy tube-shaped shells filled with fresh ricotta are near impossible to resist. And once you've had one, you'll more than likely be craving another.

While there are versions of cannolo (or cannoli) elsewhere in the world, the only way to taste the real thing is to travel to the Italian island. There's no appropriate substitution in any other place, not even the rest of Italy. But what is it that makes this delectable pastry, often dotted with candied fruit, chocolate or smashed pistachio pieces, so addictive? Locals from the Sicilian town of Caltanissetta claim there's a very raunchy secret behind its tempting qualities.

Located deep in central Sicily, Caltanissetta is often claimed as the "birthplace" of cannolo. Here, the mouthwatering treat is sometimes called the "Rod of Moses" or the "King's Scepter," in reference to its supposed erotic origins. According to legend, cannolo was first made by the concubines of an Arab emir to honor the sexual potency of their master, and its phallic form was no accident. Confined within the red walls of the Pietrarossa Castle, the women are said to have whiled away the hours concocting sweet recipes together.

Its empty shell was created by wrapping dough around the imported and cultivated thick sugar canes that grew in the surrounding fields, forming tube-like biscuits with a rough, crunchy and bubbly surface resembling tiny, popped volcano craters.

Sicilian Cannoli Recipe

<https://www.mangiabedda.com/sicilian-cannoli-with-ricotta-filling/>

Servings: 24 cannoli

Ingredients

- 24 Ready-made Cannoli Shells
- 4 cups Whole Milk Ricotta
- $\frac{3}{4}$ cup Powdered Sugar or more if you prefer a sweeter filling
- $\frac{1}{2}$ tsp Ground Cinnamon
- Dark Chocolate Chips (optional)
- Chopped Pistachios (optional)
- Powdered Sugar for dusting on top
- See optional Tiramisu flavorings below

Instructions

If using a brand of ricotta that has a lot of moisture, place the ricotta in a fine mesh sieve lined with cheese cloth over a bowl. Refrigerate and let drain for at least 2 hours.

Place the strained ricotta in a bowl, add powdered sugar, cinnamon and whisk until smooth.

Please note that ricotta is known for its grainy texture and therefore it is normal that the mixture will not be smooth as mascarpone cheese, for example, or whipped cream.

Taste the filling and add additional sugar, if necessary, according to taste. Refrigerate while you prepare the cannoli shells.

Fill a pastry bag, fitted with a star or round tip attachment, with the ricotta cream. Alternately, use a freezer bag with the tip cut off. Pipe the cream at both ends of each cannoli shell making sure that the cream reaches the center of the shell. Top the ends with chopped pistachios and chocolate chips (optional). Dust with powdered sugar before serving.

Fill up to 2 hours before serving. Refrigerate filled cannoli.

Tiramisu Option

Add the following ingredients to the ricotta filling to give the cannoli a tiramisu like taste.

- 1 tsp. vanilla extract
- 1 Tbsp. strong chilled espresso
- 1 tsp. cocoa powder

Italian Fear of English Words: The Story Of An Increasing Dangerous Nationalism?

<https://italicsmag.com/2018/03/12/italian-fear-of-english-words-the-story-of-an-increasing-dangerous-nationalism/>

In the last few years, some Italian linguists and professors warned about an 'invasion' of English words in our vocabulary. Supposedly, the figures show a relevant danger for the survival of Italian words. For example, the advertising consultant Annamaria Testa wrote in an article in September 2017 that Anglicisms increased by 773% between 2000 and 2009, reporting a 440% spike in 2014. For this reason, she submitted a petition named #dilloinitaliano (#sayititalian) that has been signed by almost 70,000 people in 20 days, including members of 'Accademia della Crusca', the most important research institution on Italian language.

Is the Italian language really in danger?

This initiative led to a debate between linguists: is Italian really in danger? Do reports show a significant increase in the use of Anglicisms? How can a language be damaged by the introduction of foreign words? It is true that the Anglicism rate is rising every year, but it is equally true that every language has its natural antibodies, which rarely allow external elements to undermine its stability. Indeed, foreign words are often adapted both semantically and structurally. For example, the adjective 'optional' becomes a noun in Italian; 'golf' is used for the sport and to refer to a sweater; while the adjective 'leader', always associated with a person in English, in Italian is often used with unanimated objects, like in 'azienda leader', literally translated as 'leader company'.

An optical illusion

Furthermore, most Anglicisms are exclusively adopted in the written language and in very sectorial language registers such as those used for economy, sport and fashion, not entering everyday speech. However, the number of foreign words is calculated mostly in newspapers and novels, preventing a complete and realistic overview of this phenomenon. Moreover, looking at the percentage of Anglicisms inserted into the main Italian dictionary, they represent an average 1-2% of the lexicon. Not a real 'invasion', I would say. The percentage is higher (10-15%) in neologisms, but it is impossible to determine whether those new words will be permanently incorporated in the future or whether they will disappear.

Fear of the unknown

Therefore, the alarmism for the safety of the Italian language reflects a fear caused by an impulsive perception (fueled by the media and the social networks) rather than the proper awareness of a concrete threat. This is an attitude that has been visible in Italy in the last few years, characterized by intolerance and repulsion for everything that comes from outside. It is no coincidence that, during the Fascist period, foreign words were banned, as they were deemed capable of contaminating the purity of the Italian language and identity. The alternative to this dangerous and sometimes scary attitude is to consider every foreign element as an additional treasure, given that a new word is often the vector of a new concept.

Whoever controls the words, controls the power

On the other hand, it is common ground that English words have been used too much by Italian politicians lately. Expressions such as 'jobs act', 'flat tax', 'spread', 'stepchild adoption', 'spending review', etc., have become very popular. The problem is not the use of foreign terms itself, but it has more to do

with the fact that in Italy a lot of people have a very limited knowledge of English. For this reason, these expressions have been deemed by Annamaria Testa and other several linguists like an inappropriate abuse of power. However, this stance seems to withhold the crux of the matter: everyone in today's Europe should be able to understand basic English terminology and should make an effort to improve it.

A living organism

Of course, the Italian language has a various and prolific lexicon, and it would certainly be a shame to stop using some of our beautiful words. Nonetheless, every language is a living organism and it is impossible to steer it in a direction, to arrest its natural course. It is possible, however, to study different languages and become aware of their different use, in order to pick the word which best expresses a concept from time to time. That is why, even today, we prefer to use some Latin expressions, although we would be able to say exactly the same thing in our language. And a wide range of possibilities is exactly what allows us every time to catch different nuances of reality.

'Itanglish': The backlash against the increasing use of English in Italy