



Triangle Sons & Daughters of Italy

Serving the North Carolina Triangle since 2004

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IL GIORNALE DI TSDOI

Dicembre, 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

Dec 11 _____ TSDOI Christmas Dinner

Dec 19 _____ Cookie Exchange

Jan 29 _____ Opera

December Birthdays



This month we celebrate the birthdays of those members celebrating in December: Monica Inzaina (2), Rosemary Amato (3), Janice Lumbrazo (6), Diana Frum (9), Mark Spano (23), Patrick Passarella (23), Albert Amato (24), Kathy Fiore (27), Caroline Horner (26), Tori Horner (28).

Christmas Gifts for Family Promise Homeless Family



Please help a homeless family have a Christmas they can remember. TSDOI is sponsoring a family of 2 adults and 4 children ages 1-4. If you purchase a gift, you can drop it off at the TSDOI Christmas Dinner on December 11th or you can deliver it to Nick Verna by December 12th. PLEASE include a Gift Receipt with

each gift. If you are ordering from Amazon, you can have the gift shipped directly to Nick Verna but please let him know it's coming.

ALL gifts must be wrapped with the person's name (ex. Solomon) on a tag on the gift.

Nick Verna, 615 Beech Hanger Drive, Morrisville, NC 27560 919-454-3750 nickverna14@gmail.com.

Please click on [2https://www.signupgenius.com/go/10C0D4BADA829AAFBC9E9-tdoi1](https://www.signupgenius.com/go/10C0D4BADA829AAFBC9E9-tdoi1) to view the online signup sheet to select a gift.



Letter from the President



Dear TSDOI Members:

The month of December is typically a very busy month for so many of us. The lists of things to prepare, set-up, decorate, purchase, mail, and cook seems endless. We grow up with family holiday traditions that we enjoy, but we can also feel overwhelmed to continue as the torch passes from a prior generation to us. In other cases, long distances or health conditions can inhibit our desire to do more.

As we enter peak holiday season, I sincerely hope that all of our members can sit back and enjoy quality moments that become treasured lifetime memories. It's ok for us to inject simplicity into our holiday plans if that's what we need to make it rewarding and memorable without being exhausted.

Over the next few months, I hope that you can attend one or more of our upcoming events. My best memories in TSDOI is when I can spend time with our wonderful members.

Merry Christmas & Happy Holidays!

Don

Don Cimorelli

Don Giovanni Opera by Mozart



Sunday, January 29, 2023, at 2:00 PM

TICKETS STILL AVAILABLE

Raleigh Memorial Auditorium
\$38 – members, \$45 – non-members

Don Giovanni, a young, arrogant, and sexually promiscuous nobleman, abuses and outrages everyone else in the cast until he encounters something he cannot kill, beat up, dodge, or outwit. If you would like to attend, TSDOI has purchased 30 tickets and they will be sold on a first come first serve basis.

To order your tickets you can choose either of the two options below

- Click on the red links below to pay online.
- If you wish to pay by check, please first send an email to Don to let him know how many tickets you wish to purchase. Don will reply to you and confirm if tickets are still available before the check is mailed. Send a check made out to TSDOI for the total amount of the tickets being requested. Mail your check to Don Cimorelli, 132 Wards Ridge Drive, Cary NC 27513. Don's email is: Donald.Cimorelli@gmail.com

Maria Knall mariaknall@gmail.com will mail you your tickets.

[Payment Member Tickets \\$38](#)

[Payment Guest Tickets \\$45](#)

HAVE YOU CHANGED YOUR ADDRESS OR PHONE #

Membership Directory: If you change your address or telephone number please remember to notify Bernard Castellano (bcas1947@aol.com). The directory is located on our website under the Members Only tab and is password protected. Forward Bernard an email if you need the password.

Proposed TSDOI Events for 2023

The planning committee has put together the following proposed list of events for 2023. As events are confirmed they will be posted on the TSDOI website for registration.

- Jan 29__Opera
- Feb 15__Wine Tasting
- Feb 25__Cooking Class #1
- Mar 19__Club Italia: Legendary Live Performances by Italian American Singers & Comedians
- Apr____Game Night #1
- May 20__Bocce
- May____Durham Bulls
- Jun 4__Family Picnic & Scholarship Awards
- July____Game Night #2
- Aug____Cooking Class #2
- Aug____Wine Tasting
- Sep____Fundraising Breakfast
- Sep____Festa Italiana
- Oct____Italian-American Heritage Celebration & Outstanding Italian-American Award
- Nov____Movie Night
- Dec____Holiday Cookie Exchange
- Dec____Christmas Dinner
- Dec____Charity Support: Arc Children's Party, USO Cake Walk, Family Promise



Helen Wright Shelter Dinner

Thank you to the volunteers (Mark Spano, Don Cimorelli, Joyce and Brad Moses, Vivian and Jay Dewey, Deb and Dennis Nachtrieb and Lucia Williams) who donated, prepared, and served dinner at the Helen Wright Women's Shelter. The staff and residents were very appreciative of our donation of time, talent, and funds to create a wonderful Italian American Sunday Dinner for them.



Movie Night

40 members enjoyed the 14th Annual Italian Movie & Pizza Night. We watched the movie Only You and munched on popcorn, candy, pizza, salad, cookies, and coffee (Many of our members were the winners of the raffle and the 50/50 raffle).



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.

Good & Welfare

On Monday November 7, Tom Spampinato had quadruple bypass surgery. Tom is continuing to improve little by little. It is a long journey, however thankfully he is moving forward step by step. Tom and his wife Maria greatly appreciate continued prayers from members of the Triangle Sons & Daughters of Italy.

New Members

Please welcome Bonnie Kunath who attended our Movie Night and decided to join. She is the spouse of Matthew Kunath. She is a Financial Consultant and lives in Apex.

welcome Bonnie: bonnie@mknetworking.com

Unique Christmas Celebrations in Northern Italy

<https://dreamofitaly.com/2016/11/23/unique-christmas-celebrations-northern-italy/>

The holiday season is a magical time of year in Italy and a great time to experience Italian traditions new and old. Over the years at Dream of Italy, we've written about various ways to celebrate Christmas, New Year's and the Epiphany throughout Italy. To come up with some new and different ideas, we asked some of our favorite Italophiles for their favorite holiday experiences in Italy:

Cinque Terre: World's Largest Presepe



The biggest presepe (nativity scene) in the world is in Manarola in the Cinque Terre, and was designed and built by Mario Andreoli, a retired railway worker. The presepe consists of 300 full-scale illuminated figures covering a hillside. It has been environmentally friendly

since 2008, when a photovoltaic factory was built especially to supply electricity to it. To appreciate the nativity at its best, walk up toward the Church of San Lorenzo, which was built in the Gothic and Baroque style during the 14th century. The presepe opens with a lighting ceremony on December 8 at 5:30 p.m. and remains open through the end of January.

Dolomites: Christmas Village of Ortisei



Head to the village of Ortisei, in the valley of Val Gardena, for Christmas magic in the Dolomite mountains. Listen to Christmas carols, be guided to the doors of bakeries and stalls by the sweet smell of Christmas cookies wafting through the village, kneel and touch the carved wooden nativity scene figures, gaze in wonder at the advent decorations and the snow-covered landscape, and close your eyes when you sit back at the end of the day and enjoy a steaming mug of mulled wine. In the Christmas market, fairytale-like huts entice guests to taste regional products and scrumptious dishes. You'll be spoiled for choice, with a wide range of original gifts, delicious biscuits and cakes, luxurious wines and grappas. The market is open December 12 to January 8. For more information, visit www.nadelurtijei.com (Pictured above.) Get a Christmas cookie recipe from the Dolomites.

Trentino-Alto Adige: Christmas Markets

I'm lucky to call Trentino-Alto Adige home. It is an off-the-beaten-path destination that can be visited all year round but that certainly offers its best around Christmas time. Trentini's favorite activity during this time of the year is having vin brulé, a hot and spicy mulled wine, and meeting up with friends at the Mercatini di Natale (Christmas Markets). There are characteristics Christmas markets in several cities of the region but my favorite are the ones in Trento and Bolzano. Every year we welcome tourists from all over Italy, Europe, and sometimes the world, and share with them our culture. You can find the mercatini in our main piazzas and from

there you can explore the stands filled with artisanal products, traditional decorations and nativity scenes, as well as gourmet goodies and foodie journeys. Trento's Christmas markets had 730,000 visitors in 2015. For more information, visit www.visittrentino.it.

Venice: Rowing and Vin Brulé



There is nothing more Venetian than the voga, the rowing style made famous by the gondoliers, and Row Venice offers the chance to try it yourself. To further raise your spirits during this holiday season, book the 'Vogata di Sera evening row in Canal Grande and enjoy another local holiday tradition: steaming hot vin brulé! No holiday gathering in Venice, especially an outdoor one, is complete without vin brulé. The 90-minute evening row lesson (180€ for one to four people) is offered daily at 5:30 p.m. from December 8 to January 6. For more information, visit www.rowvenice.org.

Venice: Ice Skating



My family enjoys the charm of the outdoor ice rinks that pop up around Italy for the Christmas season. In Venice, there is a quaint ice rink set up in Campo San Polo from December 6 to around the end of January, accompanied by a Christmas market stalls with sweets, toys, and gifts. This is a great idea for traveling to Italy with kids!

Venice: Caffe Florian



The holidays are quite understated in Venice as compared to in the United States. While there are many apartment windows festively lit up all around town and numerous hanging Santa's clinging to Venice's balconies, my favorite part about the holidays is enjoying the lit-up arches surrounding Piazza San Marco. I think it's magical the way the lights frame the gorgeous square during the season, and I make a point of passing through every chance I get. Each year I bundle up and enjoy a special drink outside Caffè Florian so that I can soak in the festive atmosphere and enjoy the lovely decorations.

13 Fun Facts About Christmas in Italy

<https://addictedtovacation.com/fun-facts-about-christmas-in-italy/>

The following facts about Christmas in Italy are guaranteed to get you in the festive and jolly mood this season! Click on each link to get details.

- [1. Christmas time lasts for almost a month](#)
- [2. Nativity scenes are incredibly important](#)
- [3. You can watch live nativity scenes too](#)
- [4. Christmas caroling originated in Italy](#)
- [5. Carols are played on zampognari](#)
- [6. Gifts are given on other days](#)
- [7. Italians don't eat meat on Christmas Eve](#)
- [8. But they do celebrate with bread and sweets!](#)
- [9. Christmas lunch is a long, festive affair](#)
- [10. Italy is home to the world's largest Christmas "tree"](#)
- [11. Expect to see a ceppo in an Italian household](#)
- [12. Christmas bonuses are a big deal](#)
- [13. The Vatican has its own traditions](#)

Vin Brulé – Italian Mulled Wine

<https://www.littlesugarsnaps.com/vin-brule/#recipe>

Ingredients

3 l Fruity Italian red wine
1 Orange
12 Cloves
4 tbsp Honey
2 Lemon slices
3 Slices fresh ginger
2 Cinnamon sticks
3 Allspice berries lightly crushed
6 tbsp Cointreau Orange liqueur
or Grand Marnier
6 tbsp Cherry brandy
6 tbsp Amaretto
2 cups Water



Instructions

Poke the cloves into the orange and put into a large saucepan, then pour in the wine and heat, gently until steaming but not boiling

Remove from the heat and add the honey, lemon, allspice, cinnamon, and ginger. Set aside to steep for at least 30 minutes but up to 1 hour (the longer the spices are left in, the more pronounced the flavors will be)

Strain through a fine-meshed sieve to remove the fruit and spices. Pour into a clean pan.

Add the liqueurs and water. Reheat gently and serve, garnished with orange slices and cinnamon sticks

Notes

There is absolutely no need to spend a fortune on the wine in this recipe. I usually pick up whatever is on special at the supermarket for my vin brulé

This drink should not be served boiling hot like tea or coffee. It is best served at a lower temperature to allow the complex flavor profile to sparkle

Never let your wine simmer or boil as it cooks – this will destroy the flavors

Don't leave your wine to 'keep warm' for hours on end. This will also lead to the flavor deteriorating

For a less strong mulled wine you could reduce the amount of liqueurs – try $\frac{1}{2}$ or even $\frac{1}{4}$ of the quantities listed or leave them out altogether should you be after a simpler affair. Don't forget to reduce the water accordingly.

Mostaccioli

<https://www.foodnetwork.com/recipes/giada-de-laurentiis/mostaccioli-recipe-2058829>

Ingredients

1 $\frac{1}{2}$ cups all-purpose flour
 $\frac{3}{4}$ cup cake flour
 $\frac{1}{2}$ cup almond flour
 $\frac{1}{4}$ cup unsweetened cocoa powder
1 teaspoon baking powder
1 teaspoon ground cinnamon
 $\frac{1}{2}$ teaspoon fine sea salt
 $\frac{1}{4}$ teaspoon ground nutmeg
Zest of $\frac{1}{2}$ large lemon
Zest of $\frac{1}{2}$ small orange
2 tablespoons extra-virgin olive oil
2 tablespoons unsalted butter
1 cup sugar
 $\frac{1}{4}$ cup whole milk
2 tablespoons dark rum
1 large egg, at room temperature
Icing: 1 $\frac{1}{2}$ cups semisweet chocolate chips (9 ounces),
 $\frac{1}{4}$ cup heavy cream



Directions

Position a rack in the center of the oven and preheat the oven to 350 degrees F. Line 2 baking sheets with parchment paper or silicone liners.

For the cookies: In a food processor, pulse together the flours, cocoa powder, baking powder, cinnamon, salt, nutmeg and the

lemon and orange zests. Add the olive oil and butter and pulse until blended.

In a large bowl, whisk together the sugar, milk, rum and egg until smooth. Gradually stir the flour mixture into the egg mixture until a stiff dough forms. With damp fingers, shape the dough into 1-inch balls and place about 1-inch apart on the prepared baking sheets. Bake until the cookies are firm to the touch, 10 to 11 minutes. Cool for 10 minutes, then transfer the cookies to wire racks to cool completely, about 15 more minutes.

For the icing: Put the chocolate chips and cream in a heatproof medium bowl and place the bowl over a pan of barely simmering water. Stir frequently until the chocolate has melted and the mixture is smooth.

Dip the cookies halfway into the icing, then return them to the racks and let set at room temperature until firm, $\frac{1}{2}$ to 2 hours.

Italian Seafood Salad

<https://www.foodnetwork.com/recipes/ina-garten/italian-seafood-salad-recipe-1999159>

Ingredients:

- 1 tablespoon Old Bay seasoning
- Kosher salt
- 1 1/2 pounds (16- to 20-count) peeled and deveined shrimp
- 1 1/2 cups dry white wine
- 1 pound sea scallops, halved crosswise
- 1 pound cleaned fresh calamari, sliced crosswise in 1/2-inch-thick rings
- 2 pounds fresh mussels
- 1/2 cup good olive oil
- 4 teaspoons minced garlic (4 cloves)
- 2 teaspoons dried oregano
- 1/2 teaspoon crushed red pepper flakes
- 3 plum tomatoes, seeds and pulp removed and medium-diced
- 1/3 cup limoncello liqueur
- Grated zest of 1 lemon
- 1/4 cup freshly squeezed lemon juice (2 lemons)
- Freshly ground black pepper
- 1 small fennel bulb, trimmed, cored, and thinly sliced crosswise
- 1/2 cup fresh flat-leaf parsley leaves, lightly packed
- 2 lemons

Directions

Fill a large pot with 3 quarts of water and add the Old Bay seasoning and 1 tablespoon of salt. Bring to a boil, add the shrimp, lower the heat, and simmer for 3 minutes, until just firm. With a skimmer or slotted spoon, transfer the shrimp to a large bowl. Leave 2 cups of the poaching liquid in the pot and discard the rest.

Add the wine to the poaching liquid and bring to a boil. Add the scallops, lower the heat, and simmer for 2 minutes, until just cooked. With the skimmer, transfer the scallops to the bowl with the shrimp.

Bring the poaching liquid back to a boil, add the calamari, and simmer for 2 to 3 minutes, until just cooked. Be careful not to overcook any of the seafood or it will be tough! With the skimmer, transfer the calamari to the bowl.



Bring the poaching liquid to a boil again, add the mussels, cover, and simmer for 4 to 5 minutes, until all the shells have opened, discarding any that don't open. Turn off the heat and set aside until the mussels in the broth are cool enough to handle. Remove the mussels from the shells and add to the bowl. Add 12 of the shells to the seafood and discard the rest. Set aside 1/2 cup of the poaching liquid, discarding the rest. Drain the seafood in a colander and put it all back into the bowl.

For the dressing, heat the olive oil in a medium (10-inch) sauté pan over medium heat. Add the garlic, oregano, and red pepper flakes and cook for 1 minute. (Be careful: Overcooked garlic will be bitter.) Add the tomatoes and cook over medium heat for 2 more minutes. Add the reserved poaching liquid, the limoncello, lemon zest, lemon juice, 1 tablespoon salt, and 1 teaspoon pepper and cook for 1 more minute. Pour the sauce over the seafood and toss gently. Add the fennel and parsley. Cut a lemon in half lengthwise, cut it thinly crosswise, and add it to the salad. Toss gently to combine and cover with plastic wrap. Chill for at least 3 hours or overnight.

To serve, sprinkle with 2 teaspoons salt, 1 teaspoon pepper, and the juice of the remaining lemon. Taste for seasonings and serve cold or at room temperature.