



Triangle Sons & Daughters of Italy

Serving the North Carolina Triangle since 2004

2817

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IL GIORNALE DI TSDIA

Agosto, 2024



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



And on our YouTube Channel
youtube.com/@tsdoiyoutube7441

BUON
Ferragosto

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

Il Giornale di TSDIA

Editor Nick Verna

Send comments or suggested materials to
nickverna14@gmail.com

TSDIA Calendar of Events

- Aug 4** – The Palio of Sienna
- August 26** – Conversational Italian
- August 27** – Luncheon at Enrigo's (Details to be Announced)
- Sep 21** – Festa Italiana North Carolina
- Sept 30** – Conversational Italian
- Oct 12** – Italian American Heritage Celebration
- October 28** – Conversational Italian
- November 25** – Conversational Italian
- December 8** – Christmas Party (Details to be Announced)

August Birthdays

This month we celebrate the birthdays of those members celebrating in August: Anne Morey (1), Fran Giannuzzi (4), Lenny Cicero (4), Linda del Zio Zoffer (7), George Quartell (8), Larry Schiro (8), Lisa Ward (8), Mary Kopac (9), Paul Schmidt (9), Joseph Pirozzi (13), Caroline Connor (10), Jim Murray (11), William Eubanks (16), Doreen Gleason (16), Phil Fantasia (16), Carrie Bernier (19), Joseph Serio (19), George Scalco (20), John Finizio (21), Robert Williams (21), Robert Singleton (25), Donna Kerrigan (27), Anthony Koytek (27), Len Amico (28), Siena Russell (28), Bradley Moses (29), Mark La Mantia (29), Marie Knight (30), Vincent Doria (31).



Good & Welfare

Please keep **Brad Moses** in your prayers as he undergoes significant rehabilitation due to falls. Brad had already been in a collar for a fracture in his neck due to a May 17th fall, but with the recent falls he also fractured his spine in the 8 & 9 vertebrae. The good news is that Brad does not need surgery, but he does need medication adjustments and rehabilitation to address the physical conditions making him prone to falling and getting him over these injuries.

Please keep **George Scalco** in your prayers as he recovers from pneumonia. He is at home recovering and doing well.

Always keep **Julia Bledsoe** in your prayers as she makes slow but steady progress from her spinal cord injury. Julia has continued working hard in OT and PT and they can definitely see that she is getting stronger in her arms and shoulders. Her right shoulder has given her some pain off and on since the injury, and it's a fine line between working her right arm too much and aggravating the injury again versus not working it enough to help it strengthen. Her therapy team has been doing a great job of walking that fine line with her.

Letter From the President

Dear TSDIA Members,

It has been an amazing year for the Triangle Sons and Daughters of Italy in America (TSDIA). We are one of the fastest growing Lodges in the country and recognized for our welcoming environment and extensive range of events. TSDIA delivers about 50 programs per year to our members.

Not only does TSDIA offer tremendous social, cultural, educational, and charitable opportunities for our members, but we are quite a bargain. Our Lodge has one of the lowest annual membership fees in the



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2024-2025 Official Member

country. For the 2024-2025 membership year, we have once again rolled up our sleeves to keep our membership fee the same as it has been for several years.

Mary Muth, TSDIA Treasurer, recently wrote to you to explain the easy process to renew your membership for the September 2024 - August 2025 period.

Here's where I need a favor. Our membership is large and our volunteer Financial and Membership Officers work very hard to get everything done smoothly to maintain membership and financial records. Please renew right away. It requires a lot of time if we need to keep following up with members to click on the invoices in their email.

With all that we are doing right now to meet your interests with fan favorite and innovative programs, we need your help so that we can efficiently wrap up the renewal process for our Lodge and the National organization.

Thank you for helping us out to complete this cycle so that we continue to focus on the programs being brought to you.

Don

Don Cimorelli

TSDIA 2817 President

Afternoon Dining Experience: Stand Out Among Restaurant Competition – Enrigo’s Italian Bistro



DATE: Tuesday, August 27, 2024

TIME: 1:00 pm

LOCATION: Enrigo Italian Bistro, 575 New Waverly Place 106, Cary, NC 27518

PRICE: \$28 Per Person for Shared Appetizers for Table, and Choice of Main Dish (Dinner Sized Portions). Drinks & Dessert are Extra. Gratuity will be added to the bill. Separate Checks for each party.

FREE: Raffle Ticket for Special TSDIA Prizes

MENU

FAMILY STYLE APPETIZERS TO SHARE AT THE TABLE

BRUSCHETTA: Toasted Ciabatta Bread Topped With Olive Oil & Garlic Marinated Tomatoes

COCCOLI: Lightly Fried Dough, Prosciutto di Parma, Salami & Fresh Mozzarella Cheese

CHOICE OF MAIN DISH

TAGLIATELLE BOLOGNESE: Long Hand-Made Pasta in a Beef, Pork, Red Wine & Tomato Sauce

LINGUINI ALLO SCOGLIO: Long Pasta With Shrimp, Flounder, Calamari, Clams & Mussels, Sautéed With Olive Oil, Garlic, Cherry Tomatoes & Marinara Sauce

CHICKEN MARSALA: Thinly sliced Chicken Sautéed With Mushrooms in a Marsala Wine Reduction, Accompanied By Mashed Potatoes

GNOCCHI PESTO: Hand-Made Potato Dumplings in a Basil, Olive Oil, Garlic, Pine Nut, Pecorino & Parmesan Sauce

MELANZANA ALLA PARMIGIANA: Eggplant Baked With Tomatoes, Basil, Mozzarella & Parmesan Cheese, Accompanied by Sautéed Vegetables (Gluten-Free / Vegetarian)

PIZZA ENRIGO: Thin & Crispy Authentic Italian Style Pizza Topped With Mozzarella, Prosciutto di Parma, Parmesan Cheese, Tomatoes & Arugula (No tomato sauce)

**THIS EVENT CURRENTLY HAS A WAITING LIST. SEND AN EMAIL TO DON CIMORELLI IF YOU WOULD LIKE TO BE PLACED ON THE WAITING LIST:
Donald.Cimorelli@gmail.com**

Name Your Star

The Triangle Sons & Daughters of Italy is a vibrant Lodge due to the dedication of its members. Expanding upon last year's concept of beginning to recognize current members for their leadership, we will do the same during our Daily Dish Talk Show Italian American Heritage Celebration on Saturday, October 12th.



Our Lodge is now large enough to find outstanding leaders and members from within **TSDIA** who are enabling the success of our organization. We are only seeking nominations for individuals who are **TSDIA** members.

If you would like to nominate a **TSDIA** Member to be competitively considered for an Outstanding Leadership Award, please send Don Cimorelli an email, and write a paragraph describing why you feel that member is an Outstanding TSDIA Leader. Submit the nomination by August 12th to: Donald.cimorelli@gmail.com.

Eataly by Capri Flavors





Pasta Making Class at Il Laboratorio



IL LABORATORIO
THE COOKING LAB

PASTA MAKING & COOKING CLASSES
LEARN REGIONAL ITALIAN COOKING

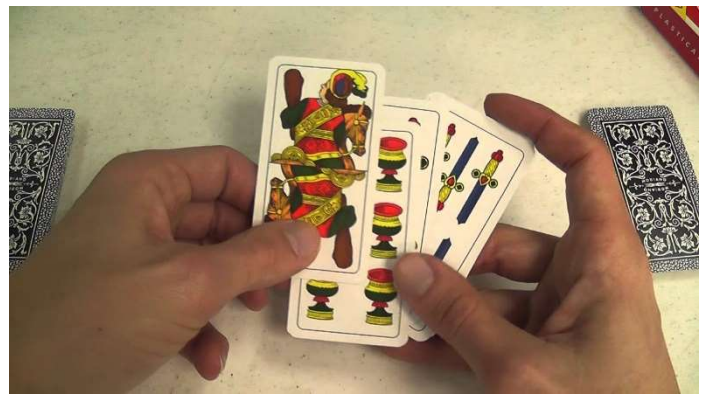
www.cookinglabnc.com (919)228-9390
3101 Guess Road - Unit E - Durham NC





Scopa Training

Special thanks to Mike D'Amore for putting together this training class on how to play Scopa, an Italian card game. Future announcements to come on additional Scopa events.



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.

New Members *Benvenuto*

Please welcome **Tracy Olivieri** who heard about us throughout her years being at Italian American functions. She is originally from Reading, Pennsylvania and has lived in Morrisville for eight years. Her heritage is from Caserta, Calabria and Salerno and she is in the beginning stages of obtaining dual citizenship. She is a Home Health Aide in the Triangle area, and she enjoys reading, going to the beach, traveling, researching almost anything and everything and cooking. Welcome Tracy tracylynm614@gmail.com.

Please welcome **Jim Murray** who heard about us through our Facebook page. Jim was born in Bagnoli, Italy and his parents then moved to Washington DC where he grew up. As a result of job relocation, he moved to Cary over 20 years ago. He is an Auditor/Consultant, and his interests and hobbies are photography, travel and being with his grandsons, Sammy and Joey. Jim obtained dual citizenship two years ago and looks forward to participating in our conversational Italian classes. Welcome Jim jamesmurray08@gmail.com.

Please welcome Enzo and his son (Michael) Francesco Martini who heard about us through Capri Flavors. Enzo was born in Sardinia, came to Florida to stay with his brother and then relocated to North Carolina. Enzo is the Customs Broker and Owner of Enzo's International LLC and Chef Martini LLC. He enjoys playing Calcio (Italian football). Francesco is a Dispatcher for Amazon and he enjoys reading. They live in Raleigh. Welcome Enzo enzolm@enzos-inc.com and Francesco michaelfmartini@yahoo.com.

Please welcome Virginia Nickich who heard about us through our face book page and her daughter. She is originally from Queens, New York, worked many years in the Washington D.C. area and relocated 4 years ago to Raleigh to be near family. Her heritage is from Naples and she is a retired Federal Government Worker. She has been working 22 years as a part time Yoga Instructor. She enjoys traveling, music, reading, dancing and volunteering. Welcome Virginia vinginiarose29@aol.com.

Using Giant Mirrors to Light up Dark Valleys

In Italy, in the steep Antrona Valley, the small town of Viganella sits under a banner reading: "Viganella vi dà il benvenuto" (Viganella welcomes you), on December 17, 2006. On that day, Viganella celebrated its "day of the light", as it officially inaugurated a giant mirror positioned on a nearby peak to reflect sunlight onto the town's square. The 197 inhabitants of Viganella used to suffer from a complete lack of direct sun from November to February, but the eight-by-six meter sheet of steel, remotely controlled by a computer will now reflect the sunrays to the town's square during the winter.



Workers install a mirror placed on a nearby peak to reflect sunlight onto Viganella's main square, on January 24, 2007.



This Underrated Mountaintop Town Is A Great Addition To Your Italy Bucket List



Italy is one of the most popular vacation destinations in the world. With beautiful architecture, inspiring art, and mouth-watering cuisine, it's no wonder why over 75 million people visited last year alone. But while Italy's major cities, like Rome and Venice, are the most popular tourist spots, quieter locations, like Italy's smaller mountain towns, sometimes go unnoticed.

Erice is located in northwestern Sicily. The primarily medieval town sits over 2,400 feet above sea level atop Mount Erice. Known as the City of a Hundred Churches, one particular church is truly remarkable — Chiesa Madre. It's the oldest church in Erice and has a quadrangular bell tower that dates back to 1312.

Getting to Erice is easy if traveling by car. But for a really fun and unique mode of transportation, take the cable car, which runs from the nearby town of Trapani. The journey is 10 minutes, offers panoramic views, and costs \$11.75 roundtrip. With a mild Mediterranean climate, there's never really a wrong time to visit Erice. However, summers are particularly spectacular, with warm weather averaging between 70 and 80 degrees Fahrenheit.

Happy Ferragosto! August 15

Ferragosto is an Italian national holiday celebrated on August 15th, marking the height of summer. It's a day when the ordinary recedes, allowing life's pleasures to shine through – day trips, BBQ feasts, beach bonfires, and fireworks with loved ones.

Every year, by the time May rolls around, "Got any plans for Ferragosto?" becomes the burning question in every conversation among friends. But beyond just brainstorming and making plans for this special day, there are fascinating fun facts to delve into, beginning with the origin of its name...



BUON Ferragosto

A Math Genius Created the Decimal Point and Became a Legend. Turns Out He Stole It.

Popular Mechanics, July/August 2024

Inside the surprising drama behind the dot that sparked a numerical revolution.

The humble decimal point may have been invented about 150 years before we previously thought.



Experts had previously credited German mathematician Christopher Clavius for the innovation, but according to a new study, the credit actually belongs to Italian merchant and mathematician Giovanni Bianchini.

Bianchini's work as a merchant likely inspired the mathematical leap, which then bled into his work as an astronomer.

There's been a mystery lurking in one of the most unassuming parts of mathematics for centuries. When German mathematician Christopher Clavius introduced the world to the humble decimal point in 1593, he used it in one table, and never mentioned it or used it again in any of the rest of his writings.

Clearly, the decimal point is incredibly important to the way we do math today. So, why did Clavius abandon such a monumental discovery so soon after making it? **Because he stole it.**

Well, "stole" may imply a bit more malice than is necessary. Let's not read motive into 14th century mathematicians. But according to a recent paper published in *Historia Mathematica*, Clavius actually likely imported the decimal point into his own work when referencing the work of Italian merchant and mathematician Giovanni Bianchini from the 1440s.

Work that had been done almost 150 years earlier.

"In order to understand what Bianchini was doing," Glen Van Brummelen, a math historian at Trinity Western University in Canada and the author of this new paper, told *Nature*, "you had to learn a completely new system of arithmetic."

That's because, back in the 1400s, astronomers and mathematicians used an entirely different numerical system to do astronomical calculations than we use now. Our number system today is built around the number 10. As such, it's called a "base 10" system. Every number is made of a combination of 10 single digits 0-9, and every new "place" in a number represents 10 of the "place" before it. For example, a thousand is 10 hundreds, a hundred is 10 tens, and 10 is ten ones. It all comes back to ten, and it makes things pretty straightforward when it comes to operations like multiplication and division.

Easy, at least, compared to other systems. Because in the 1400s, astronomers and mathematicians used a base 60 number system, or a sexagesimal system, to do astronomical calculations. We can still see remnants of this system in things like time (1 hour is 60 minutes and 1 minute is 60 seconds) and degrees of a circle (one circle is 360 degrees around, one degree is 60 minutes, and one minute is 60 seconds). But instead of relegating the base 60 system to just a few oddball mathematical areas, all astronomical calculations were done this way.

And that made things very messy. Look at it this way: in a base 10 system, you divide 104 by 2 the exact same way you divide 10.4 by 2. Just cut all the numbers in half. But in a sexagesimal system, 10.4 doesn't read like 10.4. It has to be converted into a very complicated fraction, dealt with, and then convert it back out to get an answer that we can understand.

Messy. But messy is the driving force behind innovation. And Bianchini had one sneaky advantage that had him poised to be the one to make this particular innovation: he wasn't just an astronomer. He was a merchant.

Merchants, in their day to day lives, didn't need to worry about base 60-style numbers. They just needed to deal with numbers that we would interact with in trades—small quantities and partial pieces. For his merchant work, Bianchini invented a system where he divided measurements into ten parts and noted those parts with a decimal point.

Figoncello

Ingredients:

10 oz fresh, ripe figs
8.8 oz Everclear
2 tbsp of water
2/3 cup of sugar
1/4 lemon peel (whole and untreated)

Equipment:

1 Jug
1 Cutting board
1 Knife
1 Narrow-mesh strainer
1 Saucepan
1 Wooden ladle

Method:

Wash and dry the figs well; then cut them into 4 pieces each and place them in a pitcher.

Add the alcohol directly to the figs, the lemon peel without the white part, and close the jug tightly.

Place it in a dark place and let it macerate for a week, taking care to turn the jug upside down at least once a day.

After 3 days remove the lemon peel and put it back to rest.

After at least a week has passed (you can allow 10 days to pass; nothing changes) strain the alcohol through a fine-mesh strainer.

Heat the water and as soon as it comes close to a boil, turn off the flame, add the sugar and stir well with a wooden spoon.

When the sugar is completely dissolved, put the syrup to cool.

Once the syrup is well chilled, pour it over the strained alcohol and stir.

Bottle, let it sit for about ten days before enjoying and cheers with your FICONCEL!!!



How to Say Cheers in Italian

The Italian word for cheers is either "Salute" or "Cin Cin". This is usually followed by "alla nostra salute", which means "to your health". If you would like to make a toast, you would say "fare un brindisi".

Slow Cooker Fig Butter

Recipe from "Italian Americans in the Kitchen" cookbook from TSDIA members Jan and Tony DiSantostefano



Servings: 3 pints

Ingredients

2 lbs. Fresh Figs (halved)
3/4 C Dark Brown Sugar
3/4 C Granulated Sugar
1/3 C Molasses
2 tsp Cinnamon
3 tsp Vanilla Extract
1 tsp Nutmeg
1 tsp Cloves
1 tsp Allspice

Directions

Add all ingredients to a slow cooker and stir. Cook on high for approximately 3-4 hours, stirring every hour. Use an immersion blender to break up any larger pieces. Store in the freezer.

Pork Tenderloin with Figs, Olives and Capers

Recipe from "Italian Americans in the Kitchen" cookbook from TSDIA members Jan and Tony DiSantostefano



Servings: 8-12 pieces

Ingredients

- 1 ½ lb. Pork Tenderloin
- ½ C Red Wine
- 1 TBS Capers
- 8-10 Fresh or Dried Figs (cut into quarters)
- ¾ c Kalamata olives (halved)
- Salt and Pepper to taste

Directions

Place the pork tenderloin in a crockpot. Add the wine, capers, figs, kalamata olives and salt and pepper to taste. Cook on high for 4-6 hours, or on low for 8-10 hours. So tender. Slice and serve.

5 Fast Fig Facts

1. Though we think of them as fruit, figs are actually flowers turned inward. The small, soft seeds inside are the real fruit.
2. Figs grow in warm climates and prefer hot, dry summers and cool-but-not-cold, wet winters.
3. In northern climates, you might see them as potted plants or small ornamental trees that can be brought indoors.
4. Where it's warm enough for them to overwinter in the ground, they can grow 20 to 30 feet tall.
5. A little scarring on fig skins is normal — it happens naturally when leaves rub against the growing fruit. It doesn't damage the flesh inside.



How to Freeze Fresh Figs

If you have more figs than you can use quickly and don't feel like making fig preserves or fresh fig freezer jam, you can freeze them for up to six months and use them in smoothies, cooked sauces, or baked goods. Here's how to freeze figs two different ways:

1. Individual, quick-freeze method
Wash them thoroughly and, setting aside any that are very soft, space them out on a wax paper-lined baking sheet in the freezer. When they're completely frozen, transfer to freezer bags.
- 2 Bulk, quick-freeze method
Wash them thoroughly and, mash them thoroughly. Place the mashed figs in a zipper bag and freeze.
3. Sugared freezer method
You can also peel them (if desired), quarter or slice them, and combine them with sugar (1 cup sugar to 5 cups fruit) before packing and freezing in tightly covered freezer containers.