



"The Roar of the Lion"

Jennifer Rubé, editor
November 2011

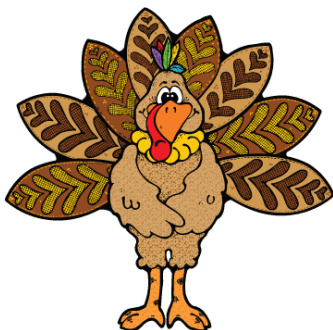
TURKEY RAFFLE DINNER

It's that time of year again when we feast on roast beef and raffle off the turkeys! Come join us for this annual tradition and start off your holiday season with your lodge family and friends.

Brother Ed Maruggi has been kind enough to give us some of his new books and all profits are to be donated to the lodge, so come pick up a book of stories about funny things that have happened on a trip to Italy. They are the perfect gift for that hard to shop for person in your family or at work.

Due to some issues with reserving the room at St Cecilia's we have decided to move the location of this year's **Turkey Raffle Dinner**. The new location is the **Carmen Clark Lodge at Brighton Town Park** on Westfall Road. The address is 777 Westfall Road and it is the lodge by the pond. If you have not sent in your RSVP yet, please call Jennie at 749-5002 ASAP so that we have an accurate count for the caterer.

We are looking for volunteers to help set up before the event – around 4:45PM that day – and to help clean up afterwards. Set up will include moving tables and chairs and doing any decorating that needs to be done. Please call Jen Gugino at 749-5002 if you would like to volunteer.



LODGE CHRISTMAS PARTY

This year's Christmas Party will once again be held at Carpani's Restaurant in the Stutson Street Plaza. The address is 155 Pattonwood Drive.

Save the date Saturday December 17th and look for the flyer included with this newsletter.



President Joe and Monroe County Executive Maggie Brooks at the Italian Civic League Columbus Day Luncheon.



VINCENT LOMBARDI LODGE #2270

71 Cohasset Drive
Rochester, New York 14618



Dear Brothers and Sisters,

OFFICERS

President

Joseph A. Rubé, M.D.

First Vice-President

Jennifer Rubé

Recording Secretary

Bonnie Cottone

Corresponding Secretary

Ann Vazzana

Financial Secretary

Susan Berta

Treasurer

Nancy Rubé

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Mistress of Ceremony

Patricia Galante

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Joseph A. Vazzana

Chaplain

Ann Vazzana

District VIII State Trustee

Joseph Berta

Bene Emeritus

Louis Giambra

Chaplain Emeritus

Sister Carole Proia

Lodge Deputy

Anthony Idoni

I begin this November (Thanksgiving) newsletter with a huge thanks to Sister Susan Berta (and her hostesses –Sisters Bonnie Cottone, Sylvia Vazzana, Sandy Meleca, Pat Galante and Linda Agnello) for organizing and running such a successful Christopher Columbus Dinner Dance. Susan's attention to every detail was noted by all of us, but I'm sure that we can never fully understand how very much time, energy, and I'm sure stress, went into it behind the scenes. Susan can be VERY proud and hopefully, pleased with the outcome. I also wish to give Sister Eunice a special thank you for choosing to nominate our three distinguished Honorees (Dr. Constantino, The Passero Family and Carolyn Portanova. I was proud not only to honor them individually but also to hear how their lives had crossed paths through their pasts.

Thanks also to Brothers Tom Vazzana, Dr. Russ Gugino, Judge Donald Mark and Joe Vazzana for being our Honor Guard – all proud Veterans. Thanks also to Brother Joe Berta our State Trustee who once again did an admirable job representing our State President who was unable to attend. I would be remiss if I did not give a special thanks to Brother Judge Frank Affronti for his superb job as Emcee.

We hope to see you all at the upcoming annual TURKEY RAFFLE DINNER on Wednesday November 9th at the Carmen Clarke Lodge (777 Westfall Road in Brighton, next to the Mosque). Please see the enclosed flier and make your reservation soon as we need an accurate count for the roast beef dinner.

The issue of liability insurance has been put on the table and at our upcoming Board meeting we will have a presentation and opportunity to hear the pros and cons. As mentioned at our last Gen Assembly meeting we will then bring the information to a General Assembly meeting.

This weekend several of our members will be attending the Plenary Session of the Grand Lodge being hosted by the Geneva Men's Lodge. We'll report on that at the next meeting also.

As we get into the Holiday spirit, let us thank the men and women of our Armed Forces for all the sacrifices they have made on our behalf. Our thoughts and prayers for all those who have been ill or lost a loved one.

From Nancy and myself, FELICE GIORNO DI RINGRAZIAMENTO e DELLO TACCHINO.

Fraternally yours,

President Joe

Visit our website at www.sonsofitalyrochester.com

COLUMBUS DINNER DANCE 2011



See these and more of our event photos on our website at www.sonsofitalyrochester.com

VINCENT LOMBARDI LODGE

NOVEMBER BIRTHDAYS

11/01 Franklin D'Aurizio
11/01 Joseph Valentino
11/08 Joseph Polizzi
11/11 Joshua Sisto
11/15 Patrick Sculli
11/29 Catherine Nuci



REFRESHMENTS

We are looking for volunteers to bring refreshments to our General Assembly meetings. You're welcome to partner up with another member if you want to.

Ideas: cake, cupcakes, brownies, cookies, fresh cut up fruit, sheet pizza or anything else you wish to bring.

If you'd like to bring refreshments to the next meeting, please give Sister Ann Vazzana a call at 224-8907. Thank you to all our volunteers as this is one more thing that keeps expenses down for the lodge.

THIS SPACE FOR RENT

STARTING IN JANUARY 2012

PLEASE CONTACT JENNIFER
at (585) 381-5540

FOR MORE INFORMATION

Ad space will be business card size!

MEMBERS IN THE NEWS

Good Luck goes out to **Sister Mary Joyce D'Aurizio** who is running for re-election for Irondequoit Town Supervisor.

Good Luck goes out to **Brother Matt O'Connor** who is running for Town Council in Pittsford.

Congratulations to **Brother Sal Cutaia** on the birth of his granddaughter, Marija Isabella on October 25th.

Congratulations to **Sister Angie Parise** who ended up the big winner on our recent group trip to the casino. If anyone would like to organize another trip to Fingerlakes, let us know.

Condolences to **Brother Ed Maruggi** on the recent passing of his mother.

Condolences to **Sister Susan Berta** on the recent passing of her uncle.

Condolences to **Sister Kay Nucci** on the passing of both her daughter-in-law and grandson in the past few months. This is a correction from last month's newsletter which had incorrect information.

Congratulations to GAIL lodge president **Jill Woodhams** and Geneva Men's Lodge IPP **Jamie Kaim Jr.** on their recent wedding on October 15th.

Good Luck to **Brother Tony DiCostanzo** of the Geneva Men's Lodge who is running for Geneva City Council.

VINCENT LOMBARDI LODGE

COMMUNITY CALENDAR

- **November 3rd** – 7:00PM OSIA Board Meeting at Casa Italiana (info: Pres. Joe 461-1181)
- **November 9th** – 11th Annual Turkey Raffle Dinner at Carmen Clark Lodge in the Brighton Town Park (info: Jen 749-5002 or Susan 334-6641)
- **November 10th** – 7:00PM OSIA General Assembly Meeting at Casa Italiana (info: Pres. Joe 461-1181)
- **December 1st** - 7:00PM OSIA Board Meeting at Casa Italiana (info: Pres. Joe 461-1181)
- **December 7th** – 7:00PM Book Reading with Brother Ed Maruggi at the IACC (info: 594-8882)
- **December 8th** – 7:00PM OSIA General Assembly Meeting at Casa Italiana (info: Pres. Joe 461-1181)
- **December 17th** – Vincent Lombardi Lodge Christmas Party at Carpani's Restaurant (info: Susan 334-6641)
- **January 5th** – 7:00PM OSIA Board Meeting at Casa Italiana (info: Pres. Joe 461-1181)
- **January 12th** – 7:00PM OSIA General Assembly Meeting at Casa Italiana (info: Pres. Joe 461-1181)
- **January 28th** – 6:00PM Valentine's Dinner at Midvale Country Club (info: Jennifer 381-5540)

MEETING REFRESHMENTS

We need a volunteer to bring refreshments to the next General Assembly Meeting. If you'd like to bring food/drink, please let Corresponding Secretary, Sister Ann Vazzana know at 224-8907.

NEWSLETTER ADVERTISING

In November we will begin selling newsletter ad space to our members for their businesses. As members, you get first chance at limited ad space. Advertising will begin in January.

Ads will be business card size with the opportunity to upgrade with the purchase of multi-month contracts. This program is expected to start with the January 2012 newsletter and more information will be available next month.

If you would like information on rates, please contact Sister Jennifer at 381-5540.

FIND US ONLINE...

Our lodge can be found online!

Check out our website at **www.sonsofitalyrochester.com** or look for us on Facebook by searching for Sons of Italy Rochester NY. You can visit the NY State Grand Lodge website at www.nyosia.org and the National Supreme Lodge at www.osia.org.

NEW MEMBERS

We are always looking for new members to bring into our lodge. Think about family, friends and co-workers who might enjoy joining our group and promoting our Italian heritage.

SUNSHINE CORNER

If you know of any lodge members who are ill or could use cheering up, please let Corresponding Secretary, Sister Ann Vazzana know at 224-8907.

VINCENT LOMBARDI LODGE

OSIA LODGE COOKBOOKS

Vincent Lombardi Lodge Cookbooks have been reprinted and will be available for this holiday season.

\$8 each

They will be available at the turkey raffle dinner and general assembly meetings.

OSIA NATIONAL COOKBOOKS

The National OSIA Supreme Lodge has printed a new cookbook this year.

\$20 each plus \$5 shipping.

It is a beautiful hard cover book and you can order it by calling the Grand Lodge at 516-785-4263

SICILIAN SWEET & SOUR CHICKEN

Sister Rosita shares with us this recipe for the sweet & sour chicken from the Sicilian Dinner last May.

Coniglio (pollo) Agrodolce ~ serves 4
Sicilian "sweet & sour" rabbit/chicken

1 Rabbit (~3 ½ lbs.), cut up or 3 lbs. chicken drumsticks & thighs (bone-on)
¾ c. white wine vinegar, divided
2 c. Cold water
1 tbsp. kosher salt
3 tbsp. canola oil
2 tbsp. extra virgin olive oil, divided
1 large onion, diced
2 cloves garlic, chopped
1 stalk celery, diced
2 tbsp. capers, drained & rinsed
2 tbsp. green Sicilian olives, coarsely chopped
2 tbsp. sugar
Warm water

Brine the meat: combine ½ c. white wine vinegar, water & salt in a medium bowl. Add the rabbit/chicken, making sure all meat is submerged. Cover and refrigerate for 8-24 hours. When ready to cook, remove meat from the brine & rinse under cold water. Dry with clean kitchen or paper towel.

In a large skillet, heat the canola oil & 1 tbsp. olive oil until shimmering (hot but not smoking). Working in small batches, cook each piece of meat on both sides (~3 minutes per side) until golden. Remove browned meat to a plate and repeat with the next batch until all meat has been browned. Drain excess fat from the pan.

Combine ¼ c. white wine vinegar with sugar and set aside. Add the remaining olive oil to the skillet & heat until shimmering. Add the onions and cook until transparent. Add the garlic and celery and cook until slightly golden (~5 minutes), stirring once. Add the capers & olives and cook for 1 minute. Stir in the vinegar/sugar. Add the meat and toss to coat with the liquid & vegetables. Add water to cover the meat about ½ way. Bring to the boil. Cover. Lower heat and simmer for until meat is tender (~45 minutes for chicken, 1½ hr. for rabbit. Stir occasionally to avoid sticking to the bottom of the pan. Add warm water if necessary to retain moisture.

Alternate braising method: Tightly cover the pan and place in a 300° oven for until meat is moist & tender, 1 – 2 hours.

FUNGI AGGETIVI by Cibi

Fungi Aggetivi ~ Sautéed Mushrooms ~ serves 6-8 as a side dish

3 tbsp. extra virgin olive oil, divided
2 cloves garlic, thinly sliced
1 lb. mushrooms (oyster & white mushrooms), in ¼" slices/pieces
Salt & pepper to taste
2 tbsp. chopped fresh parsley

Heat 2 tbsp. oil in a large fry pan. Add the mushroom. Cook stirring occasionally until mushrooms are transparent. Add salt & pepper to taste. Cook another minute. Drizzle with 1 tbsp. oil and toss with fresh parsley. Serve

Send us your family recipes and we'll include them in future newsletters.



VINCENT LOMBARDI LODGE

VALENTINE'S DINNER 2012

This year our Valentine's Dinner will be held on Saturday January 28th at Midvale Country Club. Last time we held the Valentine's Dinner it was a very successful fundraiser for the Gift of Sight program. This year we are hoping to be just as successful in our endeavors to raise funds for the Pluta Cancer Center.

There are not many of us who have not been touched by the skill and generosity of the Pluta Cancer Center in some way. In the past few weeks I've found that a number of our lodge members have been involved with treatments for either themselves or their family members at the Pluta Center and I'd like this year's event to be a tribute to them.

Our theme for this event is going to be "angels" and I'm hoping that our membership will step forward and volunteer to help with the fundraising and organization. It is not MY event, it is OUR event and all help is welcome.



Please save the date of January 28th, 2012 and let me know if you can help with this event. If any of our members would like to donate prizes for the raffle, please contact me at 381-5540. We're looking for gift certificates, merchandise prizes, etc.

Thank you all and a safe and happy holiday season for you all,

Jennifer

"WARM HUGS" CLOTHING

Last year was a very successful year in our "Warm Hugs" clothing drive and this year is starting off just as well. In 2010 we collected dozens of coats and hundreds of pairs of mittens and gloves for children in need. This year the Vincent Lombardi Lodge will once again partner with the Pittsford Village Merchants and the Pittsford Chamber of Commerce to collect coats, mittens, gloves and hats for children at Rochester City School #12.

This year, in addition to the boxes being placed around the village of Pittsford where people can drop off new or gently used clothing, we will also be distributing donation cans for those who wish to donate money instead of clothing. We have a supplier where we can get children's mittens and gloves for \$1 per pair and the money collected will be used to purchase them. Together, our goal is a hundred or more pairs of gloves and mittens in addition to all of the clothing collected in the boxes.

If you would like to donate coats, hats, mittens etc that your children or grandchildren have outgrown or cash for purchasing needed clothing, please bring them to the next board or general assembly meeting or contact Sister Jennifer at 381-5540 to make arrangements.



VINCENT LOMBARDI LODGE

These interesting facts are taken from the book *AMORE, The Story of Italian American Song* written by Mark Rotella.

1. A Sicilian born man named Vincent Taormino about 1910 began canning beans, bread crumbs, and soups eventually named his company _____.
2. The "Crooning Troubador" _____ born 1897 - birth name = Dominic Anthony Lucanese-in Bellville, NJ played mandolin, then banjo before the guitar.
3. The song recorded by Enrico Caruso in 1916, through which Italians could indulge in nostalgia for "the old Country" was _____.
4. When the U.S. entered WW1 Caruso recorded one of his few songs sung in English. It was the patriotic anthem _____ - sung in part English then in Italian.
5. "Core'ngrato" or "Ungrateful Heart" was written for _____ and was one of the first Italian classics to be written in America about 1911.
6. Thomas Rocco Barbella born in Brooklyn in 1919 was known in his profession as _____.
7. Vito Farinola's stage name is _____ (his mother's maiden name).
8. Francesco Paolo Lo Vecchio, nicknamed spagett' took the stage name _____.
9. Freddie Cocozza's stage name was _____ (also his mother's maiden name).
10. Alfred Cini took the name _____ for his American stage name.
11. Anthony Dominick Benedetto AKA _____.
12. Dino Crocetti AKA _____.
13. Louis Scalione, born in Manhattin in 1917 is popularly known as _____.

The answers will be in the December newsletter.

ITALIAN WORDS OF THE MONTH

Turkey: tacchino

Pumpkin Pie: Torta zucca

Stuffing: Ripieno

Holidays: vacanze

Shopping: lo shopping

THANK YOU....

To All My Brothers & Sisters,

Thank you so much for the surprise birthday cake at the last meeting. You made turning 90 extra special.

God Bless Everyone,

Sister Mary Delman