



## *"The Roar of the Lion"*

Jennifer Rubé, editor  
April 2013

### SUNDAY DINNER AT CIBI

Come join us on Sunday May 5<sup>th</sup> for our 3<sup>rd</sup> Annual Regional Dinner at Cibi in Mendon. Sister Rosita will be making a traditional meal from Abruzzi, Italy for everyone to enjoy.

Many of you were at our first dinner which was a Sicilian dinner. Last year we explored Calabria and by the request of several of our members who attended last year, we will explore Abruzzi this year. The food is home-cooked in Sister Rosita's professional kitchen and served in a wonderful setting in her renovated home from the 1800's.

Invite your family and friends for a traditional Sunday dinner and show them once again that the Vincent Lombardi Lodge members host fun and exciting events. Because the event is early in May, we don't have a lot of time for RSVP's. I'm asking everyone to please fill out their forms and return them quickly as Rosita needs to have a good count when she starts preparing for our event. All RSVPs must be in by May 1<sup>st</sup>!

### NYS OSIA CONVENTION

This year's NYS OSIA Convention will be held at the Villa Roma Resort from Thursday May 31<sup>st</sup> through Sunday June 2<sup>nd</sup>. If you would like to join us for the weekend, please contact Brother Joe Rubé (461-1181) or President Jenn (381-5540) for more details. Everyone is welcome to attend but reservations must be made through the lodge in order for you to be included in Sons of Italy events, meals, entertainment, etc.

### ABRUZZI MENU

#### Antipasti

*Served buffet style before dinner*

**Formaggi e Salami Abruzzese Olives**

*Served with crusty Italian bread*

#### IL Primo

**Mazzarelle e Pasta fatta in casa**

*Mazzarelle, the bitter lettuce that grows wild in Abruzzo, is a rare find in the U.S. Abruzzese-Americans substitute the similar tasting broccoli rabe, sautéed with garlic, olive oil and a hint of hot pepper and call it Mazzarelle.*

*We're serving Mazzarelle with pasta fatta in casa, (homemade pasta) and grated pecorino cheese, just like a Abruzzese housewife would.*

#### Another Primo

**Polenta all'Abruzzese**

*Polenta served with the typical Abruzzese ragu of pork, simmered in tomatoes, onion, garlic and herbs.*

#### Il Secondo

**Brodetto di pesce**

*Abruzzo's famous fish soup with light tomato base and whatever variety of fishes are available - calamari, shrimp, white fish, mussels, clams - you name it! We'll serve our brodetto with crusty bread.*



#### Dolce, Café e Té

**Cicerchiata (honey balls)**

**Ferratelle (pizzelle)**



All Vincent Lombardi Lodge Communications should be sent to President Jenn Rubé at:

92 Gleason Circle, East Rochester NY 14445 – (585) 381 - 5540 - jennajlr@aol.com



**VINCENT LOMBARDI LODGE #2270**  
92 Gleason Circle  
East Rochester, New York 14445



**OFFICERS**

**President**

Jennifer Rubé

**Vice-President**

Vincent Giannantonio

**Recording Secretary**

Bonnie Cottone

**Financial Secretary**

Joseph Rubé, MD

**Treasurer**

Salvatore Cutaia

**Orator**

Joseph Vazanna

**Mistress of Ceremony**

Nancy Rubé

Ann Vazzana

**Sentinel**

Ross Cottone

**Trustees**

Louis DeCarolis

Luigi DiFilippo

Thomas Meleca

Sandra Meleca

Antonio Palucci

**Immediate Past President**

Joseph Rubé, MD

**Chaplain**

Ann Vazzana

**District VIII State Trustee**

Anthony DiCostanzo

**Chaplain Emeritus**

Sister Carole Proia

**Lodge Deputy**

Anthony Idoni

April 2013

Dear Brothers and Sisters,

My first few weeks as Lodge President have been quite busy. First of all, thank you to everyone that came out to Penfield Country Club on March 10<sup>th</sup> for our Officer Installation Brunch. The meal was excellent and the company could not be matched. I want to extend a special Thank You to New York State President Thom Lupo who flew in that morning to join us. It was an honor to have him with us and I greatly appreciate his support. I would also like to thank District VIII State Trustee Tony DiCostanzo and his wife Pam, District VIII Deputy Mike Cutillo and our Lodge Deputy Tony Idoni for also coming to help us celebrate.

I would also like to thank my father, Immediate Past President Dr Joe Rubé and our 2011-2012 Council, especially those that are not sitting on the council this term, for all the hard work put into making our lodge as successful as it has been the past few years. I think we have a lot to be proud of and I look forward to seeing where we all take our lodge in the future. I send a big thank you to everyone who has accepted chair positions on our numerous committees and events and those that have offered their help on upcoming events. As we all know, the workers are just as important as the leaders and as your new president, I'm eager to hear new ideas and plans for more events. I'm also happy to be able to say we have a very diverse lodge with our youngest member being a teenager and our oldest member being almost 100 years old. I love that some of our most active members are some of our oldest members who bring their experience to our lodge.

Last weekend Dad and I traveled twice to Geneva to help them celebrate events in their lodges. Saturday night the ladies of the GAIL lodge celebrated their 35<sup>th</sup> anniversary with a dinner at their lodge building. Monday night we again traveled down the Thruway so that I could act as their Lodge Deputy during their Officer Installation ceremony. Both were wonderful events and again, President Thom Lupo made a trip up to District VIII to help celebrate. With only three lodges in District VIII it is up to us to make sure that membership continues to grow and that our members enjoy happy and successful events throughout all of our lodges.

With those little white flakes flying past the window once again, I look forward to the Spring season that we all know is hiding just around the corner. I wish all of you a Happy Spring with good health for all. To all those who have been sick or in the hospital, you are in our prayers and as always we pray for those in our Armed Forces protecting us here and around the world.

Fraternally,  
President Jenn Rubé

# VINCENT LOMBARDI LODGE

## APRIL & MAY BIRTHDAYS

### APRIL

04/01 Ted DeSoto  
04/09 Matthew Grosodonia  
04/10 Angela Amato  
04/13 James Vacanti  
04/14 Bonnie Cottone  
04/17 Hon. Edmund Calvaruso  
04/24 Brett Forgione  
04/26 Peter Maddalena  
04/29 Sunni Povero  
04/29 Antonio Galvano



### MAY

05/01 Richard Santo  
05/06 Vincenzo Buonomo  
05/07 Dr. Russell Gugino  
05/08 Philip Bellini  
05/12 Mario Daniele  
05/20 Robert Dierna  
05/26 Angela Cataldi  
05/29 Elvah Trieste

## COMMUNITY CALENDAR

- **April 4<sup>th</sup>** - 7:00PM OSIA Board Meeting at Casa Italiana (info: Pres Jenn 381- 5540)
- **April 11<sup>th</sup>** - 7:00PM OSIA General Assembly Meeting at Casa Italiana
- **May 5<sup>th</sup>** – 3<sup>rd</sup> Annual Regional Dinner at Cibi – see flyer for more information.
- **July 19<sup>th</sup> – 21<sup>st</sup>** – Festa Italiana at the IACC – Save the Date!
- **August 3<sup>rd</sup>** – Annual Summer Picnic – more info coming – Save the Date!
- **October 19<sup>th</sup>** – Columbus Dinner Dance – Save the Date!

## LODGE NEWS

Congratulations go out to **Sister Marilyn Sarkis** on the birth of her granddaughter Madison Avery.

Get well wishes go out to **Brother Joe Vazzana** who has been hospitalized recently. Brother Joe is now in rehab at the Friendly Home.

If you know of any lodge members who have been ill, had surgery or have lost a loved one, please contact Sister Ann Vazzana at 586-6266. We also love to hear about positive things going on in our lodge!

## REFRESHMENTS

We are looking for volunteers to bring refreshments to our General Assembly meetings. If you would like to bring refreshments to the next meeting, please contact Sister Ann Vazzana at 586-6266. Thank you to all of our volunteers as this is one more thing that helps keep expenses down for the lodge.

## INK CARTRIDGES

Thank you to everyone that has brought us empty ink and toner cartridges this year. Redeeming these empties cut the cost of printing our newsletters by \$500 last year. If you have any empties to donate, please bring them to the next lodge meeting or call Jennifer at 381-5540.



## COKE REWARDS CODES

We are still collecting bottle caps and rewards codes from all Coke products. The codes can be found inside the bottle caps or inside the cardboard boxes from canned drinks. We redeem these codes for points towards different items that we can use for raffles at lodge events. If you can't bring them to the next meeting, feel free to email the codes to Jennifer at [jennajlr@aol.com](mailto:jennajlr@aol.com) or call 381-5540.



# 2013 OFFICER INSTALLATION BRUNCH



Penfield Country Club

Sunday March 10, 2013





# 2013 OFFICER INSTALLATION BRUNCH





# VINCENT LOMBARDI LODGE



*Traditional*

# ABRUZZESE SUNDAY DINNER

At *Cibi* deliziosi



Sunday May 5<sup>th</sup>, 2013

4:30PM

\$40 per person

Come join fellow lodge members, friends, family and guests from other local Italian American organizations as we get a taste of a traditional home-cooked Abruzzese

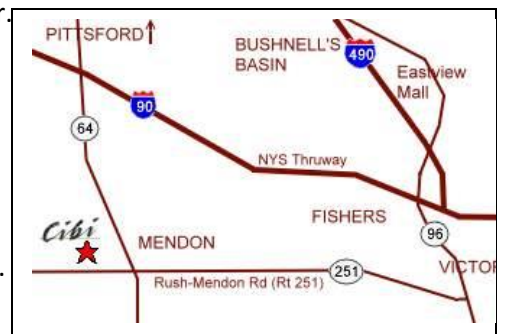
Sunday Dinner prepared by Chef Rosita.

Chef Rosita has provided a great menu which is listed on the back of this flyer.

Cibi deliziosi is located in the beautiful Hamlet of Mendon, just south of Rochester.

- From Nazareth College area: Go east on East Ave towards the Village of Pittsford. Go through the main Four Corners intersection, through the light at Jefferson Road. When you get to the next major intersection, take Rt 64 (follow the white fence of the cemetery on your left). In the village of Mendon, turn right on Rt 251 (gas station on the right). Cibi is about one block up on the right side.

- Please note that the entrance and parking are at the BACK of the building.



Please fill out and return to address below by May 1<sup>st</sup> with check payable to Vincent Lombardi Lodge #2270

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY/STATE/ZIP: \_\_\_\_\_ PHONE NUMBER: \_\_\_\_\_

EMAIL ADDRESS: \_\_\_\_\_

CHECK NUMBER: \_\_\_\_\_ NUMBER ATTENDING DINNER: \_\_\_\_\_ @ \$40.00ea AMOUNT: \_\_\_\_\_

Please remit to Jennifer Rubé, 92 Gleason Circle, East Rochester NY 14445 – (585) 381-5540



Sons of Italy & Chef Rosita Caridi-Miller present

**Abruzzese Sunday Dinner at Cibi**

May 5, 2013; 4:30 PM

\$40 SOI members; \$45 non-members  
Cash Bar

*Antipasti*

*Served buffet style before dinner*

**Formaggi e Salami Abruzzese  
Olives**

*Served with crusty Italian bread*

*IL Primo*

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*We'll serve our brodetto with crusty bread.*

*Dolce, Café e Té*



*Cicerchiata*

**Cicerchiata (honey balls)**

**Ferratelle (pizzelle)**



*La ferratella o pizzella*