



The Roar of the Lion

Marisa Rubé, editor
June/July 2014

2014 AWARD WINNERS

This year, the Vincent Lombardi Lodge will be honoring the following people for their contributions to our lodge and the community:

Man of the Year: Senator Joseph Robach

Family of the Year: The Bernunzio Family

Lifetime Achievement: Lou Gramm

The awards will be given at our event on Friday, October 24th at The Burgundy Basin. Please watch your mail for invitations and more information.

2014 SUMMER PICNIC

This year's annual summer picnic will be held on Saturday, August 2nd at Casa Rube' at 3:30pm. We've reserved the big tent, as usual, so there is plenty of room for everyone and we encourage you to bring family and friends. There is no cost for members and their spouses-just a dish to pass or other supplies. Non-members are only \$5 each.

Please use the enclosed RSVP form to indicate that you will be attending and what food you plan to bring. Even though there is no payment due for members, it is very important that Sister Nancy receive the RSVP forms so that we can keep track of how many are attending and what food is expected.

As usual, Jon Seiger and his Allstars band will be providing our entertainment.

If you have any questions please contact Dr. Joe or Nancy Rube' at 461-1181.

NEW MEMBERS

We were happy to initiate 3 new members at the June General Assembly Meeting. Please welcome Robert Kosinski, and Hon. Christopher and Regina Ciaccio as our newest OSIA Vincent Lombardi Lodge #2270 members.

If you know of anyone who might be interested in joining our lodge, please contact our Membership Chairperson, Tom Meleca, at 315-986-1097 to have a membership packet sent out, or pick one up at our next meeting.

FESTA ITALIANA

As in years past, we will have a booth for Festa Italiana at the IACC on July 17th-19th from 11:30am to midnight. We are looking for volunteers to help at our tables. If you have any free time on these days and would be willing to volunteer for a shift, please contact Dr. Joe Rube' at 461-1181. We especially need help with set up in the mornings and shutdown in the late evening. This is a fun event, please consider joining us.

Editor's Note

If you have any news that you would like shared in the newsletter, please contact me at 750-8336 or marisarube@gmail.com. This includes news of anniversaries, engagements, awards or any other special moments in lodge member's lives.

Additionally, If you know of any lodge members who have been ill, had surgery or have lost a loved one, please contact me at the number and/or email address above to have good wishes included in the newsletter, and Sister Ann Vazzana at 586-6266 to have good wishes sent from the lodge.

Finally, if you have a favorite Italian recipe or any ideas for new columns or information that you would like to see added to the newsletter, please do let me know.

Thank you and enjoy,
Sister Marisa

All Vincent Lombardi Lodge communications should be sent to President Vince Giannantonio at:

61 Sunset Street, Rochester, NY 14606 - (585) 208-1578 – vinnyg1951@gmail.com



VINCENT LOMBARDI LODGE #2270
61 Sunset Street
Rochester, New York 14606



OFFICERS

President

Vincent Giannantonio

1st Vice-President

Sandra Meleca

2nd Vice-President

Thomas Meleca

Recording Secretary

Bonnie Cottone

Financial Secretary

Joseph Rubé, MD

Treasurer

Louis DeCarolis

Orator

Robert Meli

Mistress of Ceremony

Nancy Rubé

Ann Vazzana

Sentinel

Ross Cottone

Trustees

Salvatore Cutaia

Luigi DiFilippo

Matthew Grosodonia

Michael Tomaselli

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

June/July 2014

Dear Brothers and Sisters,

As I write my first letter as President I think back on the events of the last few days.

I have spent the past four days at the OSIA NY Grand Lodge Convention representing our lodge. I must say this was a rewarding and informative time for all of our members that attended. I learned about many various aspects of our organization. I hope to share some of these insights with you through our meetings and my letters to you.

Reflecting on the events of the last couple of months, I need to express my gratitude to all my brothers and sisters that have supported me and provided guidance to make this a successful transition.

I leave you with one thought for now. Together we can make a difference.

Peace to All,

President Vince



Visit our website at www.sonsofitalyrochester.com

VINCENT LOMBARDI LODGE

DID YOU KNOW?

Wine as a product is almost as old as civilization and has always been a part of Italy's farming production: indeed vine farming dates right back to Egyptian times. But how did wine come into being?

In prehistoric times it seems that vines grew wild in forests and very early on, primitive Man was enjoying fruit produced by the plant until one day by chance, someone left some grape juice in a container and noticed that it had undergone a strange transformation: if one drank this beverage it produced a pleasant effect. But apart from the pleasures of wine, it was also important for religion and ritual: the Dionysian rituals of Greece and Bacchan rites held in Ancient Rome are highly renowned. Here of course, wine was only permitted for men: women could not come anywhere near this sacrificial liquid: for them it was impure.

In Medieval times Benedictine monks practiced grape farming in their monasteries, experimenting with new techniques. But above all, humble peasants hoed the land and planted the vines and today's traditions of vineyards and winemaking owe much to their tireless association with the earth and the grapevine.

Italy today produces great quantities of wine; fine and often excellent whites and reds spring like mushrooms up and down the country. Entire regions aggressively compete on the quality wine market. A revival of ancient grapevine species is now under way, and of traditional grape picking by hand, combined with the use of modern enological techniques and new winemaking practices. A law of 1963 enabled the Controlled Denomination of Origin (D.O.C.) mark to be applied to wines with distinctive characteristics and of superior quality for their grape species and area of production.

By a law of 1992 wines were classified in a pyramidal scale: at the bottom are the table wines with no indication of provenance, year or wine species; further up wines with Typical Geographic Specifications (IGT) and at the top, the DOC and DOCG wines (Controlled and Guaranteed Denomination of Origin). So look at the label before you buy! And watch out: a good Italian DOC wine should cost about € 8! And if there's truth in the saying "Good wine makes for good blood", confirmation lies in figures that indicate an average yearly consumption of 70 liters per person. Cheers!

Source: www.italianculture.net

FESTA DELLA REPUBBLICA

The "Festa della Repubblica" is the Italian national holiday celebrated on the second day of June. It commemorates the institutional referendum of 1946 when (by universal suffrage) the Italian population was called to decide what form of government (monarchy or republic) to give to the country after the Second World War and the fall of Fascism. After 85 years of monarchy, with 12,717,923 votes for and 10,719,284 votes against, Italy became a Republic, and the monarchs of the House of Savoy were deposed and exiled. This is one of the most important Italian national holidays which, like July 14th in France (Storming of the Bastille) and July 4th in the USA (Independence Day), celebrate the birth of the nation. All over the world Italian embassies hold celebrations with Heads of State of the host country. Heads of State from all over the world send congratulations to the President of the Republic. Special official ceremonies take place in Italy.

Soldiers, tanks and other military equipment parade through central Rome as the Republic of Italy celebrate its birthday. Before that laurel wreath is placed on the Tomb of the Unknown Soldier, placed inside the Altare della Patria in Rome. The gates of the Palazzo del Quirinale Gardens, official residence of the President of the Italian Republic, are opened to the public for the subsequent celebrations where concerts are performed by the band of the Italian Army, Italian Navy, Italian Air Force, Carabinieri, State Police, Guardia di Finanza, Polizia Penitenziaria (Penitentiary Police) and Corpo Forestale dello Stato (State Forestry Department). Italian delicacies like Italian cheese, pizzas and wines are abundantly available.

Source: www.joobili.com,
www.italianweek.com.au

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VINCENT LOMBARDI 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 Sandy Meleca at 315-986-1097. Thank you to all of our volunteers as this is one more thing that helps keep expenses down for the lodge.

OSIA APPAREL

We sold a fair amount of the remaining OSIA shirts and sweatsirts at the convention, however, we still have stock available in varying sizes. This stock includes men's and women's polo shirts, as well as hooded zipped, collared zipped, and crewneck sweatshirts. We are selling these items at a deep discount to members. If you are interested in purchasing any of the apparel items, please contact Dr. Joe Rube' at 461-1181 or bolognadoc@aol.com. Any remaining items will also be available for purchase at the Annual Picnic on August 2nd. Cash, check, or credit cards accepted at that time. Keep your family in mind-these shirts and sweatshirts make great Christmas and birthday gifts!

INK CARTRIDGES

Thank you to everyone that has brought us empty ink and toner cartridges this year. This year our donated rewards points will be used for supplies and printing at Staples, to help keep our administrative costs low.

If you have any empties to donate, please bring them to the next lodge meeting or lodge social event.

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 Marisa at marisarube@gmail.com.

SOUVENIR AD BOOK

This year's Souvenir Ad Book will be handed out at the October Awards Dinner. Please help us make this ad book a success by obtaining at least one ad from a business that you know. Enclosed with this newsletter is an ad form with all of the information. Please make sure to sign the form before turning it in so that we know who got the ad.

Remember, many of the proceeds from this book go towards scholarships and other charitable donations made by the lodge throughout the year.

Please contact Dr. Joe Rube' at 461-1181 with any questions, and mail completed ad forms/artwork to Lou DeCarolus at Louis@decarolis.com or 62 West Ave, Fairport, NY 14450

MEMBERSHIP DUES

This is a friendly reminder that your member dues should be paid by June 15th. As per the new dues policy, you have the option of paying \$25 to bring your membership current to December 31st, 2014, or \$75 to bring your membership current to December 31st, 2015. Those who have not yet paid their dues will receive a final notice within the next week or so.

Please send dues to Dr. Joe Rube' at 71 Cohasset Dr, Rochester 14618.

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VINCENT LOMBARDI LODGE

COMMUNITY CALENDAR

July 3rd: OSIA Council Meeting Legacy at Cranberry Landing (See attached)
July 10th: OSIA General Assembly Meeting Legacy at Cranberry Landing (See attached)
July 17th – 19th: Festa Italiana at the IACC
August 2nd: Annual Lodge Picnic
August 7th: OSIA Council Meeting Legacy at Cranberry Landing (See attached)
August 14th: OSIA General Assembly Meeting/Presentation of Scholarships
Location TBT
August 24th: Abruzzese Festival at Gates Memorial Park
September 4th: OSIA Council Meeting
location TBT
September 11th: OSIA General Assembly Meeting Location TBT
October 2nd: OSIA Council Meeting Location TBT
October 9th: OSIA General Assembly Meeting Location TBT
October 24th: Annual Awards Dinner
Burgundy Basin

LODGE NEWS

We send **Sister Michelina Palucci** our best wishes as she recuperates from a recent illness.

Casa Italiana is saying goodbye to **Dr. Stella Plutino-Calabrese**, a good friend to our lodge, due to restructuring. We wish Stella well and thank her for her dedication to our organization and to the Italian American community as a whole.

HAPPY BIRTHDAY!

JUNE:

06/06: Mary Ricci
06/07: Rene DeCroce
06/13: Deborah Sisto
06/16: Eunice McCarthy
06/22: Matthew O'Connor
06/25: Edward Groszewski
06/25: Michael Tomaselli
06/27: Louis DeCarolis
06/30: Edward Maruggi

JULY:

07/03: Anita Militello
07/04: Antonio Palucci
07/04: Nancy Rube'
07/15: Marjorie Focarazzo
07/21: Elizabeth Osta
07/22: Stephanie Brey
07/24: John Pilato
07/25: William Agnello
07/27: Sharon Strati
07/29: Eileen Wozniak



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VINCENT LOMBARDI LODGE

2014 CONVENTION

Our members should be pleased to know that record monies were raised for all of the charities that we support, via the New York State Grand Lodge. Our chosen lodge causes are Cooley's Anemia, Autism, Breast Cancer, Alzheimer's Disease, Garibaldi-Meucci Museum, Gift of Sight, and Committee for Social Justice.

New important guidelines were passed by the convention delegates. These guidelines state that social members may participate in almost all aspects of the organization, including voting. The only thing that is still not allowed is for social members to hold office. This will probably also be changing in the near future.

This year's delegates would like our members to know that the convention is a wonderful experience that members should attend at least once. As in the past, our future delegate numbers depend on the number of members our lodge has as of December 31st of this year.

We are pleased to announce that our newsletter received the Most Promising Newsletter Award!

Also, a note of congratulations to Christian Toscano, one of our 2014 scholarship winners. He also won the Richard DiMarco and Jane Lippa Memorial Scholarships from the State Grand Lodge, along with the Giambra Family Scholarship. Congratulations Christian!

Finally, the delegates saw a short video of a new PBS documentary about Italian immigration. It was very touching. We will keep you posted as to when it will be aired. Several other video presentations were made and these will be made available to our local lodges.

EASY ARANCINI

2 cups cooked white rice
½ cup grated parmesan
3 eggs
8 small cubes mozzarella
4-6 slices prosciutto, chopped small
1 cup Italian style bread crumbs
Canola oil, for frying
Salt
1 cup marinara sauce
1 cup pesto

Place a large, heavy-bottomed pot over medium heat and add enough canola oil to rise 4 inches in the pot.

Combine the rice, parmesan, prosciutto, and 1 egg in a medium bowl and use your hands to thoroughly combine the mixture.

Form each arancini by taking a small portion of the mixture, squeezing it firmly, and stuffing one cube of mozzarella into each ball. Repeat the process for 8 arancini.

Whisk together the remaining two eggs. Dip each arancini in the eggs and then in the breadcrumbs. Coat thoroughly.

Once the oil reaches 375 degrees, add 2 or 3 of the breaded arancini to the pot and fry until golden brown and cooked throughout.

Use a slotted spoon to remove the arancini from the pot and transfer to towel lined plate. Immediately salt. Repeat for all arancini.

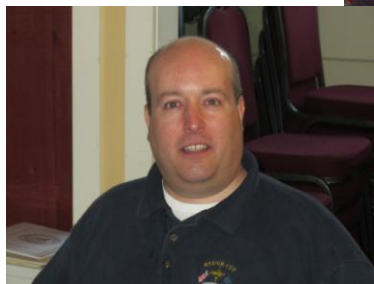
Place a heaping spoonful of marinara on a plate, add two arancini, top with pesto. Serve warm.

Recipe adapted from www.justataste.com



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2014 TUSCAN DINNER – CIBI DELIZIOSI



2014 NYS CONVENTION

