



The Roar of the Lion

Marisa Rubé Przepiora, editor
December 2020
Holiday Edition

Dear Brothers and Sisters,

“You can't make footprints in the sands of time by sitting on your butt. And who wants to leave butt prints in the sands of time?” — Bob Moawad

Most of us fail to realize that our lives are documented each day, often by choice but sometimes without our knowledge. Social media is the impetus allowing family, friends, and even total strangers into our lives. What we say, the things we write, our messages, ideas, and actions have been recorded on our digital wall for future generations to see. We don't always think about that, but if we did, we would be more careful about what we post. Perhaps we would take the opportunity to shape not only today's world but the one we leave behind. We know that technology will keep advancing and changing, and we don't know how or what it will look like, but just think about your children's grandchildren and their great grandchildren. What will they tell when it comes to you? How did you live your life? We hope they nor anyone else will be judged or be judgmental, but the possibility is there they could very well say something, and we have every opportunity to have a say in how we are remembered. How will these questions be answered: Who will we have helped? How will we or have we contributed to society? How will we make the world a better place, and how did we make that happen?

We may look at ourselves and think we can never nor ever will achieve the type of greatness of a Noble Prize Winner or a Pulitzer Writer or discover cures for some disease or condition, but greatness isn't something that is thrust upon you. Greatness is determined by the person you are and your accomplishments, not by your birthright or the amount of money you are born into. Greatness happens by leading a life with high morals, showing compassion, being empathetic, using your skills to help others, and in your words and deeds. Being famous or rich or even a leader isn't what aspires someone. We are remembered for the things we do and how we make people feel, good or bad.

The sands of time is each one of our history. We leave behind imprints of ourselves, our actions, and our words. They can last for generations and may never disappear. They become memories. We can leave behind a piece of ourselves to be remembered after we die. We can a life whose purpose is to benefit others by putting humanity before ourselves. This is the path to greatness. The choice is up to each of us. We choose what the footprints in the sand of time will look like.

God Bless,
Marjorie





12/1: Charles Schiano
 12/3: Mary Lou Cadena
 12/4: Nellie DiCesare
 12/6: Franca Cinelli
 12/7: David DiNicola
 12/9: Ken Nudo, Marisa Przepiora

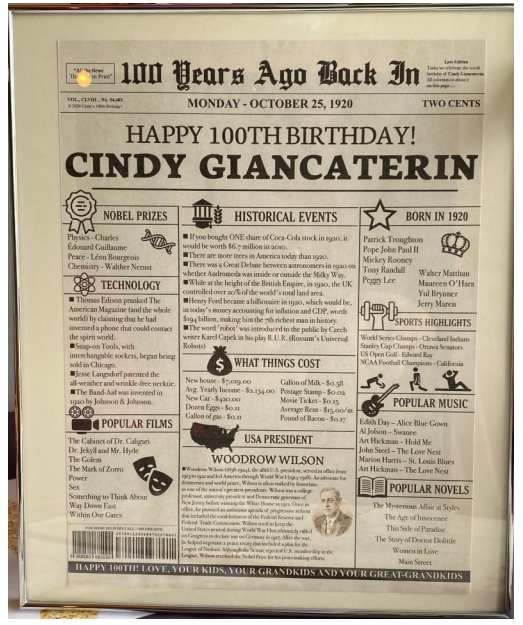
12/11: Charlene Dodgson
 12/15: Ezio Bonanni, James Vazzana
 12/19: Becky DiFilippo
 12/20: Jennie Gugino, Eva Fantauzzo
 12/21: Rick Amico
 12/23 Maurice Palucci

Little Christmas is the 80th birthday of Paul DeCarolis! Happy Birthday Dad, from Louis and Cindy



The 100 Year Club

Sandy Meleca's mom, Cindy Giancaterin, turned 100 on October 25th, 1920!



Cindy or Gramma 'G' as we call her, may be one of the first Soccer Mom. In the Sixties, she was working at the Xerox Corporate Towers in the payroll dept. in downtown Rochester. A busy lady who managed to raise five children. She is a fantastic cook but known for the many cookies she perfected, especially her Almond Paste Italian cookies and her Pizzellas. Her special treat was the Peanut Balls that she made for all of us during the Christmas season. Thank You and Merry Christmas Gramma !!!



To Our Sons & Daughters of Italy Family

We Wish All a Blessed Merry Christmas

And a Healthy & Happy New Year

*Let us pray that the Good Lord
will deliver us safely
through these challenging days.*

MERRY CHRISTMAS

from Sandy & Tom Meleca



Merry Christmas
and

Happy New Year

to all my lodge family!

Vincent and Lisa Giannantonio



Buon Natale!... Buon Natale!...

and

*happiness, health, and good
wishes*

throughout 2021

Marjorie Focarazzo and Ron Santoli



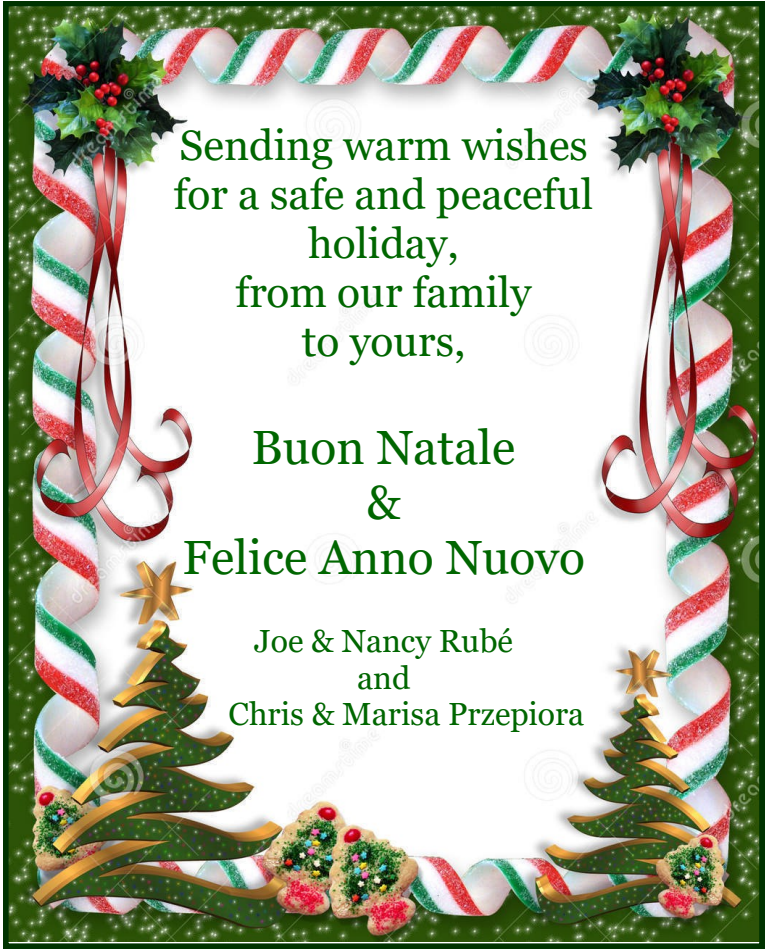
Buon Natale

e

Felice Anno Nuovo

*To all our Brothers and Sisters
and their families. Joyous
holiday season and a happy
and healthy 2021.*

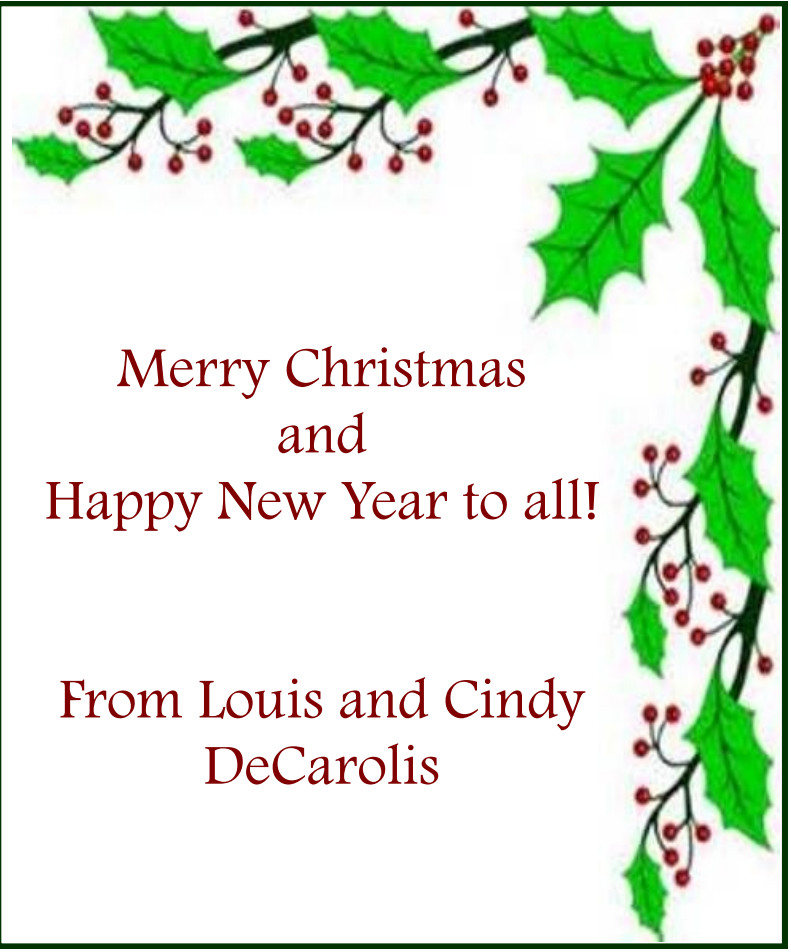
*Vincent Lombardi Lodge #2270
Council Members*



Sending warm wishes
for a safe and peaceful
holiday,
from our family
to yours,

Buon Natale
&
Felice Anno Nuovo

Joe & Nancy Rubé
and
Chris & Marisa Przepiora



Merry Christmas
and
Happy New Year to all!

From Louis and Cindy
DeCarolis



*Wishing you a blessed Christmas
and a New Year full of health and
good times together with family and
friends.*

*Merry Christmas!
Patty Johns*



Happy Holidays
to all of our
brothers and
sisters of the
Vincent Lombardi
Lodge!

From Tony & Pam DiCostanzo
President—Geneva Lodge 2397

Treasured Italian Holiday Recipes

Pasta e Broccoli cu Stoccu (o Baccalà)

* serves 8-10 as a first course; 4-6 as a main course

Pasta and broccoli with stockfish (dried cod) or Baccalà (salted cod)

From: Peasant Food: Angie's Story by Rosita Caridi-Miller

On Christmas eve, Vigilia di Natale, every good Italian Catholic family, throughout the world, fasts from eating meat and makes the sacrifice of feasting on fish, at least seven of them. As far back as I can remember, Angie chose Pasta e Broccoli cu Stoccu for the pasta dish (Il Primo). For at least one week before Christmas, she soaked the stiff plank of stockfish, u Stoccu, in a large pot of cold water that she changed daily. You didn't dare lift the lid on the that pot and release the worst stench of sweaty feet you ever smelled. Who would have guessed that out of that putrid odor would emerge the delicious, rehydrated cod to flavor the meatless tomato sauce?

If Stockfish is not available, we use salted cod (baccalà) which is easier to find. Luckily, you just soak baccalà for two to three days to reconstitute it. Angie used the fatty thin underbelly of the fish for her sauce. She dredged the thicker parts in flour, fried them and served them for the second course, Il Secondo.

Note: whole fillets are not always available and it may be difficult to get packages with underbelly meat. Just use whatever you can get. Maybe add a bit of extra oil to the sauce to make up for the missing fat.

Ingredients

- Underbelly and tail-end from 1 stockfish (Stoccu) fillet, about 1 - 1½ lbs. or 1 lb. salted cod (baccalà) - choose dried fish that is as white as possible rather than yellowish). See below for ideas for cooking the thicker pieces in the loin of the fillets.
- 2 cans (28oz. each) plum tomatoes in their juices (good brands: Tuttorosso, Cento, Wegman's Italian, Glen Muir)
- ¼ c. extra virgin olive oil* divided
- ½ tsp. dried oregano
- Pinch of red pepper flakes (a lot more if you are Calabrese)
- 1 medium sweet onion, finely chopped
- 4 cloves garlic, minced
- 2 large sprigs of fresh basil (10-15 basil leaves), stems separated from leaves
- salt & pepper to taste
- 1 lb. dried pasta - tubes, like ziti or penne, without ridges is best for this dish
- One head, about 1 lb., broccoli, trimmed of fibrous bottom stalks and cut into pieces of 3" - 4" including stalks and crowns.

Instructions

Reconstitute the dried cod: 2 to 10 days ahead ...

Depending on the size of the fillet, **Stoccu** (Not-salted cod) takes up to **10 days** and **Baccalà** (Salted Cod) **2 - 3 days:**

Cut the dried cod widthwise into 6"- 8" pieces, rinse under cold running water and place into a large pot (8 to 12 quart pot)

Fill pot with enough cold water to cover the cod at least 8" – the more the better.

Rinse the cod and change the water daily and until cod is soft throughout

Drain and rinse the reconstituted cod. Pat it dry and store in the refrigerator for up to 2 days or pack the pieces into an airtight bag/container and freeze up to 6 months.

(continued on next page)

Treasured Italian Holiday Recipes

Pasta e Broccoli cu Stoccu (continued)

Make the Sauce: Just before cooking the pasta or up to 24 hours ahead, stored in refrigerator.

1. Puree tomatoes with their juices in a food processor or blender. Pass them through a food mill or strainer to remove the seeds, if desired).
2. Heat 2 tbsp. of oil over medium heat. Add oregano and red pepper flakes and cook until fragrant, about 20 seconds.
3. Add the onion and a pinch of salt and cook until the onions are transparent (about 3 minutes).
4. Stir in the garlic and basil stems and cook for another minute, making sure that the garlic does not brown.
5. Add pureed tomatoes. Stir and bring to a slow boil. Lower heat and simmer uncovered (let steam escape to thicken the sauce) for 10 minutes.
6. Add the underbelly and tail-end pieces from the reconstituted cod.
7. Simmer 1/2 hour, stirring occasionally, scraping any caramelized sauce around the top edges of the pan.
8. Tear or coarsely chop the basil leaves and stir them into the sauce, along with the remaining olive oil. Adjust salt and pepper to taste and simmer 5 more minutes. Cover and remove from heat.

Cook the pasta and broccoli: Immediately before serving ...

10. bring 8 quarts of water to the boil and add 3 tablespoons of salt.
11. Add the pasta and the broccoli and stir, making sure to separate each piece of pasta. Return to a brisk boil.
12. Lower the heat to mid-high. Cook, stirring occasionally, until pasta is al dente.
13. Reserve one cup of pasta water and drain and
14. Return pasta and broccoli to the pot, along with about 2 cups of sauce and enough pasta water to keep the sauce thin on the pasta.
15. Heat for about 2 minutes, stirring once or twice.
16. Serve immediately with extra sauce on the side.
17. Note: the Calabrese don't use cheese with fish sauce but if you like, serve grated Pecorino Romano on the side.

What to do with the thicker loin pieces ...

Cut them into 2" x 3" pieces and

Cook them in sauce for about ten minutes until they are white and flakes start to separate. Don't overcook them or they will be dry.

Or

Fry 2"x3" pieces: dry the pieces. Lightly dredge them on flour. Heat a 2 tbsp. canola oil and 2 tbsp. extra virgin olive oil in a fry pan and until the oil shimmers (hot but not smoking). Without crowding the pan, add the cod. Fry on one side until golden (about 3 minutes), turn and fry on the other side until golden. Remove from pan with a slotted spatula and drain on paper towels (if desired). Lightly sprinkle with salt while still warm. Serve with lemon wedges.

Or

- Make Baccalà/Stocco salad:
 - o Place the fillet pieces in a shallow pan and water to cover up to 1/2 way up the sides of the fish.
 - o Bring the water to a simmer and poach the fish until it starts turning white at the bottom. Flip the pieces and finish cooking through. Takes 6-10 minutes total depending on size of the pieces.
 - o Remove from pan and using your hands or a fork separate the flakes of fish into bite size pieces.
 - o Lightly sprinkle with salt and red pepper flakes to taste.
 - o Toss in one or two cloves (to taste) of garlic cut lengthwise into several pieces that can be easily removed.
 - o Toss with a few tablespoons of Extra Virgin Olive (or half EVOO and half Canola oil for a lighter oil flavor). Serve cold or at room temperature with crusty bread.

Treasured Italian Holiday Recipes

Polizzani Cucidati

From the kitchen of Joe and Marisa Rubé

The cucidati is a traditional Italian cookie originating in Sicily. Traditionally it is filled with a mixture of dates, fruits, nuts and seasonings. In the Rubé Family, and in Polizzi, where the family originates from, this traditional cookie is made as a cake, with the figs replaced by raisins, and adding in chocolate to sweeten it up.



Make the filling one day and the dough the following day.

Filling

1 lb raisins
1/2 lb chopped citron
12 oz semi-sweet chocolate, chopped
1 cup filbert nuts, chopped
1/2 cup pignoli nuts, chopped
1 tsp cinnamon
1 oz cooking wine
1/2 cup honey

Dough

1 lb flour
1/2 cup sugar
1 tsp baking powder
8 Tbsp Crisco
1 Tbsp cinnamon
3 eggs, beaten
2+ Tbsp cold water

To make the filling: In a 2 quart pot or larger, over a low flame, add each of the ingredients slowly in small quantities. Stir frequently to prevent burning and to mix well. Once this is done, shut off the flame or burner, cover and allow the filling to cool naturally. Do not refrigerate.

To make the dough: In a large mixing bowl, add the flour, sugar, baking powder and cinnamon and mix well. Liquefy the Crisco in the microwave and gradually add to the dry ingredients, mixing well. Stir in the eggs. Knead the mixture into a medium soft dough. Use water as needed make the mixture into a dough.

To assemble: Separate the dough into two balls. Roll the dough out into approximate 5 x 9 rectangles, about 1/4 inch thick. Place half the mixture into the center of each dough. Bring the sides of the dough up over the filling. Use water to seal and smooth the top and ends. Flatten the cake a little. The cake can then be left as is, or formed into a crescent. Brush top and sides with egg wash (optional).

To cook: Bake at 425 degrees on center rack for 18-20 minutes or until golden brown. Remove from oven and cool. Slice and serve!

Treasured Italian Holiday Recipes

Rappi with Sausage and Farfalle Pasta

From the Kitchen of Tom Meleca

Ingredients

3-4 cloves of garlic - minced
12oz package of Feta & Spinach Chicken Sausage - cut into 1/2 long pieces
Large bunch of Rappi - depends how hungry you are - cut into 1"- 2" pieces
(The thicker stems cut into shorter pieces)
1/2 tsp of Italian Season
1/2 tsp Black Pepper
1/2 tsp Dried Basil
1-2 Tbsp Seasoned Breadcrumbs
1-2 Tbsp Grated Cheese
Olive Oil

Optional:

Chicken Stock or water if needed
Kalamata Olives - cut in half
Sundried Tomatoes - cut in pieces

Instructions:

- Heat oil in large, deep frying pan, and sauté garlic until fragrant. Add chicken sausage and stir until sausage is lightly cooked on both sides.
- Clean and cut the rappi and put in boiling water for about 5 minutes.
- Remove rappi with slotted spoon and add to sausage and garlic.
- Add about two cups of the liquid from the cooked greens, or use chicken stock. (save the rest of the liquid to cook pasta in.
- To the rappi and sausage mixture, add onion flakes, Italian seasoning, black pepper, and dried basil. Mix well. You can also add Kalamata olives and sundried tomatoes to the mixture now.
- Top with a handful of seasoned breadcrumbs and grated cheese.
- Drizzle olive oil on top.
- Simmer for about 30 minutes.
- Add extra water to the saved liquid and bring to a boil.
- Cook the farfalle pasta according to directions for al dente.
- Using a soup dish, spoon out the cooked pasta over the rappi and add extra liquid if needed. I like mine soupy.
- Serve with grated cheese and crushed red pepper, of course.
- Enjoy!

2020 Hope

By Annette DeCarolis

Hope is a timeless virtue, a pearl of great price
Offered to everyone more than once or twice.
Personal problems that can consume us don't;
Economic downturns and terrorists won't.

It's a matter of choice, not giving in to despair,
Seeing behind the obvious to what's really there.

Babies - a symbol of powerlessness - are a sign
Of the ordinary becoming extraordinary by design.
Reminders of God's own Son, the promised child,
Nestled in a manger, so meek and so mild.

As we think about Christmas and the hope it can bring
Notice the ways you can make a heart sing:
Entertaining friends and family, reaching out to the lost,
With heart and hands open, not counting the cost.

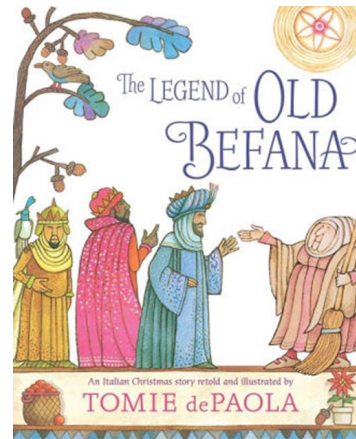


New Years Resolutions by Marjorie Focarazzo

The start of the new year is a perfect time to turn the page, start fresh, eliminate "bad" habits, and establish new routines. They are so easy to make, but so hard to keep, and usually, by the end of March many of us have abandoned our resolve and settled back into the old patterns. We embrace our comfort zone.

Most often we make the same resolutions every year: loose weight, stop smoking, eat healthier, make better financial choices, spend more time with family and friends, and start crossing off items on our bucket list. We don't necessarily achieve our goals, but those who make New Year's resolutions are more likely to change their behavior than those who don't. Some feel their goal was unrealistic or they made too many resolutions, biting off more than they could chew, but the concept allows us to reflect on self-improvement annually.

What making New Year's resolutions actually does do is to help us prepare for the upcoming year. So, if you plan on making any New Year's resolutions, think in small and measurable goals, better still, think about doing something fun and enjoyable.



Tomie dePaola retells this beloved classic story with warmth and humanity. Lonely, Old Befana misses her chance to visit the Christ Child because every morning and every afternoon she must sweep. Always sweeping, sweeping, sweeping.

Then she sees the brilliant star aglow in the eastern sky and she encounters the glorious, wonderful procession of the Three Wise King on their way to Bethlehem to bestow their gifts to the child born in a manger, and Befana is invited along. What she decides to do, her world is never the same again.

The book is intended for Pre K thru 2nd graders, but do not let that deter you from reading this magnificently illustrated story. It will bring a smile to your face.

Christmas Customs—The Christmas Tree

The Christmas Tree originated in Germany in the 16th century. It was common for the Germanic people to decorate fir trees, both inside and out, with roses, apples, and colored paper. It is believed that Martin Luther, the Protestant reformer, was the first to light a Christmas tree with candles. While coming home one dark winter's night near Christmas, he was struck with the beauty of the starlight shining through the branches of a small fir tree outside his home. He duplicated the starlight by using candles attached to the branches of his indoor Christmas tree. The Christmas tree was not widely used in Britain until the 19th century. It was brought to America by the Pennsylvania Germans in the 1820's.

Representing many things--the original tree of paradise, the life-giving tree of Christ's cross, the tree John the Apostle saw in the Book of Revelations, "a tree of life, which yields twelve crops of fruit, one for each month of the year...for the healing of the nations"--our Christmas tree is rich in Christian symbolism.

Lord
our God,
the heavens are
the work of your hands,
the moon and the stars you
made;
the earth and the sea, and every
living creature came into being
by your word. And all of us, too.
May this tree bring cheer to this house
though Jesus Christ your good and holy Son,
who brings life
and beauty to us
and to our world.
Lighting this tree, we hope in his promise.

A Gift from God My Christmas Tree

By Brother Lou Giambra, VLL Past President

I had a mental picture of a perfect Christmas tree; 6 foot tall and filled with branches. When I had all of my money together I headed for the Christmas tree farm. When I arrived I was surprised to hear, "We're all sold out". My heart fell. What do I do now? In the corner was a small tree, not what I had in mind, with a few boughs and some had seen better days. But, the farmer said, "It's my last tree and no one wanted to buy it, so if you can use it, you can have it." Not the tree I had pictured, but as they say, "Better than nothing".

I put the tree up, but not next to a window. A tree like that you hide from your neighbors. I was ashamed of my tree. Why did I say yes I'll take it home? I put the water in the base and decorated the branches. Before I turned out the lights I said a prayer; "God bless all the children and fill their stockings on Christmas Eve". I look in the corner of the room and said "God bless my Christmas tree".

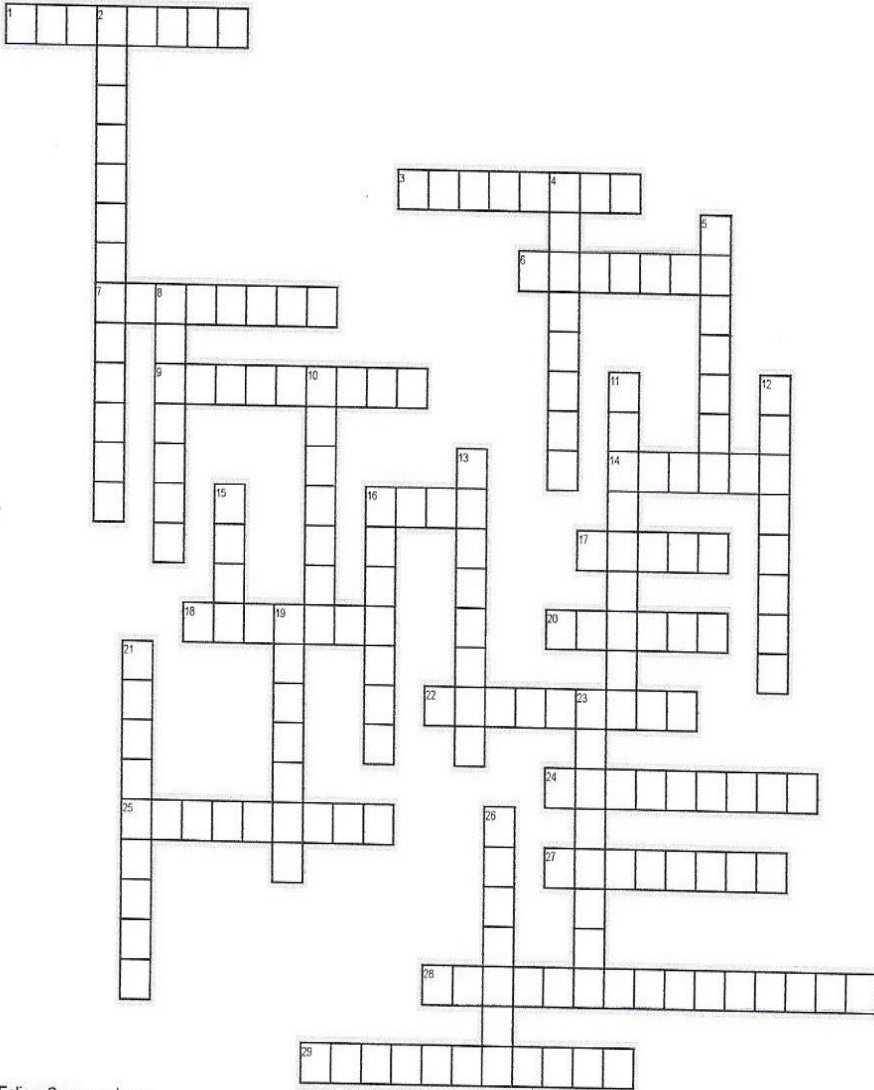
When I awoke the next morning I looked in the corner at my tree. Did it grow during the night? Was my prayer answered? It actually looked better! If I put more tinsel on the branches, another set of lights, maybe it will look like the tree in my dreams.

I began to enjoy my tree. It could have been my prayer. Does God care about a beat up treat? Every day the tree looked better, it seemed to belong in my living room. Why be ashamed? I moved the tree to its proper place in front of the window. It looked pretty good!

From this episode in my life, what did I learn? When you meet a person in life, don't look at his outward appearance. We all have an inner side which tells who you really are. The small and poor looking tree gave me as much happiness as a large full tree would have given me. It's not the size or the fullness, it's the inner beauty and what you choose to enjoy.



Christmas Word Games



EclipseCrossword.com

Across

1. White, sparkling wine
3. Feast of the _____
6. Mistletoe
7. Coffee
9. To illuminate streets and houses
14. Christmas in Italy
16. Popular Italian car
17. Religious festival
20. Distilled pomace, blend of grape seeds, stems, and stalks
22. Italian honey balls
24. Soft, smoked Italian cheese
25. Light fruitcake made with raisins and dried fruit
27. Old woman who delivers gifts to children
28. Happy New Year
29. Italy's version of Santa Clause

Down

2. Day after Christmas
4. Licorice tasting liqueur used for making cookies
5. Game of chance
8. Boiled Cornmeal
10. Baked pasta _____
11. Peppered bread
12. Manger/crib
13. Birth of Jesus Christ
15. Rice-like pasta
16. Way to cook pasta
19. Alternative to pasta
21. Appetizer with olives, anchovies, cheeses, and meats
23. Butterfly shaped pasta
26. Christmas Eve's light meal

Christmas Word Scramble

1. hitasmsrcrete
2. rlcoas
3. sttoemile
4. ntasaauscle
5. anydcenac
6. byabejuss
7. lyohlnaviy
8. ngrema
9. fleethistorn
10. sotredeoain
11. ngleijesllb
12. nattyivitse
13. grlnada
14. stckginos
15. ramnetsno

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
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8. _____
9. _____
10. _____
11. _____
12. _____
13. _____
14. _____
15. _____

Christmas Trivia Fun

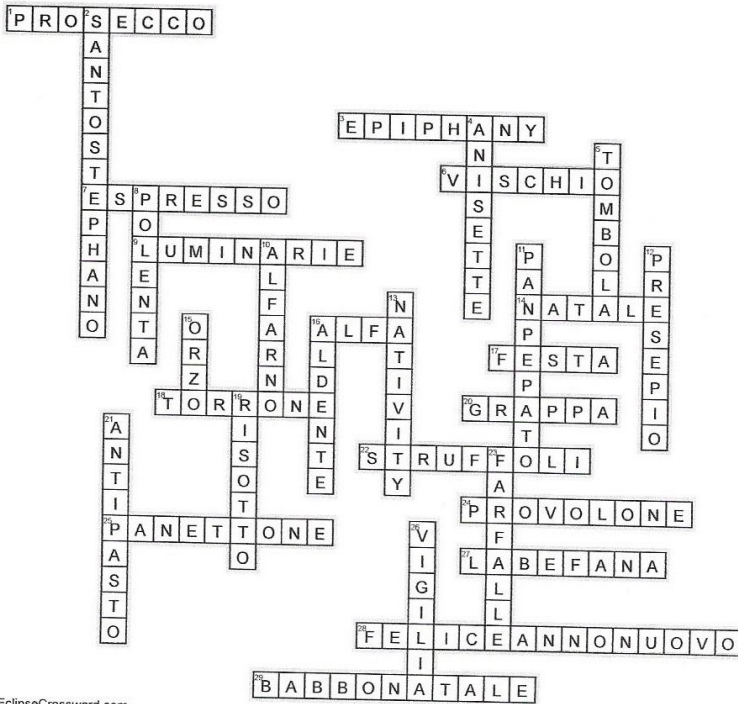
Name That Christmas Carol

- | | |
|--------------------------------------|---|
| 1. Quadruped with Crimson Proboscis | 11. Hollowed Post Meridian |
| 2. Eight PM to Six AM without Noise | 12. Fantasia of a Colorless December 25 |
| 3. Minuscule Hamlet in the Near East | 13. A Dozen Twenty-Four Hour Yule Periods |
| 4. Ancient Benevolent Despot | 14. Befell During the Transparent Bewitching Hour |
| 5. Exuberance Directed to the Planet | 15. Homo Sapien of Crystalized Vapor |
| 6. Listen, Aerial Spirits Announcing | 16. Desire a Pair of Incisors on December 25 |
| 7. Trio of Monarchs | 17. I spied My Maternal Parent Osculating |
| 8. Yonder in the Hay Rack | 18. Perambulating Through A December Solstice Fantasy |
| 9. Cherubim Audited from Aloft | 19. Adorn the Vestibule |
| 10. Assemble, Everyone Who Believes | 20. Tin Tintinnabulums |

Christmas Movie Trivia Matching Game

- | | | |
|---|-------|-----------------------------------|
| 1. What is the name of the rabbit in the magic hat in Frosty the Snowman? | _____ | a) Miracle on 34th Street |
| 2. What's the reason The Grinch hates Christmas? | _____ | b) Elf |
| 3. This movie, made in 1947 and 1994, is about a girl named Susan who doesn't believe in Santa Claus. | _____ | c) A Christmas Story |
| 4. In this movie, Buddy was raised by elves at the North Pole, and doesn't realize he is a human and not an elf. | _____ | d) An Angel Got His Wings |
| 5. In 2000, Jim Carrey starred in a live action film, which was first a cartoon made in 1966. What is the movie? | _____ | e) How The Grinch Stole Christmas |
| 6. This 1990 Christmas movie is about a boy named Kevin who is left behind when his family goes on vacation. | _____ | f) Ernest Saves Christmas |
| 7. Ernest made a Christmas movie, in 1988, where he helped Santa find a successor. What is that movie called? | _____ | g) Believe |
| 8. In the Christmas Classic, It's a Wonderful Life, what happened every time a bell rang? | _____ | h) His heart is too small |
| 9. What 1983 movie is about a boy who wanted a Red Rider BB gun for Christmas? | _____ | i) Hocus Pocus |
| 10. In Polar Express, what word does the conductor punch into the ticket of the 'young man with all the questions'? | _____ | j) Home Alone |

Answer Keys



EclipseCrossword.com

Christmas Word Scramble

1. Christmas Tree
2. Carols
3. Mistletoe
4. Santa Clause
5. Candy Cane
6. Baby Jesus
7. Holly and Ivy
8. Manger
9. The First Noel
10. Decorations
11. Jingle Bells
12. Nativity Set
13. Garland
14. Stockings
15. Ornaments

Name That Christmas Carol

1. Rudolph The Red Nosed Reindeer
2. Silent Night
3. Oh Little Town of Bethlehem
4. Good King Wenceslas
5. Joy to the World
6. Hark, the Herald Angels Sing
7. We Three Kings
8. Away in a Manger
9. Angels We Have Heard On High
10. Oh Come All Ye Faithful
11. Oh Holy Night
12. I'm Dreaming of a White Christmas
13. The Twelve Days of Christmas
14. It Came Upon a Midnight Clear
15. Frosty the Snowman
16. All I want for Christmas is my Two Front Teeth
17. I Saw Mommy Kissing Santa Claus
18. Walking in a Winter Wonderland
19. Deck the Halls
20. Silver Bells

Christmas Trivia

1. Hocus Pocus
2. His heart is too small
3. Miracle on 34th Street
4. Elf
5. How the Grinch Stole Christmas
6. Home Alone
7. Ernest Saves Christmas
8. An Angel got his wings
9. A Christmas Story
10. Believe

Little Known Christmas Trivia

“Silent Night” was first sung as part of a church service in Austria. A guitar was used because the church organ was so badly rusted it couldn’t be played.

The original Christmas pudding is a soup composed of raisins and wine.

In Germany and some other western European countries, St. Nicholas, or Nikolaus comes on the night from the 5th to the 6th of December, where children have their boots all shined and clean in front of a door or window. He will leave toys, nuts oranges, apples and chocolate for the good children. The bad child gets a branch to be used by the parents to punish the child.

In North America, children put stockings out at Christmas time. Their Dutch counterparts use shoes.

The poinsettia, a traditional Christmas flower, originally grew in Mexico, where it is also known as the ‘Flower of the Holy Night’. Joel Poinsett first brought it to America in 1829.

One town in Indiana is called Santa Claus. There is also a Santa, Idaho.

The popular Christmas song “Jingle Bells” was actually written for Thanksgiving. The song was composed in 1857 by James Pierpont, and was originally called “One Horse Open Sleigh”.

There are 364 gifts mentioned in “The Twelve Days of Christmas”.

America’s official national Christmas tree is located in King’s Canyon National Park in California. The tree, a giant sequoia called the “General Grant Tree”, is over 90 meters (300 feet) high, and was made the official Christmas tree in 1925.

The first Christmas was celebrated on December 25, AD 336 in Rome.

Artificial Christmas trees have outsold real ones since 1991.

St. Nicholas was bishop of the Turkish town of Myra in the early 4th century. The Dutch first made him into a Christmas gift-giver, and Dutch settlers brought him to America where his name eventually became the familiar Santa Claus.

Christmas has different meanings around the world; Christmas Eve in Japan is a good day to eat fried chicken and strawberry shortcake.

Alabama was the first state to recognize Christmas as an official holiday, and the tradition began in 1836.

Many of the traditions associated with Christmas (giving gifts, lighting a Yule log, singing carols, decorating an evergreen) date back to older religions.

In 1647, the English parliament passed a law that made Christmas illegal. The Puritan leader Oliver Cromwell, who considered feasting and revelry on what was supposed to be a holy day to be immoral, banned the Christmas festivities. The ban was lifted only when Cromwell lost power in 1660.

Franklin Pierce was the first president to decorate an official White House Christmas tree.

Roast turkey did not appear consistently on royal Christmas Day menus until 1851 when it replaced roast swan. The medieval dish of Boar’s head remained popular with Royals for much longer.

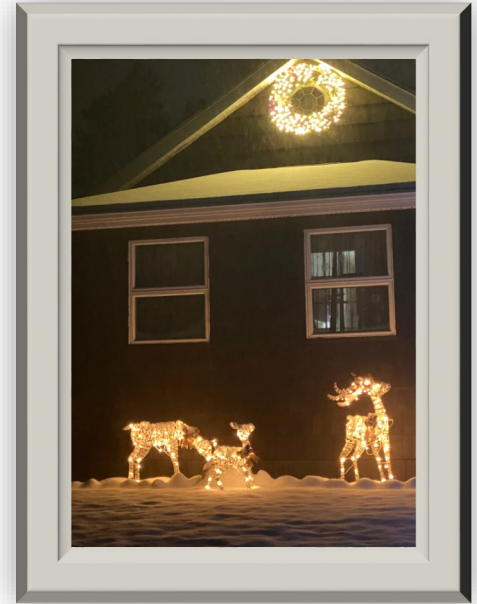
Electric Christmas lights were first used in 1854.

The holiday Boxing day was originally celebrated in England, for the servants to the rich people. After Christmas, the servants “boxed up” all the left-overs from the rich people and bring them home.

Christmas Lights Around Town



10 foot tree of lights, Christmas deer and wreath at the Przepiora house. The tree of lights is made with over 25 strands of icicle lights, and the wreath was handed down to Marisa by her Great Uncle Gandolph Rubé.



Beautiful nativity scene and wreath at the Rask House. The manger in the nativity scene was built by Gordy Rask and is the featured decoration at the Rask Household every year.



Outdoor lighted snowmen and indoor santa collection at the Focarazzo/Santoli household.



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All Vincent Lombardi Lodge communications should be sent to:

**Vice President Marjorie Focarazzo
84 Mulcahy Blvd
Rochester, NY 14624
mafocarazzo@gmail.com**