



# The Roar of the Lion

Marisa Rubé Przepiora, editor  
April 2021 Edition

Dear Brothers and Sisters,

We made it! We got through winter and are on the cusp of spring. April is known for beautiful spring weather, the start of warmer weather, and right about the time when the Easter bunny will make an appearance! Its name is derived from the Latin word aperit, which means to open. It is considered that April is the month of the growing season and when trees and flowers begin to “open”. It is also believed that the month's name is named after the Greek goddess, Aphrodite (Aphros). Old English - April or Aprilis. So, what does it mean for us? In 2021?



We have just spent the past thirteen months for the most part in quarantine or stay-in-place mode. Restaurants, theatres, gyms, schools, festivals were closed to help avoid the spread of Covid 19 and to keep us out of harm’s way. We missed births, weddings, birthday celebrations, anniversaries, graduations, and even celebrating the end of life for loved ones and dear friends. Meetings, church services, work, school classes have been virtual. For many of us, we have gone through some of the worse of the worse. Most of us cannot remember a time when we have been forced to stay away from loved ones even when they have been at our fingertips. But here we are! The fourth month of the Gregorian Calendar! There are two zodiac signs in April: Aries, the Ram, and Taurus the Bull, two meteor showers the Lyrids and the Aquariids, famous birthdays of Leonardo Da Vinci, Shakespeare, and Elizabeth II, Washington was inaugurated as the first president of the United States, the first Olympics of the modern era took place, and let’s not forget the infamous April Fool’s Day. There are some less obscure celebratory events: International Fund at Workday, National Burrito Day, National Sourdough Bread Day, and Opening Day of Major League Baseball. Days on the calendar, but we have so much more to celebrate and be grateful for. We are in the midst of everyone being vaccinated against this virus that has taken so much form us and changed how we do things and think about things. We see businesses opening up, activities resuming, being able to visit and spend time with family and friends. In essence a rebirth, an awakening. We all are looking forward to some sort of normalcy, whatever form that takes, whatever it means to each of us, to be spontaneous and not have to plan everything out. We want to put this year behind us but let us not forget what we have learned and carry that with us as we move forward. Patience, probably more out of necessity than anything else; resiliency, creativity, resourcefulness, stretching our abilities.

Let us look forward to a resurgence and awakening for better things to come, and for gratitude, hope, and the power of community.

Take care and God Bless,

Marjorie

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## APRIL GENERAL ASSEMBLY MEETING

Please join us for the April General Assembly Meeting of the Vincent Lombardi Lodge

**Thursday, April 8th, 2021 at 7:00pm**

via zoom invite

Join Zoom Meeting with this link:

<https://us02web.zoom.us/j/83561267854>

Or call in using this phone number:

**1-646-558-8656**

If prompted, enter the following Meeting ID:

**835 6126 7854**

Please note, this link will not change from month to month while we are holding virtual meetings. If you would like to add this recurring event and the zoom link to your calendar, you can use the following link:

<https://us02web.zoom.us/meeting/tZcoceiqqDwiH9BGGr1UU6FaZq56h62eH3gu/ics?icsToken=98tyKuGrqz0rGNKSuByDRpwqG>

## Vincent Lombardi Lodge #2270 2021 Calendar

April 1st, 6:30pm: Council Meeting  
April 8th, 7pm: General Assembly Meeting

May 6th, 6:30pm: Council Meeting  
May 13th, 7pm: General Assembly Meeting

June 3rd, 6:30pm: Council Meeting  
June 10th, 7pm: General Assembly Meeting

July 1st, 6:30pm: Council Meeting  
July 8th, 7pm: General Assembly Meeting

August 5th, 6:30pm: Council Meeting  
August 12th, 7pm: General Assembly Meeting

\*\*\*Annual Summer Picnic - TBD\*\*\*

\*\*\*Scholarship Awards - TBD\*\*\*

September 2nd, 6:30pm: Council Meeting  
September 9th, 7pm: General Assembly Meeting

October 7th, 6:30pm: Council Meeting  
October 14th, 7pm: General Assembly Meeting

November 4th, 6:30pm: Council Meeting  
November 11th, 7pm: General Assembly Meeting

December 2nd, 6:30pm: Council Meeting  
December 9th, 7pm: General Assembly Meeting

## Liberation Day April 25th

Liberation Day, April 25th, is a national holiday in Italy. It commemorates the fall of Mussolini's Italian Social Republic and the end of Nazi occupation in Italy in 1945.

Known as the Festa della Liberazione which remembers those Italians who fought against Nazism and Mussolini's troops during World War II in the Italian Resistance. On April 25, 1945, the Allied troops liberated Italy from Nazi occupation. Benito Mussolini led the National Fascist Party from 1922 to 1943, and then led the Italian Social Republic from 1943 to 1945 in areas not occupied by the Allied Forces. On this day, the first nation-wide radio announcement encouraged the people to uprising against the Nazi and Fascist regimes which led to the capture and death of Mussolini three days later.

The people of Italy were caught between an internal civil war and a war of liberation during this time. People fought against the Fascist rule, but the fight for liberation against a foreign country who occupied their land was equally difficult. Both factions gave way to the formation of the Italian partisans or i partigiani, who were made up of ex-military personnel in collaboration with farmers and factory workers. These were the people responsible for the radio broadcast that led to capture of Mussolini and the liberation of several Italian cities by citizens who were weary of the daily persecution, strife, and uncertainty.

What happened during this time period has taught us that Italians are resilient to hard times and oppression. Italy is determined to fight and overcome any threat that presents itself.



4/9: Matthew Grosodonia  
4/13: Ray Macera, James Vacanti  
4/14: Bonnie Cottone  
4/15: Frank DiFilippo

4/19: Rufus Brey  
4/26: Peter Maddalena, Anthony Mangione  
4/29: Daniel DeJohn  
4/30: Gordon Rask



We are so happy to report that Sister Linda Agnello is now at home continuing her recovery from COVID and doing well! Brother Bill and Sister Linda thank all for their prayers and well wishes throughout this time.

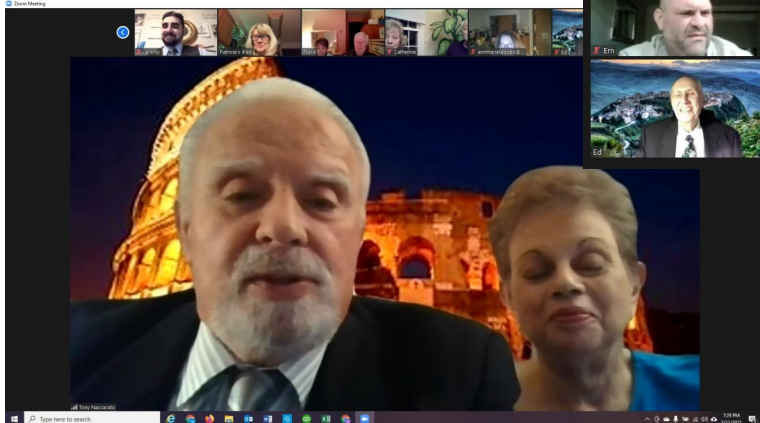


Thank you to all of our outgoing officers for your hard work and dedication over the past two years: President, Sandy Meleca; Vice President, Marjorie Focarazzo; Recording Secretary, Mary Lou Cadena; Financial Secretary, Louis DeCarolis; Treasurer, Kitty DiNicola; Sentinel, Ron Santoli; Orator, Tom Meleca; Mistress of Ceremonies, Carol DiNicola; Master of Ceremonies, Ed Grozowski; Trustees, Marisa Przepiora, Louie DiFilippo, Lillian Bonanni, Tony Palucci; Immediate Past President, Vince Giannantonio

At our General Assembly meeting in March, our new officers were installed to the council for a two year term.

President, Marjorie Focarazzo; Vice President, Marisa Rubé Przepiora; Treasurer, Carol DiNicola; Financial Secretary, Melissa DiStaffen; Recording Secretary, Pat Bartholomew; Orator, Joe Rubé; Sentinel, Luigi DiFilippo; Master of Ceremonies, Ed Grozowski; Mistress of Ceremonies, Lillian Bonanni; Trustees, Tom Meleca, Louis DeCarolis, Kitty DiNicola, Ron Santoli, Jeremy DiFilippo.

The installation was presided over by State President Anthony Naccarato, who was accompanied by First Lady Mary Naccarato, and several other state council members attended, including Secretary Keith Wilson, NYS Deputy Ernest Magliato, and State Trustee Joseph Fratta. Thank you to all of our new council members for your willingness to devote your time to the organization.



## Meet your new council

### President Marjorie Focarazzo



Marjorie lives in Chili, NY. She is an educator who has worked with adult learners and is currently an academic coach and tutor at a local college. Marjorie's Italian roots are in Naples and the Bari area of Puglia. She loves that the primary purpose of our lodge is scholarship and charitable endeavors and feels that the amount of money we raise to help others is incredible. She feels that we aid young adults to fulfill their dreams and goals, and we provide monies for research and equipment so they can have better lives. Marjorie joined our council because she wants to see our Lodge continue to grow, not just in numbers but to continue to promote who we are from the culture and heritage we have inherited from our ancestors, to show pride in who she is, to educate others about the struggles her family and those who came from Italy had but still succeeded, and to fight the bigotry, biases, and prejudices that still continues against Italians. When asked what brings her joy in life, Marjorie says "My family first and foremost. Helping my students to achieve their goals. Learning and discovering new things. Traveling. Good music, theatre, opera. Walks. Good food and good wine."

### Immediate Past President Sandra Meleca



Sandy lives in Walworth, NY. She is a retired elementary school teacher in Our Lady of Mount Carmel School, St. Michael's School, and finally in the Rochester City School District. Sandy's Italian roots are in Pescara, in the Abruzzo region. She joined the lodge because she heard from Joe Rubé that there was an organization geared towards Italians, and she wanted to see what it was like. She loves the lodge because the members are so welcoming and she has made such close friends here. She also likes that you don't have to be Italian to be a member. Sandy joined our council because she likes to be involved and thought she may be able to do some good for the lodge and for herself by participating. When asked what brings her joy, Sandy says, "My family and my friends, and my mom."

### Vice President Marisa Rubé Przepiora



Marisa lives in Canandaigua, NY. She is the Director of a not for profit agency, Safe Harbors of the Finger Lakes. Marisa's Italian roots are in Polizzi Generosa in Sicily region. She joined the lodge with her family shortly after returning to the area from NYC, and loves the sense of family found here. Marisa joined our council because she believes so strongly in the organization's mission and goals, and felt she could offer support in the technology and communications areas. When asked what brings her joy in life, Marisa says "Spending time with the people who matter to me - my family by blood, marriage, and friendship. My dogs. Helping others. My vegetable garden. Water - lakes, oceans, rivers."

### Treasurer - Carol DiNicola



Carol lives in Churchville/Chili, NY. She worked in administration in area hospitals for thirty years, and before that in Puerto Rico and NYC. Carol's roots are in Sweden, but her heart is Italian. She had early Italian influence by her Italian Godparents, and then her husband's family was from Piscina, Italy. She joined the lodge through an invitation from her sister in law, Kitty DiNicola. When asked what brings her joy in life, Carol says "I enjoy my family and friends - luncheons, dinners, shopping, and the best, I love being in Florida!"

### Financial Secretary - Melissa DiStaffen



Melissa lives in Parma, NY. She runs the accounting department for a mid sized construction company. Melissa loves the people in our lodge, and the good done. She joined the council because she felt that she could help out and offer her expertise. When asked what brings her joy in life, Melissa says "My monsters of course (my pups), books, and my family."

## Meet your new council



### Recording Secretary - Patricia Bartholomew

Pat lives in Victor, NY. She is a medical assistant. Pat's Italian roots are in Polizzi Generosa in the Sicily region. She loves our lodge because of the Italian kinship and friendships made. She joined the council because she felt it was her turn to contribute and thought she could offer support. When asked what brings her joy in life, Pat says "Smiles and people. Gardening."



### Sentinel - Luigi DiFilippo

Luigi lives in Greece, NY. Before his retirement, Luigi worked in a variety of occupations, including landscaping, bartending, and owning his own printing company. Luigi's Italian roots are in the town of Casalbordino in the Abruzzo region. Luigi loves the lodge because of the people and activities, and he joined the lodge because of his love of the organization itself. When asked what brings him joy, Luigi says "conversation with everyone, cooking, gardening, bocce, and everything that involves socializing!"



### Orator - Joseph Rubé

Joe lives in Pittsford, NY. Before his retirement he was a physician/general surgeon working at Genesee and then Rochester General Hospital. Joe's Italian roots are in Polizzi Generosa in the Sicily region. Joe loves the lodge because it is an extended family where he has met some of his closest friends, and because it gave him an increased opportunity to be involved in Italian traditions, heritage, and to participate in a fine organization. Joe joined the council in order to give the organization his all, contribute in a leadership position, and for the opportunity to share opinions and debate for the good of the Order. When asked what brings him joy, Joe says "Family, friends, food, heritage, and.....GOLF!"



### Master of Ceremonies - Edward Groszewski

Ed lives in Gates, NY. Before his retirement, he was an educational administrator. Ed's Italian roots are in Polizzi Generosa and Valledolmo in the Sicily region. He loves the lodge because of the friendliness of members, and the organizations focus on outcomes. He initially joined the council because he was asked. When asked what brings him joy, Ed says "My family is my joy!"



### Mistress of Ceremonies - Lillian Bonanni

Lila lives in Pittsford, NY. Before her retirement, she worked at Genesee Hospital part-time in the ER, as well as a substitute teacher and then full time special education teacher in the Rochester City School District, and gave piano lessons. Lila's Italian roots are in Salerno, Naples in the Campania region. She loves the camaraderie of the lodge and the appreciation for what members do. She was proud to be asked to join the council and agreed. When asked what brings her joy, Lila says, "Opera and music. Reading, particularly historical backgrounds. Contact with family, children and grandchildren who are in college. Playing piano, cooking, gardening and traveling."

**Trustee - Thomas Meleca**



Tom lives in Walworth, NY. He is a retired pipefitter who spent 31 years in the Plumbers and Pipefitters Union, UA Local 13 with projects that included temperature control at the Rochester War Memorial and the Rochester International Airport. Tom's Italian roots are in Siderno Superiore in the Calabria region. Tom joined the lodge because he liked the idea of belonging to an organization that honored his heritage and promoted the Italian culture and the values that he was taught growing up in an Italian American home. He loves the lodge because of the people that he's met along the way, members that he can call family. He joined the council because he enjoyed the activities and especially liked the scholarship program, and wanted to help and be part of this group. When asked what brings him joy, Tom says, "In life, my family brings me the most joy followed by my friends. I love my family. I also enjoy working around the house & yard caring for the gardens. Lodge wise, also enjoy helping out although I've slowed down this last few years. Something about being with friends setting up for events and getting things ready for when the people arrive. I love a good time with good food and drink and the people that enjoy the same, along with some good Italian music and oh did I mention good food!"

**Trustee - Louis DeCarolis**



Louis lives in Fairport, NY. He has worked in Information Technology at DeCarolis Truck Rental for 37 years. Louis's Italian roots are in Gaeta and Fondi in the Lazio region, as well as the Abruzzo region. He loves the lodge because of the people, the events, and the food. He joined the council because he had the desire to make a difference. When asked what brings him joy in life, Louis says, "Being married; creating through hobbies, including wine, woodworking, gardening, etc. I love learning, when it's my choice of what and when."

**Trustee Catherine DiNicola**



Kitty lives in Chili, NY. Before she retired, Kitty worked at Rochester General Hospital. Her early years were spent as the Manager at Radiation Oncology, and then later she worked as a Patient Advocate in the Regulatory Compliance Department. Kitty's Italian roots come through her husband, who's family was from the Naples and Abruzzo regions of Italy. Kitty loves the lodge because of the wonderful friendships she has made that have become family and the overwhelming kindness and compassion that is shown every day to our members. She joined the council hoping to do her part to help others and make a difference in this ever changing world. When asked what brings her joy, Kitty says, "My true joy stems from being with my family, my friends, and seeing the beautiful smiles on my grandchildren's faces."

**Trustee Jeremy DiFilippo**



Jeremy lives in Henrietta, NY. He works as a Geographic Information Systems Operator. Jeremy's Italian roots are in the Abruzzo region, not far from Casalbordino. He loves the lodge because of all of the wonderful and friendly people. He joined the council because he thought it would be a good opportunity to be more involved with the organization. When asked what brings him joy, Jeremy says, "Family, good food, good wine, and good friends."

**Trustee Ronald Santoli**



Ron lives in Chili, NY. Before he retired, he was a Tool & Die maker/consultant/mold maker/machine repairs/ certified welder. Ron's Italian roots are in Chilano and Rome, in the Abruzzo and Lazio region, respectively, as well as the Po Valley region. He loves the lodge because of the warmth and friendship shown to new and old members, and that the people are down to earth with no pretense. He joined the council because he wanted to help the lodge survive. When asked what brings him joy, Ron says, "I drive joy from people who are loving and inclusive. I love Marjorie, good food, wine, boating, working with wood, building things, all things mechanical. Being Italian. Good music. Being with family and friends. Babies and young children. Dogs. Motorcycles, sports cars. Political science discussions> Being alive. Being on and in the water. Being with children, as they have no filters and give you honesty and love."

**Time for a little fun.....**

Below are pictures of our council members as children. Can you guess who's who? Match the picture to the council member and <https://forms.gle/xsYvhMtNTfjPVB349>

The person who submits the most correct answers in the shortest amount of time will win a prize!



**#1**



**#2**



**#3**



**#4**



**#5**



**#6**



**#7**



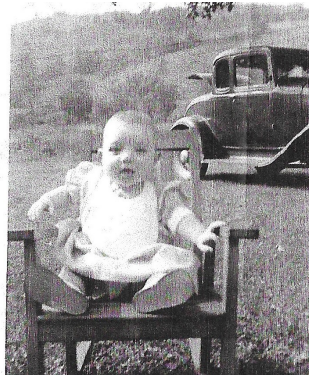
**#8**



**#9**



**#10**



**#11**



**#12**

## Easter Lamb

In Italy it is almost mandatory to have agnello or lamb as the main course for the Easter meal, and depending on the region, it can be served in various ways. In Abruzzo agnello cacio e uovo is cooked in an egg, pepper and cheese sauce. In the region of Lazio and southern Italy, the lamb is usually roasted simply with rosemary, red wine and garlic. Down in the "heel" of Italy, in Puglia, roasted lamb is prepared for Easter but in the town of Bari, you will likely find verdetto, a type of lamb stew made with green vegetables like peas or fresh asparagus.

### Lamb in cheese and egg sauce - Abruzzo



2 lbs of lamb shoulder, diced  
2 onions, diced  
1 1/4 cups of white wine  
1 cup of vegetable stock  
2 eggs  
2 Tbsp of pecorino, grated  
olive oil  
salt  
chopped parsley, to garnish

Sweat down the onions in a dash of oil in a large pan until translucent but not coloured.

Season the lamb with salt and add to the pan. Turn occasionally until browned on all sides, decanting a little fat occasionally if there's a lot being released from the lamb.

Once all the meat is browned, add the white wine and stock and simmer for 1 hour.

Once the liquid has reduced by three quarters, remove from the heat and leave to cool a little

In a jug, whisk the eggs then stir in the grated Pecorino .

Once the meat has cooled a little – it should be still warm but not too hot to scramble the egg – stir in the egg mixture. It should emulsify with the meat to create a lovely creamy sauce .

Garnish with a handful of chopped parsley



### Italian Lamb Stew - Puglia

About ½ cup olive oil  
2½ pounds boneless lamb shoulder,  
trimmed of excess fat and cut into 1½ - to 2-inch pieces  
Salt and freshly ground black pepper  
2 yellow onions, chopped  
2 ounces pancetta, diced (optional)  
1 cup dry white wine  
2 pounds English peas, shelled, or 2 cups thawed, frozen peas  
2 eggs  
¼ cup grated pecorino cheese  
¼ cup chopped fresh flat-leaf parsley

Preheat the oven to 350°F.

In a Dutch oven or other heavy ovenproof pot, heat ¼ cup of the olive oil over medium-high heat. Working in batches, add the lamb and brown on all sides, adding oil as needed and seasoning with salt and pepper as you turn the meat. Each batch should take 8 to 10 minutes. As each batch is ready, use a slotted spoon to transfer it to a plate. Set aside.

Return the pot to medium heat and add the onions and the pancetta (if using) to the fat remaining in the pan. Sauté over medium heat until the onions are softened, about 8 minutes. Return the lamb to the pot, add the wine, and season with salt and pepper.

Cover the pot and bake the lamb for 1¼ hours. If using fresh peas, uncover, add the peas, and continue to bake until the lamb and peas are tender, about 15 minutes longer. (If the peas are large and starchy—bite into one to test—add them after the lamb has cooked for 1 hour.) If using frozen peas, add them during the last few minutes to heat through.

Remove the lamb from the oven. In a bowl, whisk together the eggs and cheese, then whisk in the parsley. Pour the mixture over the lamb stew, but do not stir. Re-cover and let stand until the egg mixture sets, 8 to 10 minutes. Serve hot.

## *Buona Pasqua! Italy's Delicious Alternative To Easter Chocolate*



*Pardulas* are star-shaped tartlets filled with saffron-spiked ricotta. from Sardinia customarily made with sheep's milk ricotta.



*Cassata Siciliana* is an elaborate dessert originating in the 9<sup>th</sup> and 10<sup>th</sup> centuries made from the sugar cane brought by the Arabs.



Pastiera Napoletana goes back to the times during Pagan celebrations, but today's pastiera was perfected by nuns from the Church of San Gregorio Armeno in Naples. The recipe is a shortcrust pie with a filling of ricotta, cooked wheat, candied fruit and orange flower water.



*Ciaramicola* is pink, doughnut-shaped and topped with white icing and multicolored sprinkles. This cheerful cake comes from Perugia, where it was customary for brides-to-be to give one to their future husbands at Easter time.



Torta di riso is made with similar ingredients to a British rice pudding but is baked in the oven until the mixture is thick enough to cut a hefty slice. Both Tuscany and Emilia-Romagna boast interpretations of this comforting dessert and serve it up on special occasions such as birthdays or religious holidays, as well as Easter.

**President**  
Marjorie Focarazzo

**Vice-President**  
Marisa Rubé Przepiora

**Recording Secretary**  
Patricia Bartholomew

**Financial Secretary**  
Melissa DiStaffen

**Treasurer**  
Carol DiNicola

**Orator**  
Joe Rubé

**Mistress of Ceremony**  
Lillian Bonanni

**Master of Ceremony**  
Edward Groszewski

**Sentinel**  
Luigi DiFilippo

**Trustees**  
Tom Meleca  
Louis DeCarolis  
Catherine DiNicola  
Ron Santoli  
Jeremy DiFilippo

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Sandra Meleca

**Chaplain**  
Patricia Galante

**District VIII State  
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Vincent Giannantonio

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Sister Carole Proia

**State Deputy to Vincent Lombardi  
Lodge**  
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Joseph Berta\*  
Joseph Rubé  
Jennifer Rubé\*  
Vincent Giannantonio  
Sandra Meleca

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