



The Roar of the Lion

Marisa Rubé Przepiora, editor
August 2021 Edition

Dear Brothers and Sisters,

August is the eighth month of the year in the Julian and Gregorian calendars, and the fifth of seven months to have a length of 31 days. August was named after Augustus Caesar, founder and first emperor of the Roman Empire, and the month known as Sextilis was renamed in his honor in 8 BC.



The height of the summer season brings peaches, corn, early apples, fruits and vegetables with tantalizing shapes and colors freshly picked sold at stands along the sides of roads and in farmer markets. We are in the midst of the dog days of summer, but how many really know the meaning of the phrase other than it is typically hot and dry, the warmest season of the year. It's the time of year when the sun's rays are strongest on the Northern Hemisphere, baking the ground and us. Some credit the phrase to these hot sultry days as not fit for a dog, others claim the weather makes dogs go mad, but the phrase signifies an astronomical period, and really has nothing to do with man's best friend. During this time the sun is found in the same region of the sky as Sirius, which is the brightest star visible from any part of earth and is in the constellation Canis Major or the Greater Dog.

The August night sky is full of wonders. The Perseid Meteor Shower peaks mid-month on July 17th. The full moon on August 22nd goes by a number of names: "Sturgeon Moon," "Red Moon," "Green Corn Moon," and "Grain Moon," always shines among or near the stars of Aquarius or Capricornus.

Think about the things we like best about summer: storms, fireworks, picnics, picnic food, no school, pools and swimming, going to the beach and building sandcastles, fresh fruits and vegetables, being barefoot, staying outside well into the evening, vacations and visiting family and friends, flowers and gardens, the smell of freshly mowed grass, blowing bubbles, and going for walks. There is still plenty of time to enjoy endless days of summer fun. So, go and enjoy.

Take care and God bless,

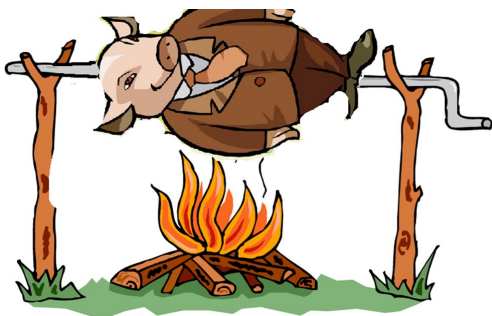
Marjorie





**Vincent Lombardi
Lodge 50th Golden
Anniversary**

**June 23, 1972
to June 23, 2022**



Geneva Lodge Pig Roast

Saturday, Aug. 21st

Music from 2 until 9

\$20 tickets can be purchased from
Vince Giannantonio until Aug. 15th

\$5 for hotdogs, hamburgers

**Vincent Lombardi Lodge #2270
2021 Calendar**

August 5th, 6:30pm: Council Meeting

**August 12th, 6pm: General Assembly Meeting
and Scholarship Awards Night
Italian American Community Center**

**August 22nd, 1pm: Annual Members Picnic
Quinzi Lodge, Eyer Park in East Rochester**

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

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

**October 22nd: Christopher Columbus Italian
American Heritage Awards Dinner, Webster
Golf Club**

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

****Annual Turkey Raffle TBD****

December 2nd, 6:30pm: Council Meeting

**December 9th, 7pm: General Assembly
Meeting and holiday get together**

Vincent Lombardi Lodge #2270
Order Sons and Daughters of Italy in America
The President's
Annual Members Picnic

Sunday
August 22nd
1:30 pm



Quinzi Lodge
Eyer Park
East Rochester

IMPORTANT NOTICE: For the health and wellbeing of our members and our Lodge, and in accordance with CDC guidelines, attendees are asked to continue to wear a mask unless fully vaccinated (two weeks past final shot) or with a negative COVID test within 24 hours prior to our meeting. Any member showing symptoms of illness is asked to stay home. We will adhere to CDC recommended social distancing guidelines, and we will have hand sanitizer available for our members use. When moving around and not seated or eating, a mask will be required for those who are unvaccinated. Food will be served to maintain health and safety standards.

Come Join Fellow Lodge Members for a Great Time and Great Food!!!

We are supplying Homemade Italian Sausage, Pepper & Onions, Baked Beans, Greens & Beans, Italian Potato Salad, Macaroni Salad, Baked Ziti, Green/Tossed Salad, Eggplant Parm, Beverages (soda, water, coffee, tea), paper products and eating utensils.

Cost: No Charge for Lodge Members and Their Spouses
\$10.00 each for Non-Members & Guests

Please bring an appetizer or dessert to pass as indicated below.

If your last name begins with-

A thru R please bring a dessert

S thru Z please bring an appetizer/munchies

Please provide enough for 15 people.

THIS EVENT IS RSVP ONLY. DUE TO SPACE AVAILABILITY, WE WILL BE UNABLE TO ACCOMMODATE MEMBERS WHO ARRIVE AT THE EVENT WITHOUT A RESERVATION. RSVP IN ANY OF THE FOLLOWING WAYS:

Click this link: <https://forms.gle/xoF2HkMXmq6M178i9>

Email Marjorie: mafocarazzo@gmail.com

Call Marjorie: 585-749-5346

----- Please RSVP by August 16th -----



8/2: John Pecora
8/10: Joan Brandenburg
8/12: Linda Agnello, Jerry Griffo
8/13: Patricia Rask
8/22: Jacqueline Perrotta

8/23: Jeremy DiFilippo
8/24: Tom Meleca
8/27: Saverio LaPietra
8/31: Joe Rubé

Local Charity Donation Jar Choices

Thank you to all who suggested charities, and participated in our voting to determine the 4 local charities that our lodge will support in the coming year. Keep a lookout for the new donation jars at our upcoming meetings and events.



**Safe Harbors of the Finger Lakes
Angels of Mercy
Ronald McDonald House of Rochester
Breast Cancer Coalition of Rochester**

OSDIA VINCENT LOMBARDI LODGE 2021 SCHOLARSHIP AWARDS NIGHT



Thursday, August 12th @ 6pm
Italian American Community Center
150 Frank Dimino Way, Rochester

RSVP's are required for this event. Please click or visit:

<https://forms.gle/x8oi4uUrCs571b5YA>

Or confirm your attendance to:

Marisa Przepiora at 585-750-8336 or vincentlombardilodge@gmail.com

We will also broadcast the event on zoom. Here is a link for all those who would prefer to utilize that option:

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

Or call in using this phone number:

1-646-558-8656

Meeting ID: 835 6126 7854

IMPORTANT NOTICE: Due to the evolving health concerns regarding COVID-19, and for the health and wellbeing of our members and guests, all event attendees will be required to wear a mask at the event.

Join us as we present awards to:

Dominic Lippa—Vincent Lombardi Lodge Scholarship

Vanessa Ianturno—Vincent Lombardi Lodge Scholarship

Benjamin Tantalo—Past Honorees Scholarship

Michael Macera—Past Honorees Scholarship and State Scholarship

Molly Fisher—Jennifer Rubé Memorial Scholarship

Skylar Mogab—Joseph Darryl DiStaffen Memorial Scholarship

Morgan Stanley—John Dabbene Essay Contest Winner

Barbara Smith—La Bella Lingua Award



WE REMEMBER. . .

is a collaboration between Lodge member, Joseph Polizzi, PhD and Angeline Guzzetta-Jones, MA to commemorate the 200th Birthday of the United States in 1975.

The book, **We Remember. . .**, is a compilation of American ethnic groups' sayings. In the opening, the authors say, "it is fitting to recall the contributions of the many diverse peoples who came to her shore in search of a better of life. In large part, it has been these peoples' brawn, brains and talent, determination, and vision which have made the United States of America so great a nation, a grand experiment woven from the material of the Old World, and the bearer of a civilization deeply imprinted on global history and human consciousness." Here are some examples....

Italian:

La viper ache morisca mia suocera muore avvelenata.
The snake that bites my mother-in-law dies poisoned.

Chi gioca solo, sempre vince.
He who plays alone always wins.

Fessi e cornute fanno ricchi gli avvocati.
Fools and cockholds enrich lawyers.

Polish:

Prawda w oczy kole.
Truth pricks the eye.

Spanish:

El cuerdo no ata el saber a estaca.
The wise man does not attribute knowledge to just one source.

A Dios rogando y con elm azo dando.
Help yourself and God will help you.

A cada necio agrada su porrado.
a fool is content with his folly.

French:

Un malheur ne vient jamais seul.
Misfortunes never come singly.

On fait de bonnes soupes dans un vieux pot.
Old people may still be of use.

A bon vin point d' enseigne.
A good wine needs no sign.

German:

Alte Liebe rostet nicht.
Old love does not rust.

Liebe macht erfinderisch.
Love makes a person inventive.

A SIP OF WINE

Barbuto Primitivo 2019 Puglia, IGT



Barbuto, meaning bearded, is named for the mysterious sculpture of the bearded man in the Castel del Monte. The legend surrounding it tells of the Knights of Templar who worshipped the Barbuto statue, which is the noble knight on the label.

The Puglia region has long intense hours of sunshine with cooling breezes from the Adriatic and Mediterranean Seas. The Primitivo grape ripens early in Puglia's hot climate and the old vines produce serious intense flavors.

This wine has an alcohol volume of 13.5% and is medium to full bodied. Swirl the wine in the glass to smell the aromas of abundant black fruit, rose petals, and sweet spices. The taste is lush and concentrated with ripe Amarena cherry and plum flavors.

Barbuto Primivera will go good with spicy barbeque dishes, smokey-spicy chipotle infused cheeseburgers, and for an Italian flair linguine fra diavola.

Osteria, Trattoria, or Ristorante... What is the Difference?

There is a saying “a rose by any other name is still a rose”, but can the same be said for eating establishments in Italy: osteria, trattoria, or ristorante? What makes them different, or does it really matter?

An osteria was a place that served wine and simple foods similar to a tavern and is at the lower end of dining establishments, but more recently the emphasis on food has shifted. The menus are short but local specialties such as pasta and grilled meat or fish are served at shared tables. They have been known historically for serving the more poorer economic class mostly after work and in the evenings, but that does not change the quality of the food served at those places with food. Some only serve drinks and the customer can bring in their own food. Osterie are beginning to reach out to a different clientele from the worker to students and young professional, also providing music and entertainment. A bottigliere is similar to the osterie, but customers can bring a bottle or flask that can be refilled from a barrel and enoteche (wine shop).

A trattoria lies between the ristorante, where it is less formal, and the osteria, where it is more formal. It usually does not have a printed menu, service is casual, wine is sold by the decanter instead of by the bottle, and prices are considerable modest. The staff concentrates on the clientele instead of gourmet type foods. There is usually plenty of food served family style at common tables.

The ristorante is more upscale and formal, described as elegant and sophisticated dining and will often have a well-known chef with a hostess or host to seat you. There will be a sommelier on staff who is experienced with foods, wines, and pairing.

The menu will be divided into several ordered courses: aperitivo, the antipasto, the primo, the secondo, the contorno, the dolce, caffa, and digestive.

No matter the choice, the service will be exceptional, the food fantastic, and the wine superb. Mangia!

WHY DO ITALIAN ATHLETES WEAR BLUE?



Photo Credit: KAZUHIRO FUJIHARA / AFP

Although blue is nowhere on the Italian flag, it has been the national sports teams color for almost 100 years. It predates World War II, before Fascism, and even before Italy became a republic in 1946.

Italy was ruled by the House of Savoy more than 75 years ago in what is now north-west Italy. The Savoys gradually annexed the entire peninsula with the goal to unify the country into a single kingdom in 1861. This newly established “Kingdom of Italy” inherited the House of Savoy Coat of Arms, which had preference over what is known today as Italy’s national flag.



The blue border around the cross is the third color of the House of Savoy. Because they were devoted Catholics, they sought the protection of the Virgin Mary, who is usually shown wearing blue. When Italy started to send athletes to the Olympics and created its first national football team, the sports associations needed national colors.

Their choices were: green, red, white, or blue.

They chose white with a tricolor ribbon for their first international games in 1910. In 1911 they adopted their official jersey: blue with a red and white Savoy cross over the heart and wore it in their first match against Hungary early in 1911, which they lost. In 1914 the Italian National Olympic Committee was established, and it was decided all athletes should wear the same colors. At the Los Angeles Olympic Games of 1932, light blue uniforms with the Savoy cross were worn.

The design underwent many changes over the years. Mussolini wanted competitors to wear black jerseys, so the athletes alternated between the two colors at the 1936 games in Berlin. After World War II when Italy became a republic in 1946, the jerseys were once again changed with a tricolored flag placed on the left side over the heart. There are variations on the color blue depending on the sport. At this year’s Tokyo games, athletes will wear mainly blue with white and blue as backup uniforms.

NEWS FROM ITALY



Sardina is battling wildfires. More than 1,500 have had to flee their homes and over 20,000 hectares have been destroyed. Southwesterly winds have made fighting the blazes more hazardous, and the western side of the island has been declared a state of emergency. Frightened tourists have had to flee the seaside village of Porto Alaba. Fire ravaged areas have been doused with water dropped from planes from France and Greece after an appeal to help tame the fires.

Scientists are trying to save a thousand year old olive tree that has nearly been destroyed by the fires. Known as "The Patriarch, the tree was a massive wild olive tree with a trunk about 10 metres around and 16.5 metres high. The scientists noticed signs of life in the root system and the side of the trunk that was spared. Residents from Cuglieri are standing guard to prevent anyone from walking on the fragile root system. Botanist, Gianluigi Bacchetta of Cagliari University says, "Keeping this tree alive means keeping everyone's hope alive." The tree is registered with Italy's list of monumental trees.

Image source: Di Gianni Careddu – Opera propria, CC BY-SA 3.0, <https://commons.wikimedia.org/w/index.php?curid=39884956>



Archaeologists in Italy have unveiled a ceremonial chariot they discovered near the ancient Roman city of Pompeii. The four-wheeled carriage was found near a stable where three horses were uncovered back in 2018. Officials described the carriage as without parallel among other finds in Italy. "This is an extraordinary discovery that advances our understanding of the ancient world," Massimo Osanna, the director of the site, said in a press release.

"Considering that the ancient sources allude to the use of the Piletum by priestesses and ladies, one cannot exclude the possibility that this could have been a chariot used for rituals relating to marriage, for leading the bride to her new household," he said.

Source: www.bbc.com/news/world-europe-56222992



A landslide on the Italian coast near Genoa caused the collapse of a cemetery Monday, leading to hundreds of coffins falling into the sea. The Camogli cemetery, built more than 100 years ago, is situated along an area of rocky seaside cliffs. Francesco Olivari, the mayor of Camogli, called the collapse an "unimaginable catastrophe."

It is estimated that 200 coffins had fallen, but only 10 have been recovered, according to Giacomo Giampedrone, regional assessor of civil protection. Recovering the rest of them "will depend on the sea in the coming days," he added.

Source: www.cnn.com/2021/02/23/world/coffins-fall-into-sea-italy-trnd/index/html



Procida, a tiny island of the coast of Naples, has won the title Capital of Culture. The first island ever to win such a prestigious title. Its proposal included the island's history, rich heritage, beauty, and most importantly, the people.

Image Source: www.rtwins30days.com/procida-italy/

Fast Italian Recipes for Summer

Source: www.foodandwine.com/how/fast-italian-summer-recipes

Fusilli with Summer Tomato Sauce



2 lb ripe tomatoes
1 larger clove garlic, minced
3 Tbsp olive oil
1 1/4 tsp salt
1/4 tsp pepper
2/3 cup lightly packed fresh basil
1 lb fusilli pasta
1/3 cup grated parmesan cheese

1. In a food processor or blender, combine tomatoes, garlic, oil, salt and pepper and puree. Add the basil and pulse just to mix.
2. In a large pot of boiling, salted water, cook the fusilli until just done, about 13 minutes. Drain the pasta and toss with the sauce and parmesan cheese. Let sit for about 1 minute to allow the pasta to absorb some of the liquid. Serve with additional parmesan cheese.

Farfalle with Zucchini and Parsley-Almond Pesto



1 lb farfalle pasta
1 garlic clove
1/3 cup unsalted roasted almonds
1 1/2 cups flat leaf parsley leaves
1/2 cup plus 1 Tbsp extra virgin olive oil
1/4 cup freshly grated parmesan cheese
Salt and pepper to taste

1. In a large pot of boiling, salted water, cook the farfalle until it is al dente, and drain.
2. In a food processor, pulse the garlic clove until it is finely chopped. Add the almonds and pulse until coarsely chopped. Add the parsley and 1/2 cup of olive oil and process until parsley is finely chopped. Add the parmesan and pulse until the pesto is combined. Season with salt and pepper and scrape the pesto into a large, shallow serving bowl.
3. In a large skillet, heat the remaining 1 Tbsp of olive oil until shimmering. Add the zucchini and cook over moderately high heat until tender and browned in spots, about 5 minutes. Add the crushed red pepper and season with salt and pepper. Transfer the zucchini to the bowl with the pesto. Add the farfalle, toss well and serve.

Bucatini Carbonara



6 oz bucatini
1 Tbsp extra virgin olive oil
4 ounces pancetta, sliced 1/4 inch thick and cut into 1/4 inch dice
1 shallot, very finely chopped
1 garlic clove, very finely chopped
1 cup heavy cream
1 Tbsp freshly grated parmesan cheese, plus more for serving
4 large egg yolks
2 Tbsp coarsely chopped parsley
Salt and pepper to taste

1. In a large pot of boiling, salted water, cook the pasta until al dente. Drain, reserving 3 Tbsp of the cooking water.
2. Meanwhile, in a large skillet, heat the oil. Add the pancetta and cook over moderate heat until most of the fat has been rendered, about 7 minutes. Add the shallot and garlic and cook over moderate heat for 1 minute. Add the cream and simmer over moderate heat until slightly thickened, about 2 minutes. Add the hot pasta to the skillet and stir to coat, 1 minute. Remove from heat. Stir in reserved pasta cooking water, 2 Tbsp of grated cheese, and the egg yolks. Season with salt. Sprinkle with parsley.

Spaghetti w/ Tomatoes, Basil, Olives, Fresh Mozzarella

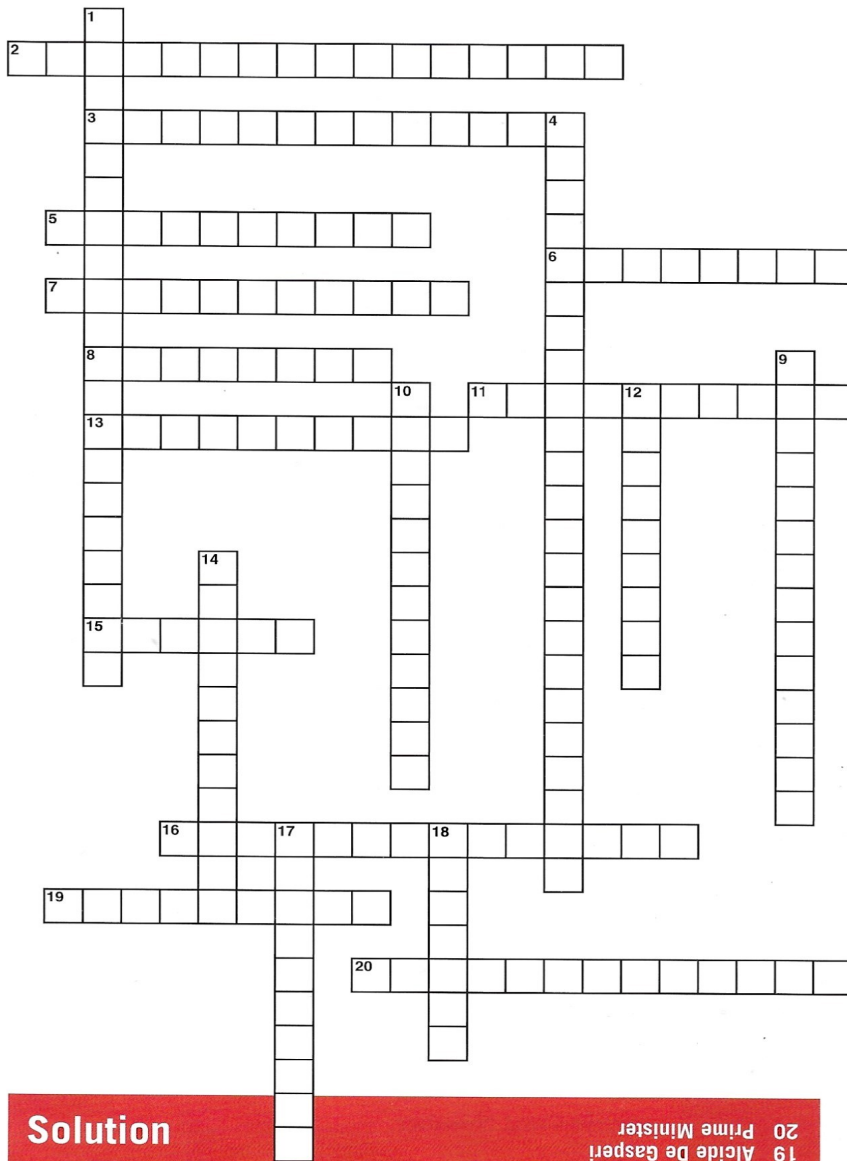
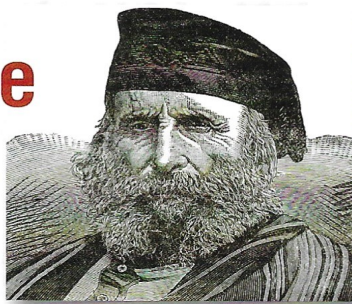


1/2 cup halved and pitted black olives
4 tsp balsamic vinegar
1 1/4 tsp salt
1/2 tsp black pepper
1 lb spaghetti
1/2 cup olive oil
3 cloves garlic, minced
2 lbs vine ripened tomatoes, chopped
3/4 lb salted fresh mozzarella, cut into 1/4 inch cubes
1 1/4 cups chopped fresh basil

1. In a large bowl, combine the chopped tomatoes with the mozzarella, basil, olives, balsamic vinegar, salt and pepper.
2. In a large pot of boiling, salted water, cook the spaghetti until just done, about 12 minutes. Drain, add the tomato mixture, and toss.
3. Heat the oil in a small frying pan over moderately low heat. Add the garlic and cook, stirring, for 1 minute. Pour the oil over the pasta and toss again. Serve hot.

Italian Independence and the Republic

By Leon J. Radomile



Down

- 1 What have Italians celebrated every June 2nd since 1946?
- 4 Name of the military campaign led by the revolutionary general Giuseppe Garibaldi in 1860.
- 9 Who did Italy battle against in the third Independence War, in alliance with the Kingdom of Prussia?
- 10 The name for this political movement that started in Italy in 1831. The movement advocated the ideas of constitutional reform, with its objective being the liberation and unification of Italy.
- 12 Regarded as the George Washington of Italy, he led 1,000 volunteers, known as the Red Shirts, in the conquest of Sicily, which led to the establishment of the Kingdom of Italy.
- 14 It was the largest and wealthiest of the Italian states before Italian unification.
- 17 Written by Giuseppe Tomasi di Lampedusa, it chronicled the changes in Sicilian life and society during the Risorgimento. An all-time best seller in Italy, it is considered one of the most important novels in modern Italian literature.
- 18 One of the key figures in the Italian independence movement, he founded the patriotic group, Giovine Italia.

Across

- 2 Term used to describe the political dispute between the Italian Government and the Vatican from 1861 to 1929.
- 3 Translate *Il Risorgimento* to English.
- 5 The Kingdom of Italy was abolished by this political process in 1946.
- 6 Born in Naples on November 9, 1877, he became Italy's first president on July 1, 1946.
- 7 The flag of Italy is often referred to in this Italian language term.
- 8 This replaced the Kingdom of Italy in 1946.
- 11 What American president said the following: "In celebrating Italian Independence Day, we commemorate the freedoms our countries hold dear, and we honor the generations of Italian Americans who came to our shores seeking opportunity. They have helped to shape our great nation and influence American life for the better. By the authority vested in me by the Constitution of the United States, do hereby proclaim June 2nd as Italian Independence Day. I call upon all Americans to observe this day by celebrating the contributions of Italians and Italian Americans to our Nation."
- 13 The last pope to rule as the sovereign of the Papal States, which were absorbed into the newly formed Kingdom of Italy.
- 15 What Italian statesman and member of the nobility was primarily responsible for creating the United Kingdom of Italy in 1861.
- 16 First king of a united Italy (1861-78), he worked to free Italy from foreign control and became a central figure in the movement for Italian unification.
- 19 He was the Republic of Italy's first prime minister and founder of the Christian Democratic Party. He was also a founding father of the European Union along with German Konrad Adenauer and Frenchman Robert Schuman.
- 20 Upon the death of Cavour, Bettino Ricasoli became the second man to hold this office in the newly formed Kingdom of Italy on June 6, 1861.

Solution

- | | | | |
|----|-----------------------------|----|----------------------------|
| 1 | Festa della Repubblica | 2 | The Roman Question |
| 4 | Expedition of the Thousand | 3 | The Resurgence |
| 9 | Austrian Empire | 5 | Referendum |
| 10 | Risorgimento | 6 | Enrico Roberto De Nicola |
| 12 | Giuseppe Garibaldi | 7 | Il Tricolore |
| 14 | Kingdom of the Two Sicilies | 8 | Republic |
| 17 | The Leopard | 11 | President George W. Bush |
| 18 | Giuseppe Mazzini | 13 | Pope Pius IX |
| | | 15 | Count Camillo Benso Cavour |
| | | 16 | Victor Emmanuel II |
| | | 19 | Alcide De Gasperi |
| | | 20 | Prime Minister |

CROSSWORD PUZZLE

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