

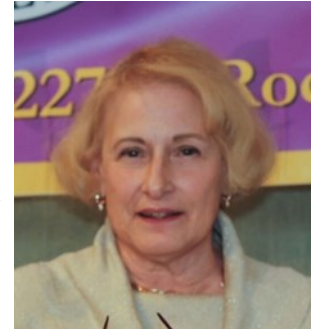


The Roar of the Lion

Marisa Rubé Przepiora, editor
May 2021 Edition

Dear Brothers and Sisters,

May is named for the Roman goddess Maia, who oversaw the growth of plants. It truly marks the return of spring, when we are almost positive there will be no more snow (although it has happened on rare occasions), the flowering trees are in bloom (apple blossom time), and we think about what we want to plant in our own gardens. I still follow the old adage of not planting until around or after Memorial Day, but I think about what annuals I want to purchase, which often doesn't turn out the way I plan.



In Mexico, Cinco de Mayo or The Fifth of May celebrates the victory of the Mexican Army over the French Army at The Battle of Puebla in 1862. We shouldn't forget the second Sunday of the month is Mother's Day, which was officially designated by President Woodrow Wilson in 1914. May 16th is Armed Forces Day which honors all who have served and continue to serve in the United States military. A little-known important date is May 22nd, known as National Maritime Day, which was established to commemorate the first transoceanic voyage by steamboat, the USS Savannah in 1819 and recognizes the efforts of the US Merchant Marines. May 31st is Memorial Day (although celebrated on the last Monday of the month), a time when we honor and mourn those military personnel who died in the performance of their duties while serving in the United States Armed Forces. While many states claim to be the origin of Memorial Day, President Lyndon B. Johnson declared Waterloo the official birthplace by signing a proclamation of May 26, 1966.

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The Old Farmer's Almanac claims the full moon in May as the Full Flower Moon. May brings about many other happenings: beginning of the wedding season, college graduations, and spring cleaning. It has two zodiac signs: Taurus the bull and Gemini, the twins. The birth flowers are the Hawthorne and the Lily-of-the-Valley, and the birthstone is the emerald.

May is the bridge between spring and summer, and most of us will be spending more time outdoors. The days grow increasingly warmer and the cold days of winter become a memory. This May could have a more special meaning after being cooped up, quarantined, stay-in-place, or whatever you want to call it. Things are beginning to open up, even if on a limited basis. Our RPO is planning summer outdoor concerts. The first two, June 3rd and 4th and June 10th and 11th will be at the Perinton Recreational Center Amphitheater. The Rochester Broadway Theatre League has sent out their schedule for the next season. OFC Creations Theatre Center (located in the former Downstairs Cabaret in Winton Place) is beginning to have performances (safety guidelines implemented). The Rochester Community Players have announced their return to Highland Bowl to perform The Tempest, July 7th to 25th. The Seneca Park Zoo is open and the Redwings plan allowing fans into the stadium.

For our Lodge, we can start thinking and planning some events. We will keep abreast of the protocols or any changes, but we can think about getting together. All-in-all, whatever our interests, we can begin to move forward and think about enjoying each other's company.

Take care and God Bless,
Marjorie

MAY GENERAL ASSEMBLY MEETING

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

Thursday, May 13th, 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:

[Vincent Lombardi Lodge Monthly General Assembly Meeting](#)

Vincent Lombardi Lodge #2270 2021 Calendar

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

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

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

**Member's Picnic
Sunday, August 22nd
1:00 PM
Quinzi Lodge - Eyer
Park
East Rochester**



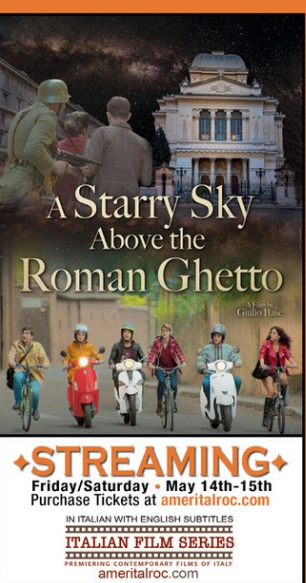
The Italian Film Series, in collaboration with the Jewish Film Festival presents **A Starry Night Over the Roman Ghetto (Un Cielo Stellato Sopra il Ghetto di Roma)**

Past and present meet in today's Rome, where a girl finds in an attic an old and mysterious photograph of a Jewish child. Deciding to find out about her fate, she seeks the help of her school friends and partners up with students from a Jewish school in search of the truth.

October 16, 1943 was the day of the Nazi deportation of the Jews from the Roman Ghetto, an incurable wound not only for a community that has been tragically violated, but for the Italian people as a whole. Italian families stepped in and sheltered as many Jews as possible to protect them from deportation, putting their own lives in danger.

Working around limitations set by adults trying to move on from the past, the students try to unravel the mystery that developed; they create a play reflecting their adventure, writing it as events unfold. Retracing the events of the Raid on the Roman Ghetto will give them the chance to take reflect on their personal lives and convictions.

Directed by Giulio Base who was born in Turin in 1964. He was awarded two TV Best Director Oscars and was nominated several times at the David di Donatello, the Nastri d'Argento, the Ciak d'Oro, the Globi d'Oro, and the Golden Globes.



Streaming to your personal devices in Italian with English subtitles on May 14 and 15, 2021, the tickets can be purchased after May 7, through the Italian Film Series <http://www.ameritalroc.com/>.



5/6: Vincenzo Buonomo
5/18: Salvatore DiPerna
5/20: Dawn DiGennaro

5/23: Clemente Suero
5/26: Angela Cataldi
5/31: Scott DiMarco, Suzanne DiMaria



Sending love and strength to Brother Tony Palucci, home and recuperating from a recent hospitalization.



Wishing Brother Hugh Warner good luck and happiness as he starts a new chapter in Greenville, South Carolina!



Congratulations to Sister Becky DiFilippo for her newly published book, *Seqra's Secrets*! Sister Becky's beautiful book of poetry and short stories is available on amazon.com.

Council Picture Matching Game

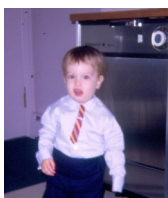
The winner of last months newsletter council picture matching game is Brother Tom Meleca! As our first newsletter contest winner, Brother Tom will be receiving a copy of Sister Becky DiFilippo's book, *Seqra's Secrets*.



Tom Meleca



Jeremy DiFilippo



Louis DeCarolis



Joe Rubé



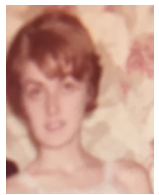
Marjorie Focarazzo



Ron Santoli



Melissa DiStaffen



Carol DiNicola



Marisa Przepiora



Sandy Meleca



Pat Bartholomew



Luigi DiFilippo



...Casa Italiana and Maria Rosario Vitti-Alexander, the Rochester Regional NYS Association of Foreign Language Teachers presented the 2020 Friends of Foreign Language Award to the Casa Italiana for their impressive, multifaceted program of Italian Language for students ranging from children to adults and for promoting Italian culture March 7th at the Otto Shultz Center of Nazareth College.

...Geneva Lodge, for the most new members in Sons and Daughters of Italy in America!



The ongoing work of the OSDIA Commission for Social Justice

Covid 19 has not stopped the CSJ from doing its work. Both the National and State levels, have been very busy supporting various concerns that affect Italian Americans. The CSJ remains vigilant on the attacks of Christopher Columbus. From around our state, there is talk of removing the Columbus statue in Brooklyn, and while no action has taken place, the CSJ Board is watching it and will act if there is any indication of removal. NYS Senator Jessica Ramos, represents the 13th District of Queens, and once again has sponsored a bill, S8553, to change the designation of the public holiday of Columbus Day to Indigenous People's Day, but currently, it does not look like it will come out of committee for a vote. At the federal level, a propose by House of Representative, Norma Torres (CA) has sponsored bill HR-1189 to remove Columbus Day, but there has been no movement presently. The Columbus Circle statue in Manhattan has been vandalized, and Governor Cuomo is having State Police investigate this as a "hate crime". Cuomo said Columbus was an important figure for Italian Americans, symbolizing their contribution to New York, and for that reason, he opposes removal of the statues. (Reuters, 6-11-2020)

The Council of Presidents of Major Italian American Organizations have set up a subcommittee to save Columbus Day, with Robert Ferrito (National CSJ Chair) and Basil Russo are chairs, have John Fratto (NYS CSJ Chair) and Angelo Vivolo working with them, as part of a contingency from across the United States to save Columbus Day. Outside of NYS attacking the Columbus Statue or removing Columbus Day from the Calendar have occurred in Wilmington, Delaware; Oregon State, Belmont Massachusetts, Maynard Massachusetts to change Columbus Day to Indigenous People's Day. There is a bill in Minnesota to restore the Columbus statue that was torn down, and a petition in Norwich, CT. to save Columbus Day in the public schools.

Congressman Thomas Souzzi, representing the 3rd District (Long Island and Queens) will help NYS CSJ look into the internment of Italians in the United States during World War II. Thousands of American born and naturalized citizens of Italian descent were labeled "enemy aliens" and hundreds were sent to internment camps. The FBI arrested and detained people. They had to abide by curfews and turn in their weapons, radios, and cameras and could not travel more than five miles from home without permission. Employment and movement of Italian fishermen were restricted. Boats were confiscated which took them off the waters, depriving them of their livelihood. Although the federal government discouraged bias or discrimination against employing Italians, when it did happen, which was often, they looked the other way. Italian Americans endured a great deal of persecution in the United States during World War II, and still, a large number, 750,000 to 1.5 million, served in the US military with 14 receiving the Medal of Honor for their service. A skeleton in the US closet, it was only revealed in 2001, 56 years after the war ended. That Congress was provided a report on how born citizens and naturalized citizens were treated in response to the Wartime Violation of Italian American Civil Liberties Act of 2000. Still, today, it is a relatively unknown part of our history.

Closer to home: Syracuse is looking at taking legal action against the city's mayor who is planning to remove the Columbus statue from St. Mary's Circle. The statue, designed by Renzo Baldi, Florence Italy, and was paid for by Italian Immigrants in Central NY, including 12 OSIA Lodges and was given to the city on October 12, 1932. The statue sits on a pedestal designed by James Dwight Baum. The idea for the statue was that of Professor Torquato DeFelice, a sculptor and painter, and Dr. Serapino Charulli. In 1910, DeFelice visited Baldi in Florence and returned with a model. In 1928 fundraising began by the Columbus Monument Association. Donations can be made through the website: <http://columbusmonumentsyracuse.com/>

Thank you to Carmine Federico, Bob Guardino, and Nick Piro for the perseverance and dedication to keep Columbus where he belongs in Syracuse.

NYS CSJ's Holocaust Program is discussing creating a brochure on the role Italians played in saving Jews during World War II. The movie, My Italian Secret: The Forgotten Heroes, documents the saga of Italians who rescued Jews and other refugees fleeing the Nazis. Gino Bartali was a champion road cyclist who won the Italian Giro d'Italia multi-stage race three times (in 1936, 1937 and 1946) and the Tour de France twice (in 1938 and 1948). He risked his life over and over to save Jews. He along with thousand of other Italians saved over 80 percent of the 45,000 Italian Jews. Italy did not abandon them even while families lived together under barely bearable conditions. Chicago attorney Edna Selan Epstein, who was born in Yugoslavia and survived with her family as refugees in Italy under false identities, told us. "Why was a culture so humane and protective across the board as the Italians were, where cultures like the Germans committed the sadistic horrors they committed?" In Israel, Yad Vashem, the Holocaust museum and memorial, lists more than 600 Italians as "Righteous Among the Nations", those who risked their lives to save Jews.

La Festa della Mamma

In recognition of mothers, motherhood, and maternal bonds.
Thank you for all the positive contribution you make to society.

Happy
Mother's
Day!



'A Mamma' by Neapolitan poet Salvatore di Giacomo
(Naples, 12 March 1860 - Naples, April 4, 1934)

Chi tene 'a mamma
è ricche e nun 'o sape;
chi tene 'o bbene
è felice e nun ll'apprezza

Pecchè ll'ammore 'e mamma
è 'na ricchezza
è comme 'o mare
ca nun fernesce maje.

Pure ll'omme cchiù triste e malamente
è ancora bbuon si vò bbene 'a mamma.
'A mamma tutto te dà,
niente te cerca

E si te vede e' chiagnere
senza sapè 'o pecché,
t'abbraccia e te dice: "Figlio!!!"
E chiagne nsieme a te.

*Who has got his Mother
is rich and does not know;
who has her love
Is happy and does not value it*

*Because a mother's love
Is a wealth
Is like the sea
that never ends.*

*Even the saddest and vilest man
is still good if he loves his mother.
A mother gives you everything,
seeks nothing from you*

*And if she sees you cry
without knowing why,
she hugs you and says, "O son!!!"
And cries with you.*

A Sip Of Wine



The Barbera Grape

The Barbera grape is a red Italian wine varietal and is the third most planted in Italy, after the Sangiovese and Montepulciano grapes. It produces a good yield, has a deep red color, is full bodied, low in tannins, and high levels of acidity.

Barbera grape originated in central Piemonte region in the 13th Century and was brought to the Americas in the 19th and 20th Centuries by Italian immigrants where the vine took root in California and Argentina. Barbera is found mainly in the northwest part of Italy in the Piemonte region, particularly Monferrato. Because of its high acidity and moderate astringency, it is often blended with varietals lacking those components which helps to soften and the balance the wine. It has ben recommended wine producers use small oak barrels for fermentation and maturation, which adds subtle spicy oak flavors.

Wines from the Barbera are medium bodied, fruity to more powerful, intense wines that need cellaring.

Wines are a deep ruby red with pink rim and pronounced acidity with modest level of tannins. Vines are planted in warm climate regions which account for the acidity. It can also be used in blending, mainly in the Barolo and Barberesco region to add color to the light Nebbiolo grape.

Fermentation in small oak barrels provide for a pronounced oaky flavor which make wines rounder and richer, with plum and spicy notes. Wines made with older or more-neutral oak have vibrant aromas and cherry notes. The grapes may stay on the vine longer to increase sugar levels as a balance to the acidity, but if left too long, wines will have a more raisiny flavor. Italian wines you can purchase locally made from the Barbera grape:

Prunotto Fiulot Barbera d'Asti 2018
Scarpetta Barbera Del Monferrato 2018

Damilano Barbera d'Asti 2018

Michele Chiarlo "Le Orme" Barbera D'Asti 2017

Franco Amoroso Barbera d'Asti Superiore 2018

Saluti!!!

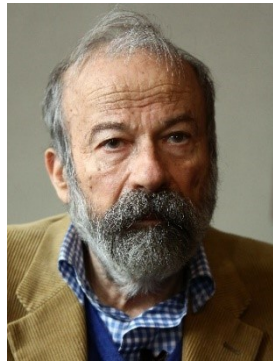
Michelangelo's Shopping List



As a genius of the High Renaissance, even Michelangelo couldn't completely evade the basic chores of everyday life. He could, however, send servants to do some of them for him.

One of the few surviving papers from the 15th and 16th century artist, architect, and poet is a grocery list he gave to an assistant tasked with fetching his desired foodstuffs. The drawings might seem like a natural extension of artistry, but in fact, the doodles of fish, bread, two fennel soups, a herring (un aringa), anchovies, and wine ("un bocal di vino"), were a matter of function, as the servant tasked with the grocery run was illiterate.

The list is archived at the Florence museum Casa Buonarroti, along with more of Michelangelo's handwritten notes.



Arturo Di Modica Sicilian Immigrant

Arturo Di Modica was a Sicilian born immigrant who died on February 19, 2021 at his home in Vittoria, Italy after a long battle with intestinal cancer.

Di Modica is best known for his sculpture "Charging Bull," a 3.5-ton bronze statue he illegally deposited one night in Lower Manhattan beneath the New York Stock Exchange. Inspired by the 1987 financial crash, he spent

two years creating the piece he hoped with become a symbol of the American resiliency.

In 1970, Di Modica moved to New York where he open his SoHo studio and crafted monumental sculptures of marble and bronze on the street. When he was ignored by the critics at his debut show, he retaliated by unloading eight massive pieces in front of Rockefeller Center. He avoided arrest by made the front page of the New York Post, which led to clients commissioning works. In 1985, Valentine's Day, he left a semiabstract sculpture of a horse, *Il Cavallo*, draped in a red blanked with a sign that read "Be My Valentine N.Y. Love AD, on the plaza at Lincoln Center.

When Arturo ran away from home, he never imagined what direction his life would take. He felt indebted to this country, so when the market crashed, he felt he had to do something. He wanted to do something, so he spent two years and his own money crafting Charging Bull. He said this work evoked the "strength and determination of the American people."



Arturo new where he wanted his Charging Bull sculpture to be placed—on Broad Street in front of the NY Stock Exchange, but when he discovered that a large Christmas tree had been placed on the same exact spot, he decided to leave kit as a gigantic Christmas present for the City and the World. The statue became an immediate sensation around the world, and everyone wondered where it came from and from whom. The Exchange had it moved by the of

the day to a warehouse. The publicity was overwhelming and with the help of the Parks Commissioner Henry Stern, Mayor Ed Koch, and Arturo Piccolo of the Bowling Green Association, Charging Bull found a permanent home close by Bowling Green and is visited by millions of tourists, has become a talisman for Wall Street traders, and is the pride of all New York City residents.

In 2000, he sold his SoHo Studio and purchased 13 acres of land in hometown of Vittoria to build a sculpture school. He continued to create monumental works of art until he died. Renegade. Rebellious. Appreciative. Talented. Arturo was all those things, but the legacy he left-his bronze and marble statues-will be remembered for generations to come.

An Italian Style Mother's Day Menu

Mother's Day was first celebrated in Italy in May 1957, about 50 years after it was founded in the United States. A parish priest began the tradition in Assisi, a beautiful hillside town in Umbria, with great festivities. Many in the surrounding cities got word and joined the appreciation of the women whose unconditional love and hard work helped them become who they are. The day was so successful that just one year later, the holiday was adopted across Italy's 20 regions.

Roasted Tomato and Mozzarella Caprese Salad

4 oz. fresh mozzarella
2 tomatoes
1/2 cup roughly chopped basil
10 crostini or other small slices of bread
1 garlic clove halved
2 tablespoons extra-virgin olive oil plus more for drizzling
salt and pepper to taste
optional: Italian seasoning, oregano, basil, and thyme

1. Cut tomatoes into wedges. In a small bowl, mix tomatoes with olive oil, salt, and pepper. Add Italian seasonings if you want.
2. Arrange tomatoes on a baking sheet and roast under the broiler on high for about 5 minutes (or, roast in a 450 oven for about 10 minutes), or until starting to get black edges.
3. Remove tomatoes from oven.
4. Drizzle slices of bread with olive oil and place in the broiler for only about 3 minutes (or in a 450 oven for about 6-7), or until toasted.
5. Remove bread from oven and rub with cut side of garlic clove.
6. Arrange mozzarella and tomatoes on a platter; sprinkle with chopped basil and drizzle with olive oil, salt, and pepper.
7. To eat, spread a small amount of mozzarella, a roasted tomato, and basil on each garlic toast.

Spaghetti Carbonara

1lb spaghetti
¼ to ½ lb guanciale
4 eggs yolks
1 whole egg
2/3 cup Pecorino Romano cheese
salt and pepper to taste

1. In a non-stick pan, fry the guanciale in its own fat until slightly crispy, taking care not to brown it too much.
2. In a large bowl, beat the egg yolks and the whole egg with salt and pepper. Stir in the grated cheese until a thick cream is obtained. Add the cooked guanciale and reserve.
3. Cook the spaghetti al dente. Reserve about 100 ml of the cooking water. Drain the pasta well, and immediately pour the pasta into the bowl with the eggs. The heat of the pasta will cook the egg.
4. Add a little bit of the reserved cooking water, and mix well so as to coat all the pasta. If the sauce is still too dense, add some more cooking water. If too runny, stir in more cheese.
5. If necessary, season with more salt and pepper. Serve immediately sprinkled with extra grated Pecorino cheese

Honey Ricotta Cheesecake

6 tablespoons unsalted butter, melted	3/4 cup sugar	4 large eggs
12-ounce fresh whole milk ricotta, drained	1/4 cup honey	8 ounces purchased biscotti
16-ounce cream cheese, room temperature	1 Tablespoon orange zest	

1. Preheat the oven to 350 degrees F.
2. Wrap the outside of a 9-inch springform pan with 2 3/4-inch-high sides with 2 layers of heavy-duty foil. Finely grind the biscotti in a food processor. Add the melted butter and process until the crumbs are moistened. Press the crumb mixture over the bottom (not the sides) of the prepared pan. Bake until the crust is golden, about 15 minutes. Cool the crust completely on a cooling rack.
3. Blend the ricotta in a clean food processor until smooth. Add the cream cheese and sugar and blend well, stopping the machine occasionally and scraping down the sides of the work bowl. Blend in the honey and orange zest. Add the eggs and pulse just until blended.
4. Pour the cheese mixture over the crust in the pan. Place the springform pan in a large roasting pan. Pour enough hot water into the roasting pan to come halfway up the sides of the springform pan. Bake until the cheesecake is golden and the center of the cake moves slightly when the pan is gently shaken, about 1 hour and 5 minutes (the cake will become firm when it is cold).
5. Transfer the cake to a rack and cool 1 hour. Refrigerate until the cheesecake is cold, at least 8 hours and up to 2 days. Cut the cake into wedges and serve.

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