



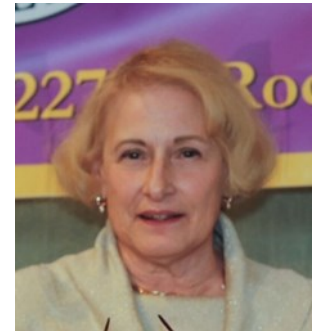
VINCENT LOMBARDI LODGE #2270

The Roar of the Lion

Marisa Rubé Przepiora, editor
December 2023 Edition

Dear Brothers and Sisters,

It is hard to believe that we will be saying goodbye to 2023 and welcoming a new year. I am not sure where the time went, but it was much too fast. The winter months can be very hard on all of us, but isolation, depression, and seasonal affective disorder can have a more detrimental effect, so if you are feeling down, please reach out to someone, either a family member or a friend.



The 2023 Turkey Raffle was a tremendous success with more than 60 people attending. Once again, we had students of ROC City Singers under the direction of Judith Ranaletta perform for us. I would be remiss if I didn't thank Vince Giannantonio and Luigi DiFilippo for setting up, and for all those who helped with cleanup. This event is a long-standing tradition for our Lodge. It may not be quite the same as it was when first started by Papa Antolini, but the meaning behind it is the same.

Mark your calendars for our Winter Picnic/Clam Bake on Sunday, February 18th. We will once again be at the Bushman Cabin in the Veteran's Memorial Park in Henrietta (off Calkins Road). We are planning our Italian Regional Dinner with Rosita Caridi Miller for May 5th. The region Rosita plans to concentrate on is not known yet, but if you attended last year's dinner of the Lazio Region the meal with wine pairings was *delizioso*. Plan to attend. You will not be disappointed.

Member dues deadline is December 31, 2023. Your dues help to support OSDIA, and in particular our Lodge, scholarships, and our local charities.

After the holidays, we will be looking for members to serve on the Heritage Dinner Awards Committee. If you know someone that should be honored, please submit their name(s) and the reason for their nomination. We are also looking for members to serve on the Advancement Committee, which will recommend a plan on how to keep our Lodge viable and moving forward. Looking forward to working with you in 2024.

Buon Natale and God Bless,

Marjorie

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2024 Vincent Lombardi Lodge Calendar

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

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

**February 18th, Time TBD: Winter Picnic
Veteran's Memorial Park, Bushman's Cabin
(595 Calkins Rd, Henrietta)**

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

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

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

**May 5th, Time TBD: Italian Regional Dinner
Eyer Building (East Rochester)**

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

July 4th, 6:30pm: Council Meeting Cancelled
July 11th, 7pm: **Scholarship Awards Night**

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

**August 10th, Time TBD: Members Picnic
Eyer Building (East Rochester)**

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

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

**October 25th, Time TBD: Heritage Dinner
Webster Golf Club (440 Salt Rd, Webster)**

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

**November 16th, Time TBD: Papa Antolini Turkey
Raffle
St Nicholas Society (206 Madison St, East Rochester)**

December 5th, 6:30pm: Council Meeting
**December 12th, 7pm: General Assembly Meeting and
Holiday Gathering**



*To all our Brothers and Sisters, their
families and friends*

*~From The Vincent Lombardi Lodge
Council*



*Wishing you health, happiness, and
endless blessings!*



- 12/1: Hon. Charles Schiano**
- 12/4: Quintino DiCesare**
- 12/5: Mark Chester**
- 12/9: Marisa Przepiora**
- 12/9: Ken Nudo**
- 12/11: Charlene Dodgson**
- 12/15: Hon. Jim Vazzana**
- 12/19: Becky DiFilippo**
- 12/20: Jennie Gugino**
- 12/23: Maurice Palucci**
- 12/30: Lorraine Palucci**



Keeping in our thoughts and prayers....

Sandy Meleca
 Patty and Gordie Rask
 Mary Rinere
 Shirley Sculli
 Bill Agnello

And all of our members who have suffered recently with illness. Warm wishes for all to stay safe and well this holiday season and beyond.



Join our General Assembly Meetings by Zoom

You now have the option to join our General Assembly meetings by zoom if you are unable to attend in person.

This link will remain the same for all GA meetings this year.

Please join us at 7pm:

<https://us02web.zoom.us/j/82651398467?pwd=SmlnbDhxblWlHS0gvVHJjblB0UjJBUT09>

Meeting ID: 826 5139 8467
Passcode: 865390

Safe Harbors of the Finger Lakes

Advocate. Educate. Support.

The important work of Safe Harbors of the Finger Lakes to advocate, educate, and support continues. It may be hard for us to imagine what it is like to be in a position to need a place like Safe Harbors and we think that our children would never need a place such as this, but some things may be out their control and even out of our control, so a place like Safe Harbors is just what its name implies, *a place that offers protection and a refuge or break from suffering.*

Some items the shelter may need to make the stay of their clients more pleasant:

- Arts and Crafts Kits and Supplies for kids Ages 3 - 16**
- School Supplies**
- Backpacks**
- Diapers - All Sizes**
- Wipes**
- Full Sized Personal Hygiene Products - Adult and Child**
- Laundry Detergent & Fabric Softener**
- Hair Dryers**
- New and Gently Used Winter Coats - All sizes**
- New and Gently Used Winter Boots - All Sizes**

If you would like to donate, please bring items to our General Assembly Meeting or contact Sister Marisa Przepiora to make other arrangements.

Naughty or nice? Which list are you on?

Join us at our December 14th General Assembly Meeting to celebrate the Christmas holiday.

Please bring a favorite holiday dish to share.
Santa and Mrs. Claus will be our special guests.

We will raffle off some baskets
Plus more...



2024 Member Dues are Due

PAID
DUES

By now, you should have received your 2024 member dues invoice by email or postal mail. If you have not, please contact Sister Marisa Przepiora at 585-750-8336 or marisarube@gmail.com to have an invoice re-sent.

We are looking forward to the new year and have already secured dates for a number of lodge events, starting with our Winter Picnic on February 18th! We do hope that you plan to renew your membership for 2024 and remain a part of our lodge family.

Your prompt dues payment saves us money! When dues are paid by the stated due date of December 22nd, 2023, we save on costs associated with printing, mailing and postage to send 2nd and 3rd notices out. These costs add up, and every prompt dues payment helps offset those costs.

1. **Print the invoice linked at the beginning of this newsletter and mail it with your payment to: Vincent Lombardi Lodge, C/O Marisa Przepiora, 4552 Wildflower Drive, Canandaigua, NY 14424.**
2. **Email vincentlombardilodge@gmail.com to request an invoice be sent to your email with a link for credit card payment. A \$2 transaction fee will be added for this option - this covers the fees our lodge pays for utilizing credit card payments.**
3. **Scan the QR Code to pay by credit card. Please include a \$2 transaction fee in your total amount paid and include a note stating 2024 dues and your name.**



4. **See Marisa Przepiora at the December General Assembly Meeting to pay via our credit card swiper. A \$2 transaction fee will be added to this transaction.**

However you choose to pay, you also have the option to include a donation to our lodge operating fund, our lodge scholarship fund, our local lodge charities and/or our Grand Lodge charities. Please write all amounts paid on the invoice when mailing, and include the names of all members whose dues are being paid so that we make sure dues payments are properly applied to your membership.

We thank you for your continued membership in our lodge, and look forward to seeing you in 2024!



News from Frank DiMino Casa Italiana at Nazareth University

Holiday Dinner Around the World:

Friday December 8th from 4:00 pm to 6:15 pm. Free and open to the public.
4:00-4:45 pm - Appetizers at Casa Italiana
4:45-5:30 pm - Main course at Casa Hispana
5:30-6:15 pm - Desserts at Maison Francaise

Oral History Project: Since the fall of 2022, Nazareth's Frank DiMino Casa Italiana and the Center for Public History (CPH) are collaborating on an Oral History project led by the CPH director, Professor Timothy Kneeland, and the Casa Italiana director, Dr. Joëlle Carota. This project started in 2015 as a pilot project and Naz students and interns are currently bringing it back to life. The Frank DiMino Casa Italiana aims to preserve the oral history and traditions of the Italian-American Community in Rochester. Our goal is to document and preserve traditions handed down through the ages as well as digitize historical files for ease of access for both the community and the university. The stories, the traditions, the struggles and joys of our parents, grandparents, and great grandparents will be gone forever if we decide to do nothing. Their history is imbedded in our own lives.

The Vincent Lombardi Lodge is helping the Casa by calling members to help and set up an interview time, but if you are interested in having your voice heard, please don't wait for someone to contact you, call the Casa and set up an interview.



This is Rheanna Barney, an Italian and history major, who is creating an archive of @nazareth_casaitaliana historical records as part of the Oral History Project that we are conducting in collaboration with the Center for Public History at Naz. Interested in participating? Please email Dr. Carota (jcarota3@naz.edu) or Dr. Kneeland (tkneela8@naz.edu).

The Italian Conversation Table is an informal conversation group led by Daniel Speciale at Casa Italiana. Its goal is to provide attendees with an opportunity to speak Italian in a casual setting. The next meetings are December 21st and December 28th at 5:00 pm. Contact Daniel at dspecia0@naz.edu if you are interested in attending.

More information on the **Italian Film Series** will be available as soon as we receive it.

Casa Gift Certificates: give a gift of Italian culture, language, or cooking lessons. Contact the Casa at (585)389-2468, or email at casa@naz.edu for more details. The Casa is located at 4345 East Avenue.



[This Photo](#) by Unknown

Live from the Met in HD at Tinseltown, Webster, and Eastview

Nabucco by Giuseppe Verdi

January 6, 2024 at 1:55 pm
Sung in Italian

On January 6, ancient Babylon comes to life in a classic Met staging of biblical proportions. Baritone George Gagnidze makes his Met role debut as the imperious king Nabucco, alongside soprano Liudmyla Monastyrskaya reprising her thrilling turn as his vengeful daughter Abigaille. Mezzo-soprano Maria Barakova and tenor SeokJong Baek are Fenena and Ismaele, whose love transcends politics, and bass Dmitry Belosselskiy repeats his celebrated portrayal of the high priest Zaccaria. Daniele Callegari conducts Verdi's exhilarating early masterpiece, which features the ultimate showcase for the great Met Chorus, the moving "Va, pensiero."

World premiere: Teatro alla Scala, Milan, 1842. The success of Verdi's third opera, a stirring drama about the fall of ancient Jerusalem at the hands of Nebuchadnezzar (Nabucco), catapulted the 28-year-old composer to international fame. The music and Verdi himself were subsumed into a surge of patriotic fervor culminating in the foundation of the modern nation of Italy. Specifically, the Chorus of the Hebrew Slaves ("Va, pensiero"), in which the Israelites express their longing for their homeland, came to stand for the country's aspirations for unity and that exciting era in Italian history, the Risorgimento, or "Resurgence." (credit, Metropolitan Opera, 2023)

From the Grand Lodge of New York State



Every year at convention awards are given out. While the Grand Lodge of New York makes the final decision, the candidates come from the Lodges. Documentation needs to be provided indicating why someone should be considered for an award.

In 2022, Br. Joseph Rubé received the Dr. Vincenzo Sellaro award. His name was submitted with many others from around the state. From the Geneva Lodge, Michael Cutillo received the Literary Award.

Information and criteria has been disseminated to the lodges for the 2024 awards. If you know of someone who meets the criteria, please let the council know. Our Lodge should be submitting potential candidates.

Dr. Vincenzo Sellaro Award: deadline is April 1st. Criteria is: members of NYS OSDIA for a minimum of 15 years; devotion and work on behalf of the local, state and supreme lodges, involved in community activities that benefit the Italian community, resume. NO letters of endorsement will be accepted.

Family of the Year deadline for submission is April 1st. Criteria: letter of endorsement from the Lodge signed by the president, NO other letters of endorsement will be accepted; list of active family members and years of involvement; resume of all family members; summary of civic/community service or involvement; minimum of 10 years serve to OSDIA by one family member.

Literary Award deadline is March 1st and must include a bibliography and writing samples of at least five pages; links to books or journals will not be considered

Bene Emeritus Award deadline prior to April 1st. Criteria: member of OSDIA for at least 25 years; resume; letter of endorsement from his/her lodge, NO other letters will be considered; **detailed and specific** accomplishments to local, state, and supreme lodges; community activities, especially if they enhance OSDIA. This is the state's highest award.

Commission for Social Justice La Bella Lingua Award



NYS Commission for Social Justice Order Sons and Daughters of Italy in America created La Bella Lingua Award to recognize students excelling in Italian language courses.

Students must have completed a minimum of three years of Italian language at an accredited school. Students must complete the application and write an essay of their choosing on one of the topics listed. Transcripts containing the Italian language grade and completion must be submitted and a letter of recommendation must be included.

The deadline to submit all documents is March 31, 2024. Only one student per district will be the recipient. If you know of any student (does not have to be of Italian descent), please tell them about this award and have them contact me with any questions: 585-749-5346, MAFocarazzo@gmail.com.

The award is \$500 drawn from the NYS Grand Lodge Foundation, Inc.

The presentation of the award will take place at our Scholarship Award Ceremony on July 11, 2024.

A SIP OF WINE Serious Prosecco



Prosecco is known as “Champagne’s wild cousin”, but it also has a serious side. The DOCG found on the label of Italian wines

refers to its classification: Denominazione di Origine Controllata e Garantita DOCG is the highest classification Italian wines can be awarded so DOCG are the best of Italian wines. The classification means that there are controlled production methods (controllata) and guaranteed wine quality (garantita) with each bottle. There are 74 DOCGs defined in Italy, most of which are in Piedmont, Veneto, and Tuscany. The next classification is Denominazione di Origine Controllata or “DOC.” This is the main tier of Italian wine classification. Prosecco wine region belongs to the bigger region of Veneto, northeast of Italy. The neighboring wine regions are Friuli Venezia Giulia, Conegliano and Valdobbiadene.



Valdo Numero 10 Prosecco Superiore DOCG is made using the Champagne method (only Champagne made in the Champagne region of France can be called Champagne. *Sparkling wine* is a wine with significant levels of carbon dioxide in it, making it fizzy). Using the champagne method results in finer bubbles plus secondary notes of peaches and biscuits.



Nino Franco Grave Di Stecca Brut is another Valdobbiadene Prosecco with rich texture. The grapes, 100% Glera, come from a single vineyard and has flavors of green apple, sage, flint, and toasted almond. Vineyard of ancient origins named ‘Grave di Stecca’, a clos on the slopes at the foot of the Pre-Alpes. Pairs well with ham, shellfish, fish and chips, shrimp, and vegetable” tempura”.



Bisol Jeio Prosecco Rose is top rated with 85% Glera and 15% Pinot Nero grapes. Jeio is the fruit of two interwoven love stories. The first is that of generations of the Bisol family who have faithfully cared for their vineyards. And within this same family, there is the love of a wife who affectionately gave her husband Desiderio Bisol, the nickname “Jeio.” Jeio originates from a selection of vines chosen from plots scattered across the Prosecco hills and is the fruit of passion and expertise that has matured into the production of a cuvée, which is the type of blend a wine is.

Frozen Prosecco Vodka Grapes



16 oz large seedless red grapes
16 oz large seedless green grapes
1 Bottle Prosecco
6 oz vodka
1/3 cup granulated sugar

- Wash and dry grapes and add to a large bowl.
- Pour Prosecco and vodka on top of the grapes and refrigerate at least 12 hours to let the alcohol infuse into the grapes.
- Strain and lightly blot grapes with a paper towel, leaving them damp.
- Spread in an even layer on a baking sheet lined with parchment paper and sprinkle with sugar. Toss gently to coat.
- Flash freeze on baking sheet until solid. Transfer to a large ziplock bag or air tight container and freeze for up to a month.

Recipe credit: amandascookin.com

Pomegranate Prosecco Smash



Crushed Ice
2 oz pomegranate juice
1 tsp maple syrup
1 oz vodka
4 to 6 oz prosecco
1 Tbsp pomegranate arils
A sprig of rosemary

- Fill a glass with crushed ice.
- Add the pomegranate juice, maple syrup, vodka and stir.
- Top it off with the prosecco.
- Add in the arils and garnish with a sprig of rosemary.

Recipe credit: howsweeteats.com

12 Days of Christmas: Its Meaning and Significance



In Christian theology the time between the birth of Jesus and the arrival of the magi or three wise men are considered the 12 days of Christmas. We celebrate the birth of Jesus on December 25th culminating on January 6th known as the Epiphany or Three Kings' Day. These twelve days are also referred to as Twelve tide, a sacred and festive season, a time for rededication and renewal. Children would be given small, simple, gifts symbolizing their faith. The song, The Twelve Days of Christmas, is an English Christmas carol, but thought to be French in origin. No one knows for sure. What do the lyrics represent. Some have thought it coded as a protection against the persecution of Christian, but again, no one knows for sure.

On the First Day of Christmas, My True Love Gave to Me: A Partridge in a Pear Tree. The partridge in a pear tree represents Jesus, the Son of God, whose birthday we celebrate on the first day of Christmas. Christ is symbolically presented as a mother partridge, the only bird that will die to protect its young.

On the Second Day of Christmas, My True Love Gave to Me, Two Turtledoves. These twin birds represent the Old and New Testaments. So, in this gift, the singer finds the complete story of the Christian faith and God's plan for the world. The doves are the biblical roadmap that is available to everyone.

On the Third Day of Christmas, My True Love Gave to Me, Three French Hens. These birds represent faith, hope, and love. This gift hearkens back to 1 Corinthians 13, the love chapter written by the Apostle Paul.

On the Fourth Day of Christmas, My True Love Gave to Me, Four Calling Birds. One of the easiest facets of the song's code to figure out, these *fowl are the four Gospels* — *Matthew, Mark, Luke, and John*.

On the Fifth Day of Christmas, My True Love Gave to Me: Five Gold Rings. The gift of the rings represents the first five books of the Old Testament, known as the Torah or the Pentateuch.

On the Sixth Day of Christmas, My True Love Gave to Me: Six Geese a-Laying. These lyrics can be traced back to the first story found in the Bible. Each egg is a day in creation when God "hatched" or formed the world.

On the Seventh Day of Christmas, My True Love Gave to Me: Seven Swans a-Swimming. It would take someone quite familiar with the Bible to identify this gift. Hidden in the code are the seven gifts of the Holy Spirit: prophecy, ministry, teaching, exhortation, giving, leading, and compassion.

On the Eighth Day of Christmas, My True Love Gave to Me: Eight Maids-a-Milking. As Christ came to save even the lowest of the low, this gift represents the ones who would receive his word and accept his grace. Being a milkmaid was about the worst job one could have in England during this period; this code conveyed that Jesus cared as much about servants as he did those of royal blood. The eight who were blessed included the poor in spirit, those who mourn, the meek, those who hunger and thirst for righteousness, the merciful, the pure in heart, the peacemakers, and those who are persecuted for righteousness' sake.

On the Ninth Day of Christmas, My True Love Gave to Me: Nine Ladies Dancing. These nine dancers were really the gifts known as the fruit of the Spirit. The fruits are love, joy, peace, patience, kindness, generosity, faithfulness, gentleness, and self-control.

On the Tenth Day of Christmas, My True Love Gave to Me: Ten Lords a-leaping. This is probably the easiest gift to understand. As lords were judges and in charge of the law, this code for the Ten Commandments was fairly straightforward to Catholics.

On the Eleventh Day of Christmas, My True Love Gave to Me: Eleven Pipers Piping. This is almost a trick question, as most think of the disciples in terms of the dozen. But when Judas betrayed Jesus and committed suicide, only eleven men carried out the gospel message.

On the Twelfth Day of Christmas, My True Love Gave to Me: Twelve Drummers Drumming. The final gift is tied directly to the Catholic Church. The drummers are the 12 points of doctrine in the Apostles' Creed. "I believe in God, the Father almighty, creator of heaven and earth. I believe in Jesus Christ, his only Son, our Lord. He was conceived by the power of the Holy Spirit and born of the Virgin Mary. He suffered under Pontius Pilate, was crucified, died, and was buried. He descended into hell. On the third day, he rose again. He ascended into heaven and is seated at the right hand of the Father. He will come again to judge the living and the dead. I believe in the Holy Spirit, the holy catholic Church, the communion of saints, the forgiveness of sins, the resurrection of the body, and life everlasting."

Traditional Holiday Dishes from Italy



Spumetti (Chocolate Hazelnut Meringues)

1 lb hazelnut meats,
coarsely chopped
1 lb confectioners sugar
2 Tbsp cocoa
2 tsp cinnamon
5-6 egg whites



Zucchini In Agrodolce (Sweet and Sour Zucchini)

3 Tbsp olive oil
4 Medium zucchini, sliced thin
2 cloves garlic, crushed
1 Tbsp vinegar
1/4 cup water
Salt and pepper
3 Tbsp pine nuts

- Preheat oven to 325 F.
- Cut baking pan liner paper or brown paper to fit 2 baking sheets and grease lightly.
- Put hazelnuts, confectioner's sugar, cocoa, and cinnamon in a large bowl; add egg whites and mix well until mixture is well blended--about 5 minutes.
- Wet hands with water and break off small pieces of mixture (about 1 Tbsp) and shape into round balls.
- Place on baking sheets, 1 inch apart, and bake for approximately 30 minutes.
- Makes approx. 3 ½ dozen.

- In a large skillet, heat oil and sauté garlic for 2 minutes.
- Add zucchini and sauté on both sides until golden.
- Sprinkle with pine nuts and salt and pepper to taste and simmer for 3 minutes.
- Mix vinegar with water and pour into skillet; cover and simmer slowly until zucchini is tender--about 10 minutes.
- Discard garlic; cool and serve at room temperature.

The Colors of Christmas



Red and green are considered traditional Christmas colors, but were first linked to the winter solstice. Today blue, silver, gold, and white are added to the mix.

In ancient times colors were used to commemorate a different holiday. Ancient Celtic peoples revered red- and green-colored holly plants for being evergreen and believed holly was meant to keep Earth beautiful during the dead of winter.

Red is the blood of Jesus Christ, and green is the evergreen tree, representing eternal life as it stays this hue throughout the winter. These two colors also represent the leaves and holly berries embodying the crown of thorns on Jesus' head on the cross.

Gold symbolizes the gift from the three wise men. Gold is the color most used in Christianity to symbolize the Divine connection and each figure connected to Christ, including Jesus himself, has a golden halo drawn around their head to show their loyalty to Jesus during his crucifixion.

Blue represents Mother Mary and the rich blue robes she was often seen in as a result of her wealth, and white links to the purity of Jesus himself. Silver is the color of Christ's coming to earth, of the incarnation, the light of heaven illuminating the darkness.

During the Christmas season, there's no shortage of things to celebrate. Whether you're commemorating a religious holiday, taking the time to reconnect with family, celebrating the beauty of the winter season, or all of the above, these iconic colors of the season will help you do it!

2023 Papa Antolini Turkey Raffle





OSDIA Vincent Lombardi Lodge
84 Mulcahy Blvd
Rochester, NY 14624

President
Marjorie Focarazzo

Vice-President
Jeremy DiFilippo

Recording Secretary
Patricia Bartholomew

Financial Secretary
Marisa Przepiora

Treasurer
Carol DiNicola

Orator
Joe Rubé

Mistress of Ceremony
Melissa DiStaffen

Sentinel
Luigi DiFilippo

Trustees
Tom Meleca
Catherine DiNicola
Ron Santoli
Maurice Palucci
Becky DiFilippo

Immediate Past President
Sandra Meleca

Chaplain
Patricia Galante

District VIII State Trustee
Vincent Giannantonio

Chaplain Emeritus
Sister Carole Proia

State Deputy to Vincent Lombardi Lodge
Peter Gillotte

State Deputy to Geneva Lodge
Jeremy DiFilippo

Past Presidents
Joseph Lusardi*
Thomas Laverne*
Louis Giambra*
Joseph Vazzana *
John March*
Victor Bell*
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Michael La Comba*
Shirley Sculli
Phillip Dattilo*
Joseph Berta*
Joseph Rubé
Jennifer Rubé*
Vincent Giannantonio
Sandra Meleca

All Vincent Lombardi Lodge communications should be sent to:

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84 Mulcahy Blvd
Rochester, NY 14624
mafocarazzo@gmail.com**