

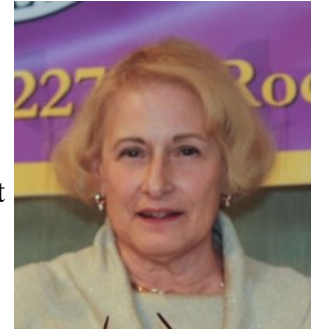


The Roar of the Lion

Marisa Rubé Przepiora, editor
April 2024 Edition

Dear Brothers and Sisters,

For the past few months, we have been promoting our Regional Dinner featuring the Puglia Region, a southern region forming the heel of the boot on the Adriatic Sea. It is known for whitewashed hill towns and century-old farmland. Bari is its capital and a vibrant seaport. Lecce is known as the “Florence of the South” because of the baroque architecture. Alberobello is the home to “trulli” stone huts and conical roofs. Apulia, as it is referred to in Italian, borders Basilicata and Campania regions on the west. It is home to ancient vineyards with four DOCGs and 28 DOC zones and produces some of the best wines, such as Salice Salentino and Primitivo di Manduria. Although it is coming into its own and attracting visitors, it has the very best of every Italian region. I hope you will join us for Sunday Dinner on April 28th with a home-cooked meal from our very own Chef Rosita Caridi Miller.



One of our members, who prefers to remain anonymous, has submitted a proposal, which the council is excited about and more importantly thinks it is doable with the help of our members. As we are reminded, the Constitution of the Supreme Lodge of the Order of the Sons and daughters of Italy in America states that one of the purposes of the organization is “. to encourage the dissemination of Italian culture in the United States and uphold the prestige of the people of Italian heritage in America.” (Preamble to the Constitution of the Supreme Lodge, Article I, paragraph c). With this in mind, we can ascertain programs that would fall under this. Suggested topics: -American immigration, history and culture, or challenges • Italian history, culture, current themes or challenges • Italian food, wine or travel •Current topics of interest to the local, state or national Italian-American community •Italian language and language study •Musical or dramatic presentations related to Italian or Italian-American themes • Other topics related to the stated aims of the National or State Lodges. We live in an area with a large Italian American population whose interest covers these suggested topics plus more, and with your help, ideas, and contacts can make this not just a reality but a model. It can be fun and educational.

Our scholarship committees at the Lodge and State levels are busy with the task of reading applications and making the tough decisions on who our scholarship recipients will be for 2024. Our scholarship night will be at our July 11th membership meeting. Please plan to attend and meet the students you have supported through donations.

Like most of you, I am looking forward to warm days, being outside, enjoying the many festivals we have, picnics, spending time with family and friends, and exploring some of the great parks in the area. Take time to stop and smell the roses!

Take Care and God Bless,
Marjorie

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2024 Vincent Lombardi Lodge Calendar

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

April 28th, 1:30pm: Italian Regional Dinner
Eyer Building (East Rochester) RSVP by

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

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 18th, 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



The Honorary Consul of Italy, Vincenzo Scollo, and the Italian American Community Center (IACC) invite you to attend the Festa della Repubblica on Sunday, June 2, 2024 at the IACC. Raising of the flags will begin at 11:30 am followed by singing of the American and Italian National Anthems, address by dignitaries, and free lunch.



Friends of Italian Genealogy (FIG)

Have you ever had your DNA tested to see what your ethnic makeup reveals? What percentage of your genetics is Italian? Or are you part something else?

At the next meeting of FIG on Saturday, April 20th at the Gates Library, Assini Conference Room, at 2:30, we will share what we have learned about ourselves.

You don't need to be a member to attend. Come and share—or not—but it should be interesting and maybe even an eye opener.

Live from the Met in HD

Puccini's bittersweet love story arrives in cinemas on April 20, with soprano Angel Blue starring as the French courtesan Magda, opposite tenor Jonathan Tetelman as Ruggero, an idealistic young man who offers her an alternative to her life of excess. Maestro Speranza Scappucci conducts Nicolas Joël's glittering 1920s staging, which transports audiences from the heart of Parisian nightlife to a dreamy vision of the French Riviera. Soprano Emily Pogorelc and tenor Bekhzod Davronov complete the sterling cast as Lisette and Prunier. This live cinema transmission is part of the Met's award-winning Live in HD series, bringing opera to movie theaters across the globe. **SUNG IN ITALIAN**

Saturday April 20th at 12:55 pm
Encore: Wednesday, April 24th at 1 pm

Tinseltown 17 with IMAX Rochester
2291 BUFFALO RD, Rochester, NY 14624
Webster 12
2190 Empire Blvd, Webster, NY 14580
Eastview Mall 13
70 EASTVIEW MALL DR, Victor, NY 14564

Italian Regional Dinner Menu - April 28th, 2024

This year's Regional Dinner will feature foods and wines from the Puglia Region. Our Chef Rosita said it was a difficult decision choosing foods since there are so many delectable dishes from this region.

Puglia or known in Italy as Apulia, it is often considered a hidden gem. It is located in the southernmost region of mainland Italy, the heel of the boot-shaped nation. Bordered on the east by the Adriatic Sea and on the south by the Ionian Sea, the rocky cliffs and sandy beaches of the Italian Riviera and the whitewashed villages of the Greek Islands are inviting to all who visit as well as those who live in the region. The region of Puglia is nicknamed the breadbasket of Italy. The hot, dry Mediterranean climate and the fertile soil make it one of the leading producers of wheat in the country. As a result, bread and pasta are staples of the Apulian diet. Salice Salentino and Primitivo di Manduria are two most popular DOC wines produced in the Puglia wine region. Most Puglia wine is red, full-bodied and will pair well with a wide variety of foods.

ANTIPASTI



Benedetto di Pasqua

Blessed of Easter ...
(gluten free)
In Puglia, *Benedetto di Pasqua* is

traditionally served as the antipasto for Easter dinner but can be served on any special occasion. The plate typically consists of soppressata, capocollo, sliced salted ricotta, sliced hard-boiled eggs, and thinly sliced citrus fruits.



Focaccia Barese (vegan) A famous street food of Puglia also served as an antipasto, and originated in Bari, the capital city of Puglia. The dough is made with wheat flour, a mix of hard and soft wheats, and potatoes. It is topped with tomatoes, olives, oregano, and olive oil.



IL PRIMO

Orecchiette Maritate Con Polpettine

Married Orecchiette with Little Meatballs (vegetarian & gluten

free options available) Traditionally served at weddings feasts as a symbol of a peaceful and fruitful marriage, Orecchiette Maritate marries two types of pasta: *orecchiette*, symbolizing the bride and *maccarruni* (a fusilli-like macaroni in Paglian dialect), symbolizing the groom. For Sunday or special occasion dinners, the Pugliese include bite-size meatballs (never large ones), made with ground veal and/or beef and pork, in their pasta dishes. In Italy, any *pasta and meatballs* at the same course uses only polpettine. Unlike Italian Americans, Italians in Italy eat large meatballs with their second course (Il Secondo).

IL SECONDO



Pesce Spada Agli Aromi

Swordfish With Garlic and Herbs ... (gluten free)
Seafood is the most popular protein consumed in Puglia. Here swordfish is cooked with an aromatic sauce of garlic and herbs that shout out the flavors of the Mediterranean Sea.

Tiella Riso, Patate e Carciofi

Tiella of Rice, Potatoes and Artichokes (vegetarian, gluten free)

A typical vegetarian version of the famous Tiella Barese, a dish that dates back to ancient Apulia, without the mussels. It is baked in a shallow earthenware pan, la tiella, hence the name Tiella.



INSALATA

Insalata Pugliese

(vegetarian; gluten free option available) This distinctively Pugliese salad features the colors of Italy and the delicious flavors of

the Region's food specialties: the savoriness of green baby lettuce, the sweetness of dried or confit red cherry tomatoes, the white creaminess of Burrata cheese, and the crunchiness of crumbled taralli.



FRUTTI e DOLCE

Taralli di Pasqua & Fresh Fruit

Every Italian meal ends with fruit and, on special occasions, a sweet treat. A sweet, typical of the Puglia Region is Taralli di Pasqua, Puglia's decadent

version of the glazed donut. Usually served after Easter dinner, they are called Easter Taralli but enjoyed throughout the region for any special occasion. These taralli consist of a dough of flour, eggs (lots of them), grappa (a little bit) and water, formed into rings, boiled, and then baked. The sugar glaze and candied sprinkles provide sweetness and festivity.



4/13: Ray Macera, James Vacanti
4/14: Bonnie Cottone
4/15: Frank DiFilippo
4/19: Rufus Brey
4/26: Peter Maddalena
4/30: Gordon Rask



Keeping in our thoughts and prayers...

Sandy Meleca
Pat & Gordie Rask
Lila Bonanni
Mary Rinere
Peter Maddalena

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



Congratulations to **Sister Elizabeth Osta**, whose book, *Maggie's Brood*, has just been published. *Maggie's Brood* tells the story of an Irish immigrant's years in America 1889 - 1961 and the lives of her 12 children. Her life in rural America during the early 20th century and the impact of automobiles on her family, her resilience despite tragedies and her ability to teach and care. You can get a copy here: <https://a.co/d/dF0F1g6>



Thank you, Brother Ed Groszewski, for your insightful presentation on the life of Matteo Teresi at our last General Assembly meeting!



Lodge Committees

Committees are created to accomplish a task. They allow a group of people to work together on a particular project: to plan and make decisions, to see that the event is successful and stays within the determined budget.

The council reviewed and revised the Lodge's committees and descriptions, which are included as an attachment to this newsletter.

Please take the time to read it over and pick a committee you would like to help with. When our members become involved, it helps take some of the workload off the council. We have done many of our events for many years, but new ideas and suggestions are always welcomed.

Choose a committee to participate in here, and we will contact you to get started:
<https://forms.gle/zCde7RGwxcg4qNZb7>



New York State Grand Lodge Foundation 2024 Charitable and State Programs Raffle

1st Prize \$20,000
2nd Prize \$5000
3rd Prizes: 2 @ \$2000 each
4th Prizes: 3 @ \$1000 each
5th Prizes: 5 @ \$500 each

Ticket Cost: \$100 ea.

Deadline to Purchase is May 20, 2024
Drawing will be held on Saturday, June 29, 2024

For the entire amount to be awarded, 800 tickets must be sold. If less than that number are sold, the winning amounts will be based on the number of tickets sold.

Contact Marjorie if interested in purchasing



Calling all Winemakers!

Every year at convention there is a contest for the best homemade wine. A member submits their homemade wine, either red or white or both, and delegates taste each of the wines submitted and vote on which one they like best. It is all done in fun.

It has been a few years since we submitted any homemade wines, and this year we would like to participate again. At our May General Assembly meeting we will have a contest to decide whose wine will be submitted for the Grand Lodge contest. Anyone interested in submitting their homemade wine for this contest must bring at least two bottles to our May 9th GA meeting for members to sample, or get bottles to Marjorie before that date if you are unable to attend the meeting.

All meeting attendees will have an opportunity to taste each wine and after each tasting grade or rate the wine on color, clarity, aroma, taste, finish on a scale of 1 to 5. The wine, red and white, with the best score is the one we will take.

Each bottle submitted to us will be placed in a brown paper bag with a number so no one will be influenced by who the wine maker is.

Please let Sr. Marjorie know if you would like to participate.



Heritage Dinner Honoree Selection

Do you know of anyone to be considered as an honoree at the Vincent Lombardi Lodge Heritage Dinner to be held on Friday, Oct. 25th? The Awards Committee is looking for those individuals or families who have made a contribution to our community. The important criteria is that person or family must be of Italian descent.

In the past we have presented awards for: Man of the Year, Woman of the Year, Lifetime Achievement, and Family of the Year. Please send us their name(s), the reason or reasons that person should be considered, contact information for the nominee, and which category they would best be considered for.



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=SmlnbDhxbWIHS0gvVHJjb1B0UjJBUT09>

Meeting ID: 826 5139 8467
Passcode: 865390

Did you know you can pay for dues and events and even make donations to the Vincent Lombardi Lodge by credit card or PayPal?

When utilizing PayPal, include a note indicating what the payment is for. Please include a **\$2 service charge**. There are four ways to do this:

1. See Financial Secretary Marisa Przepiora at a meeting or event to utilize our credit card reader.
2. Log into your PayPal account, click the link to send money and send to:
vincentlombardilodge@gmail.com.
3. Ask a Council member to have an invoice with a link for payment sent to your email address.
4. Scan the QR code here.





Order Sons and Daughters of Italy in America National Lodge Winter Plenary Session

President Michael Polo philosophy for his leadership: “My leadership style is rooted in consensus. I like to bring people together as equals to discuss matters of importance. Empowering all individuals in the room is the best way to achieve the best outcome.” “My goal is to tap into members all throughout the order that have a passion for helping further our agenda. We are motivated to empower members across our Order to collaborate and share their gifts and talents, to seek consensus, as we all have something unique to bring to the table.” “I believe success is “being there.” By this, I mean attending as many important events to which I and other key OSDIA figures are invited.”

Kevin Caira, 2nd Vice President: The Co-Chairs have been given the responsibility of supervising the Future of The Order(FOTO) committee. FOTO was an initiative established under the administration of Immediate National Past President Bob Bianchi. The concept is to bring together young adults between the ages of 20-40 that have interests in Italian Culture, Heritage, and History. It is our hope to expand interest in our Order among this demographic.

Mark DeNunzio, 3rd Vice President: As an authorized agent to the U.S. Patent and Trademark Office to submit applications this fall to register new CSJ and OSDIA logos, and renew five other logos, including Order Sons of Italy in America, Sons of Italy Foundation, Commission for Social Justice, and Sons of Italy. Each of those applications was successfully accepted and is awaiting review for approval.

Robert Ferrito, National CSJ President: New Orleans Historic Site Update of the 1891 Lynching: The site will be placed on a Historic walking tour for the city of New Orleans.

Syracuse, NY Update: The Monument Committee is appealing the last ruling and waiting for a court date.

Making Vandalism of Statues a Hate Crime in New York: National along with New York are continuing to have legislation presented for vandalism of statues and symbols a hate crime. Whether the act was against any ethnic, racial or religious group. All groups need to have their statues and symbols protected against the misguided individuals that continue to destroy and vandalize.

As we move into the future CSJ will be expanding our use of social media to present a positive image of the Italian American experience by posting events and good things the Italian American Community has to offer to all Americans.

Al Girolami, Bylaws: Requested to complete a total review of the Ritual of the Order and to recommend changes for the betterment of the Order. Although the present Ritual is only 5 years old, changes may be needed to reflect any concerns and ideas from our younger members. President Michael has also requested a review and recommendations on two other projects. The first involves the recently created Italian OSDIA lodges and future foreign lodges anywhere else in the world. Our committee will consider a formal document including rights and responsibilities of our entities and acceptable Bylaws for those lodges.

The second project will be to research and make recommendations on the formal inclusion of FOTO (Future of the Order) members as possible Delegates to the Supreme Lodge.

Anthony Massa and Ben DiSanti, Branding: relooking at the logo to make changes.

Future of the Order (FOTO): opinions are all over. There are those who think the only way to leadership is climbing the ladder. Others believe if we don't give younger people, and by younger they mean 30s, 40s, and 50s, a voice to be heard, they will go elsewhere. If they have to start at the chairmanship level, it could take ten years to just get through them. Do the math? How old will someone be before they are even considered for the National level. We need to change our attitudes about relinquishing power to those younger, who can also be dedicated, engaged, and willing to learn. The future of OSDIA is at stake.

Italian Relations, Culture, Language, Travel Committee:

Possibility of new Italy lodges in Turin and Milan

Providing Zoom training for Italian lodges about our meeting rituals and procedures

Possibility of connecting FOTO members (via Zoom or social media) with younger Italians with help from Italy lodges

Explore Italian culture through its holidays so that we could educate our members about how they are celebrated in Italy and how we could adapt that to educate about/celebrate Italian culture in our local lodges

April-May 2024 Trip to Italy

Sponsor an OSDIA trip to Italy that would be open to all members and would be for purpose of vacation/touring/learning about the Italian culture

Membership:

Restructuring of Gold Membership Program

Redefine At-Large Membership Program incorporating by-law changes

Prepare new lodge information packet and create a more “hands on” and accountable process for leading these groups to follow through

Start five new lodges in 2024

Create a comprehensive new member packet for all lodges to order from one location

Create a network of membership chairs from all lodges to share best practices

Prepare guides for at least 3 traditional Italian lodge events

Conduct data analysis of attrition and attraction nationwide to help us understand how to improve our retention rates

Onboard all Grand Lodges to Members

Public Image:

Develop a new podcast

Create a pipeline of stories for the Italian at Heart social media campaign in coordination with the Future of the Order Committee

Evaluation and Possible Refresh of Questo Mese e-newsletter



A Sip of Wine: Puglia

Puglia is the “heel” of the Italian boot which includes the Gargano peninsula. It is the eastern most region of Italy with eight hundred kilometers of coastline along the Adriatic Sea and is known as “The California of Italy.” The cuisine is based on olive oil since the region produces nearly two-thirds of all the olive oil in Italy. Puglia is also known for its ancient towns heavy with a tangible past, extravagant churches designed by Europe’s finest architects, footprints of endless conquerors and cultures.

There are several appellations in the area: four are DOCGs, 28 are DOCs, and 6 are IGPs. Primitivo di Manduria is the key red wine DOC in the region. In addition to the standard dry wines, there is also a sweet version of the wine: Primitivo di Manduria Dolce Naturale.

Indigenous grapes make up the most unique wines of Puglia: Nero di Troia, Primitivo, Bombino Nero, and Negroamaro. Sangiovese and Trebbiano are among the main grapes under the vine.



Nero Di Troia Grape: large, rather compact, pyramidal (sometimes “winged”) clusters of violet-colored grapes which ripen mid-season. It is adaptable to a variety of soils and does not suffer unduly from the high temperatures of Apulia, although hot winds in summer may cause problems.



Primitivo Grape: a dark-skinned *grape* known for producing inky, tannic wines; produces bold wines with smooth flavors of blackberry, dark chocolate, and licorice. Originally from Croatia,



Bombino Nero Grape: black-skinned grape, used as a blending variety, alongside Montepulciano and two of Puglia's other key red wine grapes, Uva di Troia and Negroamaro.



Negroamaro Grape is a red wine grape variety native to southern Italy, exclusively in Apulia and particularly in Salento. The grape can produce wines very deep in color. Wines made from Negroamaro tend to be very rustic in character, combining perfume with an earthy bitterness. The grape produces some of the best red wines of Apulia, particularly when blended with the highly scented Malvasia Nera, as in the case of Salice Salentino.

These bunches of grapes may all look alike, but they produce very different tasting wines. The topography is very instrumental in which grapes grow in a particular region. It’s varied landscapes, with terrain that features coastal cliffs, deep valleys, and lakes, as well as sun-drenched plains, rugged mountains, and gently undulating hills. It has infinite microclimates that bring forth a bounty of plant life. This complexity makes Italy one of the most grape-diverse countries in the world and gives it an incredible array of both indigenous and adopted varieties.



Contrade 2021 is made from 100% negroamaro grapes. According to Chatham Street Wine Market, Contrade is a second label of Masseria Li Veli, using high-quality grapes grown by a small group of local farmers in order to showcase the local varietals of Puglia. The wines are produced on-site, near their vineyards of origin, and then blended and bottled at Masseria Li Veli. The label is styled after the rose window of the baroque Basilica di Santa Croce located in Lecce. Aged for three months in French oak, this Negroamaro is loaded with rustic dark fruits - notes of plum, elderberry, and blueberry - with hints of black olive and pepper. Great if paired with Italian foods, but also goes well with American BBQ and grilled burgers.



Cosimo Taurino Salice Salentino Riserva 2012 is made from 90% negroamaro and 10% malvasia nera grapes which are indigenous to the area of Salento where they are grown and spends six months in French oak barrels. It is a rather deep, but bright ruby red, slight orange shade. Subtle, light, and flowery bouquet. The palate is dry, round, and mellow, tasty with a dry finish, robust and full-bodied. Excellent when paired with your favorite grilled meats, arancini, chicken marsala, and mushroom risotto. Cantina Cosimo Taurino was founded by the legendary producer, Cosimo Taurino, legendary producer of the Puglian wine industry.

Spotlight on....Puglia

Cuisine of Puglia

Pizza Rustica

Pizza with Potatoes and Olives

This dish is typical of Brandisi

2 medium potatoes
3 cups all purpose flour plus more as needed
2 tsp. active dry yeast dissolved in 2 tbsp. lukewarm water
Pinch sugar
½ cup extra virgin olive oil
4 medium onions, thinly sliced
4 ripe Marzano plum tomatoes cut in pieces
30 pitted black olives
Salt

Boil potatoes, peel while still warm, and pass through a food mill. Knead in the flour, adding the yeast and enough water to obtain a solid dough, about 1 ½ cups. Add salt, sugar, and 2 tbsp. olive oil. Let rest and rise for at least 2 hours in a warm spot. Meanwhile boil the onions in a little water for 5 to 10 minutes. Drain the water and remove onions. Add 3 tbsp. olive oil to the pan. Sauté the onions and tomatoes and work the mixture well to combine thoroughly. Remove from heat. Add olives. Preheat oven to 350 degrees F. Grease baking pan with olive oil. Arrange the risen dough in the prepared pan and distribute the onion mixture over it. Cover with another layer of dough and brush top with olive oil. Bake for nearly 1 hour or until golden brown.

Pane Con Olive

Bread with Olives



3 cups all purpose flour plus more as needed
2 ¼ tsp. active dry yeast dissolved in 2 tbsp. warm water
½ cup pitted small black olives
Salt

Work together the flour with the yeast mixture, ¼ cup lukewarm water, and 1 level teaspoon of salt to form a smooth dough. Dredge the olives in flour and shake off the excess. Add to bread dough. Form the bread dough into loaves and let rise for 1 ½ hours. Preheat oven to 400 degrees F and bake for 45 minutes until golden and loaves sound hollow when tapped.

Bianchetti Arrancanti

Baked Whitebait



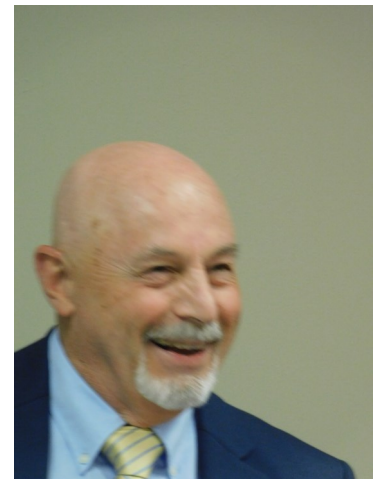
Extra virgin olive oil
1 lb. whitebait
1 cup breadcrumbs
4 tbsp. grated pecorino from Puglia (if possible)
1 garlic clove chopped
2 tbsp. chopped flat-leaf parsley

Preheat oven to 350 degrees F. Grease a baking pan with olive oil. Place whitebait in a colander and rinse with cold water. Arrange the fish in an even layer in the prepared pan. Mix breadcrumbs and pecorino. Season with salt, pepper, garlic, and parsley. Drizzle with olive oil and bake for about 15 minutes.

Geneva Lodge Officer Installation - March 2024



President: Peter Gillotte
Vice President: Estelle Hall
Immediate Past President: Tony DiCostanzo
Orator: Joseph Ponzi
Treasurer: Teresa Cupelli
Financial Secretary: Sharon Geraci
Recording Secretary: Tom McDonald
Trustees: Stephen Venuti, Phyllis Lowrey, Pam DiCostanzo, Leanne Brooby, Sandra Schading



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
Vacant

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*
Peter Cimino*
Sam Parese*
Cosmo Caceci*
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
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mafocarazzo@gmail.com**