



The Roar of the Lion

Marisa Rubé Przepiora, editor
January 2024 Edition

Dear Brothers and Sisters,

As we start a new year, I am thankful for all the positive things in my life and proud of my accomplishments. Today I leave behind all the negative. The past is the past. I am thankful that I get another chance and a fresh start going into a brand new year. I hope each of you can feel the same.



2024 is a little different than the past three years. It is a Leap Year. The culmination of those quarter days for the past three years will give us a single day on February 29. The entire process has a scientific explanation which I will not bore you with, but it all has to do with the rotation of the earth. Everyone born on February 29th still gets to celebrate their birthday each year, which happens on March 1st for three years, but then, they get to celebrate on their true birthday the fourth year.

This will be my last year as your president. I have had the pleasure of serving for the allotted number of terms as dictated. While we have had some ups and downs, I have truly enjoyed it and relished in all the things we have been able to accomplish. The pandemic put a blip into the mix, but I am a firm believer in the saying, “That which does not destroy you, only makes you stronger.” We held our own and came through with flying colors. That could only happen because of the strong council we had who worked diligently to keep things together and our dedicated members. Many people, in general, became comfortable not having to move far from home and complacent that the Lodge (and other aspects of our lives) would still be there when we moved beyond the worst of the pandemic. Some things remained the same, some changed, and some never came back, often to our disappointment. But here we are. My hopes for the Lodge in 2024 are that we remain strong, work together to meet our goals, get more members involved if for only one event, create new memories, and have fun.

Our Lodge is planning much of the same in events as we have the past few years, but if anyone has a way to put a different spin on them, please share. Past member Tony Mangione is working with the Casa Italiana bringing his Italian Film Series, which are held monthly on a Sunday afternoon. These are not movies you will see in the theatre, and you will not be disappointed if you attend. They are quality films. The Casa will resume their Oral History interviews once the new semester starts after January 22nd, so become a part of that by calling to set up an interview or share some of your family documents for their virtual archives (they will make copies). Join us at East Rochester’s Memorial Day Parade. You don’t have to walk the route but can ride down Commercial Street in luxury.

This is your Lodge, and we can only remain strong with the help of the members. But my sincere thanks to the council: Sr. Pat Bartholomew, Sr. Marisa Przepiora, Sr. Melissa Distaffen, Sr. Carol DiNicola, Sr. Kitty DiNicola, Sr. Becky DiFilippo, Sr. Karen Pelc, Br. Joe Rube, Br. Tom Meleca, Br. Maurice Palucci, Br. Jeremy DiFilippo, Br. Luigi DiFilippo, Br. Ron Santoli, Br. Vince Giannantonio (State Trustee), and Sr. Sandy Meleca (Immediate Past President) for all their hard work and dedication to the Vincent Lombardi Lodge.

Buon Anno
God Bless and Take Care,
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 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

**April 28th, Time TBD: Italian Regional Dinner
Eyer Building (East Rochester)**

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 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**



There will be **no** General Assembly meeting in February. Instead, we will utilize the Winter Picnic as a meeting and report only what's important from the Lodge. Please read your newsletter for any information or updates.



**Saturday, January 27 at 4:00PM
Peace Theatre of Nazareth University,
Paolo Genovese's Perfetti Sconosciuti.**



Seven close friends gather at a house dinner party (of course a dinner is in every Italian movie), on a mystical night of a full eclipse of the moon. The host throws a challenge: everyone places their cell phones on the table and all calls, texts, pictures, etc. get shared openly with everyone. Of course, they are close friends and there are no secrets among them. Or are there? A night of surprises, excitement, betrayal, and brutal honesty follows. There are laughs, tears, panic, anger, and souls are laid bare. They are all best of friends, and Perfect Strangers.

The film was a critical and commercial success, winning the David di Donatello in the Best Film Category and grossing more than €16 million in Italy. It has been remade in more than 20 countries. The Weinstein Company bought the rights to remake it as a Hollywood movie with the stipulation that this film could not be shown in the US in the original language and format. After being tied up in bankruptcy court for years, the movie can now be shown in the US.

In Italian with English subtitles. Advanced tickets are recommended to assure a seat:

Go to www.ameritalroc.com for tickets and trailer.



*Winter Picnic and Clambake
The Sons and Daughters of Italy
Vincent Lombardi Lodge #2270*



*Sunday, February 18, 2024 1:00 PM
Bushman Lodge, Veteran's Memorial Park, Henrietta
595 Calkins Rd (Located behind the Town Hall Complex)*

Buffet \$25/member \$30 nonmember \$10/doz. Clams

Menu

- Baked Chicken*
- Italian Sausage with
peppers and onions*
- Roasted Potatoes*
- Baked Ziti*
- Eggplant Parm*
- Greens and Beans*
- Tossed Salad and Dressing*
- Bread and Butter*

Please consider bringing an



Appetizer

or



Dessert Dish

RSVP with the number of dozens for clams by February 1, 2024

Friends are welcomed to attend.

Make Checks payable to **Vincent Lombardi Lodge #2270** or payment using QR Code

And mail to **Marisa Przepiora at 4552 Wildflower Drive, Canandaigua, NY 14424**

Payment is also accepted with PayPal. Contact Sr. Marisa Przepiora at 585- 750-8336

Name: _____

Phone: _____ Email: _____

Number attending _____ @ \$25/member, \$30 per nonmember

PLUS number of dozen clams _____ @ \$10/dozen

TOTAL AMOUNT ENCLOSED: \$ _____ Check # _____

Reservations are required ~~~No Walk-ins~~~No Refunds

RSVP Deadline is February 1, 2024



2024 SCHOLARSHIP INFORMATION

The Sons & Daughters of Italy in America offers college scholarships at all levels of the organization. Here is information on the National, State, and of course our local lodge scholarship opportunities.

Local Vincent Lombardi Lodge Scholarships

ELIGIBILITY: High school senior graduating from a Monroe County public, private, parochial or certified home school, or related to a lodge member if living in another county. Student must be of Italian descent (at least one grandparent must be of Italian heritage). Student must commence study at an accredited educational institution to continue learning in the fall following their high school graduation, including community/junior colleges, colleges, universities, and career, technical or vocational/trade schools. Preference is given to students associated with members of the lodge, but anyone who meets the above requirements is eligible and encouraged to apply.

Fees and Deadlines: There is no fee to apply. **Application deadline is March 31st, 2024** and must be submitted to Marisa Przepiora by email at vincentlombardilodge@gmail.com or by postal mail to 4552 Wildflower Drive, Canandaigua NY 14424. Applications received after the deadline date will not be considered.

Vincent Lombardi Lodge Scholarship applications will be sent to all Monroe County schools in January 2023. Applications are also included in the Important Links section of this newsletter, and available on our lodge website: www.sonsofitalyrochester.com.

Questions? Please contact Marisa Przepiora at 585-750-8336 or marisarube@gmail.com

New York State OSDIA Scholarships

Information coming soon.....

National OSDIA Leadership Grant Competition

The Sons of Italy Foundation sponsor their 2024 merit-based scholarships ranging from \$4000 to \$25,000. The description and specific requirements for each scholarship can be found on the Supreme Lodge's website: <https://osdia.org/initiatives/scholarships/>

General eligibility:

- US citizens of Italian descent who will be enrolled in an undergraduate program or graduate program at an accredited school of higher education.
- \$35 non-refundable processing fee, which will include a one year at large membership to OSDIA, with all at-large membership benefits.
- Upon receipt of \$35 processing fee, the applicant will receive an email with a link to complete the application. All applications and materials, including letters of recommendation and transcripts through the December term, must be submitted online at the link provided, by the application deadline of **March 7th, 2024**.

Applications are screened by education professionals, with the final selection made by OSDIA's National Scholarship, Education, and Culture Committee. Monetary awards will be made directly to the student's academic institution.



- 1/1: Mary Kosinsky**
- 1/2: John (Jak) Julien, Sam Mammano**
- 1/6: Paul DeCarolis**
- 1/9: Virginia McIntyre**
- 1/11: Ron Santoli**
- 1/16: Pat Bartholomew**
- 1/20: Tony Palucci Jr**



Keeping in our thoughts and prayers....

- Luigi DiFilippo**
- Sandy Meleca**
- Patty and Gordie Rask**
- Ron Santoli**

And all of our members who have suffered recently with illness. Warm wishes for all to stay safe and well as we move into 2024.

2024 Membership Dues Payment



Please disregard if you have paid your dues.
 Thank you, if you have. Your dedication and support of the Vincent Lombardi Lodge is appreciated. If you have not to date paid your dues please do so by January 20th. Your prompt dues payment is very important.
 Dues payments...

- Determine the number of delegates we send to the NYS Convention, and the number of delegates the state sends to the national convention.
 - Determine our per capita expenses to the NYS Grand Lodge
- Support our operating costs, including postage, printing, meeting room rental, organization insurance, and other administrative costs of running the organization.

We offer several ways to pay, for your convenience:

1. Print your dues invoice (if you have misplaced it or by some chance didn't receive it, an invoice is included with 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 for credit card payment online. 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 convenience fee in your total amount paid and include a note stating 2024 dues and your name.
4. See Marisa Przepiora at the January General Assembly Meeting to pay via our credit card swiper. A \$2 transaction fee will be added to this transaction.



Please note, we cannot take credit card payment over the phone. Credit cards may only be utilized with the QR code, in person with our swipe machine, or by paying online through PayPal to vincentlombardilodge@gmail.com



News from Frank DiMino Casa Italiana at Nazareth University

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. Please help to preserve our history and stories by scheduling an appointment at the Casa to be interviewed for the Oral History Project. Our real-life stories tell more about who we are than what can be read in a history book. Story telling is powerful. Stories appeal to our senses and our emotions, not only drawing our attention more easily, but also leaving an impact on us as audiences. They help us to convey information in a way that's more compelling and interesting than data or statistics alone, and they connect us on an emotional level and relate to others.



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.

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.



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=SmlnbDhxblWlHS0gvVHJjb1B0UjJBUT09>

Meeting ID: 826 5139 8467
Passcode: 865390



October 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 present 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.



We need you! Please consider joining our Advancement Committee for 2024!

We are looking for members with an interest in helping secure the future of the Vincent Lombardi Lodge. The Lodge Advancement Committee will focus on developing ideas to carry our lodge forward.

This includes brainstorming ways of raising funds for the operation of our lodge while keeping the cost of our membership and events reasonable, as well as ideas for encouraging participation of current members and recruitment of new members so that we may enjoy this organization well into the future, and for generations to come!

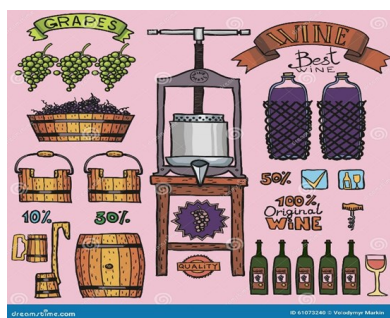
We cannot succeed without the participation of our members. For more information on what this entails, or to express your interest, please contact President Marjorie at mafocarazzo@gmail.com or 585-749-5346. We thank you in advance for offering your support!



Grand Lodge of NY 2024 Annual Convention

June 27th - 30th
Crown Plaza Albany, The Desmond Hotel

If you are interested in representing the Vincent Lombardi Lodge at the Grand Lodge of NY 2024 Convention and to understand the workings of the Grand Lodge and the Grand Lodge Foundation, please submit your name to Sr. Marjorie by March 1st. The only criteria is you must be a member in good standing. That means you have paid your dues and are listed as members. Our delegate number will be determined after membership reconciliation has been completed. If we have more than the number of delegates required, we will hold an election at the March 14th General Assembly Meeting. Anyone running to be delegate will need to be present at that meeting.



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 it may be fun to be part of this. Anyone who would like to submit homemade wines, this is the process I am considering:

All members who would like to participate will submit their homemade wine, but there must be enough to have a bottle of the same for convention.

At our April or May General Assembly Meeting, all attendees would 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.

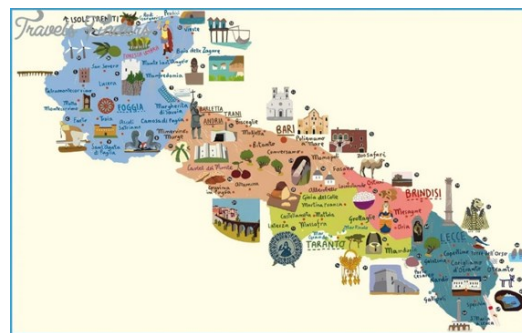
Each bottle submitted to us will be placed in a brown paper bag with a number so no one will be influenced by who the wine maker is.

Please let Sr. Marjorie know if you are a winemaker and are willing to participate. This could be fun!!

PUGLIA



This year our **Regional Dinner** will showcase foods and wines from the Puglia region, which is located in the southern peninsular section of the country, bordering the Adriatic Sea to the east, the Strait of Otranto and Ionian Sea to the southeast, and the Gulf of Taranto to the south.



Interesting Facts about Puglia:

- * It is the eighth most populated region in Italy with about four million residents.
- * It is famous for its olive oil production accounting for 40%, which is about 300,000 tonnes (a metric ton) every single year.
- * Puglia was once considered the “bread basket of Italy” because of the large production of pasta and bread which is traced back to World War I. After Mussolini took control of Italy and established a dictatorial power, he attempted to make the country more self-sufficient. His plan of action known as the “Battle for Wheat” turned entire areas of Italy’s south into wheat farms. This would feed the country and reduce the need for imports. Many of these wheat fields can still be seen.
- * Puglia has the longest coastline of any Italian mainland region. The heel of Italy’s boot-like shape is the defining geographical feature of the area and is a key reason behind the flowing lengths of coast, totaling around 800km! Its generous coastline means that Puglia is home to some of the most desirable beaches in the region, with amazing crystal-clear waters on Puglia’s Adriatic and Ionian Coasts.
- * Puglia has been famed for its vibrant and fruity flavors in the red wine varieties. One of the largest wine-making regions in Italy, more focus in recent years has been on perfecting the Puglian flavor, born from the region’s unique grape varieties. Most Puglia wine is red, full-bodied and will pair well with a wide variety of foods. Salice Salentino and Primitivo di Manduria are the two most popular DOC wines produced in the Puglia wine region. The climate is characterized by dry heat and soils that are bursting with fertility.
- * Puglia was originally colonized by Mycenaean Greeks. One of Italy’s most archaeologically interesting areas, Puglia is an absolute hub for history. Lecce, one of the region’s most prominent cities, is often named ‘Florence of the South’ as it is packed with historical gems, including a Roman amphitheater. There are also several castles in the area, many of them built by the by the Holy Roman Empire.
- * The Trulli are ancient huts unique to the region. The rich farming heritage of Puglia is prevalent in the landscape picture, with the iconic white Trulli dotted all around. These stone dwellings date back to the Middle Ages and were once used as homes for peasant farmers, amongst others. Alberobello, a UNESCO site, is one of the best places to experience these, with streets lined by these unique dwellings! Trulli (singular, trullo) are traditional dry-stone huts with a corbelled roof.
- * Puglia is the birthplace of many unique Italian foods. These include burrata cheese, orecchiette pasta and tiella, the Italian take on Spanish paella.
- * Puglia is home to the most eastern point of Italy. This is a particularly special area, with a towering lighthouse, Norman Cathedral and a beautiful ‘tree of life’ mosaic, the perfect place to visit on a road trip around the much lovely country of Italy!





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.

An application and instructions for this award are included in the Important Links section of this newsletter.



(WBNG) - The New York State Office for the Aging (NYSOFA) and the Association on Aging in New York (AgingNY) remind those 50 and older to take advantage of free classes during these potentially isolating winter months and beyond. Through the state's partnership with GetSetUp, some of the goals are to shrink the digital divide and to tackle social isolation through connections.

Director Greg Olsen with NYSOFA said residents have access to over 4,500 online learning and social opportunities. "If you are in New York State, these are 100% free for anybody over the age of 50," said Olsen. "This is a platform that was designed by people 50 and older for people 50 and older. All of the individuals that are teaching classes and courses are 50 and over."

Once a resident heads to GetSetUp, which operates around the clock, some of the categories for classes include aging in place, cooking, financial planning and wellness, travel and more. Olsen said a user can make an impromptu visit to one of the virtual sessions, no registration is needed.

<https://www.wbng.com/2024/01/04/free-digital-platform-available-ny-residents-50-older/>



If you have concerns about the use of Artificial Intelligence, the Federal Trade Commission is holding a zoom meeting that may be of interest and to see how this futuristic issue will be addressed. The event is open to the public. Registration is not required. More information will soon be available on this event page, including the link to the summit.

The Federal Trade Commission's Office of Technology is hosting a virtual tech summit on January 25, 2024 that will bring together a diverse group of stakeholders to discuss key developments in the rapidly evolving field of artificial intelligence (AI), looking across the layers of technology related to AI. The summit will bring together representatives from academia, industry, civil society organizations, and government to discuss the state of technology, emerging market trends, and real-world impacts of AI. The discussions will also explore how to cultivate a marketplace that allows both consumers and businesses, including startups and small businesses, to thrive.

FTC Chair Lina M. Khan and Commissioners Rebecca Kelly Slaughter and Alvaro Bedoya will provide remarks at the summit. The event will also feature three panel discussions. These include discussions on the hardware and other key infrastructure that will be needed for AI development; issues related to the data and models used in AI; and AI-powered consumer applications.

The summit will begin at noon and take place online. The tentative agenda is available on the event website. Information on how to participate will also be posted to the event page soon.

<https://www.ftc.gov/news-events/events/2024/01/ftc-tech-summit>

Italian New Year Traditions to Bring Luck

Eating lentils shortly after midnight are believed to bring good luck. It is claimed they represent small coins which brings wealth and prosperity throughout the year. The tradition dates back to Ancient Rome, and the more you eat, the luckier you will be.

Wearing red underwear may sound farfetched, but one never knows. Looking for an Italian romance? It is claimed that you need to deck yourself out in red underwear on New Year's Eve. It is said that it only works if they are a gift, while others say the undies have to be given away before day break. Still, others say, red underwear will fend off evil spirits and negativity bringing happiness. The color red has been used for centuries by superstitious Italians to ward off disaster.



Going for Baroque

The fully restored Italian Baroque organ is the **only** full-size antique Italian organ in North America. Located in the Memorial Art Gallery's room with more than 30 major Baroque-period paintings and sculptures.

Held each Sunday at 1:30 and at 3:00 pm, organ recitals are conducted by students of the Eastman School of Music in conjunction with professional musicians in a 25-minute mini concert which is included in the museums admission cost.

This magnificent instrument, originally built around 1770 in the region of central Italy, represents the genesis of Baroque organ music played and taught worldwide. With its well-preserved pipes crafted to render vocal and instrumental sonorities of its time, the organ is a "living recording" of sounds made hundreds of years ago. After being fully restored in Germany, it was installed in the Gallery's Fountain Court in the fall of 2005, making Rochester the only place in North America to hear authentic performances of 18th-century organ music written for a large Italian instrument. (credit: Eastman School of Music)

Panettone Italy's most Popular Christmas Cake

The brioche-like domed cake is considered as one of the favorite Christmas cakes in Italy. Usually studded with dried or candied fruit, it originated in Milan. Little known trivia about this dessert can impress family and friends:



- ◇ It is traditional for people in Milan to save a slice of this scrumptious dessert until February 3rd, Feast of San Biagio. It is said to ward off sore throats and other ailments. Dan Biagio was a doctor and bishop sometime during the 3rd and 4th centuries. He saved a young man from choking on a bone stuck in his throat (No such thing as the Heimlich maneuver at this time!) by giving him a piece of bread which dislodged the bone.
- ◇ Because of its delicate and fluffy texture, the cake would collapse in on itself, so it must be cooled upside down. It is hung by its base from skewers immediately after it is removed from the oven and left that way for several hours in order for the starch to in the right formation.
- ◇ Legends about the panettone include a kitchen boy named Toni in the court of Ludovico il Moro named it after the chef burned the dessert, pan de Toni, which evolved into panettone. But in all likelihood its origin may have come from the name of a small loaf of bread, called a *Panetta* and adding the suffix *one*, which makes the noun bigger, and therefore, panettone, meaning big little sweet loaf.
- ◇ It first appeared in written form in 1606 in the Milanese-Italian dictionary, its first publication. It defines *Panaton* as a large bread made on Christmas Day.
- ◇ Its current appearance came about in the 20th century. In 1919 Angelo Motta, who created the famous Motta brand, used a paper sleeve to achieve the high, cylindrical shape. Over the next few decades, Motta along with his rival, Gioacchino Alemagna, produced the bread on an industrial level causing the cake's surge in popularity throughout Italy.
- ◇ Since 2003 it has been regulated with only a few selected establishments are allowed to carry it. It must have the logo that certifies them as being a *Panettone Tipico della Tradizione Artigiana Milanese* ('Typical Panettone of the Milanese Artisan Tradition'). Accredited bakeries must use specific ingredients and methods which are strictly controlled by the Committee of Master Pastry Chefs of the Milanese Tradition.

2023 GA Holiday Gathering



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*
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:

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