



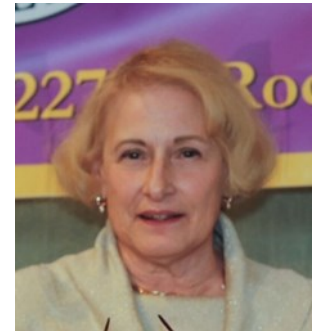
VINCENT LOMBARDI LODGE #2270

The Roar of the Lion

Marisa Rubé Przepiora, editor
May 2024 Edition

Dear Brothers and Sisters,

What a great meal we had at the Regional Dinner with the foods and wines representing the Puglia area. Chef Rosita is amazing. Evening after having had foot surgery with her foot in a boot, she managed to hobble around to prepare a meal, with the help of her MCC students, for 43 attendees. A huge thanks to Sr. Kitty DiNicola, Sr. Carol DiNicola, and Sr. Karen Pelc who came to set up the tables with linen tablecloths and napkins and floral centerpieces. With Chef Rosita being short-staffed, I am also grateful for all those extra pairs of hands during the dinner: Sr. Marsa Przepiora, Sr. Virginia McIntyre, Sr. Kitty DiNicola, and I apologize if I left anyone out. We didn't forget Br. Luigi DiFilippo who was always helping out and toasted him with a shot of limoncello. Next year, Venice and the Veneto Region! What a surprise to have Donna and Mark Johnson from the America Lodge #2245, located on Long Island, to attend our Regional Dinner.



At the June 13th General Assembly Meeting, we are planning on homemade wine taste testing. We have never done this before, and it should be fun. At convention each year, there is a contest on the best homemade wine which is chosen by the delegates. We have not participated in a number of years in this event. We have homemade wine makers in our membership and thought it would be fun to taste, compare, and decide on the one or two we would like to enter. Please plan to attend and support our own vintners.

As we have in the past, our Lodge will participate in the East Rochester Memorial Day Parade. Please join in support of the veterans who sacrificed so much for us.

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Mark your calendars for our Scholarship Awards Night. The NYS Grand Lodge has decided to make the state scholarship awards apart of each district. We will be honoring our local lodge winners and our state winners at our July 11th General Assembly Meeting. This is a time when we get to celebrate our students and wish them well on their new ventures.

We are excited about a new event being planned for after our summer picnic and into early fall. It is another way for us to honor our heritage and the terrific things about Italy.

God Bless and Take Care
Fraternally yours,
Marjorie

2024 Vincent Lombardi Lodge Calendar

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

May 25th, 9:30am: ER Memorial Day Parade
Meet at Debbie Supply to walk/drive as a group.

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
Eye 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



Join us at the June 13th General Assembly Meeting for Home Made Wine Tasting. Lodge members will share their expertise with their own wines. We will decide on which wines are the best and enter them in the NYS Grand Lodge Home Made Wine Contest at Convention.



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.





Our lodge lost two longtime members this past month, Sister Shirley Sculli and Sister Lila Bonanni. Sister Shirley holds the unique honor of having been the first female president of the Vincent Lombardi Lodge, and Sister Lila was an active member of the council for several years. We send our love and strength to the Sculli and Bonanni Families and hold them in our hearts through this loss.



Sister Shirley and Brother Pat Sculli



Sister Lila and Brother Ezio Bonanni

Obituaries may be found by clicking the following links.

Shirley V. Sculli: <https://meesonfamily.com/obituaries/shirley-v-sculli/>

Lillian Bonanni: <https://www.democratandchronicle.com/obituaries/pnys0810902>



5/6 Vincenzo Buonomo

5/20: Dawn DiGennaro

5/26: Angela Cataldi

5/31: Scott DiMarco, Suzanne Tydings DiMaria



Keeping in our thoughts and prayers...

Mickey Palucci

Sandy Meleca

Pat & Gordie Rask

Mary Rinere

Peter Maddalena

John Pecora

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



CONGRATULATIONS!

Brother Vince Giannantonio will seek another term as District VIII Trustee with the NYS Grand Lodge



Class of 2024

To our children, grandchildren, nieces, nephews, family members and friends who will graduate from colleges and universities this May. The very best of luck in your future endeavors.



...to Mike Palmeri and the Staff at Marketview Liquor for your generous donation of \$125 and support of the Vincent Lombardi Lodge OSDIA's Regional Dinner. The wines chosen from the Puglia region were perfect.

...and to Holly Howell, who helped to pick out the wines to be paired with the foods from the Puglia region. Holly often speaks at special wine events, judges at international wine competitions, and leads many educational wine seminars and programs in Rochester and the surrounding areas. She is a Certified Specialist of Wine through the Society of Wine Educators; a Certified Sommelier through the Court of Master Sommeliers; and is currently pursuing her diploma through the Wine and Spirits Education Trust. She loves to teach and travel and has an enthusiastic and fun approach to learning. Currently, she holds classes at Marketview Liquor, when she is not hosting wine cruises in Europe and Africa.

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

Past Honoree Inducted into Rock & Roll Hall of Fame



Louis Andrew Grammatico, better known as Lou Gramm, Vincent Lombardi Lodge Past Honoree and original lead singer of Foreigner, will be inducted into the Rock and Roll Hall of Fame in October. Lou is quoted, "We are grateful and honored. We have waited a long time for this."

He attended Gates-Chili High School graduating with the class of 1968, and majored in education and art at Monroe Community College.

Gramm was inducted to the Songwriters Hall of Fame in June 2013

Solo singles include: Midnight Blue, Ready or Not, Lost in The Shadows, Just Between You and Me, and True Blue Me.

Fred SanFilipo WXXI File Photo



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.



Italian Civic League Bocce Tournament

Saturday, June 15th, 2024 @ 9am

\$20/person, \$80/team

Application form included with this newsletter for those interested in signing up a team. All applications and payments due to the ICL by June 8th, 2024.



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 thru April 2025

Please join us at 7pm:

<https://us02web.zoom.us/j/85831885141?pwd=dU1QaGlmUGw2c0pOYm1IMk13bHgrQT09>

Meeting ID: 858 3188 5141
Passcode: 837616

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:

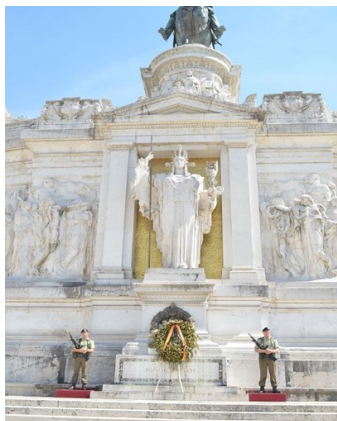
1. See Financial Secretary Marisa Przepiora at a meeting or event to utilize our credit card reader.
2. Log into your PayPal account, click the link to send money and send to:
vincentlombardilodge@gmail.com.
3. Ask a Council member to have an invoice with a link for payment sent to your email address.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





La Festa della Mamma

The first Italian’s Mother’s Day was celebrated in 1957, 50 years after the tradition began in the United States. Italians say it was a parish priest in the hillside town of Assisi who began this wonderful day. The celebration was such a success that one year later, Festa della Mamma was adopted across Italy’s 20 regions. A well-deserved tribute to the hard-working mothers of Italy!



Italy’s Tomb of the Unknown Soldier

Tomb of the Unknown Soldier is located under the statue of goddess Roma, at Altare della Patria, Rome where official ceremonies take place, June 2nd Italian Republic Day. The president of the Italian Republic and the highest offices of the state pay homage to the Shrine of the Unknown Soldier with the disposition of a laurel wreath in memory of fallen and missing Italians in the wars.

THE HISTORY: The first body was chosen on October 28, 1921 by Maria Bergamas, whose son, Antonio, was killed during World War I. His body was never recovered. Maria chose a body from among eleven unidentified soldiers of the Italian Armed Forces. After Maria passed in front of the first few coffins, she slumped to the ground in front of the tenth one and screamed her son’s name. This was the body to be buried at the tomb. The remaining soldiers were buried in the military cemetery in Aquileia. The body was transported to Rome, passing through cities such as Florence, Treviso, Ferrara, Bologna, and Orvieto so the people at each station could honor the soldier.



Memorial Day 2024

Memorial Day is a federal holiday in the United States for honoring and mourning the U.S. military personnel who died while serving in the United States Armed Forces.

In 1966 the federal government declared Waterloo as the official birthplace of Memorial Day. It was first celebrated there on May 5, 1866 with decorating the graves of soldiers with flowers and flags. A tradition that began in World War I is wearing a red poppy for those fallen in war, which started with the poem

In Flanders Field by John McCrae

In Flanders fields the poppies blow
Between the crosses, row on row,
That mark our place; and in the sky
The larks, still bravely singing, fly
Scarce heard amid the guns below.

We are the Dead. Short days ago
We lived, felt dawn, saw sunset glow,
Loved and were loved, and now we lie,
In Flanders fields.

Take up our quarrel with the foe:
To you from failing hands we throw
The torch; be yours to hold it high.
If ye break faith with us who die
We shall not sleep, though poppies grow
In Flanders fields.

The Vincent Lombardi Lodge will participate in East Rochester’s Memorial Day Parade on Saturday, May 25th. We will lay a wreath at the memorial site in Edmund Lyon Park, 750 Main St. Members can either march or ride beginning at Debbie Supply at 453 W. Commercial St. We will meet there at 9:30 am for anyone interested.

A SIP OF WINE



National Moscato Day May 9th

Moscato is made from a grape that has been used since the Italian Renaissance, with a strong base in the Piemonte region. The Moscato Bianco grape is one of the oldest in Italy. It has a variety of popular flavors, light to dry, sweet, and sparkling or rich dessert wine. The Muscat family has over 200 subvarieties. The Moscato grape produces aromatic white wines with floral, peachy, and lemony scents. This varietal accumulates extraordinary amounts of sugar which produces sweet and semi-sweet wines.

The fruity and floral wine is light and refreshing, with a fairly low alcohol content between 5% and 7%. The Moscato Bianco grape is also known as Muscat Blanc, Muskateller, Muscat d'Alsace, and Moscatel.

The Gallo Family Vineyards is one of the largest wine producers in California and created National Moscato Day to celebrate the noble grape and to encourage people to enjoy some fantastic tasting wines.

Moscato is a great sipping wine that can be enjoyed on its own, but it is lovely when paired with not overly sweet desserts like fruit tarts and custard. Wine, when paired with desserts, should always be sweeter than the food to prevent the wine from tasting flabby. Sweetness in wine can also balance and counter spicy foods. Moscato can elevate foods made with curry, Asian stir-fries, other spicy foods, Thai food, noodles, and spring rolls. There are different Moscato Wine Styles:

- Sparking Muscat: developed in Piemonte region and the most famous wine in Asti. Moscato d'Asti is a semi-sparkling or fizzy wine, and Asti Spumante is all bubbly.
- Still Muscat: dessert wine that is not as overwhelming as dessert wines. Versions of it can be found in Alsace, Spain, and Austria.
- Pink Muscat: often made by blending white muscat wines with red wine made from another grape. This has become a California specialty.
- Black Muscat is rare. It is made with dark Moscato grapes.
- Sweet Dessert Muscat: falls into the dessert wine category. Often fortified, it retains its natural sweetness.
- Portuguese use the Moscato Bianco grape to make Moscatel de Setubal. The Spanish use it to make sherry.



Pinot Grigio Day May 17th

Celebration of Pinot Grigio began in 2017 by the Italian Winery, Cavit, known for its dedication to sustainability. Whether you call it Pinot Grigio or Pinot Gris, enthusiasts savor this wine whether it is with a sophisticated pairing or on its own.

The word "grigio" in Italian means grey, which is the grape's pale green-grey color when harvested. It is the second most popular white wine in the US and is a global favorite for its fruitiness, brightness, and overall deliciousness. The wine originated in Italy, but the grape actually came from France, and each country has its own distinct variation in the wine. Pinot Gris, as it is known in France, is lighter and crisper, and the Italian version, Pinot Grigio, is richer and sweeter.

Its versatility makes it a great match for various dishes. It complements light fare foods such as seafood, salads, grilled vegetables, and white meats such as chicken or turkey. It also goes well with creamy pasta dishes and soft cheeses. The acidity helps to cut through rich and fatty foods, making this a perfect balance.

Pinot Grigio should be served chilled, which makes for a perfect wine on warm days. The cooler temperature brings out the crispness and accentuates delightful flavors.

Italian Americans From Rochester Who Made a Difference



Admiral Lisa Franchetti is a native of Rochester, and she was commissioned in 1985 through the Naval Reserve Officer Training Corps Program at Northwestern University.

She has served as the 33rd chief of naval operations since November 2, 2023. She is the first woman to become the CNO, the first woman on the Joint Chiefs of Staff, and the first CNO who commissioned through the Naval Reserve Officer Training Corps (NROTC) program. She has served in leadership roles, both at sea and ashore, at every level of the Navy with postings around the globe.

“I joined the Navy for free college, for books, and a chance to be part of a team,” she said. “It was going to be for four years and then I’d go on and find something else to do. What I stayed for was the team, I stayed for the mission, I stayed for what we get to do for our nation every day as part of great teams.”



Alan Valentine was the youngest president of the University of Rochester from 1935 to 1950. He was a Rhodes Scholar at Oxford University in England. In 1924 he played for and coached the Olympic champion rugby team. When he left the UR, he became the head of the US Economic Stabilization Agency, which established price ceilings and wage controls.

His tenure as US’s president during World War II saw enrollment at the River Campus fall by over a third, fearing it would further decrease. George Eastman left his home to the University designating it to be used as the home of UR presidents. Valentine occupied the house from 1935 to 1948 when it became the International Museum of Photography. As soldiers returned home, the UR prepared an informational booklet, “Education for Veterans at the University of Rochester”. Valentine resigned his position as UR President in 1949.



Gerlando (Jerre) Mangione was born to Gaspare and Josephine Mangione (Polizzi) in Rochester, New York. His parents both emigrated from Agrigento, Italy.[1] He was one of four children. Mangione attended the East High School and wanted to be a writer. He worked as a busboy, theater extra, paperboy. He attended Syracuse University in 1928 where he worked at The Daily Orange, did scholarly research on writer Stephen Crane. After his graduation in 1931, he was hired by Henry Luce to work at Finance desk at Time. In 1934, he started working for publisher Robert M. McBride.

He became famous upon the publication of his first book, *Mount Allegro*, a “classic autobiographical novel” about growing up in the Sicilian-American community of Rochester, New York. Mangione wrote *Mount Allegro* as a nonfiction memoir; however, his publisher, Houghton Mifflin, “insisted on publishing it as fiction because their sales department decided it would sell better with that label.” Mangione consented only to changing the names of the people in the memoir, and he inserted a memorable tongue-in-cheek disclaimer: “The characters in this book are fictitious and have fictitious names. Anyone who thinks he recognizes himself in it is kindly asked to bear that in mind.”

Mangione claims that one of the reasons for writing “*Mount Allegro*” was his desire to show a positive image of Sicilians in America. Up to that point he had “felt that the Sicilians in particular had been much maligned” He also maintained that the book could be seen as a sort of personal Pilgrim’s Progress in his relationship to the Sicilians of Rochester: a voyage “from being a kind of confused Italian-American living in two cultures, to observing them and writing about them objectively”

He wrote in depth about the Sicilian-American experience during the internment of Italian Americans during World War II. His book *Reunion in Sicily* includes a story about a Sicilian-American internee who protested his innocence, to no avail, during his detainment. He was only released on parole when news came out that one of his children had been killed in a plane over Italy, so, therefore, he “couldn’t be very dangerous after all.”

Two decades after the book appeared, the city of Rochester officially renamed Mangione’s old neighborhood *Mount Allegro*, in tribute to his book. After publication of his final book, *La Storia: Five Centuries of the Italian-American Experience*, Mangione was honored by the Library of Congress with an exhibition of his works and papers.

Unique Idea Starts Here



Verona Italy is known best as the setting for Shakespeare's Romeo and Juliet. Millions visit what is believed to be the balcony Juliet stood on while Romeo professed his love. Another event is VinItaly, is an international wine competition and exposition that is held annually in April in Verona, where wine enthusiasts go to taste and judge some of the best wines made. But now Verona can be known for the parting of the ways between diners and their cell phones. A unique ristorante in the heart of Verona, where you can find creativity, space, and time in new dimensions. Al Condomino offers customers a free bottle of wine for handing over their phones before their meals are served. The owner, Angelo Lella, says, "We wanted to open a restaurant that was different from the others. So, we picked this format—customers can choose to renounce technology while enjoying a convivial moment together. Technology is becoming a problem. There is no need to look at your phone every five seconds, but for many people it is like a drug. This way they have the opportunity to put it aside and drink some good wine."



Before customers are seated, their phone is placed in a box under lock and key. To claim their free bottle of wine, they only have to show the key to the waiter. Not only will a free bottle of wine be given, but they can also write a review of their meal and place it in the same box when retrieving their phone. The most glowing review, singing the highest praises, will be awarded a free meal.

What do customers think of this idea? Ninety percent of the customers have agreed to set aside their phones for a free bottle of wine. The response has been largely positive. Lella further comments, "It really is a beautiful thing to see people embracing it. They are talking to each other rather than looking at photos or responding to messages on their phone."

Could this work in the United States? I wonder if anyone is willing to give it a try.

*Original Article, New York Post
Social Links for Brooke Steinberg
Published April 16, 2024, 3:17 p.m. ET*



Italian Women: Lucretia Borgia 1480-1519

What you think you know about Lucretia Borgia may be only partly true. History portrays her as a femme fatale, but there is so much more to her than a string of love affairs. She was born near Rome to Cardinal Rodrigo Borgia, who later became Pope Alexander VI, and one of his mistresses, Vannozza Cattanei. This was the Renaissance era when the world was being transformed by artists, architects, music, and scientists. It was on the cusp of the Age of Exploration. While the likes of people such as da Vinci, Michelangelo, Raphael, Galileo, and Dante were making history, the Borgia era was deep in violent political corruption who were power hungry and wanted to control the Italian peninsula.

Lucretia was married three times, the first one at the age of 13, a year after her father became Pope Alexander VI. Throughout her marriages, she had numerous affairs, but this was not considered unusual since her father had several illegitimate children. This was an era of arranged marriages and illicit affairs, but only appearances were deemed important.

Her father, the pope, had her first marriage annulled when he decided he no longer needed her any more for political gains. She married a second time when she was 18 years to the illegitimate son of the King of Naples, Alfonso of Aragon. During this time, Lucretia was named governor of Spoleto, a position usually given to a cardinal. Alfonso was found dead in 1500, allegedly murdered, perhaps by Lucretia's brother.

Her third marriage to Alfonso d'Este gave her eight children and she gained the title of duchess. When her father died in 1503, her life became more stable. The plots her father and brother concocted disappeared. When Alfonso's father died in 1505, they became the reigning duke and duchess of Ferrara. Lucretia became a patron of the arts and presided over a flourishing artistic community. Lucretia Borgia died at the age of 39 due to complications following the birth of her tenth child.

Until recently history has viewed Lucretia as being complicit to a scandalous, conniving, murderous family. But as historians look at her life, they view her more as a pawn in her family's wicked games. She was a child being used so here father to gain political acquisitions. Her brother used her for his own political agendas. It seems that she was as much a victim.

Vincent Lombardi Lodge Italian Regional Dinner, April 28th, 2024



Vincent Lombardi Lodge Italian Regional Dinner, April 28th, 2024



OSDIA Vincent Lombardi Lodge
84 Mulcahy Blvd
Rochester, NY 14624

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Marjorie Focarazzo

Vice-President
Jeremy DiFilippo

Recording Secretary
Patricia Bartholomew

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Carol DiNicola

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Vacant

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Shirley Sculli
Phillip Dattilo*
Joseph Berta*
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Vincent Giannantonio
Sandra Meleca

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