



The Roar of the Lion

May 2025

A Word from the President

Greetings Brothers and Sisters,

May is upon us and Spring is in full bloom, although the weather sometimes makes it seem otherwise. In Italy they celebrate their Labor Day (*Festa del Lavoro*) on the first of May and, like much of the rest of the world, Mother's Day (*Festa della Mamma*) on the second Sunday of the month. As you know, here in the U.S. we also celebrate Memorial Day to commemorate our fallen and missing military men and women. Every year members of our lodge march in the East Rochester's **Memorial Day parade**, which will take place on **May 24th** starting at 10:30am. We meet in the Debbie Supply parking lot (453 Commercial Street) between 9:30 and 9:45. Please consider joining and marching or riding with us this year. The more, the merrier.



The **May General Assembly meeting** (May 8th) will feature its first "*Did you know?... with Ed*" segment, where Br. Ed Groszewski will be presenting interesting facts about Italian culture and famous and/or forgotten Italians in America. "*Did you know?... with Ed*" will be a recurring item in our General Assembly meetings to help us preserve, learn about and connect with our Italian heritage. **This month's topic will be Italian greetings.**



Refreshments will be available after every meeting including coffee (regular and decaf), water and a snack. If attending, please consider staying for a while afterwards and getting to know your fellow members. We are also planning on having more events like our pizzelle making lesson that took place after our April meeting with Br. Louis DeCarolis who shared his Nana's delicious pizzelle recipe with us. There's nothing like fresh pizzelli with a nice cup of espresso. We're always looking for ideas, so please reach out to us if you have any suggestions.

Buona primavera!

Jeremy DiFilippo

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EDITOR

Annette DeCarolis

***"If I have done anything in life worth attention,
I feel sure that I inherited the disposition from my mother."***

– Booker T. Washington



2025 Vincent Lombardi Lodge Calendar

May 1 st	6:30 Council Meeting
May 8 th	7:00 General Assembly Meeting
June 5 th	6:30 Council Meeting
June 12 th	7:00 General Assembly Meeting
July 3 rd	6:30 Council Meeting
July 10 th	7:00 Scholarship Awards Night
August 7 th	6:30 Council Meeting
August 14 th	7:00 General Assembly Meeting
September 4 th	6:30 Council Meeting
September 11 th	7:00 General Assembly Meeting
October 2 nd	6:30 Council Meeting
October 9 th	7:00 General Assembly Meeting
November 6 th	6:30 Council Meeting
November 13 th	7:00 General Assembly Meeting
December 4 th	6:30 Council Meeting
December 11 th	7:00 Meeting/Holiday Gathering

YOU can be at **every** General Assembly Meeting
on the Second Thursday until March 12, 2026



Meeting ID: 816 1122 4522

Passcode: 906332

[https://us02web.zoom.us/j/81611224522?
pwd=5PHmSstnZqD98ed8aaBjueXGbavzHB.1](https://us02web.zoom.us/j/81611224522?pwd=5PHmSstnZqD98ed8aaBjueXGbavzHB.1)

2025 Lodge Events

May 4th	Italian Regional Dinner—4:00 pm Eyer Building
May 24th	Memorial Day Parade East Rochester
July 10th	Scholarships and Awards Night
August 23rd	Summer Picnic Quinzi Lodge, Eye Park
September	Annual Pie Sale
October 18th	Italian-American Heritage Dinner Webster Country Club
November	Turkey Raffle TBD St. Nicholas Hall
December 11th	Holiday Gathering Eyer Building

This is your organization.

Be engaged,

be involved,

attend meetings and events.

The continuation and success

of our Lodge

depends on it.



*"A mother's love is the fuel
that enables a normal human being to do the impossible."*

**Do something today to make a difference:
send a note, make a phone call, be present to someone.**



**Our Thoughts
and Prayers
are With you**

*And all of our members who have suffered recently
with illness or loss of a loved one.*

Sandy Meleca
Dawn DiGennaro's wife, Nancy
Vince Giannantonio and Family
Patty and Gordie Rask
Ron Santoli

May Birthdays

John Sciortino	5/4
Vincenzo Buonomo	5/6
Dawn DiGennaro	5/20
Angela Cataldi	5/26
Scott DiMarco	5/31
Suzanne DiMaria	5/31

MAY 11TH

Mother's Day was first celebrated in Italy in May 1957 with a parish priest in Assisi. Many of the surrounding towns and cities picked up on the tradition to appreciate the women who worked hard to nurture the family. In 1958, the holiday was adopted across Italy's 20 regions.



In 1958, the holiday was adopted across Italy's 20 regions.

Remembering Mothers

Mother's Day is a time to celebrate important women in our lives and the blessing from God that they represent. While not technically a religious holiday, Mother's Day is still an important day of prayer and reflection for the gift of mothers and motherlike figures in our lives.



At times in our lives, our mothers are everything to us, meeting our every need. We ask God to provide them today with whatever gift they need. When our mothers are tired, Lord, give them strength. When they feel alone, give them comfort. When they feel overwhelmed with the challenges of parenting, help them know peace.

We honor them today and on all days as vessels of God's love. Help all mothers feel appreciated for their sacrificial love. In gratitude, we pray. Amen.

**In Memory of
Peter P Romeo
1923-2025**



Peter Romeo was instrumental in the building of the Casa Italiana at Nazareth University. A graduate of Aquinas Institute and Cornell University, he was a partner at SWBR Architects. Peter served as president of the IACC as well as serving on a number of Italian American organization boards.

Peter cared deeply about the Casa and its continuation in keeping with the reason for its founding. We are grateful for all he did to help preserve this institution.

***“There's no way to be
a perfect mother,
and a million ways
to be a good one.”***

– Jill Churchill



UPCOMING EVENTS

May is the start of the festival season in Rochester with the **Lilac Festival**. Our events center around food, music, and the arts and culture scene that make Rochester a vibrant community. With more than 140 festivals happening throughout the year there is always something to celebrate in Rochester and the Finger Lakes for everyone.

Saturday May 3 **Kentucky Derby Party** 10am IACC

Saturday May 3 *Leonora Addio* - Movie and Presentaion 5-6 pm Casa

Sunday May 4 **I Cugini di Campagna** 10am IACC

Friday May 9 Gates Amita - **The Spring Party** IACC
Guests are welcome.
Contact: Nellie DiCesare at 247-6601



May 9-18

Lilac Festival – Highland Park

The Rochester Lilac Festival is the largest free festival of its kind in North America, celebrating the arrival of Spring with 10 days of live music, art, food, and family-friendly fun. The festival showcases more than 500 varieties of lilacs in full bloom, drawing visitors from across the country.



Saturday May 17 **Friends of Italian Genealogy (FIG)** 2 PM
Gates Public Library, Community Space A.

Saturday May 24 **East Rochester Memorial Day Parade**
Join the Vincent Lombardi Lodge as we honor our fallen heroes
Meet at the Debbie Supply Parking Lot 9:30-9:45
If you can't walk the distance, driving your vehicle is permissible.



Sunday June 1 **"Festa della Repubblica"** Itallian American Sports Club on Buffalo Rd.
11:30am Flag Raising and speeches followed by free lunch

Saturday June 21 **Italian Civic League Annual Bocce Tournament**
Cost is \$25 person or \$100 for a team of four.
Player must be a member of one of the ICL Member Organizations



"God could not be everywhere, and, therefore, he made mothers."

– Rudyard Kipling



RECURRING EVENTS

- First Tuesday ITALEO – Member Monthly Meeting
- Second Tuesday IWCC - Member Monthly Meeting
- Last Tuesday Sicilian Sports Club Dinner, call 585-478-6591
or e-mail siciliansportsclubrochester@gmail.com

- Wednesdays Italian American Community Center luncheons
every other Wednesday. Call (585) 594-8882 for details.
- Thursdays Italian American Sports Club luncheons
every other Thursday. iascrochester.com
Italian Conversation Table at the Casa at 5 pm
For information contact Daniel Speciale: dspeciale0@naz.edu.
- First Friday Italian American Sports Club monthly Member's Dinner
- Last Friday St. Nicholas Society Happy Hour 5-9 PM
206 Madison St., East Rochester
Italian Dance Lessons with Nino Spano
Call him at (585) 388-8381 for details
- First Saturday Casa Italian Book Club 11:30 am
Informal discussion about Italy and Italian culture in books
- Third Saturday Gates Amita Member Meeting at 5:30 pm.
- Every Sunday Bingo at the Geneva Lodge at 2 pm
31 Prospect St. Geneva



The Casa Italiana aims to preserve the oral history and traditions of the Italian-American Community of Rochester

History can often be learned from books. But nothing tops hearing about it from those who lived it. Through in-person interviews a group of Nazareth University students are having a hand in preserving history for generations to come. The goal of the **Oral History Project** is to document and preserve traditions handed down through the generations as well as digitize historical files for ease of access for both the community and the university. If you would like to participate in the Oral History project or have any questions, give us a call at **585-389-2468** or email Casa@naz.edu.

“Sooner or later, we all quote our mothers.”

– Bernard Williams



Festa Italiana

In Italy **Labor Day**, known as "**Festa del Lavoro**," is a time-honored national holiday celebrated on **May 1st** each year. It holds immense significance for Italians, serving as a day of remembrance, solidarity, and cultural festivities. From the bustling streets of Rome to the tranquil villages of Tuscany, Labor Day is a vibrant celebration that brings communities together in recognition of the contributions of workers and the values of social justice and equality. In many regions, people gather in public squares and parks to enjoy music, dancing, and cultural performances. Maypoles adorned with ribbons of love are erected, symbolizing renewal, and the arrival of Spring.



Risotto Festival: Italy hosts several risotto festivals, with notable events occurring in Piemonte, Veneto, and Ticino (Switzerland). The most well-known is the **Fiera del Riso** in Isola della Scala, Veneto, which is considered Italy's largest risotto and rice festival, held usually in September and October, but locals in Sessame, Piemonte celebrates the **first Sunday in May**, which is known as **Sagra del Risotto**. The luscious rice dish hails back to the 13th century and has remained a consistent favorite in both high-end and rustic cooking.



Cannoli Festival: Celebrated in Piana degli Albanesi near Palermo, Sicily, **May 10th and 11th** with competitions and tastings. This festival is dedicated to the most famous Sicilian sweet in the world (the *cannolo*), with music, food, and of course to indulge in this delicious and sweet delicacy!

Camogli Fish Festival: Takes place in Liguria on **May 11th**, '**Fish Festival of Saint Fortunato**' in honor of this Patron Saint of Fishermen. It is linked to a custom which originated during WW2. The wives of the local fishermen offered a fresh catch to the Holy Madonna because she had protected their husbands from the war. At the heart of the festival is the iconic giant frying pan, a true marvel weighing a staggering 28 quintals, boasting a diameter of 4 meters, and equipped with a 6-meter-long handle. Imagine the sizzle and aroma as this colossal pan transforms over 3 tons of succulent seafood into crispy and mouthwatering delights. It's a feast fit for seafood enthusiasts from around the world.



CREDIT: <https://eventival.com/event/fish-festival-of-camogli/>



"To the world, you are a mother. To your family, you are the world."

Learning Italian



SALUTI

Greetings



Ciao

Hello/Hi/Bye/Goodbye
(Informal)

Salve

Hello/Hi
(Formal)

Buongiorno

Good morning

Buon pomeriggio

Good afternoon

Buonasera

Good evening

Buonanotte e sogni d'oro

Goodnight and sweet dreams

Arrivederci

Goodbye / See you soon

A dopo / A tra poco

See you shortly

A domani / dopodomani

See you tomorrow /day after tomorrow

Addio

Goodbye forever (or very long time)

Buona giornata

Have a good day

Buona serata

Have a good evening

Buon divertimento

Enjoy yourself / Have fun

Buon fine settimana

Have a good weekend

Buone vacanze

Enjoy your holiday

Buon viaggio

Have a safe trip

"Mother: the most beautiful word on the lips of mankind."



Italy's Eateries

There is no better way to explore Italy than through a culinary experience and good wine, whether it is for a romantic dinner, visiting a new city, or a family lunch. Understanding the different types of restaurants will help you decide where to go to provide you with a memorable dining experience.



Ristorante

An Italian *ristorante* is the most formal (and most expensive) kind of eating establishment in Italy. Some may be cozy and small, while others may offer a fancier atmosphere and stylish furniture. There is usually a printed menu with a large selection of dishes (starters, first and second courses, sides and desserts) and wines, including some very fine Italian or foreign bottles. You can also expect first-rate table service.

Trattoria

A *trattoria* is less formal than a *ristorante* but still has good decor and a welcoming ambience with a cozy, homey atmosphere, unpretentious regional dishes made with local ingredients, and a good selection of Italian wines. Service will in most cases be a simple, ‘no-frills’ affair. Prices here are more affordable but slightly more expensive than an *osterie*. A *trattoria* is also a family-run establishment in most cases.

Osteria

Osterie were originally inns for travelers and provided sleeping quarters and homemade meals. While today’s *osteria* is no longer an “inn”, it still has many of its original features: modest décor, humble atmosphere, and reasonably low prices. They focus on local wines and traditional foods. The food menu may be found on a chalkboard hung on the wall, or the waiter will just list off what is on the day’s menu.

Agriturismo

A little known place is an *agriturismo*, found in the country side and run by working farmers who provide accommodations and board. If you are interested in a rural experience, this is the best way to go. Ingredients that go into the meals come directly from the farm and meals are traditional from the area. The cost is quite affordable.

Pizzeria

A *pizzeria* is a restaurant serving pizza made by a *pizzaiolo* (‘pizza maker’), who usually works with a wood-burning oven. It can range from informal to fancy, and prices largely vary depending on the establishment and its location. The traditional *pizzeria* usually serves only pizza, but that is changing. Many also include a menu of appetizers, first and second dishes, and, of course, dessert.

Tavola calda

Tavola calda literally meaning ‘hot table.’ It is a small business selling pre-prepared food from behind a counter. It usually has a few small tables available which are ideal for a quick meal on a busy day. In most cases, you’ll be able to choose from a fairly large selection of dishes ranging from pasta and rice to meat and vegetables.



*“A mother is she who can take the place of all others
but whose place no one else can take.”* – Gaspard Mermillod

Sustainable Vineyards—Rooftop Gardening

To most Americans gardening is done in an area around our house. We plant vegetables and flowers in a traditional way. The seed or seedling goes into the ground, and we watch and wait for the little seedling to pop its head above the ground. Then we nurture it with sun and water. We watch as it grows. Tuscany, the wine center of Europe, is developing plans that many of us would consider ludicrous, impossible, crazy: a vineyard on the roof of the Aeroporto Amerigo Vespucci in Florence. The project, a 19-acre vineyard will cover the entire roof of the terminal with 38 rows of vines producing grapes. The grapes will be cultivated and harvested by leading vintners from the region, and wine will be produced and aged on-site in specialized cellars.



Part of the intrigue is for visitors to see the vineyard as they fly into the airport.



Rooftop gardening is not new to Italians. Italy has a long history of rooftop gardens, with examples dating back to the Middle Ages and Renaissance. In Bologna, experiments in community rooftop gardens found produce in abundance.

The Lingotto building in the Italian city of Turin became the largest public roof garden in Europe and was named *La Pista 500*. The roof, once a test track for cars, now has over 40,000 different plants, mostly wildflowers and perennials. The garden's 28 green islands spread across the test track so the clean cars can drive gently in between them - a new harmony between mobility and nature. The garden surrounds high-tech volumes added by Renzo Piano.

*What is thought to be unusable space
can provide food, beauty, and help with climate change.*

Nothing short of ingenuity!

"A mother's love knows no bounds."



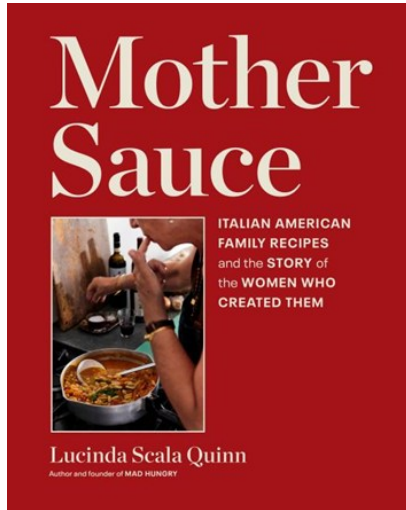
The Bookshelf

This Month's Selection: *Mother Sauce*

by Lucinda Scala Quinn



A cookbook containing 100 iconic and beloved Italian-American recipes from the last century.



In America today, everyone loves nonna's cooking—think spaghetti, lasagna, and pizza. Italian families arrived in the U.S at the beginning of the twentieth century, and mammas brought with them the skills and ingredient know-how to fashion a whole new cuisine in spite of living in poverty and ostracization from their new country. Their fathers, husbands, and sons then monetized these dishes outside the home in the form of Red sauce joints. Rarely are these women actually credited as the true founders of the Italian-American cuisine.

In her latest book, Lucinda Scala Quinn cooks classic Italian-American recipes, and along the way shares their origin and gives credit to the incredible women who developed our cherished Italian dishes.

Home cooks and food lovers alike will delight in this masterful collection of America's favorite comfort foods, from Baked Ziti and Sausage and Pepper Hoagies to Chicken Marsala and Cannolis. With gorgeous recipe shots, archival photos, ingredient sidebars, and cultural essays, *Mother Sauce* brings nonna's cooking to kitchens everywhere.

About the Author - Lucinda Scala Quinn

Lucinda Scala Quinn is the author of eight cookbooks, including the best-selling *Mad Hungry* trilogy. Her mantra is, "cook for the ones you love, teach them to cook for themselves and they will pass it on." Her passion for cooking took root growing up in an Italian American family, which inspired her to begin cooking professionally at age sixteen. As a late-blooming entrepreneur, she founded the **Mad Hungry** kitchenware brand which makes multi-use tools for the home cook. For over a decade she oversaw all food content for Martha Stewart Living OmniMedia. She was the host of the television show *Mad Hungry: Bringing Back the Family Meal* and cohost of *Everyday Food* on PBS. Her radio show *EatDrink* on Sirius FM was an innovative precursor to podcasts.



"Life doesn't come with a manual; it comes with a mother."



The Grand Lodge of New York

**Biagio Isgro, State President ,
congratulates our newly- elected officers.**



Convention News

June 26-29, 2025 at the Desmond Hotel, Albany

Agenda items include:

- Elections for President, Executive Board and National delegates
- Update on Charities
- Slide Presentation of Scholarship Winners
- Awards: Bene Emeritus, Dr. Vincenzo Sellero Award, Literary Award, Newsletter Awards

The representatives of the Vincent Lombardi Lodge are the President - Jeremy DiFilippo, Immediate Past President—Marjorie Focarazzo, and two delegates—Becky DiFilippo and Catherine "Kitty" DiNicola. Also attending from our lodge are Dr. Joe Rubé as a newsletter competition judge and Vince Giannantonio as State Trustee for District VIII.

CSJ Christopher Columbus Award—“Discovering The Truth”



This award is open to students in grades 11-12 who are children, grandchildren, nieces and nephews of lodge members. The student must select one of the anti-Columbus myths being repeated today and disprove it either through an essay or a video. The deadline for submission is June 1, 2025 and should be mailed to CSHD3@gmail.com.



GRAND LODGE RAFFLE TICKETS



Each ticket cost \$100. Drawing at the Convention in June.
Contact Sr. Marjorie if interested: mafocarazzo@gmail.com

“A mother’s love endures through all.”

– Washington Irving



OSDIA Vincent Lombardi Lodge
37 Farnsworth Road N
Rochester NY 14623

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Jeremy DiFilippo

Vice-President

Catherine (Kitty) DiNicola

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