

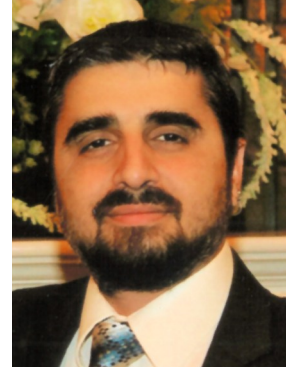


The Roar of the Lion

November 2025

Greetings Brothers and Sisters,

Happy Thanksgiving, or as Uncle Louie used to say, “*Happy Tacchina Day!*” In Italy they celebrate National Unity and Armed Forces Day (*Giorno dell’Unita Nazionale*) every November 4th. On that day in 1919, Italy declared their victory in the First World War, and it is considered the event that completed the process for the unification of Italy. It’s like Independence Day, Veterans Day and Memorial Day all in one, in that the whole country comes together to celebrate their patriotism, veterans and the military. Also, this month, there are several festivals throughout the different regions celebrating olive oil and cheese.



The **Papa Antolini Turkey Raffle** will be on **Saturday, November 15th** starting at 6:00pm. Please note the new venue this year, College Greene Community Room, 45 College Greene Drive, North Chili. The Roc City Singers will be performing for us again. For those who’ve attended in the past, you know how much of treat it is to watch these very talented young people sing and dance for us. If you haven’t RSVP’d yet, please do so soon, the deadline is November 10th.

Patricia Galante will be sharing her family’s story with us at the November General Assembly Meeting and we will also be initiating a new member. After the meeting, **Pat Bartholomew** will be teaching us how to make holiday wreaths.



We will also have olive oil and cheese tasting along with our usual refreshments, coffee and espresso.

Come join us and help us welcome our newest member and celebrate our Italian heritage.



Tanti auguri per l’autunno!

Jeremy DiFilippo



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EDITOR

Annette DeCarolis\

Thanksgiving is an opportunity to slow down, reflect on our blessings, and share our gratitude with others.

2025 Vincent Lombardi Lodge Calendar

November 6th 6:30 Council Meeting
 November 13th 7:00 General Assembly Meeting
 December 4th 6:30 Council Meeting
 December 11th 7:00 Meeting/Holiday Gathering

2025 Lodge Events

November 15 Turkey Raffle—College Greene
NOTE NEW LOCATION
December 11th Holiday Gathering
 Eyer Building



**Whether in person or by Zoom, attend meetings
 and be a more active and informed member of the lodge.**

Meeting ID: 816 1122 4522—Passcode: 906332

<https://us05web.zoom.us/j/88687598885?pwd=k0Okv9fYp3llkNiaefMdbj80frcNF6.1>

November 13th Meeting —Making wreaths for Christmas



Papa Antolini Turkey Raffle

Saturday, Nov. 15th - Reservations required by November 10th

College Greene Community Room—45 College Greene Drive, North Chili

Performance by the Roc City Singers directed Judith Ranaletta

We ask our members to share in their culinary talents:

A thru J Appetizer - K thru Z Dessert

Member cost is \$30—Nonmember's cost is \$35—Children under 12 years cost \$15

Gratitude is the heart's memory.

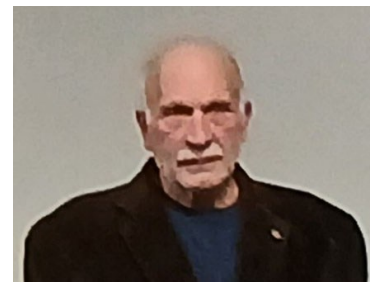


Get Well Wishes

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



Vince Giannantonio
District 8 Trustee
being honored
by the Geneva Lodge 2397



October Birthdays

11/1 Hon. Joseph Valentino
11/2 James Bruno
11/8 Dr. Joseph Polizzi
11/10 Philomena Giambrone
11/14 Tara Sciortino



Note from Our Corresponding Secretary,

Pat Bartholomew

My duties include keeping the lodge informed of any news regarding our members, such as illnesses/hospitalizations, weddings, graduations, birthdays, passings-on, etc. So, if you have any news you'd like to share with the lodge, please contact me. I look forward to hearing from you.

Pat Bartholomew
Cell: 585-869-5062
Email: pattyj7586@aol.com



The best kind of people
are the ones that come
into your life, and
make you see the sun
where you once saw clouds.
The people that believe in you so much,
you start to believe in you too. The
people that love you, simply for being you.
The once in a lifetime kind of people.

*“We must find time
to stop and thank
the people
who make a difference
in our lives.”*

—John F. Kennedy

Vincent Lombardi Lodge Italian Heritage Gala

October 18, 2025—Webster Country Club



We were happy to welcome back **Pauly Guglielmo**, our sauce-maker **Emcee**, to introduce our Award recipients. Each one added a personal touch to the event.

Bill Tiberio, the **Lifetime Achievement** awardee, was recognized as a mentor, motivator and role model. He spoke enthusiastically of how music builds confidence, teaches life skills and inspires future careers. He then entertained attendees by playing the alto sax.



Joe Berardi, the **Man of the Year**, told the story of how he became the Pink Rose Handyman. He enlightened our members and guests with the meaning of the bold colored pink rose. It is about giving thanks, showing gratitude and being a trusted and reliable friend. At the completion of every job, the customer is giving a live long-stemmed pink rose.



Stella Plutino-Calabrese, former director of the Casa Italiana and the current Director of Global Education at St. John Fisher University, was honored as our **Woman of the Year**. She gave a heart-warming presentation reflecting on the many blessings she doesn't take for granted. Stella paid tribute to several Italian families in Rochester and recognized the many contributions of Italian immigrants, especially her parents: "They taught me that success is built on family values, faith, hard work, determinations, and a deep unwavering pride in our heritage." She considers her teaching and interactions with the young generation as her mission to ensure that the legacy of our ancestors will continue to shine brightly for generations to come,



The thankful heart opens our eyes to a multitude of blessings that continually surround us.



Vincent Lombardi Lodge Supply Drive for Safe Harbors of the Finger Lakes

**CHARITY
SPOTLIGHT**

Safe Harbors provides **free, confidential support and advocacy services** for individuals impacted by **sexual assault, domestic and intimate partner violence, child abuse, and human trafficking**. Their dedicated team offers **24/7/365 crisis response**, including legal, social service, and hospital advocacy; safety planning; housing assistance; case management; group support; and emergency shelter.



Beyond crisis intervention, Safe Harbors is deeply committed to **prevention and education**—partnering with schools, community organizations, and professionals to promote awareness of interpersonal violence, sexual exploitation, healthy relationships, and personal safety.

The Vincent Lombardi Lodge will be hosting a **Supply Drive** to benefit **Safe Harbors of the Finger Lakes** during our **November and December General Assembly Meetings**. We invite you to support this important cause by donating items from the list below.

Shampoo/Conditioner	Deodorant/Antiperspirant
Body Soap/Body Lotion	Hair Brushes and Accessories
Toothbrushes/Toothpaste	Feminine Hygiene Products
Children's Toys (new or gently used)	Craft Kits for Children
Children's Clothing	Winter Coats for all ages
Winter hats/scarves/gloves	Adult and Child Coloring Books
	Outdoor toys (sidewalk chalk, bubbles, lawn games)
	Cleaning Supplies (Laundry, dishes, general all-purpose)

Community support is vital to help Safe Harbors sustain these life-changing services. Please consider making a donation to help Safe Harbors continue their mission of safety, healing, and hope for all those in need.

Monetary donations can be made by check or through our website at www.shflny.org/donate

*Giving is not just about making a donation.
It's about making a difference.*

Theater in Rochester

Saturday, November 16th

4:00 PM

Nazareth Arts Center's Peace Theater

Giorni con i suoi



Giorni con i suoi (10 days with his family) is a 2025 Italian comedy film co-written and directed by Alessandro Genovesi, starring Fabio De Luigi and Valentina Lodovini.

When daughter Camilla decides to move to Puglia with her boyfriend Antonio to attend university, Carlo and Giulia Rovelli and their other two children Bianca and Tito will join her at Antonio's parents' masseria (traditional Apulian farmhouse), the Paradisos. Carlo won't miss any opportunity to make himself an unwelcome guest.

It is the sequel of *When Mom Is Away... With the Family* and the third chapter in the film series started with *When Mom Is Away*.



OFC Creations Theatre Center

3450 Winton Place

Free Parking and ADA compliant

11/28 - 11/30, 12/3—12/7

Emmet Otter's Jug-Band Christmas brings the beloved Jim Henson television special to life, live on stage. Hailed by The New York Times for its "superb score" by Academy Award-winning songwriter Paul Williams, this nostalgic tale takes us to Frogtown Hollow, where Ma and Emmet Otter risk what little they have to make each other's holiday dreams come true. This very merry musical is a heartwarming celebration perfect for the entire family.



Gratitude turns what we have into enough.

Preserving Old Photographs and Albums

What if you inherited the old, more like ancient, family photo albums. If you are into genealogy or even if you are not, they are about your family - even if you don't know all the people. They are about events and happenings: weddings, birthdays, baptisms, holidays. They tell stories. Your story.

These pictures are priceless and can provide you with insight to your family that you may have never known. So take care to handle both the album and photos gently.



The album itself may be valuable. Take note of the materials used and try to use appropriate preservation techniques. Don't use any kind of cleaner or solvent on the cover, but gently dust with a soft, clean cloth.

Protect the pages, photos, and decorative printing with acid free tissue paper placed between the pages.

Handle photos only by the edges. Don't touch the surface with bare fingers. Oil from your hands will damage the finish.

If photos are sticking to the page in the album, don't put them in the freezer, use solvents or melting the wax to free photos from the page. Instead, loosen the print from the page with a micro spatula. Starting at a corner, hold the photo with one hand and work the micro spatula blade between the page and the photo. Start at the edges and work your way to the middle. OR Using dental floss, slide it between the photo and the page sawing gently back and forth.

Check the back and edges of the photos for notes or the photographers imprint by using the thin micro spatula and a pair of long handled tweezers. Scan both sides of the photo (use a scanner with a glass plate) at a resolution of 600 dpi or higher in full color.

Copy any caption onto the back of the photo using a No.2 lead pencil or archival pen. Gently return the photo to its place in the album. Use archival materials and mount photos using photo save sleeves.

Use a digital camera to photograph the pages (the album may be too large and too heavy to place on a flatbed scanner). Import photos to your computer.

Remove foreign objects —newspaper clippings, dried flowers, locks of hair. These can permanently do damage. They can be photographed and stored in acid-free paper in the archival box.

Repairs—loose or broken bindings and torn pages—should be done by a professional conservator.

A great resource for information for caring for old albums can be found at the George Eastman Museum.

Adapted from *Family Tree Magazine*, digital, 6-24-2025, by Denise May Levenick.

November Celebrations in Italy

November is the best month to go on a cooking tour and enjoy all the fresh produce of the season. Though the days are short and the weather is variable, Italy in November has few crowds, multiple festivals, the very best autumn cuisine, and gorgeous foliage. November is also the height of the chestnut harvest season in many Italian towns and villages. *Piancastagnaio*, in the Province of Siena, hosts this festival from October through early November each year, when you can enjoy roasted, boiled, and dried chestnuts while perusing local art and vendor stands.



All Saints' Day November 1st

All Saints' Day (*Ognissanti or Tutti i Santi*) is one of Italy's 12 national public holidays. Food plays an important role in the celebration of this holiday. Each region of Italy has their own distinctive food specialties so their traditional meals vary. However, most regions feast on some type of soup to combat the cold weather and freshly made dark bread.

Rome Jazz Festival

The Rome Jazz Festival is a weeklong celebration of jazz in the Auditorium Parco della Musica, normally held the first week of November. If a whole week of jazz is too much for you, there are free jazz concerts at the Teatro di Villa Torlonia in Rome each Sunday in November.

The Feast of Our Lady of Good Health

The Feast of Our Lady of Good Health takes place on November 21st at Basilica di Madonna Della Salute in Venice. As a celebration of Venice's escape from the Bubonic plague in 1621, thousands of Italians gather to cross a bridge over the Grand Canal to the church.



Feast of Saint Cecilia

Romans celebrate Saint Cecilia on November 22nd each year with a feast. Saint Cecilia is one of the Roman's favorite Saints and is the patroness of musicians.

Sagra del Tartufo Bianco

Every year for the last three weekends in November, the little town of San Miniato becomes a laboratory of autumnal flavour. The vegetation and trees around the town are ideal growing terrain for the prized white truffle, which hits the peak of its brief growing season in late autumn.



“It is in giving that we receive.” —Francis of Assisi

THE CHEESES OF ITALY PART III—HARD CHEESE



Parmigiano Reggiano is a commonly known parmesan cheese. The cows are not fed silage, fermented feed or meat and bone meal, no preservatives or additives, no antibiotics, or hormones. As a consequence, the milk used for the cheese production will be the purest and most flavorful one. Parmigiano uses a very unique recipe: the best milk, sea salt and rennet (a group of enzymes, most commonly used in cheesemaking to coagulate milk into a thick curd by separating it from the whey.) It has a sharp fruit, nutty taste. Serve with venison and carpaccio.



Grana Padana is an Italian cheese originating in the Po Valley. It is similar to Parmesan but with less strict regulations governing its production. This hard, crumbly-textured cheese is made with unpasteurized cows' milk that is semi-skimmed. It is produced via lactic acid fermentation and a long, slow ripening process lasting 14-16 months. Serve in a creamy Grana Padano-based sauce to accompany a dish of veal/



Pecorino is a hard, salty Italian cheese made from sheep milk, often used for grating over pasta or other dishes. Most pecorino cheeses are aged and classified as grana and are granular, hard and sharply flavored. It comes from the picturesque village of Pienza in the Val d'Orcia region of Tuscany. An essential staple in the ancient Mediterranean cultures, it was given to the Roman Legionaries as a supplement to the bread and farro soup. It is excellent on salads because of its saltiness, and popcorn can be garnished with it.



Asiago is made from cow's milk, first produced in Asiago, Veneto Region, in Italy, that can assume different textures according to its aging, from smooth for the fresh Asiago to a crumbly texture for the aged cheese. It is good when eaten on its own or as part of a cheese board.



Fiore Sardo is a firm cheese from Sardinia made from raw sheep's milk and lamb rennet, specifically from the milk of the local Sarda sheep. It was awarded denominazione d'origine status in 1991 and granted protected designation of origin protection in 1996. It is a cream-colored paste, contrasting with the dark, golden rind that results from eight months of aging and a sour, damp smell. It is then carefully smoked. It is a table cheese and pairs well with fruity wines.

When tasting Italian cheese look for the Denomazione di Origine Protetta or DOP. This is a form of certification that the cheese is locally grown and packaged.

The Bookshelf

Reading books adds endless benefits to our daily lives and can take us anywhere, anytime—even deep within ourselves.



This Month's Selections is An Italian Family Reunion —an inspirational family-finding journey

An Italian Family Reunion



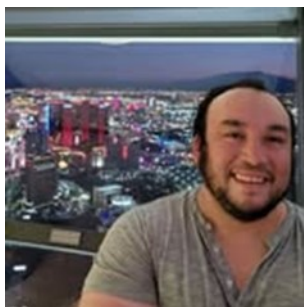
An Italian Family Reunion is the surprising story of how 100 Italian Americans discovered they were family - a remarkable and improbable story of familial connection.

In this unforgettable book, author **Julian Michelucci** takes you on his journey of discovering his long-lost family members.

Who would guess a simple visit to Walgreens would create a saga of family connections?

Get ready to learn about all the coincidences Michelucci discovered about his family along the way. Family offers love, stability, identity, and a deeply meaningful foundation for different generations to remain connected, and this book is meant to inspire anyone who is trying to find their long-lost family members. Throughout the book Michelucci also discusses how he had social anxiety to meet relatives, but by taking acting classes, he was able to gain more confidence. The book is meant to be an inspiration for all in a similar situation.

F			
M	14 Aug. 1855	Nave, Italy	
F	15 Mar	So. Calif.	
		Italy	
	1 Feb. 1890	Nave, Italy	



Julian Michelucci, the Author of *An Italian Family Reunion*, was also cast in *Voice For The Voiceless*, an award-winning documentary. In his book, he talks about how he went on a search to find family after a simple visit of meeting his cousin at Walgreens and then discovering his great aunt's family history book. His efforts spark new-found relationships and kinship, and in 2019 the Italian side of his family reunited for the first time in 33 years.

Thanksgiving is a time of togetherness and gratitude.

ITALIAN WORD SEARCH—COLORS

X	I	Y	V	O	E	E	Q	I	H	E	I	B	D
I	X	N	S	E	U	W	V	V	I	I	H	L	C
V	A	P	E	F	R	K	L	O	K	P	F	U	V
M	Y	Y	E	R	H	D	D	U	W	M	N	I	W
Z	Y	P	H	G	O	P	E	Z	E	O	O	S	E
P	J	G	F	K	L	A	K	Y	R	L	U	O	M
W	X	E	D	P	G	X	X	R	A	E	M	R	G
O	W	L	X	B	P	O	U	M	W	T	R	O	I
C	G	A	A	P	K	Z	N	R	S	H	O	S	A
N	V	R	B	R	Z	E	Z	Y	I	H	S	S	L
A	B	B	I	A	D	R	D	K	R	A	A	O	L
I	U	Z	K	G	N	H	S	F	G	B	T	N	O
B	W	H	C	O	I	M	A	R	R	O	N	E	S
A	R	A	N	C	I	O	N	E	F	N	H	X	F

Rosso

Verde

Blu

Giallo

Viola

Nero

Bianco

Arancione

Azzurro

Marrone

Grigio

Rosa

May your Thanksgiving be filled with peace, love, and gratitude.

OSDIA Vincent Lombardi Lodge
37 Farnsworth Road N
Rochester NY 14623

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Vice-President

Catherine (Kitty) DiNicola

Recording Secretary

Stephanie Salvatore

Corresponding Secretary

Patricia Bartholomew

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