



# The Roar of the Lion

October 2025

Greetings Brothers and Sisters,

October is **Italian Heritage Month**, with **Columbus Day** being a day of celebration for Italian-Americans in the U.S. Here's a little history on the holiday. President Benjamin Harrison issued a one-time national proclamation in 1892 to celebrate Columbus Day, in hopes of relieving tension within the Italian community after the 1891 lynching of eleven Italian-Americans in New Orleans. In the late 1800s and early 1900s, Italian American communities continued to celebrate the day to honor their heritage. However, it wasn't until 1937 that President Franklin D. Roosevelt proclaimed Columbus Day as a reoccurring annual holiday amidst a climate of anti-immigrant and discrimination against Italian Americans in the late 1800s and early 1900s. In this current age of unfounded controversies surrounding Christopher Columbus, let us not forget the true reason for the day and this month. We must continue to celebrate our Italian Heritage and never forget the discrimination and difficulties that those before us had to go through for future generations.



Everyone should be receiving their invitations for the **Italian Heritage Gala** in the mail now. I know many of you had complained about the high ticket price for this event in the past. Your concerns have not gone unheard. Unfortunately, after the council went through all of the numbers for this year's event, we were unable to lower the price. We are looking into other options for next year that may make it possible for us to lower the price.



We will be celebrating the **European Chocolate Festival** after our next General Assembly Meeting, Thursday, October 9<sup>th</sup> at 7:00pm. So, join us for some chocolaty treats. As always, coffee and espresso will be available after the meeting.

Tanti auguri per l'autunno!

Jeremy DiFilippo

## INIDE THIS ISSUE

Lodge Calendar	2
Members' News	3
Italian Culture	6
Bookshelf	10
Grand Lodge	11

## EDITOR

Annette DeCarolis\

*"Nel cibo italiano non c'è solo l'odore e il sapore,  
ma anche la storia della cultura e della tradizione."*

(In Italian food, there is not only the smell and taste,  
but also the history of culture and tradition.)



## 2025 Vincent Lombardi Lodge Calendar

October 2 <sup>nd</sup>	6:30 Council Meeting
October 9 <sup>th</sup>	7:00 General Assembly Meeting
November 6 <sup>th</sup>	6:30 Council Meeting
November 13 <sup>th</sup>	7:00 General Assembly Meeting
December 4 <sup>th</sup>	6:30 Council Meeting
December 11 <sup>th</sup>	7:00 Meeting/Holiday Gathering

## 2025 Lodge Events

<b>October 18<sup>th</sup></b>	<b>Italian-American Heritage Dinner</b> Webster Country Club <b>Annual Pie Sale</b>
<b>November</b>	<b>Turkey Raffle</b> — St. Nicholas Hall
<b>December 11<sup>th</sup></b>	<b>Holiday Gathering</b> 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>

At our September meeting **Tom Albano** delivered an informed presentation on his family's Italian-American story followed by a Grape Festival. We had a drawing for the first winners of our **Share the Wealth Board**: Dave Cook of the Geneva Lodge and our very own Tom Meleca. Each won \$250, and the lodge raised \$500 for our operations. We'll be continuing the Share the Wealth Board Program at meetings and events going forward.



## *Upcoming Meeting Events*

*October—Eurochocolate Celebration*

*November—Making wreaths for Christmas*

*"Il cibo non è solo cibo,  
è una storia che viene raccontata attraverso i sapori."*

(Food is not just food, it's a story that is told through flavors.)





### Get Well Wishes

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

### October Birthdays

10/2 Franca DiFilippo  
10/11 Vince Giannantonio  
10/14 Martin D'Ambrose  
10/17 Thomas Ferraro Jr.  
10/26 Annette DeCarolis  
10/31 Thomas Albano



### 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: 585-503-3297  
Email: [pattyj7586@aol.com](mailto:pattyj7586@aol.com)



### PIE SALE



A flyer is attached for our **Annual Pie Sale** from the Holy Childhood Special Touch Bakery. The deadline for orders is November 1<sup>st</sup>.

This year, you can also **donate a pie for \$18 to a victim of domestic violence and their family** to help make this holiday special. You do nothing after your order is placed. Sister Marisa Przepiora will pick up the donated pies and deliver them to clients of Safe Harbors of the Finger Lakes, Inc.

***"Non c'è niente di più bello che mangiare con le persone che ami."***

(There is nothing more beautiful than eating with the people you love.)





## AUCTION ITEMS AVAILABLE AT OUR HERITAGE GALA

### Guitar with a Capriccio-style Painting

**Creator: Stephen Cataldi**



This image is a painting titled "Roman Capriccio" by Giovanni Paolo Pannini, an 18th-century Italian painter known for his architectural *vedute* and *capricci*. These types of paintings were popular among foreign visitors to Rome, serving as artistic "postcards" and souvenirs that captured the grandeur of the ancient city in a romanticized way.

This specific *capriccio* features various Roman landmarks, including the Colosseum, the Pantheon, and other classical ruins and sculptures, arranged in a fanciful composition.

Using .LED lights, there is no cord hanging but just a battery pack taking log-lasting 3 AA batteries fastened to the back. .

**Starting bid: \$235**



### Framed water colored print: Venice, Italy 2025

Artist: Karen Pelc

**Starting bid: \$175**

### Frames photos of Scenes in Italy

Photographer: Michelle Turner

**Starting bid: \$175 for each photo**



### Madison Park Ultra Soft Ruched Faux Fur Throw Blanket

**Starting Bid: \$80.00**

### 2001 Vigneto Marcarini Barbaresco Pertinace DOCG

This medium-bodied wine is firmly structured, with solid doses of acids and tannins to keep it focused. Dried cherries, leather, prune and herb flavors pick up shadings of cedar and tobacco on the finish. *Wine Enthusiast*

**Starting Bid: \$45**



# Congratulations

## 2025 LIFETIME ACHIEVEMENT AWARD – WILLIAM (BILL) TIBERIO



Bill Tiberio, a mainstay in the Rochester music arena for more than 20 years, has been an instrumental music instructor, two jazz ensembles, jazz combos, pit orchestra for musicals, and chamber woodwind ensembles. His awards stretch for 32 years. He is currently employed at Fairport High School where he conducts the concert band, sophomore and many, including the first person to be inducted into the Rochester Music Hall of Fame as a Music Educator. Bill is a frequent guest conductor for honor concert bands and jazz ensembles throughout New York State and has also conducted at SUNY Fredonia and Lawrence University, Wisconsin. Bill is more than just a music teacher, but is a mentor, motivator, and role model. Through music he fosters a love of learning, inspires future careers, builds confidence, teaches life skills, models values, is a source of support, a positive influence, and trusted confidant.



## 2025 MAN OF THE YEAR – JOE BERARDI

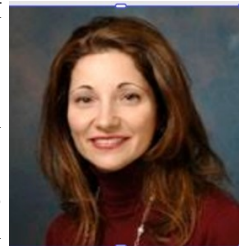
### *The Pink Rose Handyman*

Come to the gala and hear the wonderful and unique story of how Joe has made the **pink rose** a household word in our community. He built his company and reputation when he realized how important and how huge the small jobs were to Rochesterians and that no one else was doing it. Joe says, he chose “Pink” for no special reason except shock value. In the construction world, who would choose the name PINK ROSE? But, as fate would have it, it was the right move at the right time. The color of each rose symbolizes something different: red for romantic love, yellow for friendship and joy, white for purity and loyalty, and the bold colored pink rose is about giving thanks, showing gratitude, and being a trusted and a reliable friend. Each customer is given a live long-stemmed pink rose at the completion of every job or project.



## 2025 WOMAN OF THE YEAR - DR. STELLA PLUTINO-CALABRESE

Originally from Italy, Dr. Stella Plutino-Calabrese has been active in the field of International Education for more than two decades. For the last ten years, Dr. Plutino-Calabrese has been the Director of Global Education at St. John Fisher University. She expanded the international programs: promoting service-learning, internships, and other experiential learning; increased students' participation; and worked on initiatives to promote the importance of foreign languages. In addition to Global Education duties, she teaches Italian in the Modern Languages Department, as well as courses in the Fisher Core curriculum. Before joining St. John Fisher, Dr. Plutino-Calabrese was the director of the Casa Italiana at Nazareth University for thirteen years. Under her leadership, the Casa expanded its educational programs and attracted a growing population to enjoy the Casa's offerings including classes, seminars, workshops, exhibits, films, and other events. Dr. Plutino-Calabrese has been awarded many honors, including the Italian American Cultural Heritage Ambassador of the Year Award and the Service to the Community Award from the Office of the Consulate of Italy of New York. Stella enjoys spending time cooking, skiing, and traveling with her husband, Christopher, and their three children, Giulia, Martina, and Richard.



*Come and congratulate them in person at our Heritage Gala Oct. 18th*

## Celebrating Italian Heritage Month Around Town

**Sunday, October 5th Italian Heritage Day in Rochester, NY**

**FREE** at the Public Market from 11:00—4:00

**Music** by Michael Sidoti, ROC City Singers, Nick Novellin  
**Speakers** on History of Italians in Rochester, Italian Citizenship.

Italian American Values and Customs

**Oral History Projects and Archives** with Joëlle Carota,  
 Elisabetta D'Amanda, Christine Ridarsky

**Italian Genealogy (FIG) Booth**

**Demonstrations** of Jewelry Making, Flower Arranging, Pasta Making



### 84th Annual Columbus Day Luncheon

Monday, October 13th at the IACC

Featuring our own Virginia McIntyre as MC

\$40 per person

Contact Nellie DiCesare at 247-6601 for tickets and information



### Vincent Lombardi Lodge - 2025 Italian Heritage Gala

Saturday October 18th at Webster Golf Club

(see flyer for more details)



Saturday, October 18<sup>th</sup> at 4:00 PM

Nazareth Arts Center's Peace Theater.

Gabriele Salvatores' "*Naples to New York*" is a tender, nostalgic tale that brings an unproduced script by Federico Fellini and Tullio Pinelli to life. Set in the aftermath of World War II, the film follows two Neapolitan children, Carmine and Celestine, who escape the post-war poverty of Italy by secretly stowing away on a ship to New York in search of a better life and to reunite with Celestina's sister.



*“Italian culture is so deeply soaked  
 in an appreciation of the good things in life.”*

— Mariska Hargitay - American actress



## October Celebrations in Italy

### Le Ottobrate Romane

October is a beloved time in Italy. Heard all around Rome at the beginning of autumn is the phrase *Che splendida ottobre*, or “what a wonderful October.” This transitional month, for Romans, is a second summer — a magical time of bright and sunny days with mild and breezy evenings. The entire city seemed to celebrate the whole month long, with an abundance of food and, especially, wine. Gnocchi, lamb, and tripe were sure to be seen at almost every table. Throughout October, it's common to see small groups of people leaving the city for a *scampagnata* or *gita fuori porta*: a day trip in the countryside outside of the city walls.



### Festa di San Francesco d'Assisi

October 4th is the feast of St. Francis of Assisi, the patron saint of animals, nature and birds. He was born in Umbria in 1181 in the town of Assisi, a popular tourist attraction for all visitors to Italy. The founder of the Franciscan Order revitalized the heart of the Church and has much to teach us even today from his life of simplicity, his care for the poor, and his ability to wonder at God through the natural world.

### Chocolate Festival in Italy

It is no surprise to discover Perugia — a city famous for Perugia “Baci” — hosts the biggest chocolate festival in the world. *Eurochocolate* made its first appearance on Italy's events calendar in 1993. Now, for nine October days, this stylish, art-filled city becomes an open-air chocolate factory.



*Eurochocolate* is one of Italy's most celebrated chocolate festivals—a must for chocolate lovers! It features chocolate tastings, themed events, a market, and more. There are also artistic displays made entirely of chocolate, including sculptures that showcase the creativity of chocolatiers.

**Come celebrate *Eurochocolate* at our October Meeting—Oct.9th.**

## THE CHEESES OF ITALY PART II

### TYPES OF SEMI-SOFT CHEESES

Semi-soft cheeses, and the sub-group Monastery cheeses, have a high moisture content, smooth and creamy interior, and a washed rind. There are over 33 semi-soft cheeses made in Italy.



**Mozzarella** is the most famous of the Italian semi-soft cheeses. It is a soft white cheese originating from the Campania region. It's produced using the pasta filata, or stretched-curd, method.



**Scamorza Addumicata** is a delicious Italian, cow's milk cheese from the Puglia region, characterized by its pear shape, creamy texture, and a distinctive smoky flavor from a natural smoking process. It pairs well with cured meats and melted over vegetables.



**Fontina** is made from the unpasteurized milk of the Valdostana cows of the Aosta Valley, located at the foot of the Alps. It is incredibly rich and creamy with flavors that are sweet and pungent and underlying tones of butter and roasted nuts, is smooth and adorned with small holes in the body. It must be tended to daily with turning, brushing, and salting. The wheels are matured for three months in the humid caverns of Valle d'Acosta before officially being labeled Fontina. .



**Gorgonzola** is made from unskimmed cow's milk, believed to have been created in the 9th century, and its name is controlled under the criteria of a Protected Designation of Origin (PDO). It "has blue veins" throughout its layers and can be quite salty with a biting flavor which is created by the metal rods that are quickly inserted and removed. This allows the mold spores to grow to create the unique veining. Varieties of gorgonzola are particularly good with fresh or dried fruit. (but mainly with jams and marmalades as well as with polenta.



**Bel Paese**, translates to *beautiful country*, was invented in 1906 by Egidio Galbani who wanted to produce a mild and delicate cheese to sell mainly in Italy. It is made from pasteurized cow's milk, is pale yellow in color with a semi-soft texture peppered with minute holes, and matures from six to eight weeks. The flavor is mild and buttery and pairs well with fruits and various breads and crackers.



**Provolone**, a common cheese often used in sandwiches, originated in the Campania region, near Vesuvius, where it is still produced in pear, sausage, or cone shapes 10 to 15 cm long. It is used in cooking, grated to sprinkle over salads, and even incorporated into desserts.



## Celebrating our Italian Heritage

Italian American Heritage Month is a time to honor and recognize the centuries of achievements, successes, and valuable contributions of Italian immigrants and Italian Americans - the enduring legacy of Italian immigrants and their descendants. It occurs in October to overlap with the federal holiday of Columbus Day, which is celebrated on the second Monday of each October. The first Columbus Day celebration was organized by Italian Americans in New York City on October 12, 1866.



Over 5 million Italians immigrated to the United States between 1820 and 2000. Currently, there are over 26 million Americans of Italian descent residing in the United States. This makes Italian-Americans the fifth largest ethnic group in our nation. Each year Italians around the country take time to celebrate their heritage, history, and culture with festivals and parades.

Their stories of resilience and success continue to inspire future generations. As we celebrate their cultural contributions, we also reflect on the values of perseverance and community that define the Italian American experience.

The Italian male immigrants were most often employed in manual labor and were heavily involved in public works, such as the construction of roads, railroad tracks, sewers, subways, bridges, and the first skyscrapers in these cities. In spite of the economic hardship of the immigrants, civil and social life flourished in “Little Italy” - the Italian American neighborhood of the large northeastern cities where many established small businesses. The *fiesta* street festival became for many an important connection to the traditions of their ancestral villages in Italy, helping give the immigrants a sense of unity and common identity.

Italian American Heritage and Culture Month was first celebrated in 1989 by a special proclamation of both Congress and President George H. W. Bush.

*Throughout our Nation's history, Italian immigrants and their descendants have been firmly devoted to the values and ideals on which the United States is founded. Since the days of the Revolutionary War, when they joined in the struggle for liberty and self-government, Americans of Italian descent have demonstrated a profound sense of patriotism and an unflinching love of freedom. They have also inspired their fellow Americans through their great faith in God, their devotion to family life, and their appreciation for the rewards of education and hard work.*



Italian American cuisine is also a cultural staple. Dishes like pizza, pasta, and gelato have become beloved American favorites. While spaghetti and meatballs aren't traditional in Italy, they represent the fusion of Italian and American flavors.

### Something to be proud of...

A University of Chicago study of 15 ethnic groups showed that Italian Americans were among those groups having the lowest percentages of divorced people, unemployed people, people on welfare, and people incarcerated. On the other hand, they were among those groups with the highest percentages of two-parent families, elderly family members still living at home, and families who eat together on a regular basis.

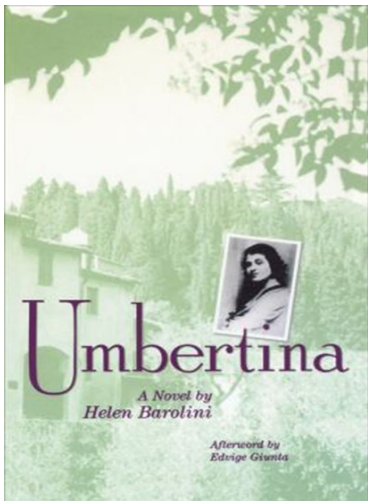
## The Bookshelf

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



### *This Month's Selections is Umbertino*

It is a "panoramic, descriptive, and solidly crafted" historical novel of immigration, womanhood, and the feminist ideals of self-reliance and self-confidence." (Publishers Weekly)



This sweeping, multi-generational novel begins in southern Italy's Calabria region in the late 1800s, as Umbertina - the wife of a simple farmer-persuades her husband to emigrate to the United States to pursue its promise of hope and freedom for their three children. Through years of struggle on New York City's Lower East Side and then in a growing upstate New York town, it is Umbertina's determination, ingenuity, and business sense that propel the family into financial success and security-leaving her daughters and granddaughters free to sort out their identities both as Italian Americans and as women. Through a dazzling interplay of American and Italian characters in both countries, Helen Barolini delineates the major concerns of all thinking American ethnics.

### Helen Barolini 1925-2023

Helen Frances Mollica was born on November 18, 1925, in Syracuse, New York, to Italian-American parents. Her mother, Angela Cardamone, was born in Utica, New York, to immigrants from Castagna, a small village in Calabria. Although both sets of grandparents were Italian immigrants, Barolini spoke no Italian as a child because her parents actively discouraged the use of the language at home. She later studied the language formally while attending Syracuse University. After graduating from Syracuse, Barolini traveled to Italy, studying in Perugia and writing articles for the *Syracuse Herald-Journal*. It was there that she met and married the Italian writer, Antonio Barolini in 1950.



The Barolini family in the early 1960s: Antonio and Helen with their daughters Nicoletta (front left), Susanna (center), and Teodolinda (back right).

*"Italy is a dream that keeps returning for the rest of your life"*

— Anna Akhmatova (1889-1966) - Soviet Russian Poet





ORDER  
Sons and  
Daughters  
of Italy  
IN AMERICA®

The Order Sons and Daughters of Italy in America® (OSDIA) is the largest and oldest national organization for men and women of Italian heritage in the United States. Founded in 1905 as a mutual aid society for the early Italian immigrants, today OSDIA has thousands of family members located in all fifty states and the District of Columbia, making it the leading service and advocacy organization for the nation's estimated 26 million people of Italian descent.

*“We are dedicated to promoting our culture, our traditions, our language, the legacy of our ancestors, and our contributions to the U.S. and the world. We are sons and daughters, grandmothers and grandfathers. We are corporate executives and we are union members... young students and retirees...teachers and attorneys...doctors and firefighters...bakers and Wall Street brokers...and everything in between. We are philanthropists and we are model global citizens with purpose beyond ourselves. And we are proud and patriotic Americans of Italian heritage. We exemplify the very best of what it is to be Italian American.”*



OSDIA, today's leading voice of the nation's 26 million Italian-American, is dedicated to promoting the culture, heritage, language, and legacy of our ancestors, and contributions to the U.S. and the world. ***The Italian America Show*** features interviews

with prominent Italian-Americans in the worlds of lifestyle, food, charity, sports, the arts, and Hollywood. We bring these highly successful presentations on **Wednesday's at 7pm EST** on Facebook Live.

### Report of the NYS Grand Lodge CSJ NAGA and Columbus —“Educate not eradicate”

The New York State Grand Lodge Commission for Social Justice and the Native American Guardians Association (NAGA) are committed to fighting bigotry and challenging distorted historical narratives. NAGA's motto, “Educate not Eradicate,” is a testimony to both of our heritages wanting to honor our respective legacies.



***“In America, one must be something, but in Italy one can simply be.”***

— Pietros Maneos - American-Italian poet



OSDIA Vincent Lombardi Lodge  
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Rochester NY 14623

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