



Volume 2, Issue 10

October, 2016

Order Sons of Italy
Pikes Peak Lodge

Ciao!

Lodge Events

Our second annual Spaghetti Dinner Fundraiser was a huge success! In the first two hours alone, we served over 200 people. In total, 332 dinners were served and everyone had great time including those who worked the event.

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Editors:

- * Jennifer Strand
jstrand2302@gmail.com
- * Maura Fontanini
mrfontanini@yahoo.com



It's so quiet out front!

But in the back, it's all hustle and bustle making the sauce, cooking the noodles.

Cheryl Malenky and Carlo Montero whip up a fabulous salad!



Jennie Rodasta and Gino Frankmore are checking the sauce.



Fred Darpino, Jim Ambeuhl and Tony Rodasta give the sauce their approval as well!"

Dessert table is set up and looks delicious!



Vicki Darpino and Charlene Pardo are waiting with a smile!



Jennifer, Lila and Gina are ready to go!!



Here they come!!!



Mike Patti, Inge Dear and Maura Fontanini are ready to serve!



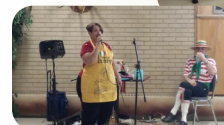
Pasta anyone?



Mangia!



Lila serenades our guests!



Bev Turner plays a mean Tambourine while Major plays his mandolin.

Gina thanks our wonderful chefs!!



Columbus Day Origins

A U.S. national holiday since 1937, Columbus Day commemorates the arrival of Christopher Columbus in the New World on October 12, 1492. The first Columbus Day celebration took place in 1792, when New York's Columbian Order—better known as Tammany Hall—held an event to commemorate the historic landing's 300th anniversary. Taking pride in Columbus' birthplace and faith, Italian and Catholic communities in various parts of the country began organizing annual religious ceremonies and parades in his honor. In 1892, President Benjamin Harrison issued a proclamation encouraging Americans to mark the 400th anniversary of Columbus' voyage with patriotic festivities, writing, "On that day let the people, so far as possible, cease from toil and devote themselves to such exercises as may best express honor to the discoverer and their appreciation of the great achievements of the four completed centuries of American life."

In 1937, President Franklin D. Roosevelt proclaimed Columbus Day a national holiday, largely as a result of intense lobbying by the Knights of Columbus, an influential Catholic fraternal benefits organization. Originally observed every October 12, it was fixed to the second Monday in October in 1971.

Columbus Day Celebration in Pueblo



Over one hundred Italian-Americans from four different Colorado Italian organizations gathered at the Christopher Columbus Piazza in Pueblo, Colorado on Monday, October 10 to celebrate Columbus Day. The celebration, hosted by Pueblo Sons of Italy members Gino Carleo and Al Spinuzzi, began at 10am. Before the festivities started, attendees enjoyed Italian cookies and piping hot coffee.



Several speakers loudly praised Italian-Americans' many contributions to our great nation, in spite of the relentless heckling from Columbus Day protesters. The attempt to change Columbus Day to Indigenous Peoples Day is happening in many cities across the United States, with Denver and Phoenix two of the latest cities to make this unfortunate change. All of us must continue to work together to stop this effort. More information will be shared in future newsletters on ways you can help out.

As Americans, we have a right to celebrate this national holiday. As Italians, we have an obligation to fight for our national holiday.

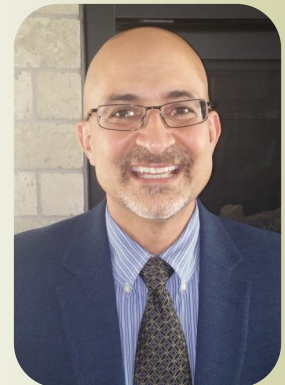
Meet our new members—Giovanni and Jim Rozzi (Father and son)



Giovanni was born on August 21, 1937 in McKeesport, PA. He is the fourth child of Paolo Rozzi and Oneglia Sgattoni, both first generation Italian. He has three older siblings, Pauline, Olindo, and Erminia all of whom married and raised families in McKeesport. He graduated from McKeesport High School with the class of 1955 and during high school he worked at the Albensi family in their Tas-T-Donut Bakery. After graduation he worked various jobs at US Steel, at an Appliance Repair shop and finally as an electrician with General Motors until he retired in 2000. In the fall of 1957 he met the love of his life Mary Elizabeth Schonhardt and they were married on June 20, 1959

and are still going strong after 57 years. They raised three sons and a daughter. Their eldest son John lives with them in Colorado Springs. Their second son Bill and his wife Sharon, live in Collierville, TN and they have a daughter Marisa in her junior year at MIT and a son who is a senior in high school who also wants to attend MIT. Their third son Jim and his wife Leslie live in Colorado Springs and they have a daughter Bernadette who is a sophomore in high school and would like to go to college to be a pediatric nurse. Finally, their daughter Michelle and her husband Michael Garland live in Stillwater, MN and they have two daughters Julia and Sarah.

Jim is originally from McKeesport, PA. He is the grandson of Paolo and Oneglia Rozzi and son of Giovanni and Mary Rozzi. He has a Bachelor's Degree in Business from Washington and Jefferson College in Washington, PA and a Master's Degree in Strategic Intelligence from the Joint Military Intelligence College in Washington, D.C. He spent 20 years as an Intelligence Officer with multiple tours in Iraq and Afghanistan and enjoys being retired from the Army. He enjoys spending time with his daughter Bernadette and his wife Leslie. Jim enjoys the outdoors, watching football, traveling and spending time with various organizations like the DAV, the VFW, and the OSIA.



Please welcome them to our lodge!

Upcoming Events:

Fellow Lodge events:

Sunday, October 23- Royal Gorge Lodge spaghetti dinner , \$10 per person 11am to 6pm at the Florence Elks Lodge 131 E. Front St. Florence, CO 81226

Sunday, November 20—Royal Gorge Lodge Wine Tasting Event, \$25 per person, 2-4pm, PCC Fremont Campus 51320 We st Highway 50,



Our Lodge Events:

October 14th—Friday Fun Day at Duca's Restaurant 236 E Cheyenne Mountain Blvd. Colorado Springs CO 80906 from 4—6 pm

October 15th—Bunco— VFW—2:00 PM , \$5 and bring a snack to share.

October 29th—Emma Crawford Coffin Races in Manitou. Meet at Darpino Gallery 934 Manitou Ave. in the Spa Building Suite 107. There will be snacks and a balcony to watch the races from! Come early because parking is a mess. Rockledge ranch has a free shuttle to the event. Races start at noon!

November 1st—Veteran's Day dinner at our General Meeting. Everyone is asked to bring a dish to share—main, side, salad or dessert. Dinner at 5:30



"It was common in Europe to have a day to honor the dead. The Romans celebrated the *Parentalia* and the *Lemuria*, in which they honored respectively their family's dead and all the departed. *All Saints Day* was introduced by Pope Boniface IV in the 7th Century to remember the Saints killed to defend their faith, the martyrs. Initially, the celebration was held on May the 13th. About one hundred years later, it was moved to the beginning of November to replace the pagan festival of the end of Summer, which was also strictly related to the worship of the dead.

HERE COMES HALLOWEEN. WITH AN ITALIAN ACCENT

It was the beginning of the 90s, I remember I was in downtown Rome, in October. It showed sparse signs of Halloween: shops here and there sold Halloween candles and decorations. As time passed, stores started catering to the Halloween Holiday, featuring rows of costumes, make-up and tons of decorations. For Italians, it's really not the meaning behind Halloween that counts: they are happy to celebrate their dead on All Souls Day. Halloween is just an excuse to have another *festa*. Any day is good to party: if this wasn't true, Italians would stop being Italians.

It was the American movies and tv series of the 80s to make Italians aware of Halloween: *ET* by Spielberg showed what Halloween was about. Some American horror flics also made quite an impression and left gnarling expressions on European faces: *Friday the 13th*, *A Nightmare on Elm's Street*, and *Halloween* created the strangest of backgrounds for this sort of ancient candy-land of a holiday also in Italy. Lo-and-behold, the Italians seemed to like this type of over blown, over the top celebration and started to enjoy it: dress up parties for adults are held more and more often, and in schools is usual to have a small "trick or treat" session on the day".

Halloween : Not such a Cliché in Italy

<http://www.lifeinitaly.com/culture/halloween.asp>

Sons of Italy Southern Colorado Lodge # 2738

History of our Sicilian Cart

- Known as “Caretto Sicilian” in the Sicilian tongue, or “Carretto Siciliano” in the standard Italian- the cart was first introduced to the island by the Greeks and used as a primary form of transportation from the early 1800’s up until World War II. During the peak of their popularity in the 1920’s, thousands of carts were used across Sicily to carry wood, fresh produce, and travelers from place to place. Each was pulled by a single horse or donkey, until automobiles began to dominate the roads and the cart eventually fell from favor.
- Today, Sicilian Carts are rarely used for practical purposes and serve as more of a novelty-typically brought out for festivals, weddings, and other important events; or simply displayed in homes, businesses, and museums.
- The carvings, and paintings on the sides and wheels depicts scenes from Sicilian folklore, religion, and history. They were once a way of sharing stories with those who couldn’t read or speak the language.
- The humble two-wheel cart pulled by a horse that farmers used to transport their crops has become a ~~symbol of Italian farmers and their descendants in Pueblo, Colorado that they have recreated a cart to honor their heritage.~~
- Jim (Jimmy the Wagon) Pagano, member of Sons of Italy Southern Colorado Lodge #2738 was the driving force behind the building of the cart, who on a trip back to Lucca Sicula, Sicily where he was charmed by the unique carts purchased a small replica of a cart and was inspired to build a life-size replica.
- No project as big as building a replica of a traditional Sicilian cart is done alone. All members of the Southern Colorado Sons of Italy Lodge, contributed money, time, and talent. When Jim Pagano had raised \$7000.00 in donations, lodge member Tony Carochi also of Southern Colorado Lodge, who worked for the Colorado Department of Corrections, stepped forward to offer labor of prisoners who were skilled carpenters. Using four different varieties of wood. The bed is made of pine, the frame of Douglas fir, and the shafts of red oak. The hickory wheels were purchased from an Amish company.



- The finished blank canvas cart was then hand painted and transformed from a simple cart into a traveling history lesson by another lodge member and commercial artist, the late Leonardo Benevitti. The story is evenly divided between images of Columbus, the Statue of Liberty, Lucca Sicula, and images of life in Pueblo including farming in Blende, Vineland, and Avondale, the steel mill, coal mines, and a country church.

- Once other communities learned of the cart, requests to include it in their parades began to arrive. The use of a real horse proved too costly and was solved when another Southern Colorado lodge member

Rich Spaccamonti converted a cavalry horse made of resin which other lodge members found at an antique store into one that looked like the horses used in Italy. Rich also designed and built the tongue on the front of the cart that is used to pull the cart by truck for parades.

- Since 2005, the Southern Colorado Sons of Italy Lodge, who own the cart, have used it in parades ranging for the Colorado State Fair parade, and the Parade of Lights, where it has won numerous awards. It is proudly displayed at the annual Columbus Day celebration and travels to local towns such as Canon City, Colorado Springs, and Denver to support their efforts in recognizing their heritage. Maintaining and displaying the cart has required the work of many Sons of Italy lodge members, including John Obrin, Bob Cancellieri, Jim Bacino, Tom Godec, Sam Salvo, Richard Spaccamonti, John Carochi, John Rigirosso, and Gary Gennetta who besides helping with the cart, recruits motorcycle riders to ride with the cart during parades. Nonmembers who have helped include the Carbrini Lodge members. The displayed donor plaques list all who have helped make and keep the cart a reality.
- Reaching out and supporting other cultural groups has become the mantra of the Sons of Italy – we are proud to be Italian American and support you in honoring your stories as Americans.

A big thank you to John Orbin from the Southern Colorado Lodge for sending this over to us for our newsletter!

References: “Andiamo” April 2016, *Rolling Through History*, by Jenna Capra

“A Story Worth Telling” *Italian Americans in Pueblo, Co.*

Italian Phrases (provided by Maura Fontanini Rodriquez)

Parole dell' Autunno (Words for Fall in Italian)

La Donna porta un maglione nero / The woman is wearing a black sweater.

Autunno / Autumn Fall **Equinozio d'autunno** / Autumnal equinox

Cambio di Stagione / Change of Season **Ora legale** / Daylight saving change

Maglione / Sweater

Domani sarà freddo e ventoso, quindi indossa una sciarpa / Tomorrow will be cold and windy, so wear a scarf.

Devo consegnare i giornali nei giorni piovosi e ventilati / I have to deliver newspapers on rainy days and windy days.

Fresco / Cool

Una giornata fresca / A cool day

Ventoso / Windy

Raffreddore / Cold

Ho preso il raffreddore / I caught a cold.

Piovoso / Rainy

La foglia e' marone, arancione, gialla e rossa / the leaf is brown, orange, yellow and red.

Foglia / Leaf / **Una Foglia** (one leaf)

Foglie che cadono / Falling leaves.

Fare delle passeggiate in montagna / Strolling in the mountains woods.

Umbrello / Umbrella

Stivali / Boots

Cappotto / Coat

Sapori d'autunno / The Food of Autumn

Torta di zucca / Pumpkin pie

Funghi / Mushrooms

-**Uva** – grapes/ grape harvest / **tempo di vendemmia**

-**Tartufi** / Truffles

-**Castagne** / Chestnuts

Chestnut flour, roasted chestnuts, boiled chestnuts have saved people from Italy Central/North mountains from hunger for centuries until the II WW. Only a handful chestnuts flour mills exist now in Italy. A renewed one is in *Castiglione di Garfagnana* on the Serchio River. (Lucca, Toscana)
(*Bollettino Garfagnana*)

Some of the typical meals made with chestnuts:

Castagnaccio / pancakes made of chestnut flour with walnuts and raisins.

Ballocce / boiled chestnuts with fennel.

Caldarroste / chestnuts roasted on fire.

La pattona / a type of polenta made with chestnuts flour, salt and water.

Proverbi e Detti:

Nella botte piccola c'è il vino buono / In small barrels, there's good wine

Il vino fa buon sangue / Good wine makes good blood

Dove regna il vino non regna il silenzio / Where wine reigns, silence does not reign

Ottobre è bello, ma tieni pronto l'ombrello. / October can be nice, but keep your umbrella near.

Recipe of the Month— Maura Fontanini

Pasta Frolla—the basic pastry dough of Italy



Ingredients:

- 1 1/3 cups all-purpose flour
- 3 tablespoons sugar
- 1/2 teaspoon salt
- 1 freshly grated lemons, zest of one orange
- 1/2 cup cold unsalted butter, cut into bits
- 1 large egg, beaten lightly
- 1 teaspoon of Vanilla

Directions:

1. In a bowl, whisk together the flour, sugar, salt, and zest.
2. Cut in the butter, until it resembles coarse meal.
3. Add the egg and the vanilla and toss the mixture until incorporated.
4. Turn out onto a lightly floured surface and knead very lightly, forming a ball.

(DO NOT OVER-MIX)

5. Chill, wrapped in plastic at least 1 hour or overnight.
6. Let the dough stand at room temperature until softened, but still firm enough to roll out

****Traditionally it is formed in a pie form with jam filling and crisscrossing of dough on top



Buy a lodge shirt!



Polos	\$20 including embroidery
Hoodies	\$40 pullover \$45 Zippered
Patch	\$10 Large

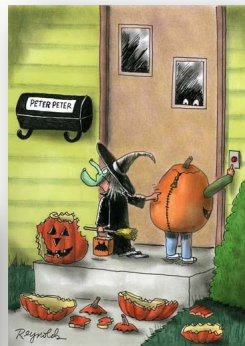


All colors of the Italian flag!

Contact Tony Rodasta for information at 719/ 260-8773

You can also order a large patch for the back of your hoodie.

Halloween Funnies



Correspondence

Order Sons of Italy
Pikes Peak Lodge #2870
PO Box 31311
Colorado Springs, CO
80931

E-mail:
info@sonsofitalypp.com

Website

<http://www.sonsofitalypp.com>

Newsletter designed
by Jennifer Strand

If you have any exciting news you would like to share or to contribute to a section, please send an email to one of the editors listed on the front and we will do our best to get it in the next publication. ***A presto !!!***