



Order Sons of Italy  
Pikes Peak Lodge

# Buona Pasqua!

## Attention!

The Scholarship application is now available. Please share this application with individuals who qualify and encourage them to apply. Please see links below:

[PDF version](#)

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## Carrying on a Beautiful Sicilian Tradition

Members Josephine and Tony Martellaro hosted a St. Joseph's table at their home on Sunday, March 19. St. Joseph is the patron saint of peace, a happy home, and charity to the poor. This tradition dates back to the Middle Ages when a drought brought famine and great suffering to Sicily. The peasant farmers prayed to God and St. Joseph for rain and vowed to have a special feast honoring both if God caused it to rain. Miraculously, the rains came, and with a bountiful harvest, the people prepared a great feast. This feast is known in Sicily as the Tavola di San Giuseppe.

While the foods and traditions have remained similar to ancient times, the purpose of the St. Joseph's table has evolved over the centuries. Today, the St. Joseph's table is dedicated to someone who is sick or has passed away. This year Josephine dedicated her table to the health and well-being of her husband of 61 years, Tony, and their beautiful children. Additionally, she dedicated it to all family members and friends who have gone to be with God, especially her sister Agnes who passed away in August. Finally, she dedicated the table to all living family and friends dealing with health issues.

### Editor:

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## Beautiful tradition (con't)

Jo has prepared six St. Joseph's tables since 1990. This may not sound like many, but with months of planning, cooking, and baking, it is an exhausting task! Jo is thankful to her family for all their help, particularly her sister-in-law and fellow lodge member Jennie Rodasta. She has decided that this table will be her last, so she is passing the torch on to her children. Their training started in January with the baking of several varieties of cookies and breads and the building of the table. Many of the breads displayed on the table have a religious significance (see picture). The twelve breads displayed along the sides of the table represent the 12 apostles. The loaves are circular and each has a pair of praying hands. The bread with the three lobes represents the trinity: father, son, and holy spirit. The loaf of bread with four slits represents the phases of the moon. Since this feast falls during lent each year, all the dishes are meatless. They include eggs with fava beans and asparagus, several fish dishes, and fried cardoons. Many tables have a jar where visitors can make cash donations. The donations are given to a charity of the host's choice. Carrying on the traditions of our ancestors is part of Sons of Italy's mission. Thank you, Jo and Tony, for sharing this very special tradition with us.



By Gina Knaack

## Meet Our New Members—Gina Sacripanti



Gina Sacripanti is first-born generation Italian-American. Her parents Luigi and Maria, both from Teramo, Abruzzo, immigrated to the United States in the 1950s. While growing up, Gina was part of a tight-knit Italian community in Maryland.

Gina and her husband Craig moved to Colorado Springs in 2015. As they build their community, they felt it very important to connect with a group of people who can celebrate Gina's Italian heritage together.

Gina is the Vice President of Marketing and Public Relations for the Better Business Bureau of Southern Colorado. She also serves on the Development Committee of the Humane Society of the Pikes Peak Region. Prior to her current position in Colorado Springs, Gina worked as the Vice President of Marketing and Business Development for The Washington Examiner in Washington, DC. In this position, she had the opportunity to be a promotional media partner of the Sons of Italy Gala in Washington, DC.

Gina studied at Villanova University for her undergraduate degree and has an MBA from George Washington University.

## Upcoming Events:

### Fellow Lodge events:

#### Canon City Lodge 2866:

**April 23** - Spaghetti Dinner Fundraiser at Canon City Elks Lodge - 11 am till 6 pm

### Our Lodge Events:

**April 22—Bunco 2pm VFW.** Our last Bunco raised \$140 for OSIA national charities with \$60 paid out to winners! 40 people participated and what a great time everyone had!

**(Rescheduled due to the snow) Monday, April 17th, Next General meeting—\$5 dinner at 5:30 with meeting at 6:30** Dinner will be brought by Chef Pete! You don't want to miss this one!

## Announcements:

On April 29, 2017, the American Culinary Federation Pikes Peak Chapter will hold their annual Culinary Passport dinner. Come out help support this fundraiser and have some amazing food prepared by local chefs including our own Chef Pete. For tickets and information visit [PikesPeakChefs.com](http://PikesPeakChefs.com).

Jim Mesite will not be able to head up the Territory Days Booth on Memorial Day. Mark Fini has graciously stepped up to take over the job this year. If you are interested in helping out in the booth during Territory Days and were not at the meeting, please contact Mark at [mark.fini@comcast.net](mailto:mark.fini@comcast.net)

Our State convention delegates are: Mark Fini, Jennifer Strand, Rich Ward, Frank Locissano and Cheryl Malenky is our alternate. The State convention will be held at the Colorado Springs Marriot Hotel June 2– 4, 2017.

Sky Sox is Saturday, June 17, 2017 is Star Wars Night Tickets are \$27 per person (\$17 for children 12 and under) and the price includes game ticket, parking pass, dinner, soft drinks and desserts. If you are planning to attend, you may send your payment to: Sons of Italy Pikes Peak Lodge #2870 PO Box 31311 Colorado Springs CO 80931. Alternatively, contact Tony Rodasta at (719) 260-8773 or [trodasta@msn.com](mailto:trodasta@msn.com). Payment is due by the May meeting



## Recipe of the Month—Carciofi e patate soffritti (sautéed artichokes and potatoes)

This traditional side dish is served in Italian homes for Easter. This dish consists of sautéed artichokes mixed with potatoes. Throughout Italy and especially in Rome, artichokes are part of the traditional Easter meal. Since spring is the season of harvesting the artichokes, many cities and towns in Italy celebrate this with their own artichoke festivals.  
<http://www.lagazzettaitaliana.com>

### Ingredients

8 artichokes (they should be firm and feel solid — soft or light artichokes will probably have fuzzy hearts)

The juice of a half a lemon

1/2 cup + 1 tablespoon olive oil for the artichokes

2 cloves garlic

Salt to taste

3 pounds (about 1.5 k) baby potatoes (if they're small and fine-skinned they need not be peeled)

1 pint olive oil for the potatoes

A bunch parsley, minced

Pepper to taste



If the potatoes are young and fine skinned, wash and rub them with a rough cloth. Otherwise, peel them.

Trim the tough outer leaves off the artichokes (continue until the exposed leaves are almost all white), cut the tops off (perpendicular to the length of the artichoke) and cut them into eighths, putting the slices into water acidulated with lemon juice to keep them from turning black. When you have finished cutting them up, pat them dry and sauté them in a pan with the oil, garlic, salt, and minced parsley. Begin over a low flame, covered, and after a little while uncover them and turn them often so they cook well on all sides, browning and almost coming apart. When they're done drain away almost all the oil.

In the meantime heat the remaining oil in a high-sided pot suitable for frying, and add the potatoes in one fell swoop with a half cup of water. Let them cook gently at first, covering the pot so that they soften, and then raise the flame and uncover them to brown them.

Once the potatoes have browned, drain them and add them to the artichokes, together with salt and pepper to taste, and simmer for about ten minutes over a very low flame.

<https://cosabolle.wordpress.com/2013/03/25/la-pasqua-napoletana-carciofi-e-patate-soffritti-sauteed-artichokes-and-potatoes/>

## Easter Trivia

Since time immemorial, egg has been considered as the symbol of re-birth. The first Easter baskets were designed as such so as to give it an appearance of a bird's nests.



During the medieval times, a festival of egg throwing was held in church, during which the priest would throw a hard-boiled egg to one of the choirboys. It would then be tossed from one choirboy to the next and whoever held the egg when the clock struck 12 was surely the winner and retained the egg.

<http://www.theholidayspot.com/easter/trivia.htm>

## Buy a lodge shirt!



All colors of the Italian flag!



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



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

Contact Tony Rodasta for information at 719/ 260-8773

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 !!!***

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