



Volume 1, Issue 7

October, 2015

Order Sons of Italy
Pikes Peak Lodge
#2870

Ciao!

Lodge Highlights:

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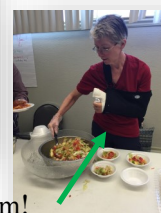
Our first Spaghetti Dinner Fundraiser was a success!!! We met our goal and had a blast doing so!!! Thank you to all the members who pitched in to help make this fundraiser a success, from those who cooked and served, to those who rolled meatballs, made drinks, took tickets and cleaned up. A special *Thank You* to our fabulous fundraising committee who worked so hard to pull this off and all those members who sold so many tickets!! Enjoy the pictures!



Wonderful servers



Our fabulous chefs!



An injured arm!
What a trooper!

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Look at those desserts!



**Fun Time for all!
Let's do it again!!**



Lodge Highlights (Con't): **Friday Fun Night at Duca's** by Mike Patti

We all had a good time at Duca's Pizza-Neapolitan on Oct. 2. Those in attendance were: Gina & Kevin Knaack, Cheryl & Dave Malenky, Joe & Bev Spinelli, Mark & Nina Fini, Chef Peter Aiello, Gabrielle Brown, Mike Patti, Frank & Paula Loccisano, Maura Fontanini and Ed Rodriguez, Rich Ward, Mary Contini, Connie Moore, Shirley Delahoyde, Marilyn Munkres and Vince Desandro....20 people in all! Best turnout ever! We talked and laughed and ate together and, after all, upheld one of the major principles of our lodge, that of Fraternity. My end of the table solved 90 % of the world's problems in the 2 hours that we were there and have chosen Vince Desandro as our voice in the UN to present our point of view to the world in the future. The service and the staff at Duca's are first rate and the wide choice of food and quality of preparation is also!

I will plan for the next Friday-Funday event at Paravicini's in December, and I urge all of our lodge members to attend! Please try to patronize our fine Italian-American businesses in our town including: Mollica's, La Bella Vita's, Borriello Bros. Pizza and a new place (Carbonella Creations) that has just opened at 390 N. Circle Dr. CSC for the best fresh pasta in the state! Molly and Enrico would love to see you.

Annual Lodge Picnic

A great time was had by all at our annual lodge picnic on Saturday, September 12th at Nancy Lewis Park. Members enjoyed dining on BBQ pulled pork, fried chicken, and a variety of delicious side dishes and desserts. We had planned on playing bocci, but we were so full and having such a fantastic time visiting with each other that we never got around to it!



Cultural notes - October in Italy by Maura Fontanini Rodriquez

Every year the U.S. president signs an executive order designating the month of October as National Italian American Heritage Month.

“In the five centuries since Christopher Columbus, a son of Genoa, Italy, first set sail across the Atlantic Ocean, countless individuals have followed the course he charted to seek a new life in America. Since that time, generations of Italian Americans have helped shape our society and steer the course of our history. During Italian American Heritage and Culture Month, we recognize the rich heritage of Americans of Italian descent and celebrate their immeasurable contributions to our Nation.” (Presidential Proclamation, The White House, Office of the Press Secretary, October 14, 2010)

- See more at: <http://www.italymagazine.com/news/celebrate-italian-american-heritage-month-october#sthash.63nwO9Gq.dpuf>

More than five million Italians immigrated to the USA between 1820 and 1999, and there are now 26 million Americans of Italian descent living there according to a recent census. (* * All figures based on the United States Census 2000. See www.census.gov. Compiled by the Research Department of the National Italian American Foundation. * *)

First held 15 years ago, National Italian American Heritage Month has become an annual event to celebrate the rich heritage of Americans of Italian descent and their immeasurable contributions to the country.

Italian Phrases (provided by Maura Fontanini Rodriquez)

Eating out:

il bar - espresso bar; counter
 la tavola calda - snack bar
 ordinare - to order
 la consumazione - consumption
 il gelato - ice cream, ice
 l'aperitivo - aperitif
 il cameriere, la cameriera - waiter, waitress
 il conto - bill, check
 la mancia - tip, gratuity
 la (prima) colazione - breakfast
 il succo (di frutta) - (fruit) juice
 lo zucchero - sugar
 dolce(i) - sweet(s)
 acido (a)- sour
 amaro (a) - bitter
 la tazza - cup
 una tazza di caffè' - a cup of coffee
 una tazza da caffè' - a coffee cup
 una tazza a fiorelli - a flowered cup

Proverbi e Detti!

Ottobre è bello, ma tieni pronto l'ombrello. (October can bring nice weather, but keep your umbrella close by)

Ottobre: vino e cantina dalla sera alla mattina (October, wine and cellar dusk through dawn)

Recipes of the Month— Taken from the Cristoforo Colombo Lodge 1309 cookbook

Handmade Ravioli by Dorothy Runco

Dough:

4 eggs, beaten
5 to 6 c. flour
1 tsp salt

Meat Filling

1 lb Hamburger
1 lb. ground pork
1/2 c. dry crumbs
12 eggs
1/2 c. grated Romano Cheese
1 Tbsp salt
Pinch of pepper
1 tsp oregano
1 tsp basil (optional)
1 clove minced garlic

Cheese Filling:

16 oz Ricotta cheese
2 eggs
1/2 c. dry crumbs
1 c. grated Provolone cheese
1/4 c. grated Romano cheese
1 clove minced garlic
Salt and black pepper
Basil to taste
Oregano to taste

In large bowl, mix dough ingredients. Add warm water till dough can be kneaded. Set aside. Mix all ingredients for either meat or cheese filling.

Roll dough very thin and cut into strips 4 inches wide. Place 1 teaspoon filling 1 1/2 to 2 inches apart on strips. Fold dough over filling and seal long ends. Flatten dough between filling and cut and seal to make individual ravioli. Boil ravioli in large kettle of boiling water till they come to the top. Meat filling may take more time (about 5 minutes). Drain. Put in serving bowl, add tomato sauce and more grated Romano cheese

Wine Cookies by Mary Lou Veltri

1 c. butter, softened
2 c. sugar
2 egg yolks
5 c. sifted all-purpose flour
Dash of salt
2/3 c. sweet wine or sherry
1 egg white
1/2 c. finely chopped pecans

Cream butter and sugar. Add egg yolks; beat until light in color. Add sifted dry ingredients alternately with the wine. Mix well. Cover and refrigerate at least one hour or more. Roll out dough on floured board to 1/8 inch thickness. Cut dough with cookie cutters of choice. Place on ungreased cookie sheet. Brush with lightly beaten egg white. Sprinkle with nuts. Bake in a pre-heated 325° oven for 8 to 10 minutes. Cool and serve.



italian cuisine

Book reviews - Here is an interesting site on contemporary Italian authors. Click on the link below and check it out.

<http://www.italyinliterature.com/2008/10/10-contemporary-italian-authors-you.html>

The Italians by John Hooper

Hooper's book, both sweeping in scope and generous with detail, makes persuasive arguments for how geography, history and tradition have shaped Italy and its citizens, for better and sometimes for worse. Roman Catholicism, for example, has indelibly conditioned Italian society, even as the Vatican's restrictions are widely ignored. Catholicism's great allowance for human frailty has translated into a great propensity for forgiveness, as evinced in the Italian justice system, but also resistance to the notion of accountability. It's a word, Hooper adds, that has no counterpart in the Italian language.

For full review click link below

http://www.nytimes.com/2015/03/01/books/review/the-italians-by-john-hooper.html?_r=0

Upcoming Events

October 17th—Bunco—VFW 2pm

October 24th—Emma Crawford Coffin races in Manitou—come cheer on our entry!

Fellow Lodge's Events

The **OSIA Royal George Lodge 2866** celebrated their annual Canon City Italian Festival on September 12 and 13. The organizers needed Italian Language speakers to help with an Italian Language booth. Unable to find anyone locally, John Carochi asked Maura Fontanini member of the OSIA Pikes Peak Lodge to volunteer with her Wednesday mornings Italian conversation group. Maura, Maria Medina e Delia Spaziano spent a fun morning teaching Italian words and phrases to many festival participants.

Canon City Lodge Spaghetti Dinner will be Oct 25th 11—6 at the Florence Elks lodge, 131 E. Front St.



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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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by Jennifer Strand