



Volume 2, Issue 5

May, 2016

Order Sons of Italy  
Pikes Peak Lodge

**Ciao!**

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## Columbus Day lives! (at least temporarily)

On Monday, April 25th, Bill HB-1135 was killed by a 7-2 vote during a meeting of the House State, Veteran’s and Military Affairs Committee.

Four hours after the start of the committee meeting, the issue was debated. During the debate, emotional testimony was heard from dozens of people on both sides of the issue.

“You have a unique opportunity... to unite not only two peoples and two cultures, but two continents, two worlds,” Charles M. Prignano of Colorado Springs, who opposed the bill, addressed Salazar. “Instead, you’ve chosen to divide. My heart hurts for you.”

The committee put forth to amend the bill to just eliminate Columbus Day instead of replacing it with Indigenous People’s Day. According to Rep. Salazar, this would allow for future legislation that would create days for both Italians and Indigenous peoples.

Representative Dianne Primavera, D-Broomfield, stated that she would have rather seen a bill that honored both Italians and Indigenous People. “It’s really hard for me to support a bill that takes away the only day that Italians and my family were proud to celebrate. ...” Primavera said, nearly crying. “Voting for this for me is almost like voting against my dad and relatives.”

Even though this is a victory, it could be short-lived. Salazar will probably bring another bill forward next year with modifications.

*Information taken from various news sources and our own lodge members*

## Cultural notes by Maura Fontanini Rodriguez

**Note from the editor:** Since there is so much that is interesting about the Tuscan region, I asked Maura to find some more interesting facts to continue on from last month!

### La Bella Toscana!

Tuscany forms a geographic triangle and is central Italy's largest region with a land area of 23,000 square kilometers. Located on Italy's west coast, Tuscany borders the Tyrrhenian Sea, the Ligurian coast, the Apennine Mountains and the regions of Umbria and Lazio. The regional capital Florence, or Firenze, was the center of the Italian Renaissance.

### Some other interesting facts about Tuscany:

#### 1.. Carrara marble was used to create some of the most remarkable buildings and art masterpieces in Ancient Rome

...such as the Pantheon and Trajan's Column in Rome. Carrara marble is derived from the northernmost tip of Tuscany, Italy. While this type of marble was a highly popular building material during the early days of the Roman Empire, some of the greatest sculptors in the world also adopted use of this material to create their beautiful works of art such as in Michelangelo's David.

#### 2. Tuscany serves as the birthplace of western musical tradition

...and the musical origins can be traced back to Florence in the mid-16th century. A group of poets, musicians and intellectuals, known as the *The Florentine Camerata*, created new sounds and songs by testing ancient Greek myths along with music on the stage. Many consider this the origin of some of the world's very first operas, and over time lead to the early, classical forms of symphonies.

#### 3. You can find the Tuscan countryside in several big screen movies

...and the list is rather long! Here's a short version of just a few that you might have watched:

*Life is Beautiful, Gladiator, Under the Tuscan Sun, Hannibal, Casino Royale, The Twilight Saga*

#### 4. The Chianti district is known as the "Heart of Tuscany"

... and it is home to the infamous Chianti wine. Authentic Chianti is made from 80% Sangiovese grapes. Chianti was historically associated with a squat bottle enclosed in a straw basket, called a *fiasco* but they are only used by a few winemakers nowadays. Most Chianti is now bottled in more standard shaped wine bottles.

## Cultural Notes Con't:

### 5. Florence's Tribute

In Florence, the city of artisans, the **Galleria degli Uffizi** originally provided offices for city magistrates. From 1560 to 1574, painter, writer and architect Giorgio Vasari created the gallery's horseshoe-shaped design. Francesco Medici supported the production of jewelry, perfumes and medicine in the west wing. The Medicean collection includes paintings and sculptures seized from Tuscan monasteries in the 19th century. The Florence American Cemetery and Memorial south of Florence honors 4,402 American servicemen and women who died in the World War II battle liberating Italy from the Nazis, according to the American Battle Monuments Commission. In the 1940s, the Commission erected this cemetery astride the Greve River by a forested hill.

### 6. Pisa's Battle on the Bridge

Pisa, with its famous leaning tower and cathedral, hosts a game called **Gioco del Ponte**, where two teams in historic costume compete on the bridge known as Ponte di Mezzo. The game, which originated in 1568, pits two teams of 20 men representing the **Tramontana** and the **Mezzogiorno**. Teams on the bridge must push a large cart from opposite sides and force their opponents back. The game's early violence resulted in abolishing the event in 1785. In 1981, the Council Administration allowed the game to resume. The modern version includes a cart on a short sliding rail.

### 7. Lucca's Walled City

Tucked away from the sunny coastline are cities, such as Lucca, that offer examples of historic urban planning that benefit contemporary residents. Lucca, in northwestern Tuscany, features a walled city built from 1544 to 1645. Composed of small, red bricks, the wall protected Lucca from Florence. A Roman amphitheater inspired a medieval piazza, or town square, where homes followed the outer edge of walls. Within the walls a small garden flourished until the mid-19th century. The wall currently provides a recreational area for biking, jogging and walking.

### 8. Pinocchio's Legacy

In the town of Pescia-Collodi, residents celebrate Pinocchio's birthday on May 25. "The Adventures of Pinocchio," Carlo Collodi's story of the wooden marionette that transforms into a young boy, comes to life in a festival. Pinocchio Park features a literary itinerary set by artists specializing in architecture, sculptures and mosaics that integrate art and nature. Seasonal events include puppet shows and puppet-making workshops.

<http://www.eyetalia.com/top-10-things-you-didnt-know-about-tuscany/>

## Italian Words and Phrases

### 10 Indispensable Italian Slang Expressions:

#### 1. **Ma, che sei grullo?** (Mah, keh seh-yeer GROO-loh?)

A uniquely Florentine expression, it literally means, “But, how silly/stupid are you?” It’s most similar to “Are you joking?” or “Are you crazy?” in English. You’ll overhear it in restaurants: “I’ll get the check.” “**Ma, che sei grullo?**” On the bus: “Take that seat. I’ll stand.” “**Ma, che sei grullo?**” And, at the markets: “100€ for that wallet? **Ma, che sei grullo?**” Test it out with your Florentine friends to surprise them with your miraculous knowledge of their dialect. Save it with strangers, as it could be offensive until you’ve got handle on it.

#### 2. **Che palle!** (keh PAL-leh)

Translated word for word as, “What balls!” it’s the short and sweet equivalent to “What a pain in the ass!” Tack it onto the end of any annoying activity for added emphasis: “We have to climb all those stairs? **Che palle!**” or mumble it under your breath when someone causes you general agitation: “Put a scarf on or you’ll get pneumonia!” **Che palle.**

#### 3. **Che figata** (keh fee-GAH-tah)

An adventure in Italy done right will leave you with plenty of chances to use and hear, “What a cool thing!” I met an Italian soccer player today! “**Che figata!**” We learned how to make handmade pasta! “**Che figata!**” “It’s official. Prada wants to hire me!” “**Che figata!**”

#### 4. **Figurati!** (Fee-GUH-rah-tee)

“Don’t worry about it!” or “It’s nothing!” Just like in English, you can use it when you really mean it: “Thank you so much for the great meal!” “**Figurati!**” Or to be nice when you really don’t: “I’m sorry I spilled red wine on your brand new, white 500€ Gucci shirt.” “...**Figurati!**”

#### 5. **Mi fa cagare!** (mee fah cah-GAH-reh)

Italians take expressing discontent to a whole new level with the descriptive “It makes me poop,” (HA) leaving us English speakers in the dust with our 1 million times less dramatic and funny, “It’s awful.” “That restaurant? **Mi fa cagare!**” “His tight shirt? **Mi fa cagare!**” “American coffee? **Mi fa cagare!**” (ha ha!)

#### 6. **Che schifo!** (keh SKEE-foh)

“How disgusting!” Here are some likely scenarios you will encounter in Italy, just waiting for a “**Che schifo.**” The people sitting next to you on the bench think they’re in their bedroom: “**Che schifo!**” A pigeon poops on your head: “**Che schifo!**” You see a 70 year-old man hitting on a 19-year-old girl: “**Che schifo!**”

### 7. ***Dai!*** (dahyee)

With a pronunciation not unlike a drawn out English “die,” it may sound initially off-putting as you hear it shouted between sweet Italian children and little old ladies. But “***Dai***” just means “Come on!” as in, “Please, oblige me.” Use it when someone refuses: “Let’s go to Sicily.” “No.” “***Dai!***” Or to push someone to do something: “One more shot of limoncello, ***Dai!***” It can also be similar to “stop it!” Someone’s stealing bites of your gelato? Knock them in line with a “***Dai!***”

### 8. ***Meno Male!*** (MEH-noh MAH-leh)

Its translation means “less bad,” but it’s used like, “Thank God!” So you can say: “Fiorentina won? ***Meno male!***” “I passed the test? ***Meno male!***” You can also literally say “Thank God!” which is “***Grazie a Dio!***” (GRAHT-see-eh ah DEE-oh!). Just make sure you get the “a” in there. Even though it feels more natural to say “***Grazie, Dio,***” that leaves you speaking directly to God: “Thanks, God!”

### 9. ***Magari!*** (mah-GAHR-ee!)

The Italian counterpart to “I wish!” “Let’s hope!” or “Maybe!” When someone asks you if you plan on coming back to Italy, marrying an Italian and living in a villa in the Tuscan countryside, you can respond with “***Magari!***” (because of course you do). “***Magari***” is also great for playing it cool with the opposite sex: “Will we ever see each other again?” “***Magari!***”

### 10. ***Basta!*** (BAH-stah!)

“Enough!” “That’s it!” Use it to stop the fruit vendor from filling your bag with 20 extra oranges: ***Basta, basta!*** Add it to the end of your order: “***Una pizza e basta***” Or shout it to the people singing songs at 4 a.m. outside your apartment window: “***BASTA!***”

Hoffpost: the blog-Italian words

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## Proverbi Italiani:

### ***Ride bene chi ride ultimo.***

English equivalent: He who laughs last, laughs longest.

Meaning: "Minor successes or failures along the way are of no significance – the person who is ultimately triumphant is the only real winner."

### ***Chi fa da sé, fa per tre.***

Do it yourself if you want it done right. (lit., Those who do things by themselves accomplish as much as three people.

### ***La famiglia è la patria del cuore.***

(Lit. Family is the heartland of your heart.)

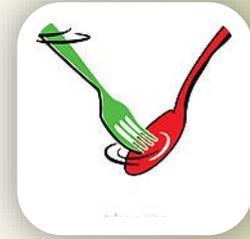
### ***Ne ammazza più la gola che la spada.***

Gluttony kills more than the sword.

## Recipe of the Month— Summer Squash Casserole

### Ingredients:

- 2 medium yellow summer squash, diced
- 1 large zucchini, diced
- 1/2 lb. sliced fresh mushrooms
- 1 cup chopped onion
- 2 Tbsp. olive oil
- 2 cups (8oz) shredded cheddar cheese
- 1/4 cup parmesan cheese
- 1 can (10-3/4 oz) condensed cream
- 1/2 cup sour cream
- 1/2 tsp. salt
- 1 cup crushed butter-flavored crackers
- 1 Tbsp butter, melter
- 1/2 teaspoon Thyme



### Directions:

- ◊ In a large skillet, sauté the summer squash, zucchini, mushrooms and onion in olive oil until tender, drain.
- ◊ In a large bowl, combine the vegetable mixture, cheese, soup, sour cream and salt. Transfer to a greased 11 x 7 inch baking dish. In a small bowl, combine cracker crumbs and butter. Sprinkle over vegetable mixture.

Bake uncovered, at 350 degrees for 25 –30 minutes or until bubbly.

## Golden Lion Luncheon—Letter from State President Dominic LoSasso

Dear Lodge Presidents and Members,

As you know the Grand Lodge of Colorado Foundation holds a Golden Lion event in years there is not a state convention (even years). The purpose of this event is to honor Italian Americans that have demonstrated leadership and generosity in their community as well as award scholarships to students of Italian descent furthering their education.

This Golden Lion award is the highest and most distinguished award given by the Grand Lodge of Colorado Foundation and the Grand Lodge of Colorado. This year's recipient is Brother John Capone from the Denver Lodge #2075. He's an upstanding role model that is an inspiration to others to make a difference.

We will also be honoring two other deserving members: Sister Pauline Carochi from the Royal Gorge Lodge #2866 for the Excellence in Education Award and **Scott Turner from the Pikes Peak Lodge #2870 for the Community Advocate Award.**

The luncheon will be held on Sunday, June 5, 2016 at the Lakewood Country Club in Lakewood, Colorado. All donations to the OSIA Colorado Foundation are tax deductible according to the IRS guidelines.

Thank you for your continuous support of the Grand Lodge of Colorado Foundation. Your contributions really do make a difference.

Fraternally,  
Dominic LoSasso  
State President  
Grand Lodge of Colorado

If you are interested in attending this event, please send a check for \$50 per attendee made out to OSIA Colorado Foundation, along with a list of attendee's names, to our PO Box by Wednesday, May 25. Our PO Box address can be found at the end of the newsletter.

## Upcoming Events:

**May 14th**—Culinary passport

**May 28-30th**—Territory Days Old Colorado City—Come on by and check out our booth!

**June 5th**—Golden Lion Luncheon (see letter previous page)

**June 7th** –Scholarship Dinner/General meeting 6:00 pm VFW

**June 18th**—Sky Sox \$26 per adult, \$17 ages 3-12

**July 5th**—General Meeting, VFW



**20 May 2016 / 5:00 - 8:00 PM**

**A Parliamo Italiano Event: Una Festa di Primavera**

**THIS EVENT IS AN OPEN HOUSE -**

Drop in for a while anytime between 5-8 PM. This event is co-hosted by Maura and Maria Caterina. Bring your favorite Italian Dish and drink. Be prepared to introduce the dish that you have prepared with a few Italian words. To add to "questa celebrazione di Primavera" I am asking that everyone wear something with a flower(s) - boutonniere, lei, flowery dress or blouse, flowery headdress, etc.

If you want to attend, please contact Maura @ [mrfontanini@yahoo.com](mailto:mrfontanini@yahoo.com)/719-597-7807

## Fellow Lodge Events

**Royal Gorge Lodge #2866:**

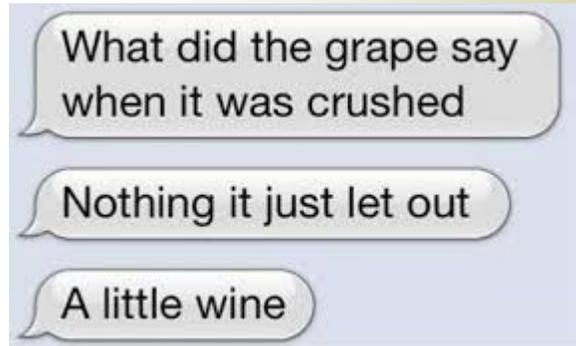
**June - 11** Sons of Italy Golf Tournament at Four Mile Ranch Golf Course - 8 am registration deadline is June 2nd. For info, call John Carochi at 719/ 429-2016

**June - 15** Scholarship Presentations at General Meeting - 7 pm

### A sister in need:

Come and Get it event: Help out Sister Diane Varlissi, who has been ill and does not have the energy for another sale. The garage at 7129 Hillbeck Drive is full of furniture and household items. She invites her brothers and sisters of Sons of Italy to come and help themselves at no charge. Just bring boxes or bags for free shopping. Please call Diane at 719/271-6388. You can also call DR Engle at 719/630-3310 or 719/ 360-1960

### Some Funnies!!



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

### Correspondence

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