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June, 2016

Order Sons of Italy
Pikes Peak Lodge

Ciao!

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The Golden Lion Luncheon

The Sons of Italy Foundation 2016 Golden Lion Luncheon was held on Sunday, June 5th at the Lakewood Country Club. The Sons of Italy Foundation® (SIF) is the philanthropic arm of the Order Sons of Italy in America® (The SIF was founded in 1959 as a private, grant-making institution with the purpose of preserving Italian American culture, encouraging educational excellence among Italian Americans and improving lives in other areas.

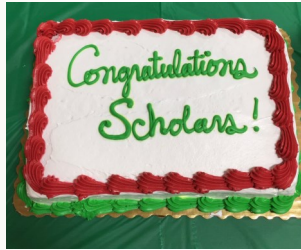
The Golden Lion Award, which is the most prestigious recognition given by the Grand Lodge, was presented to Brother John Capone of the Denver Lodge. The Excellence in Education Award was presented to Sister Pauline Carochi of the Canon City Lodge. State President Dominic LoSasso presented our own Brother Scott Turner with The Community Advocate Award. Five well-deserving students were also awarded scholarships.



Our lodge was well represented by nine members which included, Jim Mesite, Gabrielle Brown, Fred and Vicki Darpino, Jennifer Strand, Diane Varlesi, Beverly Turner, and Scott Turner along with his wife, Ellen Bollens-Turner. Dinner was fabulous and included so much food that many take home containers were given out! We all had a very nice time catching up with members from other lodges as well as great conversation at our own table.

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OSIA Pikes Peak Lodge #2870 2016 Scholarship Awards Dinner



OSIA Pikes Peak Lodge #2870 Annual Scholarship Awards Presentation was held on Tuesday, June 7, 2016. Gina Knaack, president, shared opening remarks; Mark Fini, scholarship committee, served as Master of Ceremonies; Diane Varlesi, chaplain, led us in prayer and grace.



Five \$750 Scholarships were awarded to these Outstanding Students



Jessica Alvarado, a graduating senior at Colorado Springs Christian School, has a 4.52 GPA and will be attending Johns Hopkins University as a pre-med student. Jessica is actively involved in community service, is an athlete (volleyball) and successfully carried a challenging academic load including many AP and honors classes. Jessica and her mother, Donatella, are members of our Lodge. Jessica was awarded a \$750 scholarship. Family friend Mrs. Davis accepted Jessica's award on her behalf.

David Bustamento is a Political Science and Public Policy major at the University of Denver with minors in Leadership Studies and Business. David's performance is impressive. He has a 3.8 GPA and has obtained several internships, including project development at the State Department and intern for United States Senator Michael Bennett. David has tutored, developed curriculum, and participated in leadership programs. David's mother, Gina Knaack, and his grandmother, Shirley Delahoyde are charter members of our Lodge; Gina is currently our president. David was awarded a \$750 scholarship. David's grandmother, Shirley Delahoyde, accepted David's award on his behalf.





Joe Darpino is carrying a 3.78 GPA at University of Northern Colorado; he is majoring in Jazz Studies and Music Education (K-12 Instrumental). Joe's instrument of choice is drums, he has participated in numerous bands, theater productions and choral performances. Joe has taught music, has performed at The Lincoln Center and Carnegie Hall, and is a student teaching volunteer at several Greeley and Fort Collins schools. Joe's parents are Fred (founding member) and Victoria Darpino (member) of our Lodge. Joe was awarded a \$750 scholarship.

Michael Spadafora is studying Business Administration with a concentration in Marketing, and the scholarship committee was impressed with the fact that he has worked at least 30 hours through his entire college career while carrying a full-time academic load. Michael recently took first place for Retail Management and second place for Business Law at the Colorado State Future Business Leaders of America Competition; he will be representing Colorado at the National Competition this month. Michael has many members in our lodge including his mother Chris Ruth, his grandparents Tony and Josephine Martellaro, his aunt Debbie Carleo, his sister Sidnee DeHerrera, and his great aunt and uncle Tony and Jennie Rodasta. Michael was awarded a \$750 scholarship.



Gabrielle Fini attends Colorado State University, Fort Collins, where she is a Mathematics-Actuarial Sciences major with a minor in Business. Gabrielle has been an honors student since 2012, and has demonstrated her passion for Italian culture through her involvement in University Italian Club and a study abroad semester in Florence, Italy. She has interned at

Lockheed Martin, was a Boettcher Scholarship finalist, and holds a Department of Defense Secret Clearance. Gabrielle is the daughter of Lodge Member Mark Fini, and was awarded the \$750 Carlo Montera Award, which is presented to students studying engineering, science, and technical fields. Mark Fini, Gabrielle's father, accepted her award.





Joe Darpino and Michael Spadafora expressed their appreciation at the dinner - Joe in person and Michael via Skype (the internet and technology we enjoy today is courtesy of an Italian!). Gabrielle, David and Michael were unable to attend due to internship/work commitments. Jessica and her family were enjoying the vacation of a lifetime in Hawaii and could not make the Awards Dinner.



Entertainment was provided by our own Lila Mori and Rick Blessing. We enjoyed an Italian Feast, provided by Paravicini's and members.



The Scholarship Committee would like to thank VFW #101 for our venue, the Events Committee for decor and those who provided our delicious meal. Funds were raised for these scholarships through donations, our Annual Spaghetti Dinner, our Golf Tournament, and other fundraisers. Thank you all who organized and participated and donated. Special thanks to Carlo Montera, who fully funds the Carlo Montera Award for those studying engineering, science and technical fields.



Territory Days!

Much fun was had by all who sat our booth for Memorial Weekend. It was fun to talk with prospective members and watch Major Mandolin work the crowd! He drew a lot of people in! We may have a few new



members after all the hard work our lodge put into encouraging people to attend one of our upcoming general meetings. Thank you to all who took the time to sit the booth and represent our lodge!

Cultural notes by Maura Fontanini Rodriquez

Meravigliosa Campania: (Part One)

Il sole, il mare, le isole, il Vesuvio, le canzoni-“O ‘Sole Mio” & “Funicoli Funicolà, il ballo- LaTarantella..., il cibo- la Pizza, la Mozzarella di Bufala, Sofia Loren.... No need to know Italian to figure out that our June Italian region is the “Enchanting Campania!”

The beautiful region of Campania, Italy, is famous for its beauty, its climate, its food and its people. Even if you have never heard of this Italian region, we'll bet you've dreamed of visiting it at least once! With Naples as its capital, it is home to the world-renowned Amalfi Coast, the ancient tragedy of Pompeii, and the romantic Isle of Capri (pronounce that CAH-pree, please!). What else is it proud of? Well, if you asked a local, the first thing he would probably tell you is that this is the “Birthplace” of Pizza, Spaghetti, and Buffalo Mozzarella.



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Cultural notes by Maura Fontanini Rodriquez

Campania (Italian pronunciation: [kam'pa:nja]) is a region in southern Italy. The region has a population of around 5.8 million people, making it the second-most-populous region of Italy; its total area of 13,590 km² makes it the most densely populated region in the country.[3] The waters here boast the islands in the Gulf of Naples, Capri and Ischia - true natural masterpieces.

Located on the Italian Peninsula, Campania was colonised by Ancient Greeks and was part of Magna Græcia. During the Roman era the area maintained a Greco-Roman culture. The capital city of Campania is Naples. Campania is rich in culture, especially in regards to gastronomy, music, architecture, archeological and ancient sites such as Pompeii, Herculaneum, Paestum and Velia.



The name of Campania itself is derived from Latin, as the Romans knew the region as Campania felix, which translates into English as "fertile countryside". Each view in this region is like an enchanting postcard picture, and such a great experience for the senses, with the feel of the air, the odours of the pine trees, lemons and oranges, which is why the ancients called this region also "felix ager", a happy land.

The rich natural sights of Campania make it highly important in the tourism industry, especially along the Amalfi Coast, Mount Vesuvius and the island of Capri.

Wikipedia/Tripadvisory/Campania Facts

Detti italiani e come usarli! (Italian Expressions and Sayings)

1. Italians don't "play dumb"... they "do the dead cat" (*Fare la gatta morta*).
2. Italians aren't "wasted"... they are "drunk as a monkey" (*Ubriaco come una scimmia*).
3. Italians don't "scold" somebody... they "shave against the growth" (*Fare il contropelo*).





4. Italians don't "disrespect"... they "treat you with fishes in your face" (*Trattare a pesci in faccia*).
5. Italians don't "have a bee in one's bonnet"... they "have a fixed nail in one's head" (*Avere un chiodo fisso in testa*).
6. Italians don't "arouse somebody's doubts"... they "put a flea in the ear" (*Mettere la pulce nell'orecchio*).
7. Italians don't "do it with hands tied behind the back"... they "jump ditches the long way" (*Saltare I fossi per il lungo*).
8. Italians don't say "it rains cats and dogs"... they say "it rains from wash-basins" (*Piovere a catinelle*).
9. Italians don't say "well cooked"... they say "cooked to the small point" (*Cotto a puntino*).
10. Italians don't say "not the sharpest tool in the box"... they say "merry goose" (*Oca giuliva*).
11. Italians don't "take things too far"... they "pull the rope" (*Tirare la corda*).
12. Italians aren't "fidgety"... they "have live silver on themselves" (*Avere argento vivo addosso*).
13. Italians aren't "dumbfounded"... they "remain as stucco" (*Rimanerci di stucco*).
14. Italians don't "keep their mouth shut"... they have "water in the mouth" (*Acqua in bocca*).
15. Italians don't "go to bed early"... they "go to bed with the chickens" (*Andare a letto con le galline*).
16. Italians don't "sleep like a log"... they "sleep like a dormouse" (*Dormire come un ghiro*).
17. Italians are not "out of their mind"... they are "outside as a balcony" (*Fuori come un balcone*).



Italian Expressions and Sayings (cont.)

18. Italians don't "**bite the hand that feeds them**"... they "**spit in the plate they eat from**" (*Sputare nel piatto dove si mangia*).

19. Italians don't say "**it's the last straw**"... they say "**the drop that made the vase overflow**" (*La goccia che ha fatto traboccare il vaso*).

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Upcoming Events:

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

Next Funday will be at The **P 38 Pizza and Ice Cream** place located at Oro Blanco and Carefree. Phone-(719) 597-4061 or 4757.

The date will be **June 19** (Fathers day) which is very appropriate in that the owner (John) created the place because his father served in WW2 and flew the P-38 fighter aircraft. They make the best pizza in the NY tradition that I have ever had and their wine and beer list is very good. Let's try to get there at 4 pm. and have as many members as we can to both celebrate this fine new place and honor our fathers. Visit their web site at www.p38pizza.com and check them out virtually.

July 5th—General Meeting, VFW

July 23rd—Bunco 2pm VFW—Bring munchies!

Fellow Lodge Events

Royal Gorge Lodge #2866

June - 15 Scholarship Presentations at General Meeting - 7 pm

Recipe of the Month—Lasagna Sauce

submitted by Connie Moore (this is her Granma Contini's recipe)

Ingredients:

2 pk. Italian Sweet Fennel Sausage (Safeway)
 6—6 oz cans Italian Tomato Paste (Contadina)
 1 1/2—2 lbs. Leanest chop meat
 8 oz pk Raw mushrooms—sliced
 1 lg Bell pepper—cut into strips or diced
 6 cloves garlic—cut size of a small pea
 1/4 to 1/2 sugar or Splenda

Seasonings to taste:

Pepper
 Minced garlic
 Oregano
 Basil



Directions:

Take sausage out of casing and break into small pieces.
 Brown in frying pan with chop meat
 Add pepper and garlic (minced) to taste
 Meanwhile: add tomato paste and water (2 cans water to 1 can paste). Mix well.
 Add in bell peppers and mushrooms
 Add in meat, mix and add seasonings—oregano, basil, and a little more pepper and minced garlic. Mix well.
 Add garlic cloves (fresh) and sugar/Splenda
 Mix well, cover and let cook for 8 hours.
 Cook Lasagna noodles and layer alternating with noodles, cheese (mozzarella and Ricotta), sauce etc.

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

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