



Volume 2, Issue 11

November, 2016

**Order Sons of Italy
Pikes Peak Lodge**

Ciao!

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Message from our Lodge President:

Hello, brothers and sisters, we've all heard about the recent earthquakes which have devastated parts of our beloved Italy. In order to aid the earthquake victims, all Colorado Sons of Italy Lodges are holding a raffle to raise money for the victims. Ticket prices are \$5 for one or 5 for \$20. Prizes are: \$1,000, \$500, \$250. The remainder of the money goes directly to the victims through the Sons of Italy Foundation of Colorado. The drawing will take place at the Denver Lodge on December 14th. You need not be present to win. If you are interested in purchasing tickets, please send your check payable to Sons of Italy Lodge 2870 to our PO Box (PO Box 31311, Colorado Springs, CO 80931) by November 21st. Also, please indicate how many tickets you are purchasing on your check. After receiving your payment, Gina will send you your ticket stubs. The other half of the stub will be sent to the Denver Lodge to be entered in the drawing.

Grazie a tutti,
Gina

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Lodge Events



It was a beautiful summer-like day for the Emma Crawford Coffin races in Manitou Springs on Saturday, October 29th. We gathered at Fred Darpino's gallery around 9am for coffee and donuts and then it was off to the registration table. Unfortunately, we didn't have enough runners to participate in the race, but, as luck would have it, one team's coffin was disqualified before the race, so they ran with our gondola.

Thanks, Cat in the Hat racers, it was a team effort! After the race, Fred and Vickie prepared a delicious lunch back at the studio. Thanks to Fred, Vickie, and all members who participated in this fun event! See ya next year!



Our last general meeting was dedicated to our Veterans. We had a delicious potluck dinner with way too much to eat! Home Front Cares representative Samantha Miller was presented with a \$500 check, which our lodge raised at our Spaghetti dinner fundraiser.



We also had a special guest author attend our meeting. Leanna D'Angelo is a relative of Pietro "Maestro" Satriano who was the first musician to perform at Red Rocks. Leanna will be having a book signing on November 12 at Hooked on Books 12 E Bijou downtown. There will be Italian songs sung by Cindy Saunders, soprano, as well as Italian poetry readings and light refreshments.

On Sat. 10/15/16, the following from our chapter served over 500 hot lunches to people at the Marian House (soup kitchen) in Colorado Springs. They were Lila Mori, Mike Patti, John Nicocia, Cheryl Nicocia, Lisa Nicocia, Chris Ruth and Sydney Spadafora.

Our next time to volunteer there is on Sat. 1/14/17. If you are interested call or e-mail me at 719-210-9065 or jimambuehl@msn.com

BUNCO!

On October 15th, 24 people showed up at the VFW ready to try their luck at Bunco. There was plenty of food, fun and laughter. \$60 was raised for our lodge and \$60 prize Money was paid out.

A great time was had by all at Duca's on Friday, October 14th. Members dined on delicious pizza, salads and, of course, enjoyed a few glasses of wine or beer. Thanks to Mike Patti for planning this fun event. Our next Funday outing will take place after the holidays.



ANNOUNCEMENTS

Dues window opened November 1st and will run through February 28, 2017. Please get your dues paid as soon as possible.

Chris Ruth is still needing toiletries for her Necessities Drive. Please bring small bottles of shampoo, conditioner, body wash, etc., to the next general meeting.

**Check
this out!**

Drone flyover of the Columbus Day Celebration in Pueblo

<https://youtu.be/i5lJAntvLy0>

Upcoming Events:

Fellow Lodge events:

Sunday, November 20—Royal Gorge Lodge Wine Tasting Event, \$25 per person, 2-4pm, PCC Fremont Campus 51320 West Highway 50, Canon City, CO 8121

Our Lodge Events:

Christmas Dinner will be at La Bella Vita on December 12, 2016. Price is \$30 and you must pay by the December 6th meeting.

Tuesday, December 6th—Next general meeting.

Meet and say goodbye to our member— "Lisa Maria Dell'Amore "



I was born in Queens, New York, to U.S. first-generation Italian -Americans, Giovanni and Gloria (Paterno) Dell'Amore. My maternal grandmother, Sarah Schillaci, emigrated to New York from Palermo, Italy. My grandfather, Vincent Paterno, was born in Avellino, Italy, and met his future wife, Sarah, after coming to the United States. My paternal grandfather, Pasquale Dell'Amore, was born in Italy in 1893, but was orphaned so his birthplace was unknown. Last, but not least, my paternal grandmother, Maria, ("Mary"), Calamia, was born in 1901 in Castle Vertrana, Sicily.

I lived the first 20 years of my life on Long Island, New York, before moving to Denver in 1979. Later, I married and had two children, Matthew and Sarah. In June 2015, Matthew and his wife blessed me with twin children - granddaughter Avia, and grandson, Jace. They are so precious and I am thrilled to enjoy time with these children as their "Nonna."

In September, I became engaged to a wonderful French man living in Wisconsin. Although, sadly, I will be moving from Colorado Springs at the end of November, I am so grateful for being a member of this Lodge and wish to thank everyone for their love and kindness. I just hope that I will be able to find as caring an SOI chapter where I'm headed! Ciao!

It's November in Italy!! by Maura Fontanini Rodriquez)

All Saints' Day, also known as ***Festa di Tutti i Santi—Ognissanti***, is both a religious and public holiday in Italy on November 1 every year. It collectively celebrates all of the Catholic saints. The Catholic saints are remembered in Italy on All Saints' Day.

Il Giorno dei Morti (All Souls Day) is celebrated November 2nd. Though Italy's Day of the Dead isn't a national holiday, in many ways this popular festival is more deeply felt than ***Ognissanti***.

At the end of October, florist shops in Italy are filled with chrysanthemums, the flower that is typically associated with death in Italy. (This flower should never being presented as a bouquet in this country since it represent bad omen, sadness and mourning). During the period leading up to November 2, ***Il Giorno dei Morti***, Italians visit the cemeteries to commemorate their dead, leaving chrysanthemums at a gravesite.

Ossi dei Morti: “Bones of the Dead”—are delicious soft cookies (also called ***stinchetti dei morti*** or ***fave dei morti***, depending upon where you are in Italy) are one of the season's most loved treats. Their long shape and knobby ends recall a femur (or, in central Italy, the shorter shape resembles more a fava bean), and their light color and dusting of white sugar makes them even more “boney”. Made with almonds, they have an intense flavor that offset the sweetness of the sugar and can be found in most pastry shops come late October.

Parole Italiane Per Novembre:

Festa del Ringraziamento - Thanksgiving

Tacchino - Turkey

Patate Machè - Mashed Potatoes

Igname/Patata Dolce - Yam/Sweet Potato

Prosciutto Cotto (coscia) - Ham

Mirtilli Rossi - Cranberry -

Pagnotta di Granturco (Mais) - Corn on the Cob

(Parole Italiane Per Novembre (con't):**Fagiolini Verdi** - Green Beans**Tovaglia** - Tablecloth**Mela/e** - Apple**Posate** - Cutlery**Torta di Zucca** - Pumpkin Pie**Commensale/i** - Dining companion/s**Sidro di Mele** - Apple Cider**Famiglia** - Family**Tavolata/Tavola** - Table**Festeggiare** - Celebrate/Commemorate**Defunti** - Deceased

One of "the" most famous Italian
Poem by Giosuè Carducci, *San
Martino* (11 November) from
"Rime Nuove", 1887

English Translation:
***Saint Martin's Day*, by Giosue
Carducci,**

*La nebbia agli irti colli
piovigginando sale,
e sotto il maestrale
urla e biancheggia il mar;*

The fog to the bare hills
soars in the thin rain,
and below the wind
howls and churns the sea;

*Ma per le vie del borgo
dal ribollir de' tini
va l'aspro odor de i vini
l'anime a rallegrar.*

yet through the hamlet's alleys
from the fermenting casks
goes the pungent scent of wines
to touch a soul with glee.

*Gira su' ceppi accesi
lo spiedo scoppiettando:
sta il cacciator fischando
su l'uscio a rimirar*

On the firewood, turns
the skewer crackling:
stands the hunter whistling,
on the threshold to see

*tra le rossastre nubi
stormi d'uccelli neri,
com'esuli pensieri,
nel vespero migrar*

in the reddening clouds
flocks of black birds,
like exiled thoughts
as in the dusk they flee.

Proverbi e Detti:

PER OGNISSANTI MANTELLO E GUANTI.

The beginning of November brings the cold and we need our coats and gloves

PER SAN MARTINO NESPOLE E VINO.

November brings wine and delicious autumn fruits. It 'a month when you also discover the pleasure of being at home with friends and family.

Recipe of the Month— Paula Loccisano Pumpkin Bread

Ingredients:

2/3 cup shortening
2 2/3 cups sugar
4 eggs
1 can (15 ounces) and ¼ cup pumpkin
2/3 cups water
3 1/3 cups (3 ½ cups high altitude) all-purpose flour
2 teaspoons baking soda
1 ½ teaspoons salt
½ teaspoon baking powder
1 teaspoons ground cinnamon
1 teaspoons ground cloves
2/3 cup coarsely chopped nuts
2/3 cup raisins



Heat oven to 350 (345 high altitude). Grease bottoms only of 2 loaf pans, 9x5x3 inches, or 3 loaf pans, 8 1/2x4 1/2x2 ½ inches. Mix shortening and sugar in large bowl. Add eggs, pumpkin and water. Blend in flour, baking soda, salt, baking powder, cinnamon and cloves. Stir in nuts and raisins. Pour into pans. Bake until wooden pick inserted in center comes out clean, about 1 hour 10 minutes; cool slightly. Loosen sides of loaves from pans; remove from pans. Cool completely before slicing. To store, wrap and refrigerate no longer than 10 days.

My Mom use to make this to give out at Christmas time, but without the nuts and raisins. I also only make it at Christmas because it is so rich. Besides I think my oldest son Brian would dis-own me if I didn't.

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

Funnies



Correspondence

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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 !!!***