



"The Roar of the Lion"

Jennifer Rubé, editor
September 2011

COLUMBUS DINNER DANCE

This year's Christopher Columbus Dinner Dance is fast approaching! Our honorees have been chosen and have accepted, letters for the Ad Book have been sent out and we have a wonderful menu this year.

Honorees:

LIFETIME ACHIEVEMENT

Richard Constantino MD

HUMANITARIAN OF THE YEAR

Carolyn Portanova

FAMILY OF THE YEAR

Gary and Fran Passero

This year's dinner will be held on Saturday October 22nd at Midvale Country Club with entertainment by Len Hawley. There will be several choices for your meal so watch for a special mailing coming soon. Any questions, please contact Sister Susan at 585-334-6641.

FIND US ONLINE...

Our lodge can be found online! Check out our website at www.sonsofitalyrochester.com or look for us on Facebook by searching for Sons of Italy Rochester NY. You can visit the NY State Grand Lodge website at www.nyosia.org and the National Supreme Lodge at www.osia.org.

Do you know of someone that would like to receive our lodge newsletter? We email them out at no charge. Ask your friends and family to go to our website and sign up for the email newsletters.

SOUVENIR AD BOOK

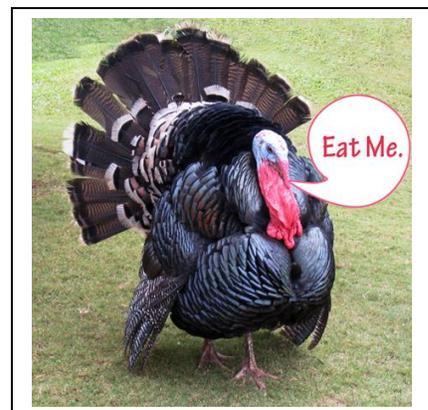
It's that time of year again when we publish our annual ad book to raise funds for our lodge activities.

There is a members' page where you can be listed for \$10 and if you are a past award winner from our lodge there is the Past Honorees Centerfold which raises money for our new Past Honorees Scholarship.

If you would like to take out an ad for your business, a memorial ad for loved ones or a congratulations ad for our honorees please contact Sister Susan at 585-334-6641.

TURKEY RAFFLE DINNER

Sister Jen Gugino has reserved the date of Wednesday November 9th as our 11th Annual *Papa Tony's Turkey Raffle Dinner*. This year's dinner will be held at St. Cecilia's Newcomb Friendship Center. This is one of our biggest lodge fundraisers of the year so please add that date to your calendar and bring family and friends for a great time. More information and the reservation form are on the enclosed flyer. Please send in your RSVP forms right away so that we know how many to expect.





VINCENT LOMBARDI LODGE #2270
71 Cohasset Drive
Rochester, New York 14618



Dear Brothers and Sisters,

September 2011

OFFICERS

President

Joseph A. Rubé, M.D.

First Vice-President

Jennifer Rubé

Recording Secretary

Bonnie Cottone

Corresponding Secretary

Ann Vazzana

Financial Secretary

Susan Berta

Treasurer

Nancy Rubé

Orator

Louis DeCarolis

Mistress of Ceremony

Patricia Galante

Shirley Sculli

Sentinel

Thomas Vazzana

Trustees

Linda Agnello

Salvatore Cutaia

Mary Delman

Joseph Galante

Antonio Palucci

Immediate Past President

Joseph A. Vazzana

Chaplain

Ann Vazzana

District VIII State Trustee

Joseph Berta

Bene Emeritus

Louis Giambra

Chaplain Emeritus

Sister Carole Proia

Lodge Deputy

Anthony Idoni

With the month of September just around the corner, I reflect on the summer and how in the first summer of my retirement things weren't as different as I expected. Yes, I got to play golf more often than usual not having to contend with a work or on call schedule. One would think my handicap would go down but I actually went higher than I've ever been. I imagine it must have something to do with fact that I enjoy being out and refuse to make golf anything like work. Don't get me wrong – after 30+ years in the field of Surgery, I still loved it and gave it my all. However, it was a stressful life for myself and my family. Golf is a different world and I really don't feel any stress –and my scores show it. More importantly, my playing golf really does not affect the time I can be with family. I continue to feel that family comes first and now I can show it more.

My love for my Italian heritage seems to be strengthened every day. My love for our Lodge and ALL members makes me realize the true value of family and friends and my appreciation for all your support. I think the recent annual picnic was a HUGE success, rain downpour and all. I received a note from Jon Seiger (bandleader) expressing how much he and the others enjoyed performing for a very appreciative audience. I will never lose sight of the fact that this is YOUR organization – not mine. Hopefully, this day of appreciation for YOU will become a tradition, whether it is held at our home or elsewhere. Thank you all, and again special thanks to my family, Bene Emeritus Lou Giambra, State Trustee Joe Berta and our special friends – Tony and Mickey Palucci. One thing I neglected at the picnic - Lou Giambra brought for those in attendance, a copy of a cook book that I believe was given to him by the Italian Consulate, published by the Italian Trade Commission, entitled *COLUMBUS MENU - Italian Cuisine After the First Voyage of Christopher Columbus*. For those who would like a copy, please note I will have them at the General Assembly meeting Sept 8th at no cost (thanks Lou) and for those who can't get to meeting call me at 461-1181 and we'll see you get one as long as they last (one per family)

It is time to concentrate on our upcoming events – we have just received official word that there will be no Columbus Day Parade this year. Sister Susan is gathering the info to send out the invitations for the Columbus Day Dinner Dance on Sat October 22nd at Midvale Country Club, and Sister Eunice has been actively assuring the honorees that this is a very special event. We also have little time to complete the PR for the AD Book.

Sister Jen Gugino has finalized the date of November 9th for the Turkey Raffle Dinner. These are all our big fundraisers and my hope is that our membership will fully support them and encourage family and friends to participate. This also is a way we can get new members to join. The last event of the year is our Christmas dinner which Brother Joe Vazzana says will again be held at Carpani's Restaurant. Watch for more info for all events in fliers sent with your monthly newsletters.

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Visit our website at www.sonsofitalyrochester.com

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Two announcements to pass on – one is that we can expect an increase in dues this coming year by up to \$5. This is to cover increased dues at State and National level. I believe that our association and the value we get from that relation are well worth it. The other is there has been another proposal at the National level to include the word *Daughters* in our title name – that is *Order of Sons and Daughters of Italy in America*. This has come up before and did not get passed. With the ever changing times and the number of women holding increasingly higher positions within the Organization it will be an interesting debate.

If you have a strong opinion on this that you wish to have communicated to the Supreme Lodge, please send your thoughts to the Grand Lodge President or to me. If voicing an opinion, it would be good to research how the name originated and to give some factual reasons for your opinion.

In closing – as the words say, be positive and treat each and every Lodge BROTHER and SISTER as you would want your biological BROTHER or SISTER treated. We send our thoughts and prayers to all who have been ill or have had illness or death in their family. We also pray for all of those who serve our country either here in the US or abroad, and we remember all of those lost or affected by the events of September 11th, 2001.

Fraternally yours,
President Joe



COLUMBUS LUNCHEON

This year President Joe will be receiving the Lifetime Achievement Award from the Italian Civic League. Sister Jennifer has tickets for the luncheon and we will reserve “Sons of Italy” tables for any of our members who wish to attend. Ticket price is \$20 per person and the tables are tables of ten. The guest speaker at this luncheon will be John DeMarco.

The deadline for tickets is September 27th. If you would like to buy tickets, please contact Jennifer at 381-5540 for more information.

BENE - EMERITUS

At our recent picnic I acknowledged our Lodge member Brother Lou Giambra for having received the Bene Emeritus Award. Several members asked “exactly what is that award?”

To answer that I have taken an excerpt from the State Convention Program which I feel adequately summarizes it and why we, the Vincent Lombardi Lodge should be very proud having Brother Lou as a member of our Lodge.

“In Latin the words “Bene Emeritus” translate into “having well deserved.” In NYOSIA, the Bene Emeritus Award is the highest honor that can be bestowed upon a member of the New York Grand Lodge.....a. Specifically, the title is awarded to a Brother or Sister member who has performed outstanding deeds to enhance the image of the Italian American community, both within and outside the Order of the Sons of Italy in America.”

Brother Lou received this award which was “Presented for outstanding and distinguished service and dedicated years in support of our motto, Liberty, Equality, and Fraternity, “ in 1997. Lou has been a member of our Lodge since its being chartered in 1974.

SUMMER PICNIC 2011

Thank you to everyone that came to this year's summer picnic. The food was outstanding, the company was even better, the surprise performance by Jon Seiger and the Allstars was a hit and even the rain at the end didn't dampen the excitement. Thank you to Brothers Lou, Vince and Louie who came to help President Joe set up and take down the tents, tables and chairs. Thank you to Brother Tony and Sister Mickey for their cooking and thank you to everyone who brought a dish to pass. Yet another successful lodge social event – now on to the next!



SUMMER PICNIC 2011



VINCENT LOMBARDI LODGE

SEPTEMBER BIRTHDAYS

09/08 Michela Palucci
09/09 Ross Cottone
09/09 Vincenzina Sciortino
09/13 Henry DiNardo
09/18 Mary Yacono
09/25 Sylvia Vazzana
09/28 Salvatore Cutaia



REFRESHMENTS

We are looking for volunteers to bring refreshments to our General Assembly meetings. You're welcome to partner up with another member if you want to.

Ideas: cake, cupcakes, brownies, cookies, fresh cut up fruit, sheet pizza or anything else you wish to bring.

If you'd like to bring refreshments to the next meeting, please give Sister Ann Vazzana a call at 224-8907. Thank you to all our volunteers as this is one more thing that keeps expenses down for the lodge.

LODGE APPAREL

We have golf/polo shirts and hats with the Golden Lion/Sons of Italy logo on them. If you would like shirts or ball caps please call Jennifer at 381-5540 or email jennajlr@aol.com.

Shirt colors are: Navy, white, purple, pale pink, green, wine in sizes S – 4X. Each has the Golden Lion Logo embroidered on the chest.

Sizes S – XL = \$35 each
Sizes 2XL – 4XL = \$40 each

Cap colors are: Black, purple, coral, spruce green, Caribbean blue, seafoam green, and white. Each is \$20 and includes the Golden Lion Logo embroidered on the front.

Lodge members receive 20% off of these prices so think about Christmas, birthdays, etc!

\$100 RAFFLE

1st Prize: \$20,000
2nd Prize: \$ 5,000
3rd Prize: \$ 2,000
4th Prize: \$ 1,000
5th Prize: \$ 500

Call President Joe at 461-1181 if you and your friends want tickets or if you want to purchase one together.

Drawing is Oct 1st.

OCTOBER

PLENARY
SESSION

GENEVA LODGE

October 28th & 29th

NOVEMBER

TURKEY RAFFLE
DINNER

ST CECELIA's

November 9th!

Flyer Enclosed!

VINCENT LOMBARDI LODGE

COMMUNITY CALENDAR

- **September 1st** – 7:00PM OSIA Board Meeting at Casa Italiana
- **September 8th** – 7:00PM OSIA General Assembly Meeting at Casa Italiana
- **October 6th** – 7:00PM OSIA Board Meeting at Casa Italiana
- **October 10th** – Columbus Day Luncheon
- **October 13th** – OSIA General Assembly Meeting at Casa Italiana
- **October 22nd, 2011** – 6:30PM - Christopher Columbus Dinner Dance at Midvale Country Club (more info to follow)
- **October 29 & 30** – Grand Lodge Plenary Session at Geneva Lodge
- **November 3rd** – 7:00PM OSIA Board Meeting
- **November 9th** – 11th Annual Turkey Raffle Dinner (more info to follow)
- **November 10th** – 7:00PM OSIA General Assembly Meeting at Casa Italiana
- **December 17th** – Lodge Christmas Party (more info to follow)

SUNSHINE CORNER

If you know of any lodge members who are ill or could use cheering up, please let Corresponding Secretary, Sister Ann Vazzana know at 224-8907.

NEW MEMBERS

We are always looking for new members to bring into our lodge. Think about family, friends and co-workers who might enjoy joining our group and promoting our Italian heritage.

NEWSLETTER ADVERTISING

At a recent board meeting it was voted on and approved that we will begin accepting limited advertising in future newsletters to help offset the cost of printing and postage.

In November we will begin selling this ad space to our members for their businesses. As members, you get first chance at limited ad space. Advertising will begin in January.

Ads will be business card size with the opportunity to upgrade with the purchase of multi-month contracts. This program is expected to start with the January 2012 newsletter and more information will be available next month.

MEETING REFRESHMENTS

We need a volunteer to bring refreshments to the next General Assembly Meeting. If you'd like to bring food/drink, please let Corresponding Secretary, Sister Ann Vazzana know at 224-8907.



VINCENT LOMBARDI LODGE

MEMBERS IN THE NEWS

Good Luck goes out to **Brother Matt O'Connor** who is running for Pittsford Town Council.

Good Luck goes out to **Sister Mary Joyce D'Aurizio** who is running for re-election for Irondequoit Town Supervisor.

Congratulations to **Alyssa O'Connor**, daughter of **Brother Matt O'Connor** and his wife Patricia on receiving a scholarship from the national Sons of Italy organization. You can see her on page 20 of the summer issue of your *Italian American Magazine*. Alyssa is also a former recipient of one of our lodge scholarships.

Congratulations to **Sister Elizabeth Osta** on the upcoming publication of her new book titled, *Jeremiah's Hunger*, which is an historical novel set in 19th Century Ireland. We will have more information available in the next newsletter.

Congratulations to **Brother Ed Maruggi** on the recent release of his fourth book titled, *Humorous Happenings While Traveling in Italy (and other witty tidbits)*.

Congratulations to **Brother Frank Oliveri** on recent successes with his group, *Courage Italia*. This group focuses on the relationships between Italians and Jews during WWII. They have been successful in developing several new programs for students with an exchange program for students in Florida and Rochester. For more info, give him a call.



CAPONATA AGRODOLCE by Chef Rosita SWEET & SOUR EGGPLANT SALAD

Thank you Sister Rosita for sharing some of your recipes from the Sicilian Dinner with us!

½ c. canola/olive oil blend (75%/25%), divided
~ ½ tsp. salt & pepper
2 small or one large eggplant*, in ¾" dice (~ 1 ½ lb.)
2 stalks celery, in ¼" dice
½ red or green bell pepper, ¼" diced (optional)
1 medium sweet onion, in ¼" dice
¼ c. chopped black or green olives (Kalamata, Gaeta, Mazanilla, Sicilian, etc.) - optional
1 clove garlic, minced (omit if using tomato sauce that already has garlic)
¼ tsp. oregano (Italian or Greek, preferred)
2 tbsp. good quality tomato paste
2 tbsp. small capers, drained and rinsed
¼ c. red wine vinegar
¼ c. sugar
2 tbsp. extra virgin olive oil
Salt & pepper to taste
1 tbsp. shredded fresh basil or chopped fresh parsley

Using 1-2 tbsp. of oil blend at a time, heat the oil and caramelize eggplant, celery, bell peppers, and onions separately. After each vegetable is slightly golden, add salt & pepper while still hot. In 1 tbsp. oil, cook the garlic until softened and slightly golden. Add the oregano & cook until fragrant (about 20 seconds). Add the tomato paste, olives, vinegar and sugar. Stir the mixture and cook for about 2 minutes to blend the flavors. Toss in the caramelized vegetables and cook for 10 minutes. Add water if necessary to keep the mixture from sticking to the pan. Drizzle with olive oil and garnish with shredded basil or chopped parsley. Best chilled for at least 4 hours and served at room temperature.

* If the eggplants are more than two three days old, they may be bitter. To remove the bitterness, cut up the eggplant and sprinkle them with kosher salt. Place them in a colander set in the sink or over a large bowl. Cover the eggplant with a plate and then place a 2-3 lb. can over the plate. Let stand for 20 minutes. Rinse the eggplant and squeeze excess liquid or blot them with paper towels. This process is not necessary for freshly picked eggplant.