



The Roar of the Lion

Marisa Rubé, editor
April 2017

Dear Brothers and Sisters,

Hope everyone is well and survived all the wind and snow storms.

Our officer installation in March was very well attended with a great show of support by our members. I want to once again welcome our new officers and look forward to working with them. My sincere gratitude to all the council members that agreed to stay on for another term.



A gentle reminder, we will be having our next new member initiation at the Grapevine Restaurant, Wednesday evening, April 19th at 5:30. The ceremony will take place at 7p.m. Please contact me if you are planning on joining us for dinner, as I have to make reservations soon. Dinner is not a requirement but always very enjoyable.

Please join with me in congratulating two of our members on their wonderful accomplishments. Brother Ed Maruggi has been chosen to receive the Literary Award from the New York State Grand Lodge. Brother Ed was chosen for this award on the basis of his lifelong accomplishments as an author and publisher, and will receive the award at the NYS Grand Lodge Convention in May. Ed is a longtime member of our organization. Congratulations Ed, on receiving this prestigious award! Another lifelong member, Brother Joe Capogreco, whose famous voice can be heard every Sunday morning on his radio show, Italian Carousel, marks 50 years this year as a radio personality for the Italian community. Congratulations to both of you!

I'm looking forward to our Grand Lodge Convention and anxious to bring back the information provided by the lodges in our state. The delegates and I will be bringing back all the latest news from downstate., so stay tuned for more on this front.

**I want to wish everyone a Happy Easter,
Buona Pasqua!
Peace,
President Vince**

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Rochester Italian American Community Events

- April 1, 2017 10:00 am Casa Italiana Book Club
Casa Italiana Of Nazareth College
- April 6, 2017 12:00 pm Thursday Club Lunch
Italian American Sport Club
- April 7, 2017 6:30 pm General Meeting
Italian American Sport Club
- April 8, 2017 2:00 pm FIG Meeting
- April 8, 2017 6:00 pm Tripe Dinner
Italian American Sport Club
- April 12, 2017 12:00 pm Wednesday Luncheon
Italian American Community Center
- April 14, 2017 12:00 pm Good Friday
St. Padre Pio Institute
- April 20, 2017 12:00 pm Thursday Club Lunch
Italian American Sport Club
- April 22, 2017 6:00 pm Wine Tasting
Italian American Sport Club
- April 23, 2017 12:00 pm Annual Pasta Fundraiser
Italian American Sport Club
- April 25, 2017 6:00 pm Steak & Lobster Dinner
Sicilian Sport Club
- April 26, 2017 12:00 pm Wednesday Luncheon
Italian American Community Center
- April 29, 2017 6:30 pm Hope Hall Taste of Italy
Italian American Sport Club

East Rochester Community Events

Fire Department Easter Egg Hunt

April 15th, 8:30 am. This annual event is for all East Rochester residents ages 10 and under. Rain or shine at Edmund Lyon Park. Come get pictures with the Easter Bunny.

Vincent Lombardi Lodge #2270

Calendar - 2017

- April 6th, 2017 @ 7pm: Council Meeting
- April 13th, 2017 @ 7pm: General Assembly Meeting
- April 19th, 2017 @ 5:30pm: New Member Initiation Ceremony and Dinner - Grapevine Restaurant - RSVP by April 10th**
- May 4th 2017 @ 7pm: Council Meeting
- May 11th, 2017 @ 7pm: General Assembly Meeting
- June 1st-4th, 2017: Annual NYS OSIA Convention**
- June 8th, 2017 @ 7pm: General Assembly Meeting
- July 6th, 2017 @ 7pm: Council Meeting
- July 13th, 2017 @ 7pm: General Assembly Meeting
- August 3rd, 2017 @ 7pm: Council Meeting
- August 10th, 2017 @ 7pm: General Assembly Meeting
- August 27th, 2017: Annual Member Appreciation Picnic - Eyer Park - RSVP by August 20th**
- September 7th, 2017 @ 7pm: Council Meeting
- September 14th, 2017 @ 7pm: General Assembly Meeting
- October 5th, 2017 @ 7pm: Council Meeting
- October 12th, 2017 @ 7pm: General Assembly Meeting
- October 2017 Date & Time TBD: Christopher Columbus Italian American Heritage Dinner**
- November 2nd, 2017 @ 7pm: Council Meeting
- November 9th, 2017 @ 7pm: General Assembly Meeting
- November 17th, 2017 Time TBD: 18th Annual Papa Antolini's Turkey Raffle**
- December 7th, 2017 @ 7pm: Council Meeting
- December 14th, 2017 @ 7pm: General Assembly Meeting

OSIA New York Grand Lodge Events

- April 4th @ 7pm: **19th Annual Cooley's Anemia Dine Around (Westbury, NY)**
- April 21st @ 7pm: **35th Anniversary Golden Lion Awards Dinner (Garden City, NY)**
- April 22nd @ 9am: **NYOSIA Spring Plenary Session**
- April 30th @ 9:30am: **Grand Lodge Bowling Tournament (Farmingdale, NY)**



4/1 Ted DeSoto
4/9 Matthew Grosodonia
4/13 Ray Macera
4/13 James Vacanti
4/14 Ross Cottone

4/19 Rufus Brey
4/25 Antonio Galvano
4/26 Peter Maddalena
4/29 Daniel DeJohn



...Brother Joe Vazzana, recuperating from illness.

...Father Adam Forno, Grand Lodge Spiritual Leader, recovering at home after a serious car accident.



...Rest in peace Brother Russ Gugino. Our hearts are with Sister Jennie Gugino and the Gugino family during this difficult time.

...Please also keep Brother Mike Arena in your thoughts and prayers, as he mourns the loss of his father.



Brother Ed Maruggi has been chosen to receive the OSIA New York State Grand Lodge Literary Award for his work as an author and publisher. Congratulations Brother Ed!

Brother Joe Capogreco celebrates 50 years on the air this month! Congratulations Brother Joe!



A note from your editor...

I love featuring work by lodge members in our newsletter. Please, if you enjoy writing, consider writing some type of article or story for the newsletter. If you have ideas for columns but you're not sure whether they would work, I encourage you to send me an email or grab me at a meeting to discuss. I'm happy to accept stories, both fiction and non fiction, reviews, poetry, recipes, artwork, etc related to Italian life and culture. Our newsletter will be stronger with help from members. Thank you!

-Sister Marisa Rubé

CSJ Report Sister Marjorie Focarazzo

A Miscarriage of Justice

The arrest of Nicola Sacco and Bartolomeo Vanzetti happened during the intense political repression in American history, known as the “Red Scare” from 1919-1920. Along with the Bolshevik Revolution in Russia, there was an anti-immigrant sentiment. Prejudice was strong among newcomers and foreigners who supported radical ideas of anarchism, communism, or socialism. During this period there were numerous labor strikes and a series of bomb attacks against government officials. The US government responded with a series of raids, known as Palmer Raids, in which thousands of suspected radicals were arrested in over twenty states.

Sacco and Vanzetti were radicals, had avoided serving in World War I, and were admitted anarchists but had never been implicated in acts of violence. In May 1920, they were arrested and accused of armed-robbery of a shoe factory in South Braintree, MA, during which two people were killed. Going against them were anti-government pamphlets found in their car when arrested, they could not prove where they were on the day of the robbery and murders, they had guns in their possession, and they were immigrants. No other arrests were made, and interestingly, none of the stolen \$15,000 was ever linked to them or recovered.

In May 1921, they were brought to trial and on July 14th found guilty by verdict of the jury. The verdict was protested and many felt the trial had been less than fair. The belief is they were convicted for their radical, anarchist beliefs rather than the crime they were on trial for. All appeals failed even when Celestino Madeiros confessed to participating in the crime with the Joe Morelli gang. Sacco and Vanzetti were sentenced to death on April 9, 1927. Although a storm of protests happened throughout the country, and advisory board was formed by the state governor to investigate the trial proceedings and verdict, clemency was not granted. Demonstrations occurred throughout many of the world cities and bombs were set off in New York City and Philadelphia. On August 23, 1927 were executed although they maintained their innocence. As a result many now viewed American democracy as flawed and unjust as many older societies in the world, and once again, serving the interests of the rich and powerful.

During the trial, the judge allowed the prosecution to present extensive evidence about Sacco and Vanzetti’s anarchist ideology, immigrant background, and refusal to register for the draft. The trial judge had sole authority of the events and motions for a new trial, which was denied. The rules that governed review of the trial proceedings had a direct impact as to the unfairness of the accounts taking place. Appellate rules at that time did not allow for the Supreme Judicial Court the authority to review the strength of the evidence.

On the 50th anniversary of their deaths, Governor Michael Dukakis of Massachusetts, issued a proclamation stating that Sacco and Vanzetti had not been treated fairly or justly and no stigma should be associated with their names. The Sacco-Vanzetti case is considered the political case par excellence.

As with many figures of notoriety. Theirs has been transformed into passionate symbols, often misunderstood. The legacy of this case is not how we perceive the assumption of American society but more so, how it calls into question some of the fundamental assumptions of American history.

Members Out and About...Geneva Lodge Council Installation



Traditional Easter Dishes in Italy

Easter always falls on the first Sunday after the first full moon of spring, as decided at the Council of Nicaea in 325 A.D. In Italy Easter is first a religious celebration but it is also celebrated with traditional Easter foods. These can vary from region to region although some are mainstays and can be found all over Italy during Easter.

Agnello

In Italy it is almost mandatory to have agnello or lamb as the main course for the Easter meal, and depending on the region, it can be served in various ways. In Abruzzo agnello cacio e uovo is cooked in an egg, pepper and cheese sauce. In the region of Lazio and southern Italy, the lamb is usually roasted simply with rosemary, red wine and garlic. Down in the "heel" of Italy, in Puglia, roasted lamb is prepared for Easter but in the town of Bari, you will likely find verdetto, a type of lamb stew made with green vegetables like peas or fresh asparagus.

In Sardinia and some places in Campania the Easter meal may consist of goat instead of lamb. In fact, in the small town of Nereto, in the region of Abruzzo, Capra alla Neretese is the main Easter course as a regional specialty.

Ciambellone

Ciambellone is somewhere between a bread and a cake due to its sweetness. This ring shaped cake has a distinct flavor that comes from the zest of lemons and originally was created as a harvest celebration. Italy selected the ciambellone as one of the two most famous cakes, the other being tiramisù, and sent them to the 50th birthday celebration of the Treaty of Rome in 2007.

Gubana Easter Bread

In the northern region of Friuli with its Austrian and Slavic influences, the sweet gubana bread is a part of the Easter table. This bread is made with several types of nuts, raisins, apricot marmalade, cocoa, candied orange peel, wine and/or grappa. It is often served as a dessert.

Minestra di Pasqua

This traditional Easter soup made with beef, veal, pork, kale and herbs and is especially popular in Naples and is eaten at the beginning of the Easter meal.

Carciofi e patate soffritti

This traditional side dish is served in Italian homes for Easter. This dish consists of sautéed artichokes mixed with potatoes. Throughout Italy and especially in Rome, artichokes are part of the traditional Easter meal. Since spring is the season of harvesting the artichokes, many cities and towns in Italy celebrate this with their own artichoke festivals.

Arancini

These rice filled fried balls are a specialty in Sicily and frequently are included as appetizers or part of lunch during the Easter season. Not typically found in restaurants, arancini are best when homemade by your nonna, your mama or **your** zia.

Torta Pasqualina

This Easter pie that takes on a quiche form is made with puff pastry dough and is stuffed ricotta cheese and Swiss chard or spinach. This is very popular throughout Liguria for Easter meals.

Sciusceddu

The word "sciusceddu" is Sicilian dialect. There are actually two theories for where the word comes from. It is possible it derives from the Latin word "juscelleum," meaning soup or from the Sicilian dialect verb "sciuciare," meaning to blow. Either way, this ricotta meatball and egg soup is traditionally served as part of Easter dinner in Messina, Sicily.

Desserts

Naturally in Italy there is no lack of dolci on any day especially on Easter. Traditional desserts for the Holy feast are the Cassata Siciliana, a sponge cake with ricotta filling; the colomba, a dove-shaped cake with candied fruit and almonds; and pasticciotti, little pastry tarts filled with custard.

Thanks to these savory and mouthwatering traditional dishes, the Italian heritage and culture is kept alive throughout the world. It is also testimony that the Italian cuisine continues to be the most celebrated and imitated.

Roasted Lamb with Rosemary and Potatoes

- 1 4-1/2-lb. bone-in shank half of a leg of lamb**
- 2 to 3 large cloves garlic, sliced into 1/8-inch slivers**
- 2 6-inch rosemary sprigs, separated into clusters of 3 to 5 leaves each**
- 1 Tbs. freshly cracked black pepper**
- 1-1/2 Tbs. dried lavender, crushed**
- 2 lb. medium red potatoes (about 10), quartered**
- 3 Tbs. olive oil**
- Kosher salt and freshly ground black pepper**



An overnight rest allows the Provençal blend of herbs and garlic that dot this leg of lamb to infuse the meat. Arranging the potatoes cut side down in a single layer beneath the lamb guarantees maximum caramelization.

Pat the lamb dry with paper towels. With a small paring knife, make a deep slit through the fat layer on the roast and insert a sliver of garlic and a rosemary leaf cluster. Repeat every 2-inches over the fat layer, using all of the garlic and rosemary. Sprinkle the roast with the cracked pepper and lavender. Cover and refrigerate overnight.

Remove the meat from the refrigerator and let sit at room temperature for 30 minutes before roasting. Meanwhile, position a rack in the center of the oven and heat the oven to 375°F.

Toss the potatoes with the olive oil in a 10x15-inch (or similar) roasting pan until well coated. Season with salt and pepper and arrange cut side down in a single layer.

Sprinkle the lamb all over with 1 Tbs. salt and set it on the potatoes. Roast until an instant-read thermometer inserted in the thickest part reaches 135°F for medium rare and the potatoes are tender when pierced with a fork, about 1-1/2 hours.

Transfer the roast to a serving platter or carving board, cover loosely with foil, and let rest for 20 to 30 minutes. Keep the potatoes warm in the turned-off oven.

Serve the roast whole or carved with the potatoes arranged around it.

(www.finecooking.com)

Ciambellone Ring Cake

- 3 eggs**
- 2 and 1/2 cups all purpose flour**
- 1 1/2 cups sugar**
- 1/2 cup vegetable oil**
- 1 cup milk**
- 25gr of baking powder**
- orange or lemon zest, grated**
- 5gr of butter to grease the pan**



Preheat the oven at 350/390°F. Put all the ingredients in a bowl and mix it with a whisk, or put them into the food processor and turn it on. Mix until evenly combined.

Grease your baking pan with butter and then add some flour and move the pan to even distribute the flour on the surface. Add the batter and cook for 40 minutes. You can check if it's ready by piercing the cake with a skewer. If it comes out clean, the cake is ready.

IMPORTANT! do not open the oven in the first 25 minutes or the cake will collapse

(www.honestcooking.com)



Lodge Installation Brunch
March 19th, 2017
Burgundy Basin



VINCENT LOMBARDI LODGE OFFICERS

President
Vincent Giannantonio

First Vice-President
Sandra Meleca

Second Vice-President
Thomas Meleca

Recording Secretary
Marisa Rubé

Financial Secretary
Louis DeCarolis

Treasurer
Catherine DiNicola

Orator
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Mistress of Ceremony
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Trustees
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Antonio Palucci
Marjorie Focarazzo
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Immediate Past President
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Patricia Galante

**District VIII State
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Chaplain Emeritus
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Cosmo Caceci*
Michael La Comba*
Shirley Sculli
Phillip Dattilo
Joseph Berta
Joseph Rubé
Jennifer Rubé*



LODGE COMMUNICATIONS

All Vincent Lombardi Lodge communications should be sent to:

President Vince Giannantonio
61 Sunset Street, Rochester, NY 14606
(585) 208-1578
vinnyg1951@gmail.com