



## IL GIORNALE

Maggio, 2020

### Executive Council Update

At the first Executive Council meeting of the 2020/21 of the newly elected Council, two topics were discussed: Our Branding Strategy for the Triangle Sons of Italy organization, and the Digital Platform Strategy for the Triangle Sons of Italy Web Page and the Triangle Sons of Italy Facebook Page for members and non-members.

The Executive Council made the decision that the Triangle Sons of Italy will be rebranded as the **Triangle Sons & Daughters of Italy**. This is similar to many other lodges.

The Executive Council also made the decision that we wish to concentrate our efforts on a single digital platform going forward for interested visitors and members. We are going to strengthen our web page, and discontinue using a Triangle Sons of Italy Facebook page. We only want one spot for information on the Triangle Sons & Daughters of Italy.

The Facebook page has been discontinued and we will have a place on our website for the Lodge pictures. Also we are looking into having a tab where non-members can ask questions regarding the Lodge but there will be no room for any discussions.

**Annual Italian Potluck Dinner**  
 Thursday, June 25, 2020  
 6:00 PM (Meal served at 6:15)  
 Home of Charlotte and Pat DiLeonardo  
 Details on the TSDOI website

### Scholarship Application Deadline Extended to May 30, 2020

TSDOI 2817 will award up to two \$750 scholarships for the 2020-21 academic year. Only direct descendants of TSDOI members in good standing are eligible. Winner(s) must enroll in an accredited college or university in the fall of 2020. The application and further information are available at

<http://www.trianglesonsofitaly.org/scholarships/>. Note that **the deadline for submission has been extended to May 31, 2020**. Please contact Jan DiSantostefano at [irish0515@gmail.com](mailto:irish0515@gmail.com) for any additional information.

### TSDOI 2817 Calendar of Events

- Jun 25 \_\_\_ Annual Pot Luck Supper
- Jun 14 \_\_\_ Helen Wright Shelter Dinners – Nick V
- Jul 25 \_\_\_ Durham Bulls – TBD
- Aug 8 \_\_\_ Bocci Tournament
- Aug 9 \_\_\_ Helen Wright Shelter Dinners – Nick V
- Sep 26 \_\_\_ Festa Italiana – Fran G

### Helen Wright Shelter Dinners

We delivered meals for 18 women on Easter. Due to the Covid-19 crisis we just dropped off the meals but the residents were very grateful. When we dropped off the meal one of the women exclaimed “Fresh Vegetables!” when they saw the magnificent salad prepared by Mary Muth. Nick Verna made Shephard’s Pie and Don Cimorelli provided the dessert and drinks.



The **NEW CENTER** opens June 1. It will house 73 women, 25 will be transitional (working and saving money to move into their own space) and 48 beds will be emergency shelter. I saw a virtual tour of the new facility and it looks wonderful. The kitchen is huge and will have a serving bar (similar to a cafeteria). Next date is June 14 and will probably be a drop off as well at the new center.

### May Birthdays

This month we celebrate the birthdays of those members celebrating in May. Wish the following members Happy Birthday when you talk to them: Alaine Thomas (1), Giovanni Masucci (2), Roy Cordato (7), Bernard Castellano (15), Jan DiSantostefano (15), Christine Norwood (17), Janet McGonagle (21), Ric Sorbo (27).



## Spiedies

(Reprinted from <https://www.allrecipes.com/recipe/142074/spiedies/>)



Spiedies are the pride and joy of the Greater Binghamton area of N.Y. as well as many of our members.

### Ingredients

- 2½ pounds Chicken (Cubed)
- 1 cup Olive Oil
- ½ cup White Vinegar
- 1 tablespoon Lemon Juice
- 1 teaspoons Salt
- 2½ cloves Garlic (Minced)
- 1 teaspoon Dried Oregano
- ½ tablespoon Garlic Salt
- 1½ tablespoons Dried Mint (Crushed)
- 1 tablespoon Dried Basil
- ½ teaspoon Fresh-Ground Black Pepper
- 6 Wooden Skewers (Soaked 30 Minutes)

### Directions

Place the cubed chicken into a large resealable plastic bag or container, add the olive oil, vinegar, lemon juice, salt, garlic, garlic salt, oregano, garlic salt, mint, basil, and black pepper. Seal the container and shake until combined. Refrigerate for 1 to 3 days, shaking the container to turn the meat every 6 to 8 hours.

Preheat an outdoor grill for medium-high heat and lightly oil grate. When you are ready to cook, remove meat from the marinade and place on skewers.

Place the skewers on the preheated grill and cook, turning every three minutes until cooked through and the internal temperature of the meat reaches 170 degrees F (75 degrees C). Be careful not to overcook or the meat will be very dry. Serve the grilled meat on Italian bread or hot dog rolls.

## Italian Trivia

(Italian Tribune, Feb 21, 2019)

1. Written by Goffredo Marneli, *Fratelli d'Italia* is better known as which song?
2. Which Italian film director introduced the "Spaghetti Western"?
3. What is Michelangelo's last name?
4. What does an Italian say when he sends you good wishes?
5. After whom is New York's LaGuardia airport so named?
6. What do Christopher Columbus, Andrea Doria and John Cabot (real name Giovanni Caboto) have in common?
7. What type of shop in Italy has a characteristic white sign with a letter "T"?
8. Which pasta's name translates as "small tongues"?
9. The winged lion is the symbol of which Italian city?
10. What is the best way to store olive oil?



**Answers**

1. The Italian National Anthem
2. Sergio Leone
3. Buonarroti
4. Augusti
5. Fiorenzo Henry LaGuardia, the first New York City Mayor of Italian ancestry. He was elected in 1933.
6. They were the names for three of the first five warships commissioned by the U.S. Navy
7. Tabacchi - a tobacco shop
8. Linguine
9. Venice
10. Tightly capped, in a cool, dark place.