



IL GIORNALE

Novembre, 2019

Festa Italiana – 2a Annuale

Festa Italiana was a huge success. We enrolled 37 new members and thousands showed up to enjoy the music, food and crafts. Special thanks to Fran Giannuzzi for bringing this hugely important event to Raleigh so that we can share our heritage and bring Italians, and those who want to be Italian, together for the second year. I'd also like to thank the Castellanos for running the TSOI booth and always being there when we need them.



TSOI 2817 Calendar of Events

- Nov 15__ Meet & Greet New Members – Backyard Bistro
- Nov 16__ Cloer Winery – Jan D
- Dec 08__ Christmas Party Casa Carbone – Margaret C
- Dec 10__ A Mildly Italian Christmas Concert
- Dec 14__ USO Hanger Party Cake Walk – Fran
- Jan 05__ La Befana - Anita
- Jan 26__ Pagliacci NC Opera – Jay C
- Feb 09__ Movie Night
- Mar 26__ Spring General Membership Meeting & Installation Dinner – Nick V



General Membership Meeting

On October 8th we hosted our fall General Membership Meeting at Dino's Capri restaurant in Raleigh. We handled our normal business, inducted new members, and presented Lodge's 2019 Outstanding Italian American in NC honoree to Tom Vitaglione. We also had a superb meal prepared by Dino's chef, Cappi, of cheese ravioli in vodka sauce, chicken cacciatore, cannoli and tiramisu.



Helen Wright Meals

Special thanks to Mark Spano, Jan and Tony DiSantostefano for their help serving dinner at the Helen Wright Center on October 27.

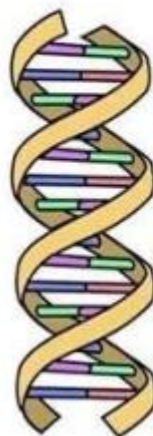


Christmas Party Casa Carbone - Dec 8

Please join us for our annual Christmas Party at Casa Carbone in Raleigh. We will enjoy some music and lots of great food. The cost is members – \$35.00 and Guests – \$40.00. To get more information go to <http://www.trianglesonofitaly.org/events/>. You may pay online or send a check made out to TSOI 2817 to Margaret Confalone, 103 Cypress Creek Drive, Cary, NC 27519. Reservations close December 3, 2019. NO REFUNDS

NORMAL DNA

ITALIAN DNA



Meet and Greet New Members

Friday, November 15th, 2019
5:30 PM Dinner
Backyard Bistro, 1235
Hurricane Alley Way, Raleigh

As a result of Festa Italiana we have 37 new members. Our own member Chef Joe Lumbrazo of Backyard Bistro in Raleigh has opened his restaurant for us to dine and meet our newest members. You can order your food and beverages from the menu. This should be an exciting event where all of us can share our Italian heritage, dine and have fun. Email Bernard Castellano at bcas1947@aol.com so we can get an estimate for the Bistro.



Good & Welfare

Please pray for Rosemary Verna who lost her brother to cancer, Len Rattini who is recovering from a hospitalization and for George Quartell who is having lung problems and is now on oxygen. Please pray for Giovanni Masucci's family, his brother has stage 4 prostate cancer and only 20% of his heart working making treatment worrisome for him...also keep his Mom in your prayers as she continues to be in a Nursing Home in Endicott, NY.

November Birthdays

This month we celebrate the birthdays of those members celebrating in November. Wish the following members Happy Birthday when you see them: John DellArciprete (2), Vincenzo Grande (4), Loretta Del Palazzo (8), Peter Frank Barletto (9), Tia DeMaria (9), Annamarie Gallo (10), Charlotte DiLeonardo (21), Maria Knall (21), Fran Castellano (28), Ignatius Di Cola (29)



GO PLAY SAVE BOOKS

An important Fundraiser for our Scholarship Program is the sale of GoPlaySave books. These coupon books are chock full of great savings from restaurants and movies for a whole year! The cost is only thirty dollars and two dinners at the restaurants will have the expense recovered. Books are available at membership events or contact Bernard at bcas1947@aol.com and he will be happy to deliver the GoPlaySave books to you!



Wine Tasting and Music – November 16



Cloer Winery

8624 Castleberry Rd, Apex, NC 27523
Saturday, November 16.

Wine tasting at 12:30 pm. \$5.00 includes 5 wines and wine glass, and may be paid on site. Wines are available for purchase and prices range from \$14- \$18 per 750 ml bottle. You may take a self-guided tour through the vineyards and the winery which features antique wine presses. Toast and tunes to follow from 2-4 with the band NO Worries. Bring lawn chairs. Also bring a hand held appetizer or snack to share. Event may be cancelled in case of inclement weather.

Email Jan DiSantostefano (irish0515@gmail.com) if you plan on attending.

USO PARTY IN THE HANGAR – Dec 14

NCDOT Hangar RDU
1050 Meridian (directly across from observation tower)
Morrisville, NC

The Lodge will run the cake walk and will need 30 cakes /pies/cookies as prizes for this event. They may be store bought. Volunteers (already at limit) need to arrive by 10:30 AM. Cakes/pies are to be dropped off at hangar by 10:00 AM or to Fran Giannuzzi or Nick Verna by Friday, December 14 for this wonderful USO Event.

Pumpkin Ricotta Gnocchi

(Reprinted from Cooking with Nonna)

<https://www.cookingwithnonna.com/italian-cuisine/pumpkin-ricotta-gnocchi.html>)



For the Gnocchi:

- 2 TBS Amaretti Cookie Crumbs
- 1 C Canned Pure Pumpkin
- 1 C Whole Milk Ricotta
- 1 Large Egg
- 1 Large Egg Yolk
- 1 tsp Table Salt
- 1 C Grated Parmigiano Reggiano Cheese
- 1/4 tsp Nutmeg
- 3 3/4 C 00 Flour or AP Flour, plus more for rolling out

For the Sauce:

- 1 Stick Unsalted Butter
- 1/2 Stick Salted Butter
- About 10 Fresh Sage Leaves
- Grated Parmigiano Reggiano Cheese

Directions:

Place about 3 Amaretti cookies into the bowl of a food processor. Process until very finely ground. Remove to a large mixing bowl.

Add the pumpkin, ricotta, egg, yolk, cheese, salt and nutmeg to the bowl. Mix until smooth. Add 2 cups of the flour to the bowl and mix until fully absorbed. Turn the mixture out onto a well-floured surface. Gradually work in the last 3/4 cup of flour until a supple dough forms. The dough will be just a bit sticky.

Flour your surface and your hands. Take a chunk of dough and roll it into a rope about 1/2 inch thick. Line up 4-5 ropes the same length at a time and with a knife cut pieces 1 inch long. Flour the back of a fork and roll each piece of dough in a downward motion with your index and middle fingers.

Lay the gnocchi on a floured baking tray or tablecloth making sure they are not touching one another.

Put a 12-14 inch sauté pan over a medium high flame and melt the butter. Cook until the butter begins to turn a light brown color and smells nutty, about 6-7 minutes. Add the sage leaves and scoop out the cooked gnocchi and add them to the pan with the butter.

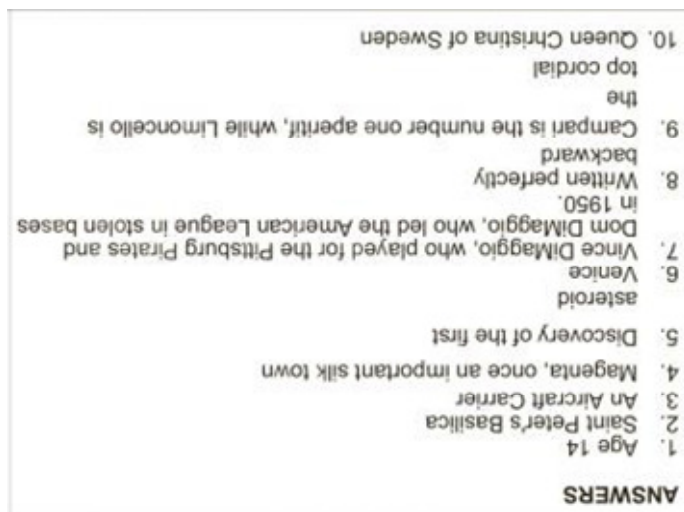
Toss in the butter for 30 seconds and remove from heat. Serve in warm bowls with a generous sprinkle of grated parmigiano reggiano cheese.

Curiosita Italiana

(Reprinted from The Italian Tribune)

Test your knowledge of Italian trivia

1. In Italy, school is compulsory until what age?
2. Some of the marble from the Roman Colosseum was used for the building of what world-renowned structure?
3. What type of naval ship is the Italian Giuseppe Garibaldi?
4. What color was invented in a northern Italian town, once an important silk town, which bears its name?
5. In 1801, Giuseppe Piazzi, astronomer and director of the Palermo Observatory, made what major discovery? -
6. Disney's EPCOT center in Orlando, Florida uses an Italian city as the setting for one of its attractions. Name this Italian city.
7. Joe DiMaggio was not the only person in his family to become an All-Star professional baseball player. Name his two brothers who also accomplished this feat.
8. Leonardo da Vinci never published his written notes. What else is surprising and unique about the way he produced his written notes?
9. Name Italy's most popular aperitif and most popular cordial.
10. Buried at the Vatican is a famous 17th century European Queen. Name her (hint - she is not Italian).



THE ITALIAN TRIBUNE
The Premier Italian American Weekly Newspaper Since 1931

To subscribe to the Italian Tribune weekly newspaper go to
<http://www.italiantribune.com/product/yearly-subscription/>

COOKING WITH
NONNA

Cooking With Nonna is a great source of authentic Italian recipes. Go to
<https://www.cookingwithnonna.com>.