



## IL GIORNALE

Ottobre, 2019

### Three Triangle Tenors Concert & Dinner at Bellini's

10 members of TSOI attended the Three Triangle Tenors 10th anniversary concert and fundraiser in honor of Family Promise of Wake County. The music was superb and we all left humming O Solo Mio.

Following the concert 30 members and guests had a wonderful dinner at Bellinis. Thank you Geri Barletto for organizing the dinner.



### TSOI 2817 Calendar of Events

- Oct 05 \_\_ Festa Italiana Raleigh – Nick / Bernard
- Oct 08 \_\_ General Membership Meeting - Exec Council  
Outstanding NC Italian Person, Dino's Capri
- Oct 20 \_\_ Halloween at Phillips Farm - Nick
- Oct 27 \_\_ Helen Wright – Nick
- Nov 16 \_\_ Wine Tasting and Music - Margaret
- Dec 08 \_\_ Christmas Party Casa Carbone – Margaret C
- Dec 10 \_\_ A Mildly Italian Christmas Concert
- Dec 14 \_\_ USO Hanger Party – 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



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## Family Halloween Event at Phillips Farm – October 20

Join us for our second annual family excursion to the Halloween Event at Phillips Farm in Cary. Children / grandchildren of lodge members accompanied by a lodge member are FREE. Activities included in the admission price: CORN MAZE, COW TRAIN, WAGON RIDE, BOUNCE HOUSES, and much more.

The cost will be \$11 for adults and children are free. Go to <http://www.trianglesonsofitaly.org/events/> to sign up. Contact Nick Verna at [nickverna@nickverna.com](mailto:nickverna@nickverna.com) to advise of how many children eligible for free admission are attending or if you need more information. RSVP by October 15.



## 2019 Outstanding NC Italian American



The Triangle Sons of Italy are proud to announce that Tom Vitaglione has been named the 2019 Outstanding North Carolina Italian American. Over a long career in state government, Tom Vitaglione helped start and nurture all kinds of efforts to help children. Whether it was screening for lead poisoning, training teen drivers or ensuring children with disabilities get a sound education, he could be found working out the details and promoting them among policymakers and the public. But when it came time to retire in 2000, he wasn't ready to stop helping children. Instead, he took a part time job with NC Child, where he continues to advocate on behalf of programs to boost child health and well-being.

Vitaglione traces his interest in public health back to his Peace Corps service in Malawi, where he and his wife also helped found and still work with a program to help children orphaned by AIDS.

In 2016 Vitaglione received the Child Health Advocate Award from the national American Academy of Pediatrics, one of the most prestigious of a long list of awards for his work. Michelle Hughes, director of NC Child, says Vitaglione continues to benefit the state's children, working with quiet persistence and respect for others' views as he pushes toward his goals.

A promotional poster for the 2nd Annual Festa Italiana in Raleigh, NC. The poster features a green and red circular logo with the text "2nd Annual" and "Raleigh, NC". Below the logo, it says "Festa Italiana" and "Saturday, 10.5.19". The event is scheduled for "Saturday Oct. 5th 2019" from "NOON Through 8 pm". The location is "Tucker St. Just Off Glenwood Ave.". The poster also lists "FREE Admission" and "Italian Entertainment Kids Games &amp; Face Painting Arts &amp; Craft Vendors Raffle". At the bottom, it lists "Italian Wines Food Trucks Beer Truck Italian Merchandise" and "Plus ITALIAN FOOD VENDORS!!". The background of the poster shows a silhouette of the Raleigh skyline.



## General Membership Meeting

Tuesday, October 8, 2019

5:00 PM Dinner followed by business meeting  
Dino's Capri Restaurant, 6325 Falls of Neuse Road  
Raleigh, NC. \$20.00 member, \$25.00 non-member.

The agenda will be normal business, induction of new members, and presentation of Lodge's 2019 Outstanding Italian American in NC honoree.

Buffet dinner includes baby green salad and buffet with cheese ravioli in vodka sauce, chicken cacciatore, tiramisu and soda, tea & coffee also included – cash bar. Go to <http://www.trianglersonsofitaly.org/events/> to sign up.

## Helen Wright

Our next dinner will be October 27. Please contact Nick Verna ([nickverna@nickverna.com](mailto:nickverna@nickverna.com)) if you can help or donate. We need the following items to feed 34 people:

- Sweet Tea & Lemonade
- Sheet Cake
- Salad

## Good & Welfare

Please pray for Rosemary Verna who lost her brother to cancer and for George Quartell who is having lung problems and is now on oxygen.

## October Birthdays

This month we celebrate the birthdays of those members celebrating in October.

Wish the following members Happy Birthday when you see them: Michael Miragliuolo (2), Leonard Rattini (7), Karen Caristo (8), Elena Connor (11), Lamar Norwood Jr. (12), Bob Giannuzzi (23), Joseph Lumbrazo (23), Jack Giamportone (26), Karen Palasek (27), Maria Spampinato (27), Marino Scarpone (28), Roy Basile (31), AnnMarie Calabria (31), Vinny Russo (31).

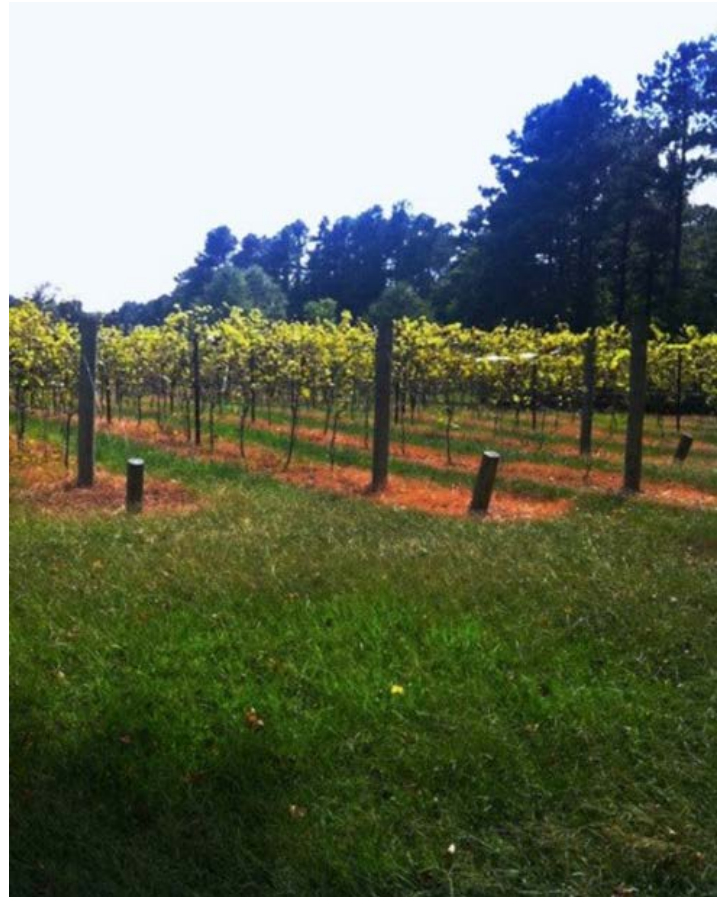


## GO PLAY SAVE BOOKS

The other fund raising project that supports our Scholarship Program is the sale of GoPlaySave books. These coupon books are chock full of great savings from restaurants and movies to grocery stores for a whole year! The cost is only thirty dollars and two dinners at the restaurants will have the expense recovered. Bernard Castellano will have books available for purchase at membership events. Contact Bernard at [bcas1947@aol.com](mailto:bcas1947@aol.com). 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](mailto:irish0515@gmail.com)) if you plan on attending.

## Youth Corner – Julia Bledsoe

Julia was nominated as athlete of the week at her school. "This athlete has shown dedication, determination, and has been a motivating force for our team. Always asking to run further, longer, and harder, this athlete is a role model at practice and at meets. This athlete has only been at ICS a short time but has already embraced the Immaculata Way of Life throughout the cross country season." Coach Smedley



## Zuppa di Farro

(Reprinted from the The Italian Tribune, June 6, 2019)



This soup is an institution in Lucca and its surrounding area.

### Ingredients

- 1 stick celery, finely chopped
- 2 tbsp olive oil
- 2 ounces pancetta
- 1 sprig rosemary
- 4 to 5 fresh sage leaves
- 1 pinch salt and pepper, to taste
- 8 oz peeled tomatoes
- 12 oz can borlotti or pinto beans
- 3 cups vegetable stock, more to taste
- 3 cups water
- 1 cup of farro (semi-pearled or pearled)
- 1 scallion, chopped
- 1 splash extra-virgin olive oil for serving

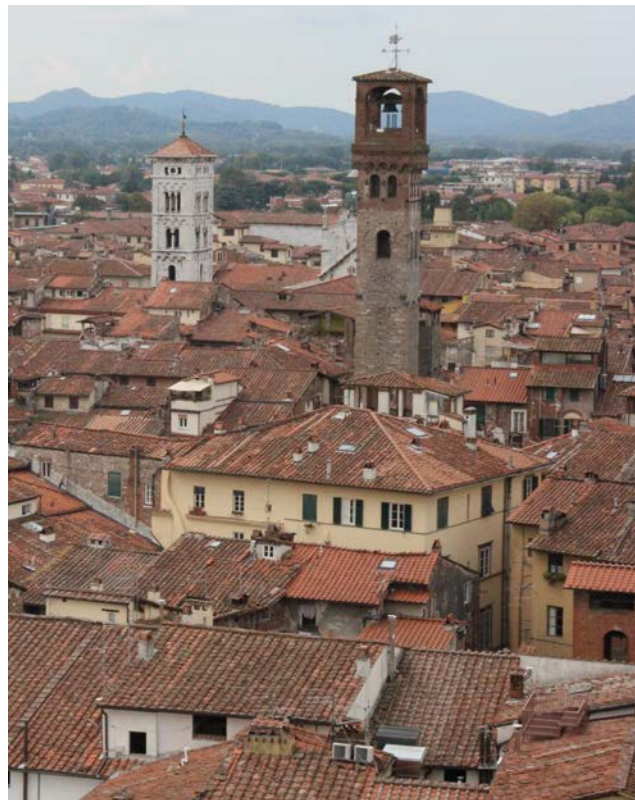
### Preparation

Heat the olive oil in a wide soup pot or saucepan, add the chopped onion, carrot and celery and gently cook until soft translucent. Add the pancetta and continue cooking until the fat has melted. Add herbs; peeled tomatoes and season with salt and pepper. Add the borlotti beans, along with their liquid. Stir to combine everything and add 2 cups of vegetable stock, plus 2 cups of water. Bring the mixture to a simmer, cook 10 minutes uncovered and remove from heat. Remove the rosemary stick and using a blender or food processor, blend until smooth. Add the farro to the bean puree, along with a cup of vegetable stock and a cup of water. Continue cooking over a low flame for 30 to 40 minutes, stirring occasionally, until the farro is cooked, al dente. Serve with chopped scallion, freshly ground black pepper and extra virgin olive oil drizzled over the top.

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## Puccini - The Son of Lucca



Lucca, known for its famous city walls, 100 churches, silk and great food was the birthplace of Giacomo Puccini, one of the greatest opera composers in the world. Born in 1858 Puccini wrote some of the most famous operas in the world including *Tosca*, *La bohème*, and *Madame Butterfly*.

- For a long time, westerners liked to refer to Japanese females as butterflies thanks to Giacomo's *Madame Butterfly*.
- Giacomo Puccini's family had been tightly intertwined with the musical life of the city of Lucca providing five generations of organists and composers to the Cathedral of San Martino.
- Although today *La Bohème* is celebrated as one of Puccini's most successful operas, it was not an immediate success with local audiences.
- Although Puccini's opera was loved by many, it was considered to be too risqué at first.
- Aside from hunting and composing, Puccini also loved new inventions and modern technology. He was a connoisseur of motor cars and speedboats. He is believed to have maintained regular correspondence with his good friend and inventor Thomas Edison.

If you get the opportunity to visit Lucca, make sure you attend one of the nightly concerts "Puccini e la sua Lucca" which start at 7:00pm EVERY NIGHT in the church of San Giovanni in Lucca. Each night there's a different program with a revolving cast of highly talented soloists performing the music of Puccini (a native son of Lucca) and his fellow composers. Performances run about one hour, making an 8:30 dinner feasible