



## IL GIORNALE

Gennaio, 2020

### Seeking Nominations for TSOI Council

TSOI is seeking the names of members who are interested in running for an office on the Council of the Triangle Sons of Italy. The potential candidates must be regular members in good standing (this excludes Social Members). I'm requesting that any member who is interested in running for any position let Rosemary Verna know via email, [roverna754@gmail.com](mailto:roverna754@gmail.com) or by phone, 919-656-8498 as soon as possible.

**GET INVOLVED!**

### TSOI 2817 Calendar of Events

- Jan 11 \_\_\_ See, Smell & Taste at Brovelli Oils, Vinegar
- Jan 26 \_\_\_ Pagliacci NC Opera – Jay C
- Feb 09 \_\_\_ Movie Night
- Feb 13 \_\_\_ Heritage Night Harris Creek Elementary - Jan
- Feb 27 \_\_\_ General Membership Meeting – Nick V
- Mar 26 \_\_\_ Installation Dinner – Nick V
- Apr 12 \_\_\_ Helen Wright Shelter Dinners – Nick V
- Jun 14 \_\_\_ Helen Wright Shelter Dinners – Nick V
- Aug 9 \_\_\_ Helen Wright Shelter Dinners – Nick V

### Family Promise Christmas Gifts

Thanks to the generosity of the members of TSOI two families had the greatest Christmas that they have ever had. Fran and Bernard Castellano, Nina Psarros and Rosemary Verna were there to help the children decorate Christmas cookies, eat some Chick-fil-A, and each open one of their gifts. We delivered 52 presents to the 2 families that we sponsored and their reaction brought tears to everyone's eyes.

Bahiyah, Age 17, wants to be a fashion designer. When she opened the sewing machine she jumped up and kept saying "Oh my God I can't believe I got a sewing machine."

Alexander, one of the fathers, had tears in his eyes when he saw the bike he received.

Michael, the other father, exclaimed "this can't be, is this real" when he opened the laptop. He has just gone back to school to learn programming and did not have his own laptop.



## USO PARTY IN THE HANGAR

As is our tradition, TSOI members baked 38 sets of cakes, cupcakes and cookies for the cake walk at the USO hanger party. We also donated \$200 to sponsor a table. Thanks to all of the bakers and volunteers who helped.



**If you haven't done this,  
you are not an Italian**



## Good & Welfare

Tony Romano has asked us to thank everyone in the Lodge for all their calls, cards and prayers during Josephine's recent breast cancer diagnosis and surgery. They were overwhelmed with how caring everyone has been. She is doing great and has been told everything is clear. She will soon start her oral treatment and will not have to undergo radiation.

Amy Stica, member and daughter of Marie Wright, was taken to the Hospital for issues with her kidneys and is having tests so please pray for Amy as she awaits the results.

## January Birthdays

This month we celebrate the birthdays of those members celebrating in January. Wish the following members Happy Birthday when you see them: Lucille Zane (1), Michael Terenzi (6), Vincent Longobardo (12), Mary Briggs (19), Olivia Bledsoe (19), Irene Lantry (23), Karen Bledsoe (24), Monica Buttrey (30),



## See, Smell & Taste at Brovelli Oils, Vinegar and Gifts

Saturday, January 11, 2020, 1:00 – 4:00 PM

Lodge member and owner, Barbara Brognano Swavely, invites us to join her at her storefront in City Market Raleigh to sample 70 varieties of Italian flavored olive oils, balsamic vinegars, sea salts, herb blends and much more. Enjoy the fragrant aromas and robust flavors of quality ingredients that will transport your culinary understanding to new heights. Wine will be served for \$7.00 a glass.



**Mention that you are a member of TSOI!**

No sign up needed - it is an informal event.  
300 Blake Street, Raleigh, NC 27601, (919) 977-8164



TRIANGLE SONS OF ITALY LODGE 2817

presents

## The 13<sup>th</sup> Annual Italian Movie Night

### “Letters to Juliet”

Sunday, February 9, 2020



**When:** 4:00 pm sign-in  
4:30 movie/6:00 pm dinner  
**Where:** Carey C. Jones Community Center  
309 Holleman Street, Apex, NC  
**Cost:** \$10 per member/\$12 per guest  
\$5 per child (under 12 years old)

**MOVIE SYNOPSIS:** While visiting Verona, Italy, with her busy fiancé, a young woman named Sophie (Amanda Seyfried) visits a wall where the heartbroken leave notes to Shakespeare's tragic heroine, Juliet Capulet. Finding one such letter from 1957, Sophie decides to write to its now elderly author, Claire (Vanessa Redgrave). Inspired by Sophie's actions, Claire sets out to find her long-lost lover, accompanied by her disapproving grandson (Christopher Egan) and Sophie.

Don't wait! Movie Night sells out quickly!  
Purchase Tickets at: [www.trianglersonsofitaly.org](http://www.trianglersonsofitaly.org)



#### \$10/\$12 ADMISSION INCLUDES:

popcorn, pizza, salad, desserts, coffee (beverages available for purchase)  
50/50 raffle, door prize drawings, & cookbooks for sale!

## General Membership Meeting - Feb 27

We will be holding our semiannual General Membership Meeting on Feb 9<sup>th</sup> at the American Legion at 7:00. The agenda will include the following topics and cake and coffee will be served.

1. TSOI Financials for 2019
2. The election of the new council members for the term starting March 1, 2020
3. A presentation by Mark Spano on "New Orleans – Another Port of Entry"

American Legion Post 67  
8523 Chapel Hill Road, Cary, NC

To register go to  
<http://www.trianglersonsofitaly.org/events/>

## Pasta with Mushrooms and Prosciutto

(Reprinted from *The Italian Tribune*, July 11, 2019)



### Ingredients

1/4 C + 2 TBS Olive Oil  
2 oz. Thinly Sliced Prosciutto  
1 lb. Mixed Mushrooms (torn into bite-size pieces)  
2 medium shallots, finely chopped  
1 tsp thyme leaves  
Sea salt  
Freshly Ground Black Pepper  
1 C Chicken Stock  
1 pound Pappardelle  
3 oz. Heavy Cream  
Unsalted Butter

### Directions

Heat 2 ounces of oil in a deep baking pan over a medium flame. Arrange the prosciutto in a single layer in the pan and cook, turning once or twice, until crisp, about 5 minutes. Transfer to paper towels to drain. Heat the remaining oil in same pan over a high flame. Cook the mushrooms, tossing occasionally, until browned and tender, about 5-7 minutes. Reduce the heat to medium-low. Add the shallots and 1 teaspoon of fresh thyme leaves and season with salt and pepper. Cook, stirring often, until shallots are translucent and softened, about 2 minutes. Add the stock and reduce the flame to low. Bring to a simmer and cook until only a thin layer of stock coats bottom of pan, 5-7 minutes.

Meanwhile, cook the pasta in a large pot of boiling salted water, stirring occasionally, until very al dente, about 3 minutes less than package directions.

Using tongs transfer the pasta to the pan with the mushrooms and add 1 cup of the pasta water. Crumble half of prosciutto into pan. Increase the flame to medium and bring to a simmer. Cook, tossing constantly, until pasta is al dente and liquid has thickened slightly, about 2 minutes. Add the heavy cream and return to a simmer.

Cook, tossing until the pasta is coated, about 1 minute. Remove from the stove and add the butter. Toss to combine. Taste and season with salt, if needed. Divide the pasta among four bowls. Before serving top with remaining crumbled prosciutto and more thyme and season with black pepper.

## Verbano-Cusio-Ossola

(Reprinted from *The Italian Tribune*, July 11, 2019)

Created less than 30 years ago, Verbano-Cusio-Ossola is the northernmost province of the region of Piedmont. On its eastern border it shares Lake Maggiore with Lombardy, the longest lake in Italy. The north and west of the province consists of Alpine mountains and valleys.

Within the province are two UNESCO World Heritage sites, Sacri Monti (Sacred Mountains) or Piedmont and Lombardy, which include nine devotional areas with chapels situated along winding mountainous paths which were created as an alternative to pilgrimages to the Holy Land.



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