



## *"The Roar of the Lion"*

Jennifer Rubé, editor  
October 2011

### COLUMBUS DINNER DANCE

This year's dinner will be held on Saturday October 22<sup>nd</sup> at Midvale Country Club with entertainment by Len Hawley. Any questions, please contact Sister Susan at 585-334-6641.

Honorees:

#### LIFETIME ACHIEVEMENT

Richard Constantino MD

#### HUMANITARIAN OF THE YEAR

Carolyn Portanova

#### FAMILY OF THE YEAR

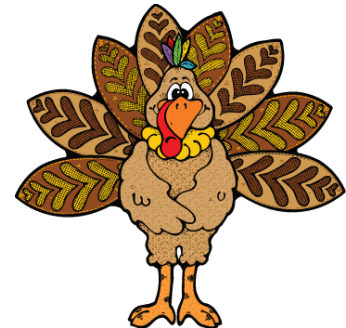
Gary and Fran Passero



### TURKEY RAFFLE DINNER

Due to some issues with reserving the room at St Cecilia's we have decided to move the location of this year's **Turkey Raffle Dinner**. The new location is the **Carmen Clark Lodge at Brighton Town Park** on Westfall Road. The address is 777 Westfall Road and it is the lodge by the pond.

We are looking for volunteers to help set up before the event – around 4:45PM that day – and to help clean up afterwards. Set up will include moving tables and chairs and doing any decorating that needs to be done. Please call Jennifer at 381-5540 if you would like to volunteer.



### CHRISTMAS PARTY

This year's Christmas Party will once again be held at Carpani's Restaurant in the Stutson Street Plaza. The address is 155 Pattonwood Drive.

Save the date Saturday December 17<sup>th</sup> and look for the flyer in next month's newsletter.



### FIND US ONLINE...

Our lodge can be found online! Check out our website at [www.sonsofitalyrochester.com](http://www.sonsofitalyrochester.com) or look for us on Facebook by searching for Sons of Italy Rochester NY. You can visit the NY State Grand Lodge website at [www.nyosia.org](http://www.nyosia.org) and the National Supreme Lodge at [www.osia.org](http://www.osia.org).

Do you know of someone that would like to receive our lodge newsletter? We email them out at no charge. Ask your friends and family to go to our website and sign up for the email newsletters.



**VINCENT LOMBARDI LODGE #2270**  
71 Cohasset Drive  
Rochester, New York 14618



Dear Brothers and Sisters,

October 2011

**OFFICERS**

**President**

Joseph A. Rubé, M.D.

**First Vice-President**

Jennifer Rubé

**Recording Secretary**

Bonnie Cottone

**Corresponding Secretary**

Ann Vazzana

**Financial Secretary**

Susan Berta

**Treasurer**

Nancy Rubé

**Orator**

Louis DeCarolis

**Mistress of Ceremony**

Patricia Galante

Shirley Sculli

**Sentinel**

Thomas Vazzana

**Trustees**

Linda Agnello

Salvatore Cutaia

Mary Delman

Joseph Galante

Antonio Palucci

**Immediate Past President**

Joseph A. Vazzana

**Chaplain**

Ann Vazzana

**District VIII State Trustee**

Joseph Berta

**Bene Emeritus**

Louis Giambra

**Chaplain Emeritus**

Sister Carole Proia

**Lodge Deputy**

Anthony Idoni

Summer has officially ended and we are vacationing at the Jersey Shore. Although the weather has been "trying" at times, we are pleased that we've been able to have friends and family visit. The best part was that the Italian "Tenorini" *IL VOLO* opened their American tour in Atlantic City this past Saturday and we were able to see them in a live performance. What a wonderful experience – "*Il Mondo*", "*Un'Amore Così Grande*" and their two renditions of "*O Solo Mio*" (Italian and Italian/English for *It's Now or Never*) and an encore of their Christmas CD to be released in December, brought standing ovations throughout the performance – absolutely beautiful (loud but beautiful).

As you know, October brings us our Christopher Columbus Dinner Dance, which, thanks to Sisters Susan Berta and Eunice McCarthy, promises to be a memorable one, as our Honorees and Scholarship winners are so well deserving and the venue, food and music are exceptional. Hopefully we'll have a great turn out by our members and that you've made your reservations as tables are filling up. We are a little disappointed that the Columbus Day Parade will not take place this year – those of us who have participated in the past few years found it to be a way of bringing our Italian American Community together and a way to show our pride in our ancestry. The end of the month is the Plenary Session of the Grand Lodge being hosted by our Brothers and Sisters from the Geneva lodges. More details on these events are given in other parts of the newsletter. November brings us the Turkey Raffle - please note the change of venue for this event to the Brighton Park Lodge on Westfall Road.

Please notice the change of location for our October General Assembly Meeting on Thursday, October 13. This meeting will be held at the Legacy at Clover and Blossom (near Mercy HS) 7PM. Our Board Meeting Oct 6<sup>th</sup> still at Casa but in one of the upstairs classrooms. Our usual meeting room at Casa is not available this month.

In closing, as always, our thoughts and prayers go out to all those who have had a family member or friend who have passed away or been ill and to all our service men and women –past, present, and future - who fight for our freedoms.

Fraternally,  
President Joe Rubé

Visit our website at [www.sonsofitalyrochester.com](http://www.sonsofitalyrochester.com)

# SUMMER PICNIC 2011



See these and more of our event photos on our website at [www.sonsofitalyrochester.com](http://www.sonsofitalyrochester.com)

# VINCENT LOMBARDI LODGE

## OCTOBER BIRTHDAYS

10/01 Ann Vazzana  
10/06 Raymond DiVasto  
10/11 Vincent Giannantonio  
10/14 Anthony Strati  
10/21 Philip Dattilo  
10/21 Stacey Romeo  
10/21 Eugene Sisto  
10/22 Joseph DiPasquale  
10/30 Mary Delman



## MEMBERS IN THE NEWS

Good Luck goes out to **Sister Mary Joyce D'Aurizio** who is running for re-election for Irondequoit Town Supervisor.

Condolences from all of us to **Sister Kay Nucci** on the passings of both her son and grandson in the past few months.

Congratulations to GAIL lodge president **Jill Woodhams** and Geneva Men's Lodge IPP **Jamie Kaim Jr.** on their upcoming wedding on October 15<sup>th</sup>.

## REFRESHMENTS

We are looking for volunteers to bring refreshments to our General Assembly meetings. You're welcome to partner up with another member if you want to.

Ideas: cake, cupcakes, brownies, cookies, fresh cut up fruit, sheet pizza or anything else you wish to bring.

If you'd like to bring refreshments to the next meeting, please give Sister Ann Vazzana a call at 224-8907. Thank you to all our volunteers as this is one more thing that keeps expenses down for the lodge.

## THIS SPACE FOR RENT

STARTING IN JANUARY 2012

PLEASE CONTACT JENNIFER  
at (585) 381-5540

FOR MORE INFORMATION

Ad space will be business card size!

## OCTOBER

### PLENARY SESSION

GENEVA LODGE

October 28<sup>th</sup> & 29<sup>th</sup>

## NYS GRAND LODGE

### Lottery Calendars

Each calendar has a 3 digit code that matches up with NYS daily lottery numbers. If your number matches that day's lottery number you win!

Calendars are \$30 each  
See President Joe!

## LODGE CHRISTMAS PARTY

Saturday  
December 17<sup>th</sup>

Watch for the flyer  
and RSVP form in  
your November  
newsletter

# VINCENT LOMBARDI LODGE

## COMMUNITY CALENDAR

- **October 6<sup>th</sup>** – 7:00PM OSIA Board Meeting at Casa Italiana **UPSTAIRS!**
- **October 10<sup>th</sup>** – 11:30am Columbus Day Luncheon at the Diplomat Party House
- **October 13<sup>th</sup>** – OSIA General Assembly Meeting at **LEGACY** (Behind Mercy HS)
- **October 22<sup>nd</sup>, 2011** – 6:30PM - Christopher Columbus Dinner Dance at Midvale Country Club
- **October 29 & 30** – Grand Lodge Plenary Session at Geneva Lodge
- **November 3<sup>rd</sup>** – 7:00PM OSIA Board Meeting
- **November 9<sup>th</sup>** – 11<sup>th</sup> Annual Turkey Raffle Dinner at Brighton Town Park
- **November 10<sup>th</sup>** – 7:00PM OSIA General Assembly Meeting at Casa Italiana
- **December 17<sup>th</sup>** – Lodge Christmas Party (more info to follow)
- **January 28<sup>th</sup>, 2012** – Valentine's Dinner (More info in the November newsletter)

## NEWSLETTER ADVERTISING

At a recent board meeting it was voted on and approved that we will begin accepting limited advertising in future newsletters to help offset the cost of printing and postage.

In November we will begin selling this ad space to our members for their businesses. As members, you get first chance at limited ad space. Advertising will begin in January.

Ads will be business card size with the opportunity to upgrade with the purchase of multi-month contracts. This program is expected to start with the January 2012 newsletter and more information will be available next month.

## MEETING REFRESHMENTS

We need a volunteer to bring refreshments to the next General Assembly Meeting. If you'd like to bring food/drink, please let Corresponding Secretary, Sister Ann Vazzana know at 224-8907.

## GENEVA LODGES' COLUMBUS DINNER

Saturday  
October 29<sup>th</sup>  
Cocktail hour with  
hors d'oeuvres -  
6:00 to 7:00 pm.

Dinner, Lodge  
Awards  
Presentations, and  
Dancing to follow.

**\$30 per person.**  
**Call the lodge at**  
**315-781- 2242**

## THE ROADRUNNERS *Music From the Past*

### GENEVA SONS OF ITALY LODGE

Saturday  
November 4<sup>th</sup>  
9:00PM

The original  
Roadrunners are  
back! Stop down to  
hear some great  
music from the 60's  
and 70's era.

Admission is \$5.00  
per person

## NEW MEMBERS

We are always looking for new members to bring into our lodge. Think about family, friends and co-workers who might enjoy joining our group and promoting our Italian heritage.

## SUNSHINE CORNER

If you know of any lodge members who are ill or could use cheering up, please let Corresponding Secretary, Sister Ann Vazzana know at 224-8907.

# VINCENT LOMBARDI LODGE

## LODGE COOKBOOKS

Vincent Lombardi Lodge Cookbooks have been reprinted and will be available for this holiday season.

\$8 each

They will be available at the dinner dance, turkey raffle dinner and general assembly meetings.

## NATIONAL COOKBOOKS

The National OSIA Supreme Lodge has printed a new cookbook this year.

\$20 each plus \$5 shipping.

It is a beautiful hard cover book and you can order it by calling the Grand Lodge at 516-785-4263

## PASTA FRITTATA

Sister Rosita shares with us this recipe for the pasta frittata that she brought to the summer picnic.

*Serves 3-4 as a meal; 6-8 as an appetizer*

1/2 lb. thin long pasta (spaghetti, linguine, cappellini, etc.), cooked al dente

6 large eggs

1/4 c. Parmigiano, Grana Padana or Pecorino Romano cheese (or a mixture of both)

1/8 tsp. granulated garlic

1/4 tsp. kosher salt (use 1/8 tsp. if using Pecorino Romano cheese, which is already quite salty)

1/4 tsp. pepper

1/4 c. olive oil

Optional seasonings:

- 1/4 c chopped fresh Italian parsley
- 1 tsp. dried herbs (mix up oregano, rosemary, basil, thyme, sage, etc.)
- 2 TBSP. basil pesto
- 1/2 c. roasted red peppers, cut into thin strips

In a large mixing bowl, beat together eggs, milk, cheeses, garlic powder, salt & pepper, and optional seasonings. Add pasta. Mix well to coat the pasta evenly. In a 10" non-stick pan heat half the oil to moderately hot, but not smoking. Add the pasta/egg mixture. Reduce heat to moderately low and cook until the bottom is golden. Invert into a plate or pan lid.\* Add the remaining oil to the pan. Slide the frittata back into the pan. Tuck in the edges all around for a finished presentation. Frittata is done when the eggs are cooked through and both sides are browned.

\* If the pan is oven proof, you can cook the top by sprinkling olive oil over the frittata and placing it in a preheated 400o oven until the top is golden (about 10 minutes). Invert onto a plate and serve.

## TOMATO SAUCE from Cibi

*Makes 2-3 cups, enough for 1/2 - 3/4 lbs. of pasta*

1/4 c. olive oil (divided)

2 cloves garlic, finely chopped

1/2 medium sweet onion, slivered

2 lbs. fresh plum (Roma) tomatoes (in 1/2" dice)

10 fresh basil leaves

Salt & pepper

In a 10" skillet or sauté pan, heat 2 tbsp. olive oil over medium high heat until warm but not smoking. Add the garlic, onion and a pinch of salt and sauté until they are translucent. Stir in the chopped tomatoes, lower the heat and simmer uncovered for about 10 minutes, stirring occasionally. Add a 1/4 c. of water to retain moisture, if necessary. Tear the basil leaves into the sauce and add the remaining 2 tbsp. of olive oil. Simmer an additional 5 minutes. Add salt & pepper to taste and serve.

