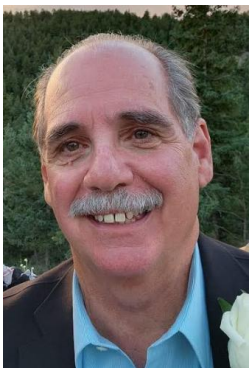




LA PAROLA

Bringing You Information About the Denver Lodge Since 1958

La Parole January Issue 2025



Brothers and Sisters,

Welcome to 2025! I hope you all had a wonderful Holiday Season!

I want to welcome new Council Members Joe and Kim Bonfiglio and John Capone. And I want to thank both Leanne DiTirro and Joe Marino for their service, as they step away from the Council.

We have numerous events happening in 2025! If you would like to help with any of these events, please see Susan Giamarvo!

The Italian American Business Association (IABA) will be holding their annual Bravo! Awards & Gala on Saturday March 8th! This is a great event that recognizes the outstanding Italian Americans in Colorado! Click on the link in the calendar to learn more about this great event that's held at the Sons and Daughters of Italy Hall! Please support this amazing event that recognizes so many people in our Italian community!

MANGIA BENE, RIDI SPESSO, ANA MOLTA

Fraternally yours,
President Sal



December Ugly Sweater Contest

Mike Bellio and Shelly Garrimone had the most interesting sweaters.

Mike won the hooting and hollering part of the contest.

Mike & Shelly along with Crist McAfee and TJ Henderson won the gift cards!



La Parola

January 2025

Sal Siraguse, Eleanor Gaccetta, Pam Wright
and Dr. Rita DeFrango

Building Contacts

Desi Ramirez – Facility Manager

We are looking for a member who would like to serve on the building committee. Please contact Sal if you are interested!

Health & Condolence

Joannie Flynn Joannie818@gmail.com

Hall Rental – Sal Siraguse (303) 238 - 8055

Address Changes

SOIDenver2075@gmail.com

By-Laws

According to Denver By-Laws, Article 1-Paragraph 4, “The by-law commission shall accept for consideration any by-law or change submitted in writing by a regular member in good standing by March 1 of each calendar year.

2025-2026 Lodge Officers

President

Sal Siraguse
siraguse56@msn.com

Vice President

Patrick Lubrano
Patricklubrano@yahoo.com

Orator

John Capone
caponejj@msn.com

Recording Secretary

Anna Vann
tmvenv@msn.com

Treasurer

John Callor
Callor95@gmail.com

Financial Secretary

Dr. Rita DeFrango
ritadefrango@gmail.com

Guard

Joe Bonfiglio
jbonfig44@gmail.com

Chaplain

Barb Pietrafeso
babeepietrafeso@outlook.com

Historian- Open

Trustee

Susan Giamarvo
susangurule@msn.com

Trustee

TJ Henderson
Henderson435@hotmail.com

Trustee

Joe Calabrese
JAC5260@MSN.COM

Trustee

Joannie Flynn
Joannie818@gmail.com

Trustee

John Gargano

Immediate Past President

Pam Wright
pcake@comcast.net

Mistress of Ceremonies

Linda Villano
L_villano@comcast.net

Mistress of Ceremonies

Kim Bonfiglio
jbonfig44@gmail.com

Having an Event this Year?

If you are interested in renting the hall, please use the “[contact us](#)” from the website or call 303-238-8055. We are already booking up for 2025/26 and want to be able to accommodate all inquires! Grazie!



Membership Information

Our membership is strong! We have 350+ members where some have been members for over 30 years and others just a few years – a great group of people! Membership dues are due by March 2025. Jamie Yantorno and Regal Nichols are picking up our Membership Committee as chairs and will be reaching out to you soon! Stay tuned!



Come Polka on Sundays! Sunday afternoon Polka dancing is back in full force!! If you're interested, dancing is from 2-5:30 pm Sundays. Need information, contact Bev Meyer at 970-222-4331 or email coloradopolkaklub@gmail.com.

Book Club

by Pam Wright & Maggie Iozzo

Book Club meets the second Monday of the month. Meeting place Panera on 64th & Yank, 12:00 p.m. everyone is welcome!

Becoming ADA Compliant In the State of Colorado, legislation has all Public Agencies pursuing ADA compliancy. That means we will begin to ensure 12 Point font, Calibri text, using links and making sure our colors can be read by those in our community with disabilities. More to come in future issues.

Dancing at the Lodge – Come and Enjoy!



Sponsored by our own Maggie Francucci! Ballroom dancing is back in full swing too! They meet on the 2nd and 4th Fridays of most months. To verify or check with Cathy and/or Maggie at [Http://danceconnectioncolorado.com](http://danceconnectioncolorado.com) There is a one-hour class for various types of dances followed by open dance the rest of the evening.



Upcoming Events – Mark Your Calendars! *Gathered by Dr. Rita DeFrango*

Andiamo! [List of Organizations](#) Download the booklet now!

January

January 20th - Martin Luther King Holiday

→ **January 21st** - All Club/Organization Calendar Meeting, Sons & Daughters Lodge

February

February 2nd - Prima Domenica - *Sponsored by the Trentini/Fiori Bocce Club*

February 8th - La Festa d'Amore, Altar & Rosary, *Doubletree in Westminster*

February 17th - Presidents Holiday

March

March 3th - Prima Domenica - Italians of America Sponsor

March 8th - IABA [Bravo Awards](#) Gala

March 15th – [St. Patrick's Day Parade](#)

March 15th – Sister Cities sponsors an Ancient Roman menu with recipes from 2000 years ago, Potenza Lodge

March 15th - Our Lady of Mt. Carmel - St. Joseph's Table, 4 to 7 PM

March 16th - Our Lady of Mt. Carmel - St. Joseph's Table, 11 AM to 3 PM



NOTE: All events are on the Sons & Daughters [Website](#) on the [Community Page](#).

Good Day fellow Sons & Daughters of Italy, Denver Lodge 2075 Members! Our Lodge hosts events for our membership, as well as hosts other organizations. Susan Giamarvo has volunteered to be our Events Coordinator at the Lodge – Thank you Susan!

We have at least 9 events throughout the year that include and are not limited to the Anniversary Dinner, the Car Show, Golf Tourney, Spaghetti Dinners, October events and our Christmas dinner and Kids breakfast. For each event we hope to have a chair that can guide the volunteers who would be helping for that event. The Lodge is always looking for help....and our hope is that you can find a couple hours of your time to jump in lend a helping hand.

Susan's email in on page 2 of this newsletter, but you can reach out to anyone on council to let them know of your availability.

Please know that our goal is to have fun...and I can share that we have a lot of laughs, we work really hard...but we feel good when we are done!

Looking forward to getting to know more of our Lodge members through these opportunities! Thanks in advance!



Drink Recipe by: Leanne DiTirro

Grinch Mimosa

Ingredients

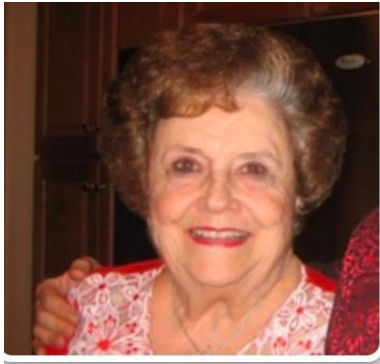
- 750 ml bottle of Champagne, chilled
- 4 ounces blue curacao
- 24 ounces orange juice, chilled
- 4 strawberries, sliced

Instructions

1. Pour 3 ounces of orange juice into each champagne glass (or slightly less than half full). Add ½ an ounce of blue curacao into each glass. Top each glass with champagne.
2. Garnish each glass with a strawberry slice and serve immediately.

VOLUNTEER





Maria E. Newell (Ferretti)

February 16, 1938 - December 13, 2024

It is with great sadness that we announce the passing of Maria Newell (Ferretti), a longtime and dedicated member of the Denver Ledge. She will be greatly missed. Notably, her mother Anna Ferretti was a charter member of the Ledge. Our heartfelt condolences are extended to her daughter Karen and her entire family and friends.

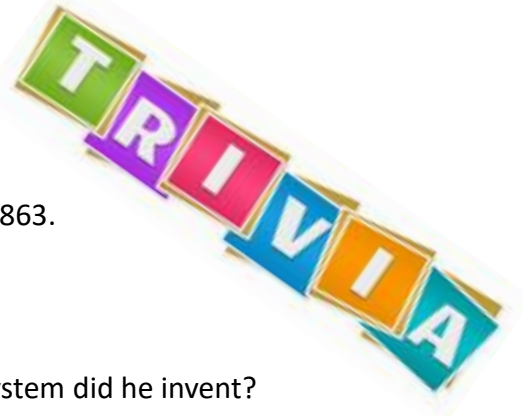
La Parola Trivia

By Beverly Mendicello

1. If you are born on the 1st of January, which star sign would you be?
2. The first underground railway system opened on the 10th of January 1863.
In which city was it?
3. If you are doing Dry January, what do you stop doing?
4. Louis Braille was born on the 4th of November 1809. Which reading system did he invent?
5. Who did Marilyn Monroe wed in January 1954?
6. Which currency was officially issued on January 1, 1999?
7. Which state became the 49th US State on the 3rd of January 1959?
8. Which state became a US state on the 2nd of January 1788?
9. Which sarcophagus was discovered by Howard Carter in the Valley of Kings on the 3rd of January 1924?

Answers:

- | | |
|---|----------------|
| 1. Capricorn | 6. The Euro |
| 2. London | 7. Alaska |
| 3. Drinking alcohol | 8. Georgia |
| 4. The braille (reading system for the blind) | 9. Tutankhamen |
| 5. Joe DiMaggio | |



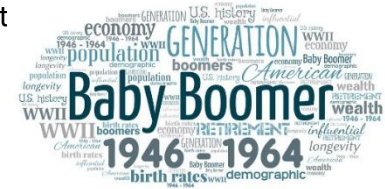
Understanding the Generations We Live Among

By Ellie Gaccetta

Does life today make your head spin? Do you understand that cell phones are now part of our anatomy? Here is a snapshot of the different generations co-existing in today's confusing world.

Traditionalists – born 1925-1945. Born during the Great Depression and WWII. They get information from newspapers and television. They advanced in careers through the company hierarchy.

Baby Boomers – born 1946-1964. Known for Vietnam, Woodstock, Civil and Women's Rights legislation and protest movements. They value teamwork and pay dues with sacrifice for success. Boomers often work for a single company their entire career. Forty-nine percent of Boomers work past retirement age daily. Information comes from newspapers, television, and social media. They changed the world.



Generation X – born 1965-1980. Associated with the AIDS epidemic, Ebola, the fall of the Berlin Wall, and the dot.com era. They are dependable and believe in diversity and change. They favor personal-professional interests over a company. Gen Xers move on if a company fails to meet their professional needs or interferes in their personal lives. They value financial security and stability for their families. They get information from cable television, the internet, and social media. By 2028 Gen Xers will outnumber Boomers.

Millennials (Generation Y) – born 1981–2000. Millennials are the 9/11, Columbine, and active shooter school drills generation. The most transitional generation for American values, views, and behaviors. They are competitive, civic, and open-minded. They thrive to achieve their personal mission. The internet is their cornerstone, and Google makes them the “on-demand” generation. They are impatient and seldom wait for answers or information. They get news from YouTube, Facebook, and online media. They prefer education or personal development over material goods. They look for unique work experiences and will leave an organization if they do not like change. They are approaching middle age, the “sandwich” generation are caring for children and parents simultaneously. They will make up 75% of the global workforce in 2025. Eighteen percent of men and 12% of women 25–34 live with their parents.



Generation Z - born 2001–2020. The “Tik Tok” generation associated with the Afghanistan War, the Great Recession, cannabis, and digital technology. They are the most global, entrepreneurial, progressive, and least focused among us. Social media is their cornerstone and source for *all* their information. They do not watch television news or read a newspaper. Self-identifying as digital device addicts, they value independence and individuality. A Gen Zer prefers a Millennial manager, innovative coworkers, and modern technologies. They switch careers often and have been known to make millions of dollars from social media platforms. They appreciate and use artificial Intelligence regularly. Sixty-seven percent of Gen Zer's expect companies to value innovation and flexibility, where they can learn skills to advance their careers. Gen Zer's think the government and employers should pay full tuition and provide training for students.

I hope this brief snapshot of our current society provides a definition of why none of us understand each other. Go ahead and have a conversation. We need to learn to let down our defenses and enjoy the diversity and talent that is now among us.



Chicken Cacciatore Serves 5.

By Kathy Holt

- ¼ cup of dried porcini mushrooms
- 1 whole chicken cut into parts, or just the pieces you want, e.g. breast, thighs.
- 2 tablespoons olive oil
- ½ yellow onion peeled and small diced
- 3 small ribs of celery diced
- 2 peeled carrots small diced
- 4 finely minced cloves of garlic
- 1 cup sliced baby portabella
- 1 cup sliced button mushrooms
- 1 cup dry red wine
- 2 28- ounce cans whole peeled Italian tomatoes, crushed well with your hands
- 1 tablespoon chopped fresh parsley
- 1 ½ teaspoons chopped fresh rosemary
- sea salt and fresh cracked pepper to taste

Reconstitute the porcinis with boiling water in a small bowl and let them sit for 30 minutes. In a colander, strain the mushrooms and rinse, but reserve ½ of the liquid. Squeeze out the liquid and roughly chop the mushrooms into small pieces, put aside in a bowl.

Season the chicken parts well on all sides with salt and pepper, then dredge with flour and shake off excess. Heat the olive oil into a large flat-bottomed pan with raised, straight sides, over medium heat until it begins to smoke lightly. Add chicken parts and brown them well on each side, which takes about 4 minutes per side. Do this in batches if needed, do not crowd the pan.

Remove the chicken and set aside. Add the onions, celery, carrots, garlic, and portabella and button mushrooms to the pan and sauté for 6 to 7 minutes or until lightly browned over medium-high heat. Deglaze with the wine.

Cook over medium heat until the liquid is almost gone, about 5 minutes.

Pour in the reserved porcini mushroom liquid, tomatoes, herbs, salt, and pepper and stir.

Add the browned chicken back in and put a lid on the pot and simmer over low heat for 25 to 30 minutes, or until pieces are cooked through (I use an instant read thermometer) and sauce is somewhat reduced.

Taste for seasonings.

I like to garnish with chopped parsley before serving.

If you make this ahead of time, it will keep warm over low heat for 30 minutes. You can also refrigerate it for up to 3 days.

I think it is better the next day, just reheat slowly on the stove, slightly covered.

I serve it with spaghetti, a small green salad and crusty bread. A nice Chianti goes well with this dish.



By: Cyndi Lubrano

The Psychology of Colors – Which Best Describes You?

Your favorite color can say much more about you than you think. There is a psychological reason behind everything we like or dislike in our lives, including our favorite color. Your favorite color says more about you than you think. Find yourself in the descriptions below.

Blue: You are deep, calm, dependable, and trustworthy. Like the ocean, you are strong and confident but beneath the surface is a vulnerable and stormy side. You crave harmony and peace and are very caring and giving to those around you.

Red: You are bold, loud, boisterous, and full of energy. You are adventurous, spontaneous, and thirsty for anything that gives an adrenaline rush. You are enthusiastic, ambitious, and competitive and do not shy away from any chance to shine in the center circle living life to the fullest.

Green: You are practical, loyal, stable, and well-balanced, generous, and kind. You draw others to you without trying too hard with a sense of self-worth, security and giving nature that makes you appreciated and loved by many people.

Black: You are independent, strong-willed, and determined. Wanting power and prestige you will go after what you desire. Enigmatic and charming but also intimidating to your closest colleagues and friends. Demanding and dictatorial building barriers for yourself. But you are timeless and sophisticated and will never go out of *style*.

White: You are simple, neat, and peaceful with a positive personality, making you optimistic about life and the future. People love that you are bright and exude happiness. You like to play it safely and are usually detail oriented. You enjoy spending time alone.

Brown: You are calm, cool, and collected. You crave stability and comfort but are loyal, humble, modest, and dependable. You are a great friend, parent, and partner. You are diligent and industrious, but your sweet side makes others comfortable confiding in you.

Yellow: You are curious and enjoy learning new things. You seek happiness and self-fulfillment. You support others, are intelligent, and laser focused. You know how to live a good life, put on a brave face, and try to hide the fire within you behind a pretty *smile*.

Pink: You are the *heart* of all colors. You are loving, soft, kind, sensitive and warm, nurturing and giving more than you receive. Romantic and sensual with idealistic standards. Your sweet, charming instincts comfort everyone. Your delicate childlike side makes you lovable.

Purple: You are artistic, unique, very intuitive, and often interested in spirituality and the deeper meaning of life. You are compassionate and active; a free spirit looking for the secrets of life. You pay attention to details, always observing and analyzing everything. You are a visionary and a good judge of character and can be a little moody because you take in and feel everything you experience.

Silver: You are a thinker; introspective and imaginative. Seeing things from a different angle, you voice your eccentric opinions. You are always happy to share your life experience in stories and wisdom with those around you. You are resourceful and powerful simultaneously and people seek your self-assurance and captivating aura. Life seems to work out your way and you always have a sincere smile on your face.

Gold: Just like your color, you want to be noticed and number one all the time. You desire anything to make you more special and for opportunities to shine and lead. A confident and charismatic nature draws attention. You know who you are and what you want, but also genuine and giving. Authentic and trustworthy you always seek quality over quantity.





Please Join Us at the Denver Lodge for These Events

January / Gennaio

January 15th – Business Meeting (Installing new officers)

February / Febbraio

February 19th – Social Meeting



March / Marzo

March 15th – **St. Patrick's Day Parade**

March 19th – Social Meeting



Contact Us

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soidenver2075@gmail.com



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