



LA PAROLA

Bringing You Information About the Denver Lodge Since 1958

April / Aprile 2022



Brothers and Sisters,
Check the [website](#) for calendar updates!!

Fraternally yours,
President Sal

The Italian Community meets the Italian Consulate!

by Dr. Rita DeFrangé

On Wednesday, April 6, 2022, Giovanna Carriero-Contreras hosted a visit from Thomas Botzios, our Italian Consul General from Chicago. Thomas was accompanied by his wife and Luca DiVito, the Director of the Italian Government Cultural Institute. For those who do not know Giovanna is our Honorary Consulate here in Denver and offers the Italian Community a conduit to applying for Italian Citizenship as well as passport applications and renewal. Giovanna is also a contact here in Denver for those traveling from Italy. While we ate a light breakfast, Thomas spoke about the richness of the Italian culture in the central US. His constituent base is made up of 1.5 million people throughout the Midwest and within that population there are 68 organizations that continue to celebrate the Italian culture through festivals, sporting events as well as the arts. Thomas reminded us that we have common interests and wants to work with us to invest in our young people to keep our heritage alive.



Giovanna is a volunteer in her position, however her requests for a passport machine were granted with Thomas' trip as he brought a machine with him. Anyone wishing to renew their Italian passport no longer has to go to Chicago but can attend to their passport renewal here in Denver. While our visit ended about 11 AM, Thomas, Luca and Giovanna headed to meet with Governor Polis, and then over to the University of Denver to continue to invest in the relationship with culture and the arts.



La Parola

April / Aprile 2022

Pam Wright, Anna Vann, Sal Siraguse,
LeAnne DiTirro, Ed & Beverly Mendicello,
Kathy Holt and Dr. Rita DeFrangé

Building Contacts

Tony Iozzo - Building Committee
Tim Stott - Facility Manager

Health & Condolence

Angelina Sether 303-989-2251

Hall Rental

Anna Vann

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.

2021-2022 Lodge Officers

President

Sal Siraguse

siraguse56@msn.com

Trustee

Patrick Lubrano

PatrickLubrano@yahoo.com

Vice President

open

Trustee

Ed Mendicello

emendi36@msn.com

Orator

Pam Wright

pcake@comcast.net

Trustee

Phil Rossi

prossi1@msn.com

Recording Secretary

Anna Vann

tmvenv@msn.com

Trustee

John Callor

callor95@gmail.com

Treasurer

Beverly Mendicello

bmendi@msn.com

Trustee

John Gargano

Financial Secretary

Dr. Rita DeFrangé

ritadefrange@gmail.com

Past President

Dominic LoSasso

dominic@osiacolorado.org

Past President

Pam Wright

pcake@comcast.net

Mistress of Ceremonies

Diana Williams

piebald4@comcast.net

Guard

TJ Henderson

TJHenderson435@hotmail.com

Mistress of Ceremonies

LeAnne DiTirro

leanneditirro@gmail.com

Chaplain

Barbara Pietrafeso

barb@coloradosownrealestate.com

Historian

Open

Hall Inquiries by Anna Vann

2022 is filling up fast with hall rentals! If you're thinking of using the hall for a private event, please reach out to me soon, as the dates are filling up! Your member discount applies if you are an active member in the lodge, so be sure to sign up to volunteer for an upcoming event, and we'll see you at our March General Meeting! Any questions, please contact me at 303-618-8023. Ciao-Anna



2022 - 2023 Membership Information

by Anna Vann

The 2022 dues notices have been mailed out to everyone. If you've paid your dues already, thank you! If not, please stop... take out your checkbook, write your dues check, and drop it in the mail to the lodge. You don't want to delay and then forget about it. Also, you can also bring your dues to the April General Meeting. Grazie!!



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 Al Weidman at 720-412-9277 or email coloradopolkaklub@gmail.com.



Book Club

by Pam Wright

The book to be discussed during February book club is "A Life Without Water" written by Marci Bolden. The book for February reading is "The Extraordinary Life of Sam Hell" written by Robert Dugoni and our March reading will be "Mulled to Death" by Kate Lansing. Kate Lansing is a Colorado Author. If interested in any of the books or if you would just like to join us for lunch, please join us on the second Monday of each month. Everyone is welcome. Location is Panera Bread-7739 Wadsworth Blvd. at noon. Write pcake@comcast.net for more information!

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.





Spring Clean-up Saturday May 14th Start 10 AM

*and the plan is to stop at 2 PM
Refreshments will be served...even
We can use everyone's help...
Even if for a few minutes!!!*



Red Point, Green Point by Sal Siraguse

Hey Bocce Peeps....



Welcome to our new members !

Welcome new members *Vince Mariano, Joe Marino, Beverly Meyer, Monica Ennamorato, and Alice Nichol*. We look forward to seeing you at events, meetings and around town!

Forever in our Hearts.....

by Angelina Sether

Over the past month, the Sons & Daughters of Italy has received the following information. Luigia Busnardo's sister in Ita., passed away, Virginia Lutz son Jack passed away and Louis Lombardi mother passed away.



Our hearts, good thoughts and prayers go to the families and friends!



Check out our Website and "LIKE us on Facebook"

So much goes into our [WEBSITE](#) every month... take a moment to check it out and let us know what you think!

Next, all our members need to "LIKE" us on [Facebook](#)

Stay in touch!



Happy New Year!! February & March Events around the Community!*from Dr. Rita DeFrango***April****April 2nd**, Sons & Daughters Spaghetti Dinner (see flyer)**April 3rd**, Prima Domenica - Dante**April 8, 2022**, Dante - Presentation by Professor Wayne Amber

"Constantine and how he made Rome a Christian City"

April 16th Sons & Daughters of Italy Bake Sale**April 17th** Easter**April 30th**, IOA Rodder's Ball, held at the Sons & Daughters of Italy Lodge - SOLD OUT!**May****May 1st**, Dante - Awards Luncheon at Mt. Vernon Canyon Club.

Presentation of scholarship award winners and Donne di merito award winners

May 7th - Fiori D'Italia Bocce League Tournament**May 8th**, Prima Domenica - Altar & Rosary**May 15th**, Mt. Carmel Men's Bocce Tournament, held at the Sons & Daughters of Italy

(contact Sal Siraguse or Paul LoNigro to register)

May 22nd, Altar & Rosary Brunch and Bunco (10 AM - 2 PM) with lunch and prizes**May 30th**, Memorial Day

Little Flower's Airport Reborn

by Bob Giusto

A running joke amongst acquaintances when I was a younger man was to refer to LaGuardia Airport in my hometown of Queens, New York as LaGarbage Airport. The moniker was well deserved, as the dilapidated facility promised snarled traffic on local motorways, long delays in cramped, aged terminals, and a facility that perpetually showed signs of demolition, with little actual renovation. Politicians called it an embarrassment, akin to a Third World airport. Hence, LaGarbage. Today, however, LaGuardia Airport has benefitted from a multi-billion-dollar renovation that many thought would never happen, and the airport is now close to resembling the first-class travel hub its namesake would be proud of.

The airport is named after Fiorello LaGuardia, who was known as the Little Flower. LaGuardia was born in Greenwich Village, New York City in 1882 to Italian immigrant parents. His family moved from New York to Arizona, then back to Trieste, Italy for a short time before moving back to the US. In 1901, LaGuardia worked in Trieste with the State Department before moving back to the states in 1906. Moving around so much enabled the very bright Fiorello to absorb many languages, and he was conversant in Yiddish, Italian, German, French, Croatian, and Hungarian. Standing only 5'2", the Little Flower was a bundle of energy. He passed the Bar exam in New York in 1910, was elected to the House of Representatives in 1916, and served in combat as a pilot for the United States during World War I. After the war he returned to Congress, and then was elected mayor of New York City in 1933. He ran on an anti-corruption and social justice platform that greatly improved working conditions for lower classes, improved housing availability for the poor, and reformed the police and fire departments. He served three terms, his reign as mayor ending in 1945. While he faced anti-Italian sentiment early in his political career, his determination, energy, and desire to help the common citizen quickly won him a groundswell of public support. This was especially true through the war years. He passed away in 1947 and was widely mourned as one of the most popular and impactful mayors of New York City.

The airport itself has an interesting history. First established in 1929 in Elmhurst, Queens on the swampy ground off Flushing Bay, it was then called Glenn H. Curtiss Airport. It faced a multitude of upgrades, and the name changed over the years to North Beach Airport, then Municipal Airport-LaGuardia Field, and finally, in 1953 to LaGuardia Airport. As popular as LaGuardia was, the name change was very well received by the public.

Much of the Italian community in New York felt it a disgrace that the airport fell into such disrepair but walking through the well-lit and classily appointed terminals today would surely put a smile on the Little Flower's face. Though not yet completed, the renovations once again establish LGA as a premier airport. On several recent flights to New York, I found the roadways around the airport, once a snarled mess of traffic, to be free flowing. Grabbing a cab was smooth and efficient, and the terminals were replete with all the cafes and kiosks one would expect from a first-class airport.

If you have known the LGA of the recent past, you may be in for a surprise the next time to fly to the Big Apple. If you have never been there before, maybe it's time to take a trip. And when you do, take a moment to reflect on the incredible accomplishments of Fiorello LaGuardia, a diminutive Italian-American who stands as a giant among the millions of immigrants who have done so much for this country.

Factual information for this article was found at wikipedia.org and britannica.com



COORS – A sign of the times*from Ed Mendicello*

The number one tourist attraction in Denver for many years was the Coors Brewery Tour. Whenever friends and relatives arrived in town, Coors was the go-to place to take visitors. Not only because of the history of Coors beer and its location in old town Golden, but because of the FREE BEER.

Let's face it, everyone loves a freebie and if you could include guests and family members in the free deal, it was an even better deal. It made for a great day of fun, laughter, and free ice-cold beer at the end of the tour.

Since the pandemic hit, the tour at Coors/Molson/Miller has been closed. Effective April 1, 2022, it will be open again to the public. HOORAY!!!

Not so fast. Now there's a change, a big change. It's no longer a FREE Brewery tour. It will cost you \$20 per adult to tour the brewery. However, not all is lost because for your \$20 you will also receive 3 stainless steel tin drinking cups with the Coors logo and still be able to visit the tasting room to enjoy three ice cold adult beverages at the end of your tour.

The brewery tours are by reservation only, Thursday through Saturday, 10:30-4:00. You must be 21 and show evidence of your COVID vaccines to take the tour. Go to www.coorsbrewerytours.com to make your reservations and find out more about the tour. The tour length is 90 minutes.

As with everything post-pandemic, prices have gone up. However, you can still enjoy the tour, the city, the scenery, and the beer. Just be prepared to dig deep to pay for it this time. Enjoy!!

*Prepare*

- Raspberry sherbet
- Fresh raspberries
- Lemon-lime soda
- Gold star sprinkles

Make

1. Add the raspberry sherbet to a large punch bowl.
2. Gently pour in the lemon-lime soda—the mixture should develop into a nice froth.
3. Gradually sprinkle in the raspberries for garnish, and top with edible gold star sprinkles, as desired.

FOR A SPIKED TWIST: add in 2 parts lemon-lime soda and 1 part lemon vodka.

An Easter Refreshment!*from LeAnne DiTirro*

Springtime is time to savor new flavors and explore new mixtures!

We will see you at the April meeting or before!



Wonderful meals from Kathy's Corner! These will melt in your mouth!

by Kathy Holt

Pasta with Lemon Crème Sauce

- 4 tablespoons of butter
- 1 tablespoon freshly grated lemon zest
- ½ pound fresh linguine or tortellini
- ¾ cup of heavy cream
- 1 tablespoon of freshly squeezed lemon juice
- ½ cup freshly grated Parmesan cheese, plus extra cheese to serve on the side



Bring a pot of salted water to boil. Drop the pasta into the boiling water. Cook pasta according to the package directions. Scoop out ¼ cup of the pasta water. Set aside. Drain pasta.

While pasta is cooking, heat the butter in a skillet and add the lemon zest. Add the cream to the butter and the lemon zest mixture. Add the pasta and lemon juice and stir until just heated through. Add the Parmesan and toss. Stir in some pasta water if too thick. Serve with additional Parmesan on the side. Grilled chicken and asparagus are nice additions. Serves 2.

No Knead Bread

You will never buy store bought crusty bread again!

- 3 cups (360g) all-purpose or bread flour.
- 1/4 teaspoon yeast, active dry or instant
- 1 teaspoon salt
- 1 1/2 cups hot water, use hot tap water - about 125-130° F
- 2 tablespoons extra flour for shaping the bread
- 3 tablespoons rosemary
- 1 tablespoon sea salt (not table salt!)



1. Combine flour, yeast and salt in a large bowl. You can also add 2 tablespoons of chopped rosemary at this point. Stir in the water with a wooden spoon until it's well combined.
2. Cover with plastic wrap and let stand at room temperature for 3 hours.
3. After 3 hours dough will become puffy and dotted with bubbles. Turn dough over to a well-floured surface and sprinkle the dough with a little flour. It will be wet and shaggy. Using a scraper fold dough over 10-12 times & shape into a rough ball.
4. Place in a **parchment paper-lined bowl (not wax paper)** and cover with a towel. Let stand on countertop for about 35 minutes.
5. Meantime place Dutch oven with an oven proof lid in a cold oven and preheat to 450° F. (My Dutch oven is 5 1/2 quart) **The oven must be at 450 before baking the bread.** If your pot's knob is not meta land oven proof, cover knob with heavy foil.
6. When oven reaches 450° Sprinkle with remaining rosemary and sea salt and use a scissor or knife to put 3 vertical gashes in loaf. Carefully, using oven gloves lift the parchment paper and dough from the bowl and place gently into the hot pot. (Parchment paper goes in the pot too!) Cover and bake for 30 minutes.

After 30 minutes, **remove lid and parchment paper.** Return bread, uncovered, to oven and bake 5-10 more minutes. Put out of the oven when it's nicely browned. Let it cool at least 15 minutes before slicing.



Please Join Us at the Denver Lodge for These Events

April/Aprile

April 2nd – Spaghetti Dinner

April 16th – Easter Bake Sale

April 20th – General Meeting - Dinner 6:15PM, Mtg 7 PM

May/Maggio

May 14th – Spring clean-up Day at the Lodge – start at 10 AM

May 15th – Mt. Carmel Men's Bocce at the Denver Lodge

May 18th – General Meeting - Dinner 6:15 PM, Mtg 7 PM

June/Giugno

June 15th – General Meeting – Dinner at 6:15 PM, Mtg 7 PM

Contact Us

Order Sons & Daughters of Italy in America,
Denver Lodge #2075
5925 West 32nd Avenue, WheatRidge, Colorado 80212

303-238-8055
soidenver2075@gmail.com



Order Sons & Daughters of Italy
in America Denver Lodge #2075
5925 West 32nd Avenue
Denver, Colorado 80212