



LA PAROLA

Bringing You Information About the Denver Lodge Since 1958

January/ Gennaio 2022



Brothers and Sisters,

Happy New Year! I hope that everyone had a great Christmas with family and friends! In many ways, 2021 was a challenging year as we continued to deal with COVID issues as well as the leadership transition here at the Lodge. But after all is said and done, things are heading in the right direction as we move into the new year.

I want to thank everyone for their support throughout 2021, and I want to wish all of you a Happy, Healthy and Prosperous 2022! God Bless us all!

Fraternally yours,
President Sal



Congrats to our own Joannie Flynn.... Bravo Award Winner!

Joannie Flynn is a Sons & Daughters of Italy member, and she has been a member for over a dozen years. We all know Joannie as the "Tupperware Queen" on Facebook as we see her at our events and craft fair with a table of goodies!

The Sons & Daughters want to recognize Joannie on the award presented by Italian American Business Association (IABA) in December of 2021.

Joannie, congrats on your award and for all you do for the Sons & Daughters of Italy. Congrats Joannie!

The picture at the bottom of the page is of the nominee's (missing - Paul Garrimone and Ernie Maranzino).



2021 Italian American
Volunteer of the Year
Nominees

Joannie Velotta Flynn has exhibited a true Italian volunteer spirit through her unconditional love of family and service to others. Her work ethic and upbeat positive attitude in her 50+ years of being in the Tupperware family inspired business owners on her team as well as those she shared her business expertise with. Joannie belongs to numerous Italian organizations and supports them all with service on boards and volunteering. Every person who knows Joannie can attest to her "can do" spirit and infectious smile. Joannie served as Secretary for IABA for 4 years, President of Il Circolo Italiano for 8 years, Secretary of State of Colorado Sons of Italy for 2 years and President of Ladies Auxiliary Potenza Lodge for 2 years. Joannie also volunteered at a local food bank weekly for 2 years. Joannie has supported Caruso Family Charities for years and continues to do so. She is active at Mt. Carmel Church as Eucharist minister and is in the pastoral council as well as a member of Altar and Rosary Society. Joannie recently became a member of Dante Alighieri Society and doesn't appear to be slowing down at all in her service and support of the Italian community.



La Parola

January/ Gennaio 2022

Pam Wright, Anna Vann, Sal Siraguse,
LeAnne DiTirro, Joey Regan, Beverly Mendicello,
and Dr. Rita DeFrango

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

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Vice President

open

Trustee

Ed Mendicello

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Orator

Pam Wright

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Trustee

Phil Rossi

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Recording Secretary

Anna Vann

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Trustee

John Callor

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Treasurer

Beverly Mendicello

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Trustee

John Gargano

Financial Secretary

Dr. Rita DeFrango

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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

Are you thinking of getting more involved in the Lodge?? Do you have a free evening here or there to help with some of our rental events?? I'd love to have you jump on board! There are times when our Facility Manager can't work an event. We could sure use your help with facilitating an event. If you are interested in renting the hall, contact Anna Vann 303-618-8023, dates are filling up fast!



2022 - 2023 Membership Information

by Anna Vann



The 2022 membership drive is about to kick off. Lifetime members are \$25 (member for 25 years + 85 years old), \$65 for regular and social members and \$8 for Junior members (8 - 17).

Thank you for being part of the Sons & Daughters of Italy! In the event you have questions, please submit all questions through our [Website](#) using the "contact us" page.

Come Polka on Sundays!

Due to COVID restrictions our Polka Organization has suspended Polka until February.

Facebook: Polka Lovers Klub of America-Colorado Chapter
Website: www.denverpolka.com
President: Leo Gross (720) 232-0953. Email: leogross@hotmail.com
Treasurer: Cathy Delpes (303) 601-2970. Email: cathyj8638@gmail.com

Book Club

by Pam Wright



Book Club meets on the second Monday of each month. Our location varies so if you would like to join us, please give me a call. I can be reached at 303-210-6277 or pcake@comcast.net.

Dancing at the Lodge – Come and Enjoy!

Sponsored by our own Maggie Francucci!



On the second and fourth Fridays are ballroom dancing. However due to COVID all January sessions have been cancelled. See her website at

<http://danceconnectioncolorado.com/>

New Tables for the Lodge

by Anna Vann



Would You Like to Sponsor a Lodge Table? Our project to replace the current round tables in our hall is underway. We already have 16 tables sponsored and eight have been purchased. In the spirit of giving, please contact a council member or send us an email at soidenver2075@gmail.com, to sponsor your table.

Please send \$100 to OSIA Denver 2075, 5925 W. 32nd Avenue, Wheat Ridge, CO 80212. Once all the tables have been sponsored and purchased, a plaque will be displayed in the hall with a list of all sponsors. You can sponsor more than one table if you like. We truly appreciate your support of the lodge in every way!! Grazie!!



Trivia

by Beverly Mendicello

Much like today, the Ancient Romans saw the start of January as a bridge between the past and the future. January, in the depths of winter, was seen as a reflective period to take stock of the previous year and to plan on what the new year could bring. It's unclear, however, if any resolutions were distinctly set regarding conquering the world!

In the Roman calendar only 10 months had formal names. Winter (January and February) was simply known as the "dead period". This is because the government and military weren't active in the coldest, darkest months. January, what we now consider the first month of the year, was the final month added to the 12-month calendar.

Italy Travel in 2022

by Dr. Rita DeFrangue



COVID and the various variants has us all re-thinking travel, socialization and the impacts are far-reaching. The hope for many of us that was 2022 was going to allow more of that travel. So, as you investigate where you are going to go, here is a website outlining "[Travel in Italy](#)" where you can sign up and receive information on events and celebrations as well as "must see" locations for planning. Enjoy!

Red Point, Green Point!

by Sal Siraguse



Hey there Bocce Peeps!

As we wait for the IOA and Fiori D'Italia winter leagues to kick off, there are places to feed your bocce craving indoors. One such place is that the [Rhein Haus Denver](#). The menu is primarily German, they have a wide selection of refreshments and feature 4 indoor courts. Let's think about exercising our bocce at local locations! Enjoy!

This Day in Italy

by Dr. Rita DeFrangue

As children, we learn about history and in grammar and high school learning about history can be a chore. As adults, we all explore history or research historical events in different ways. For those of us that want to know about our heritage, or Italian History – there is a great Internet site titled, "[Italy on this day](#)" and this website has more than just history!

There are fascinating stories from history, entertainment, politics and much more!

Italy On This Day

Fascinating stories from each day of the year about the people and events that have shaped the culture and history of Italy

Architecture Art Business Fashion Film Food Football History Literature Motors Music Opera Politics Popes
Saints Science Sport

Home ABOUT US



Do you want to advertise on the Sons & Daughters Website?

The Lodge Council is accepting ideas!

The membership of the Sons & Daughters of Italy is filled with talented individuals. The Council has been discussing offering members a spot on the Website to advertise their business, offer deals to the membership and begin to establish a network of companies covering everything from construction to electrical advice! Stay tuned in the February issue of The La Parola for details! And if you have any suggestions send them our way! Thank you!





Happy New Year!! January & February Events....

from Dr. Rita DeFrango

All the local clubs met on January 6th via a ZOOM call. Wow, there is so much going on this year!

Our Website will be updated with the most current list on or about the first of the month and an email will go out to all organizations reminding everyone of each other's events. This way we can support one another! Here is January's events...

- January 9th, Prima Domenica Our Lady of Mt. Carmel
- January 12th, IABA General Meeting at the Pinehurst Country Club, Business Meeting
- January 14th, Dante Presentation by Professor Steve Hughes on Ticino.
"Why Italian Switzerland? And why it's important in Italy's history." (**Postponed due to Omicron**)
- January 17th, Martin Luther King Day, State Holiday
- January 19th, Sons & Daughters General Meeting (**Postponed due to Omicron**)
- January 20th, Italians of America General Meeting at the Potenza Lodge
- January 23rd -Trentini Holiday Party/Meeting
- January 30th, A&R Member Meeting

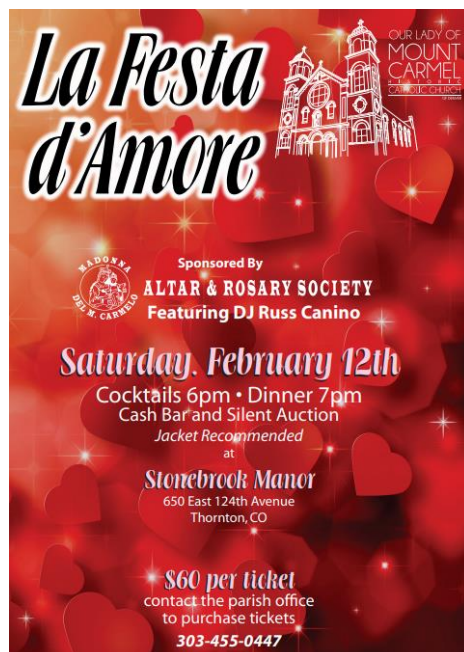
- February 2nd, Ash Wednesday, Pasta Fagioli at Mt. Carmel
- February 5th, Dante Alighieri Society Board Member Planning Meeting
- February 6th, Prima Domenica Fiori D'Italia and Trentini sponsor
- February 9th, IABA
- February 11th, Dante Alighieri, Presentation by Professor Roberta Waldbaum
"Rome as seen through the eyes of students"
(**Depends on the status of Omicron**)
Scopa games – members and guests wishing to play scopa
Mt. Carmel Parish Hall – (**depends on the status of Omicron**)

- February 12th, Altar & Rosary - Fiesta D'Amore
- February 16th, Sons & Daughters General Meeting
- February 17th, Italians of America General Meeting
- February 19th, Dante Alighieri, Deadline for Donne di merito award nominations

Donne di merito awards are presented to Italian-American women (contemporary or historical) who have significant ties to Colorado and who have demonstrated outstanding accomplishments that have contributed to the promotion, maintenance and preservation of the Italian culture. Nomination forms are on the Dante Alighieri Society of Denver website or call me at 720-484-1014 or email me at susangurule@msn.com.

- February 21st, Presidents Day, State Holiday
- February 26th, Altar & Rosary Lenten Retreat 9 AM to 12 PM

Join the Mt. Carmel Altar and Rosary for La Festa d'Amore, advertisement to the right.



Adult Christmas Party

On December 4th, 2021, members and friends came together to celebrate the Christmas Season with food and dancing. It has been a long time since we held a dinner dance at the Denver Lodge. The dinner was catered by Cugini (formerly Bova's) and was delicious. Menu for the evening included; Antipasto, Chicken Francaise, Penne Pasta with white sauce and or a red sauce, meatballs, salad and a table full of desserts. Music was provided by Tony David and Wildefire, door prizes were handed out and everyone had a great time. It was great to see Dorothy Daddato and her family, Lorretta and Tom Warne, Russell Canino, Niki and Phil Rossi with the whole family, William Rizzi and so many more of our long-time friends. A wonderful evening for all!



From the Bar – SPARKLING BLOOD ORANGE MOCKTAIL*from LeAnne DiTirro*

Prep Time: 5 mins.

This winter mocktail with blood orange juice, honey, vanilla, and sparkling water is a refreshing winter spritzer. It's an easy mocktail – a perfect drink for Dry January and a pretty, non-alcoholic drink for girls' Night in!

Ingredients

- 8 oz. blood orange juice, freshly squeezed
- 1 tbsp honey
- ½ tsp vanilla extract
- 4 oz. lime sparkling water with blood orange slices for garnish

Instructions:

- Squeeze the blood orange juice into a mason jar with a lid or cocktail shaker
- Add the honey and vanilla extract to the juice.
- Shake.
- Add ice to cool it down....and add your garnish!

**By-Laws***by Pam Wright, Orator*

A reminder that all suggested bylaw changes and updates are due to the Orator by February 1. Please see below for complete information on the bylaw committee and the process for submitting your suggestion.

The by-law commission will consist of Pam Wright, Chairperson/Orator/Immediate Past President; Dominic LoSasso, Past President/Orator; Bob Giusto, Past Orator/Trustee; Loretta Warne, Past Trustee/Past State Trustee; Sal Siraguse, President.

Section A

4. The by-law Commission shall accept for consideration any by-law or change to lodge by-laws submitted in writing by a regular member in good standing by February 1, of each calendar year. The request must be signed by the member before it can be reviewed by the Commission.

Section B

1. Voting on any by-law shall take place at the June Lodge general meeting; said meeting for the vote shall be announced in the official lodge publication, LaParola, in its March and April issues. Discussion will take place at the April meeting since the May meeting will be devoted to the scholarship ceremony.
2. A two-thirds vote is necessary for adoption or change.

Please submit your requested bylaw updates and changes to Pam Wright at pcake@comcast.net



Welcome to our new members !

All new members, mark your calendars! February 16th, General Meeting Initiation will be held. Please reach out to Anna Vann, our Recording Secretary with any questions. Family is welcome to attend the meeting!

Donations are Welcome !

There are many in and around our community that are in need, coats, blankets, warm socks and gloves are the most requested items.

If you happen to come up with any items, please bring them to the lodge as we will always have a donation box at the top of the steps for donations. Thank you!



January Recipes

Submitted by Teresa Henderson on behalf of our new member Monica Ennamorato

Growing up, I spent my summers visiting my Italian grandparents in Oneonta, NY. Three major things stick out in my memory about those summers:

1. The minor league Oneonta Yankees Baseball Games
2. My Great Aunt & Uncle & my Papa Ennamorato's Summer Garden rivalries
3. And last but not least, my Nani Colone's Pasta Fagioli

Both My Nani & Papa were from Italy, My grandmother from Roccavivi, and my grandfather from Bari. Unlike most Italian Families, my Nani worked the night shift- so she only cooked on the weekends and would make Pasta Fagioli as a treat for my father, his sister & my Papa. My Nani Passed a few years ago, but I recently told her brothers about how much people love the Colone Families Pasta Fagioli recipe. My Father, who is an AMAZING cook, passed the recipe down to me. Over the years we have made this soup the original way (no meat) and with meat (sweet Italian sausage).

And now, as a Chef, I feel the importance of legacy in family recipes, and sharing that with them with others will keep the memory of loved ones around for generations. So please enjoy this recipe (and feel free to put your spin on it- I will share a few tweaks of my own below) and make sure you have plenty of crusty bread for dipping & fresh grated cheese for sprinkle on top. I hope you enjoy this recipe and will taste the love of family & tradition.

Nani Colone's Pasta Fagioli

1 Tablespoon (good quality) Olive Oil

Crushed Garlic (you gotta love Italian Nani's recipe amounts- I usually use ½ a bulb of garlic, because why not?)

1 Large Yellow Onion Diced small

Celery (My Nani always used about a half of a celery ½ a bunch of celery- BUT she would only use the inner, more tender part of the bunch- including the leaves)

****Sautee all the veggies until tender & the onions are translucent**

At this point you can add 1 lb sweet Italian sausage if you want to add meat to the recipe

****Saute Sausage with the veggies until sausage is thoroughly cooked**

1 can 16oz crushed Tomatoes (good quality- this is one of my hacks- she would crush whole tomatoes- but now it's easy to find a good quality crushed tomato)

1 small can Tomato sauce (I usually use tomato puree- less sodium)

****Add crushed tomato & tomato sauce (or puree) to veggies (or sausage & veggies) season with salt & pepper- as a chef I just sprinkle but if you're a stickler, let's say ½ tsp each.**

Allow to simmer for an hour (as a chef I NEVER simmer this soup for an hour- 20 to 30 minutes tops)

1 can cannellini beans drained & rinsed well

1 cup Israeli couscous (stay with me here folks) cooked al dente & drained but keep the liquid)

****Once your soup has cooked down a bit, add 1 beans & Pasta noodles (I prefer Israeli Couscous) . I love the size and texture they give to the soup- but my Nani used elbow noodles.**

Only after you've added the pasta & beans do I add the pasta water into the soup. This is never an exact science- but I just look for a slightly brothy, but not watery consistency.

Seasoning: before this step- taste the soup. This is when I decide, do I need more salt? Pepper? Maybe a pinch of red pepper? (don't judge – I love red pepper)

Traditionally, my Nani only added chopped parsley- she was by the book this woman!

However- this is where I say let your heart guide you. My normal routine is fresh chopped Italian parsley (1 bunch), and whatever aged Italian cheese I have on hand to grate into the final product – parmesan, sure Pecorino Romano tends to be my go-to but I love to blend both.

Buon Appetito!



Children's Christmas Party!
by Pam Wright and Joey Regan

West Metro Fire Station 16 delivered Santa to the Denver Lodge on Saturday, December 11th. Those in attendance were treated to pancakes, eggs, sausage and fruit. Gifts were given to each child in attendance. Santa and his elf were a big hit, along with the firetruck.

Thank you to everyone that made this day a huge success!



Please Join Us at the Denver Lodge for These Events

January/Gennaio

January 19th – General Meeting with Dinner 6:15 PM, 7 PM Mtg.

February/Febbraio

February 16th – General Meeting

March/Marzo

March 16th – General Meeting

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**



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