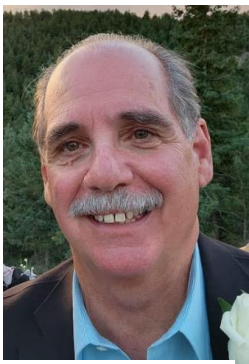




LA PAROLA

Bringing You Information About the Denver Lodge Since 1958

June / Giugno 2024



Brothers and Sisters,

I hope you were able to come to the General Meeting in May! We enjoyed a great Chicken Parmesan dinner and then Bob Giusto and the Lodge awarded 6 \$1000 scholarships to some very talented high school seniors.

On Sunday May 26th we hosted an Open House to introduce our newly renovated Bocce Courts. Some 50+ guests enjoyed Bloody Mary's and Beer as well as sausage sandwiches. It was a fun morning and afternoon! The next General Meeting will be Wednesday June 19th! A CATERED dinner will be served! It's not too late to put together a foursome for our annual Golf Tournament on Sunday July 7th. The proceeds for this year's tournament will benefit The DeAngelis Foundation! Hope to see many of you there!

Also, at the end of this month, Anna Vann and the Trentini Club are hosting the ALL-CLUB ITALIAN PICNIC. The picnic will be held at Tanglewood Park in Golden. Trentini cooks up a huge batch of Polenta and everyone brings their own accompaniments. I will be bringing my famous spareribs cooked in marinara sauce. If you're nice to me, I may share some with you! There will also be bocce and corn hole! Everyone from the community is invited!!

MANGIA BENE, RIDI SPESSO, AMA MOLTO!

(Eat well, laugh often, love a lot.)

Fraternally Yours, President Sal



Finding Family at the Sons & Daughters of Italy in America

by Teresa Henderson

"You have a new DNA match!" A few years ago, while I was living in Dallas, Texas, I saw a new DNA match on Ancestry.com. Julie (my apparent second cousin) reached out to me, and we kept in contact for a few months via email. However, at some point I lost access to my email account, and we lost touch.

In late 2020, my husband and I moved to the Denver Metropolitan Area for his work, and I finally got a job. I met this amazing lady named Teresa Henderson there and explained my Italian heritage to her. She told me about Sons and Daughters of Italy and said I should join. So, I did. A few months later, I saw that someone with my cousin's name had liked one of Teresa's posts on Facebook, so I asked Teresa to ask her "Julie" if she remembered me, and guess what, it was my second cousin!

How wonderful it was to find out my second cousin was also a member of SOI! It would be a pretty small world if I was born and raised in Dallas, Texas, moved to Denver, and got connected to my second cousin through a colleague, but this is where it gets to be an even smaller world. I was born and raised in Australia. I never imagined in a million years that I would live in Denver, where my two great aunts lived, nor meet their grandchildren. A connection between Italian siblings who were separated after their voyages to foreign lands, ended with a reconnection of their grandchildren many years later.

Julie's nonna, Livia Spina, was born in 1898 in Campobasso, Molise, and arrived in the U.S. in 1916. Her sister Margherita joined her in Denver in 1921. Their brother Raffaele (my nonno) was six years old when Livia left Italy and 11 years old when Margherita left Italy. By 1951, Raffaele was 41 years old and was living in Perth, Western Australia with his wife and six children, including my mother Carmelinda. He spent the rest of his life in Australia, unfortunately passing away in 1967 at the age of 57. Raffaele never saw his siblings again – his two sisters in Denver, a brother in New York City (Peppino), and three siblings in Italy (Irene, Carmine, and Antonietta). My mother never knew her first cousins in Denver, such as Julie's father Joseph.

Despite the passage of time and physical distance, the ties of Italian heritage have endured, as evidenced by my heartwarming reunion with Julie. **Shared by Laura Spina Henderson**

Laura &
Julie ->



La Parola

June / Giugno 2024

Pam Wright, Anna Vann, Sal Siraguse, Teresa Henderson,
LeAnne DiTirro, Eleanor Gaccetta,
Kathy Holt, Bob Giusto, and Dr. Rita DeFrangé

Building Contacts

Desi Ramirez – Facility Manager

Ware looking for a member who would like the chair our 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.

2023-2024 Lodge Officers

President

Sal Siraguse
siraguse56@msn.com

Vice President

Patrick Lubrano
Patricklubrano@yahoo.com

Orator & Past President

Pam Wright
pcake@comcast.net

Recording Secretary

Anna Vann
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Treasurer

John Callor
Callor95@gmail.com

Financial Secretary

Dr. Rita DeFrangé
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Guard

TJ Henderson
TJHenderson435@hotmail.com

Chaplain

Barb Pietrafeso

Historian- Open

Trustee

Susan Giamarvo
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Trustee

Joe Marino
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Trustee

Joe Calabrese
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Trustee

Joannie Flynn
Joannie818@gmail.com

Trustee

John Gargano

Past President

Dominic LoSasso
dominic@osiacolorado.org

Mistress of Ceremonies

Diana Williams
piebald4@comcast.net

Mistress of Ceremonies

LeAnne DiTirro
leanneditirro@gmail.com

Having an Event this Year? by Dr. Rita DeFrangé

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 2024 and want to be able to accommodate all inquires! Grazie!



Membership Information

***This is your final month to pay your dues if you have not already for 2024. Your membership will be cancelled. If you haven't paid yet, you will receive a phone call from one of our board members to remind you one last time. Notices were sent to everyone in January. Don't miss out on your membership! Stop! Sit down and write a check or OSIA 2075. Drop it in the mail to OSDIA, 5925 W. 32nd Avenue, Wheat Ridge, CO 80212. You can also contact Anna Vann at 303-618-8023 if you'd like to pay through Zelle or by credit card.



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

Book Club meets the second Monday of the month. Meeting place Panera on 64th & Yank, 12:00 p.m. everyone 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! *Submitted by Dr. Rita DeFrango***June 6th** - [Safe House Denver](#), Fundraiser**June 8th** - Sons and Daughters Anniversary Dance (open to the public)**June 14th** - Dante, Verdi and the Risorgimento by Betsy Schwarm (open to the public)**June 15th** - [Rock-a-belly](#), Food for Thought fundraiser**June 16th** - Father's Day**June 30th** - All Club Community Italian "Polenta" Picnic - Tanglewood So. Park (*Trentini will be making the Polenta!*)**July 4th** - Independence Day (Thursday)**July 7th** - Sons & Daughters of Italy Golf Tournament**July 20th and 21st** - Annual Mt. Carmel Bazaar**July 21st** - Automezzi XXXIVClear Creek Valley Park (Arvada), www.AutomezziColorado.com**July 27th** - Italians of America Car Show at Leprino Foods**2024 Scholarship Dinner a Big Hit,** *by Bob Giusto*

The lodge general meeting for the month of May was indeed a festive occasion, as we held our annual scholarship dinner. This year we were privileged to issue six one-thousand dollar, scholarships to our highly deserving students, and the well-attended event was indeed a crowd pleaser. In addressing the audience before the ceremony began, President Sal Siraguse mentioned that, except for the festivities around the Christmas holiday, the scholarship dinner is one of his favorite events all year. We appreciate that sentiment and know that it rings true for many of our lodge members, as evidenced by the continuing support of the scholarship program and the strong turnout we have each year at the ceremony.

In case you were not able to attend, this year's honorees were (listed alphabetically): Gavin Archer: Lakewood High School; Colorado State University Dominic Gabriel: Holy Family High School; Colorado Mesa University Eliana Esquibel: Green Mountain High School; University of Colorado at Boulder Jacob Parisi: Green Mountain High School; Colorado Mesa University Joshua Tompkins: Homeschooled; University of Arkansas Giada Yantorno: Brighton High School; Front Range Community College All of our recipients were present for the ceremony, and they all spoke with appreciation for their families, the lodge's generosity, and for the fact that their Italian heritage is something of which to be proud.

Common themes for their presentations were an acknowledgment of the importance of hard work and perseverance and a desire to carry on Italian-American customs and traditions in their own social and familial groups. Each year is designated to receive the Joe Ciancio Memorial Scholarship, and this year's recipient was Joshua Tompkins. A highly credentialed student-athlete throughout his high school years, Joshua will be attending the University of Arkansas, where plans on majoring in pre-law and business while also enrolling in the university's Air Force ROTC program. Once again, our kitchen staff did a stellar job. The chicken parmigiana and pasta were restaurant quality, and compliments to the entire kitchen crew, led by Sal Siraguse and John Romeggio, were heard throughout the evening. A special thanks, as well, goes to Desi Ramirez for his hard work in cleaning up the hall after an event that ran late on Tuesday night so that we could hold our celebration on the following night. In addition, we thank Pam Wright, President Sal Siraguse, the lodge council, and all those who participate in the golf tournament and other events throughout the year to help support the scholarship program. To the scholars, we would like to close by saying that we wish them nothing but the best as they begin their collegiate careers and that we are honored that they are such wonderful ambassadors for the lodge programs and for carrying on the traditions we embrace as proud Italian-Americans



Lovely Lime Pie Squares *from the kitchen of Kathy Holt!*

These squares are zesty, filled with lime juice, and are the perfect springtime dessert! And the crust is seriously irresistible!

CRUST

12 full-sheet graham crackers, crushed to crumbs
6 1/2 Tablespoons unsalted butter, melted
1 Tablespoon white or brown sugar
1 teaspoon sea salt

Whipped topping

1 cup heavy cream, 1 Tablespoon powdered sugar, 1 teaspoon vanilla

1. Preheat oven to 350°.

2. Line a 9-inch pan with parchment paper, leaving an overhang on the sides to easily lift the bars out of the pan.

3. Make the crust: To the crumbs, add the sugar and salt, then add butter. Squish together. Press into the bottom of the lined pan, then use a drinking glass bottom to pack down evenly (but not too hard). Bake the crust for 10 minutes. Cool for 10 minutes.

4. Whip the cream: Using a mixer fitted with a whisk attachment, beat the heavy cream with the sugar and vanilla on - high speed until stiff peaks form, Store in a plastic container, covered, until ready to top dessert.

5. Make the filling: Using a mixer fitted with a paddle or whisk attachment, beat the cream cheese on medium-high speed until smooth, about 1 minute. Beat in the egg yolks, one by one. Scrape down the sides of the bowl as needed. Beat in the sweetened condensed milk, lime juice, and lime zest until combined. After mixing the filling with your mixer, give it a final whisk by hand to make sure there are no cream cheese lumps at the bottom of the bowl.

Pour/spoon filling evenly onto the crust.

6. Bake for about 18-20 minutes, or until the edges of the bars appear set and the center is only *slightly* jiggly. Remove from the oven and allow to cool for 30 minutes at room temperature on a wire rack and then chill in the refrigerator, covered, for at least 2-3 hours. Keeps for 5 days. Serve with the whipped cream and a thin slice of lime.

Filling

4 ounces full fat cream cheese, softened
4 large eggs
14-oz can of sweetened condensed milk
½ cup of lime juice
4 teaspoons lime zest



June Trivia

from Beverly Mendicello

National Fresh Strawberry Day (US): Celebrated on June 15th, National Fresh Strawberry Day in the United States honors the peak season of this beloved fruit. Strawberries, known for their sweet flavor and nutritional benefits, are a popular ingredient in a variety of dishes, from desserts to salads. The day is marked by festivals, strawberry picking events, and culinary celebrations, highlighting the importance of fresh, locally grown produce. National Fresh Strawberry Day encourages people to enjoy the bounty of the season and supports local farmers who cultivate this nutritious and delicious fruit.



Bourbon Lemonade,
from LeAnne DiTirro

Using your favorite
Bourbon...and
Homemade Lemonade....
Fill your Collins glass with
ice, then
Equal parts of Bourbon,
Lemonade and
Top it off with Fizzy
Ginger Ale!



Tired of Tip – Flatation?

By Ellie Gaccetta

Recently at an indoor food court I was admonished by my family for not tipping the kid who pushed my bag across the counter. I shrugged and took the punishment. Are you tired of feeling like you're being asked to tip everywhere and everyone? In addition to traditional venues like restaurants, bars, salons, and cabs (Uber) we're also prompted to tip fast food help and convenience store workers. I'm over it.

Everyone complains about how crazy expensive everything is. On top of that we're being asked to give a 'tip' every time you turn around. Before you blame the government for the crazy prices, the fact is corporate profits rose \$133Billion last year. One example, Starbucks posted \$28Million profits. If they paid their 14,000 employees living wages, they would still post a \$20Million profit margin. Kroger posted a 35% increase in profits, which is from the cost of groceries. The fat cats at the top are getting fatter and your wallet is getting skinnier.

So, to settle a family discussion, here are the five people and scenarios when we **don't** have to tip. **Professionals:** Don't tip doctors, lawyers, teachers, plumbers, or cable technicians. To do so will be seen as a bribe. **Counter Service:** Anyone working at a counter like a barista, or cashier is earning a wage. Conversely, Door dash or the pizza guy delivering food to your house or a waitress delivering food to your table should be tipped. Don't feel shamed into tipping when the kid pushes your fast-food bag across the counter or out the drive-thru window. **Open-bar Event:** When you go to an event with an open bar, there may or may not be a jar for tips. Keep in mind the host has already paid for the tip in the venue contract. If you want a heavier pour, then go ahead and tip but you can also have a drink without dipping into your pocket. **Double-tipping.** Some businesses ask for you to also tip at the register when you may have already tipped the person providing the service. My biggest pet peeve is the Denver restaurants who openly say on the menu they have added 20% to the bill and then ask you to also leave a tip for the server. Seriously? That practice can add 35-40% to the bill...so my \$20 meal is costing almost \$30. I am far from cheap, but this is untenable, and I won't be going back even if the food was good. **Poor Service.** You are never obligated to leave a tip when someone has provided poor service, or you've had a rude interaction with someone. This can be tricky in a restaurant. If the server is rude and a jerk, leave no tip or a very diminished one. If your meal is taking too long or is not good, that is a kitchen issue. When service is poor (server or kitchen) always take it up with management before you leave.

Many people have stopped tipping regardless of the situation. It is a catch-22. On the one hand if staff were paid living wages there would be no need to tip, but the prices of goods and services would increase. We can't have it both ways, but we can make informed decisions of when to part with our money in the form of a gratuity.



John Capone – Recognized with the Award of the Silver Cross

by Pam Wright & Dr. Rita DeFrango

John Capone was celebrated in June of 2016 by the Grand Lodge of Colorado and the OSIA Colorado Foundation. The Golden Lion Award was presented to brother John at a luncheon in his honor at the Lakewood Country Club. The Golden Lion is the most prestigious recognition given by the Grand Lodge of Colorado and the CO Foundation.

Just this past month John was recognized again with the presentation of the Silver Cross from Our Lady of Mt. Carmel. John has done so much for the church and the community from his work within the Men's Club all the way through to providing aprons for all those who do work in the kitchen on behalf of the church!

Please join us in congratulating John on everything he does for others!



Seasons Shift by *Ellie Gaccetta*

We all look forward to spring. The barren landscapes, harsh winter winds and cold are replaced with warmer days, chirping birds, blooming flowers, and greener landscapes. But in recent years spring has become short, fickle, and unpredictable weather. Climate change has caused the last snow to be followed by record breaking heat. It is as though we go from winter into summer with a brief glimpse of spring. Have you noticed the wind always blows and is more annoying? The cool breeze of springtime that lures the buds from the trees has become ferocious with damage like uprooted trees. The current changes in seasons and weather causes problems with our ecosystems, our health, and influences human behaviors. Scientists predict it will only grow worse by 2100.

Being a fair-weather bird, I am happy to report summers are getting longer. That is great news for those of us sunworshippers who prefer hot temps over the bone chilling cold. The reality is this is not good news. The publication NOW reports that cumulative heatwaves have increased significantly since the 1950's. The days are hotter, and the storms are significantly more dangerous. Many parts of Colorado and Metro Denver are enduring more dangerous and damaging storms. Hail, wind, and storm and tornado warnings occur more frequently in weather forecasts. Tornado Alley is more dangerous than ever before. Later effects of hotter springs and longer summers are widespread drought and longer wildfire seasons.

NOW scientists predict summers will last longer in the future which will have a definite effect on humanity. Agricultural changes for summer and warmer winters will undoubtedly also impact growing seasons and crop yields. Insufficient winter moisture, chilling, and cold will affect bud dormancy potentially stunting growth in dryland plants such as wheat and hay. This will have a direct impact on our food sources as well as for livestock and cattle.



You're Invited!!!!

To the Italian Community Picnic

Sunday, June 30, 2024 noon to 6 pm

Tanglewood Park South

13725 Denver West Circle., Golden, CO



Bring our Italian Community together!!

This picnic is sponsored by the Tirolesi Trentini del Colorado. The park/pavilion, polenta (until it runs out!), music and games will be provided. Please bring food items for lunch (and something to accompany the polenta) and dessert, your own paper products, and drinks (alcohol is allowed at this park but no glass bottles please), extra chairs, just in case, and please donate a prize for the raffle. Net proceeds will go to a charity.

Wear your club shirts. Raffle: 6 tickets for \$5

Bring the kids. Also bring bocce balls and/or horseshoes, if you have them.

For more information, please call Anna Vann at 303-618-8023 or email tmvenv@msn.com.

Impacts to human health caused by the extension of the growing season may also result in more pollen and longer allergy periods. Tropical mosquitoes carry viruses like Dengue and West Nile will move north, and outbreaks will become more noticeable. Those who work outdoors or live in homes without air conditioning will face health issues from heat exhaustion. Heat impacts also correlate to mental health issues. Some regions anticipate higher crime rates across the US. Who could've imagined that hot weather would have so many negative impacts on human lives?


Climate change is real. You can put your head in the sand to deny that statement or you can admit it to be true. But there is still hope for the future. Organizations around the world are developing new solutions and technologies to combat climate change. Even so, don't put your t-shirts away next winter!

Dinner Club, from Sal Siraguse

Anyone interested in a Dinner Club? Once a month, we get a group together to have dinner at a local restaurant. The first Thursday of the month, but if that doesn't work, we can figure something else out. May be a group of 10-15 people? You don't have to be a couple; you just need to be a foodie like me that likes to eat! Call or text, or flag me down at the next meeting.

Bon Appetit, Sal - 720-908-7701



Look for our
advertisements
on 

SONS OF ITALY GOLF TOURNAMENT
DE CIANCIO MEMORIAL
HYLAND HILL GOLF COURSE
 9650 Sheridan Blvd.
 Sunday, July 7, 2024

6:30 a.m. Check in/Continental Breakfast
 7:30 Shotgun Start

\$150 per player

Includes cart, continental breakfast and family style Italian lunch served at Sons of Italy Hall
 Price includes lunch for golfer and one guest. \$25 for each additional guest.

Green Sponsor (presenting) \$1,500
 Logo on presenting banner at check in
 1 golf foursome

Sign with your logo or name at breakfast and lunch tables
 Sign recognition placed on a hole

White Sponsor \$1,000
 Sign with your logo or name at breakfast and lunch tables
 Sign recognition placed on a hole

Red Sponsor (hole sponsor) \$200
 Sign recognition placed on a hole

Sponsorship registration form available online at OSIADenver2075.com

Lunch, raffle and prizes following golf at the Sons of Italy Hall, 5925 W. 32nd Ave,
 Wheat Ridge 2024 proceeds go to The DeAngelis Foundation

1. TEAM CAPTAIN _____ PHONE# _____ EMAIL _____

PLAYERS

2. _____ PHONE# _____ EMAIL _____

3. _____ PHONE# _____ EMAIL _____

4. _____ PHONE # _____ EMAIL _____

Complimentary lunch guests:

Name _____ Name _____

Name _____ Name _____

Add extra guests (\$25 each) to back of form

REGISTRATION DEADLINE – FRIDAY, JUNE 7TH, 2024
 PLEASE REMIT GOLF FORM, FEE AND OR SPONSORSHIP TO:
 SONS OF ITALY DENVER LODGE
 C/O PAM WRIGHT
 7878 W. 62ND PLACE, ARVADA, CO 80004
 303-210-6277



Please Join Us at the Denver Lodge for These Events

June / Giugno

June 8th – Anniversary Dinner – Open to the Public

June 19th – Social Meeting

June 30th – All Club Italian Picnic

July / Luglio

July 4th – Happy Independence Day!

July 17th – Social Meeting

See page 3 for additional events throughout the community!

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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