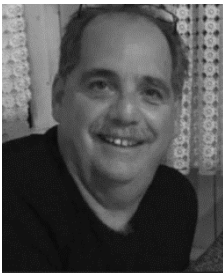




LA PAROLA

Bringing You Information About the Denver Lodge Since 1958

May / Maggio 2022



Brothers and Sisters,

I wanted to make everyone aware of a few events coming up. Wednesday May 18th at our General Meeting, we will be giving away Scholarships to some worthy high school students. Please help us celebrate these hard-working young adults!

On Saturday June 4th we will be welcoming Derek Evilsizor (the Sinatra Sensation) as we celebrate our 64th Anniversary! Derek is a great entertainer! See the advertisement on page 6. Finally, on Monday May 23rd, we will be saying goodbye to our friend and longtime member Virginia Luttes. A funeral mass will be held at Mount Carmel Church at 11:00 AM, with a reception to follow at the Lodge.

Virginia passed away on Monday April 25, just 3 weeks shy of her 100th birthday. In lieu of flowers, please send a donation to Virginia's favorite charity woundedwarriorproject.org

We will certainly miss Virginia's smile, wit and wisdom here at the Sons and Daughters of Italy. Rest In Peace sweet Virginia.

Fraternally,
President Sal



Come facciamo olio d'olive

By Phil Rossi

As Italians one of the most common ingredients in our food is olive oil. Having lived in Umbria, one of the provinces in Italy for sixteen years, I discovered the home we purchased came with over 200 olive trees. Overnight I was transformed from a businessman into a contadino (farmer). I learned from my neighbors how to care for the orchard and create a return for the hard work I had fallen into.

First, I should inform you that there are over 600 different types of olive trees found in Italy. The soil and type of tree determine the harvesting times, and procedures for changing the fruit (olives) into oil. The Italian government oversees the classifications and determines the quality. The same government regulates the wines made and the D.O.C.G. classifications for wines are seen in the olive oil produced. The bottom line, however, is that it's always a matter of taste.

My trees consisted of primarily Pendolo, Oliofino, Rosello, and Lecino. Each is different in size, composition, and fruit. The trees need to be trimmed in the spring and fall. I did this manually with ladders and a variety of shears. Pruning took about 30 days each spring and fall. Fertilization took place after harvest. The harvest normally began in October and continued through December. Nets are placed at the bottom of the trees and a shaker (mine was operated by the battery in my tractor) forced the olives into the nets. Olives were placed in plastic crates (30 kilograms per
(continued on page 4)



La Parola

May/ Maggio 2022

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

Building Contacts

Patrick Lubrano – Building Committee
Desi Ramirez – 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

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Orator

Pam Wright

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Trustee

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Recording Secretary

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Treasurer

Beverly MendicelloJohn Gargano

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Trustee

Financial Secretary

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Past President

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Mistress of Ceremonies

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Mistress of Ceremonies

LeAnne DiTirro

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Chaplain

Barbara Pietrafeso Open

barb@coloradosownrealestate.com

Historian

Hall Inquiries by Anna Vann

We're having a great year with hall rentals for 2022! There are still some dates open. If you're interested in using the hall for any private event, either in the ballroom or the lower level, please feel free to contact me by email at soidenver2075@gmail.com or call/text 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. We will be assigning numbers to all members per The Supreme Lodge (National) direction. Our roster will be updated for quarterly reporting and per capita dues!

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 for May is "The Last Thing He Told Me" by Laura Dave. 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 from 9 AM to 2 PM

The grass is growing, the trees are blooming, and it is time to “spiff-up” our Lodge! All members are welcome to stop by – for the whole time or even just a couple hours! We need your help!

We are going to chop down a few dying bushes, plant a few rose bushes that will bloom all summer, plant perennial plants that are drought resistant and get your ideas for the next round of updates!

Refreshments and snacks will be provided!



Welcome to our new members !

Welcome new members Jose and Ramona (Pace) Olivas, and the Archer family: Bryan, Alicia, Talia, and Giuliana. You'll be notified on the date of your initiation. Please plan to attend. Again, welcome and hope to see you at an upcoming event!

Did you know?!

by Beverly Mendicello

There are two holidays in **Italy** in May: Labor Day/May Day (May 1st) and Mother's Day (May 8th).

Labor Day/May Day is observed on May 1st and was first observed in the late 1800's. It was cancelled for about 20 years in the early 20th century but was reintroduced in 1945. Labor Day/May day is also known as La Festa dei Lavoratori or Festa del Lavoro. They celebrate by attending concerts, catching up with friends and family, and some use Labor Day as a day of rest.

New Tables / Old Tables

I want to thank all the members that sponsored the new tables. We will see them in use very soon!

We are selling the old tables to members for only \$20 each! If you are interested, see Sal!!

By Law Update

From our Orator Pam Wright

The By-Laws were submitted in March, read at the general meeting in April, and will be voted on in June. If you have any questions, please contact Pam Wright. Thank you!



Thanks for your Support!

from Anna Vann



Our 2nd Annual Easter Bake Sale was again a huge success! We prepared 60 small sausage pies, 5 large sausage pies, and 50 Pane di Pasqua (Easter Bread) loaves. It was a lot of work but with the help of many little Easter elves, we all had a great time! A Big Thank You goes out to Pam Wright, Maggie Iozzo, LeAnne Di Tirro, Anna Hunt, Julie Boyd, Sal Siraguse, Rita De Frange (especially all the baked goods, decorations, etc..), Marcia Brunetti Dominic Donato, John Callor, Joey Reagan, Pat Lubrano and anyone else I missed! Hope you enjoyed the fruit of our labors and plan to be back again next year. Buona Pasqua!!



Spring is here....events around the Community!
from Dr. Rita DeFrang

- 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

- June**
- June 5th** Prima Domenica Sponsor TBD
- June 6/7**-SOI Bocce Summer League
- June 8th**, IABA, Bocce at the Sons & Daughters
- June 12th**, A&R Member Meeting
- June 25th**, Mt. Carmel Men's Club Golf Tournament
- June 26th**, Trentini Sponsors the "All Club Picnic"



crate) and rested for a few days. The debris from harvesting was separated from the olives and they were put into other crated.

The olives were than transported to the Frantoio (place that made the oil) and the process was as follows: Olives were dumped into a receptacle were a conveyor belt brought them to a device that separated the leaves, small parts of branches, from the fruit. Next the olives went into a crusher, producing a paste. The paste traveled into a press producing a liquid and a paste. Next the liquid traveled to a centrifuge where the oil and water were separated. The result E.V.O, extra virgin olive oil. In the large commercial producers, the paste had water added and a second pressing would take place. Instead of E.V.O. a lighter (almost yellow) liquid was produced.

The Frantoio collected 20 percent of the oil as a fee for providing this service. They would sell the product throughout the year to those who did not have olives to produce oil. The yield of oil from fruit varied between 15-20 percent. The average Italian family uses 50 to 60 liters of olive oil per year.

SONS AND DAUGHTERS OF ITALY GOLF TOURNAMENT
JOE CIANCIO MEMORIAL
HYLAND HILL GOLF COURSE
 9650 Sheridan Blvd.
 Sunday, July 10, 2022

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

\$125 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. More than one guest \$20 extra.

Memory Sponsor \$75
 Sign of a loved one placed at tournament

Hole Sponsor \$100
 Sign with your name or company name placed on a hole
 Recognition at lunch

Tournament Sponsor \$300
 Sign recognition placed on a hole
 Recognition at lunch, in the lodge newsletter
 And on lodge website

Lunch, raffle and prizes at the Sons of Italy Hall, 5925 W. 32nd Ave, Wheat Ridge
 All proceeds will go our scholarship fund.

1. TEAM CAPTAIN _____ PHONE# _____ EMAIL _____
 PLAYERS
 2. _____ PHONE # _____ EMAIL _____
 3. _____ PHONE # _____ EMAIL _____
 4. _____ PHONE # _____ EMAIL _____

Please add your one complimentary guest under your name on this form
 Add extra guest (\$20) to back of form.
 Type of Sponsorship
 1. IN MEMORY OF _____
 2. HOLE SPONSOR _____
 3. TOURNAMENT SPONSOR _____
 More sponsorships are available for more info on types of sponsorships contact Pam Wright.

REGISTRATION DEADLINE – MONDAY, JUNE 27, 2022
 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



CONSIDER THIS.....THEN BE THANKFUL!!!*From Ed Mendicello***Earth's Population Statistics in Perspective** - The population of Earth is around 7.8 billion.

For most people, it is a large figure, however, if you condensed 7.8 billion into a sample of 100 persons, and then into various statistics, the resulting analysis is relatively much easier to comprehend.

Out of 100:

11 are in Europe

5 are in North America

9 are in South America

15 are in Africa

60 are in Asia.

49 live in the countryside

51 live in cities

75 have mobile phones

25 do not

30 have internet access

70 do not have the availability to go online

7 received a college/university education

93 did not attend college

83 can read

17 are illiterate

33 are Christians

22 are Muslims

14 are Hindus

7 are Buddhists

12 are other religions

12 have no religious beliefs

26 live less than 14 years of age

66 died between 15-64 years of age

8 are over 65 years old.



If you own your own home, eat full meals, and drink clean water; have a mobile phone, can surf the internet, and have gone to college, you are in the miniscule privileged lot. (less than 7% category).

Among 100 persons in the world, only 8 live or exceed the age of 65!

Thus, if you are over 65 years old, be content and grateful. Cherish life, grasp the moment. If you do not leave this world before the age of 64 like the 92 persons who have gone before you, you are already blessed amongst mankind. Take good care of your own health. Cherish every breathing, living, remaining moment.





May Refreshment....

from LeAnne DiTirro

A light and bubbly Pink Lemonade Italian Spritz Cocktail is a refreshing way to enjoy a warm summer day! Best of all, you only need 3 ingredients for this fun and festive beverage that's perfect for picnics, pool parties, or lazy afternoons in the hammock!

- Prosecco,
- Pink Lemonade, and
- Club soda



Spend an evening with Sinatra!

Saturday June 4th, 2022

Cost is \$30 for Members \$35 for Non-Members

Includes appetizers, with a cash bar

Sons & Daughters of Italy, 5925 W 32nd Ave Wheat Ridge

Doors Open at 6 PM, Show 7 to 9 PM



Come celebrate our 64th Anniversary with a "Tribute to Sinatra" performed by Denver's own Derek Evilsizor. The likeness between Derek and a young Sinatra is remarkable. Derek looks, sounds, and acts just like him. Not just a singer but an entertainer!!

For more information Contact Ed emendi36@msn.com or 303.989.2060



**For tickets, clip and mail this section to Ed Mendicello – Attn: Derek Ticket
11240 West Ford Drive, Lakewood, CO 80226**

Name: _____ Number of attendees: _____

The Grand Lodge of Colorado is looking for volunteers. Can you help? See Sal if you are interested!

Tech Committee (need 1-2 members from lodge)

The Tech committee will have input into the design of the Grand Lodge website as well as providing updates from each tech committee member's lodge on event scheduling, advertising, membership benefits, national happenings, etc. The committee will be aided as needed by our National Tech Committee with skills and links that can help with the use of Facebook, YouTube, and other forms of social media to keep Colorado OSDIA and the public engaged in our goals and activities locally and nationally. Our goal is to promote and educate the public and our members on who are and what we do.

Membership Committee (need at least one member from each lodge)

•This committee will put together a Power Point presentation to share with lodge members during their monthly meetings to address OSDIA history, organization, benefits, accessing our national website (osia.org), etc. The committee will address the importance of gaining new members, retaining the members we have, increasing the participation at meetings and lodge events by engaging new as well as long-term members, forming a youth group within your lodge, and encouraging younger members to join. The committee will also look at the demographics across the state and recommend areas where Italian Americans do not have access to a lodge, and they will make recommendations to the Grand Lodge for the formation of new lodges in Colorado.



Wonderful recipes from Kathy's Corner!
from Kathy Holt

Chili Cheesecake Appetizer

1 C crushed tortilla chips
3 T melted butter
16 oz softened cream cheese
2 eggs
4 ounces diced green chilies
1 fresh jalapeno pepper, cored and seeded and diced
4 oz shredded Cheddar cheese
4 oz shredded Monterey Jack cheese
¼ C. sour cream
chopped tomatoes
chopped green onions



Preheat oven to 325. In medium bowl, combine crushed chips and butter. Press into the bottom of a 9-inch spring form pan. Bake 15 minutes, remove from oven.

Leave oven on.

In large bowl, blend the cream cheese with the eggs. Add chilies, jalapeno, and cheeses.

Put over crust, smooth, and bake 30 minutes. Do not overcook.

Remove form oven and cool in pan for 5 minutes. Run knife around the inside edge and remove sides from pan.

Spread sour cream over top and decorate with the tomatoes and scallions. Serve with tortilla chips.

Chili Verde (Pork and Green Tomatillo Stew) 5-6 servings

1 cubed pork tenderloin
1/2 large yellow onion sliced
1 fresh poblanos chilies, seeded and chopped
1 fresh jalapeno peppers, seeded and chopped
2 4 ounce can Hatch green chopped chilies
¾ lbs. fresh tomatillos, husks removed
2 cloves garlic, minced
2 teaspoons sea salt
fresh ground pepper, to taste
2 teaspoons ground cumin
chicken stock
1/4 cup cilantro leaves, coarsely chopped
1 teaspoon fish sauce

Broil the chilis, onion, and tomatillos until charred

In a large fry pan over high heat sear the pork in batches with some oil until browned. Remove the pork from the pot, reserve 1 1/2 tablespoons oil in the pan. Sauté the garlic seasoned with salt and pepper in the reserved oil. Deglaze the pan with water or wine.

Add the cumin, then stir in pork and some chicken stock.

Add in the poblanos, onion, jalapenos, and green chilis.

Puree the tomatillos and cilantro in a blender with a little water and add them to the pot.

Add fish sauce and some stock. Seal pressure cooker, bring to high pressure, and cook for 15 minutes. Release pressure.

Add more stock or water as needed, but it should not be runny. You can thicken with a cornstarch slurry if needed.

Serve over baked basmati rice (recipe below) with pinto or black beans on the side. Recipe can be doubled.



Please Join Us at the Denver Lodge for These Events

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 6th – Summer Bocce Begins!

June 8th – IABA General Meeting for Sons Bocce

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

June 26th – All Italian Club Picnic

Contact Us

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

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m



Order Sons & Daughters of Italy
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