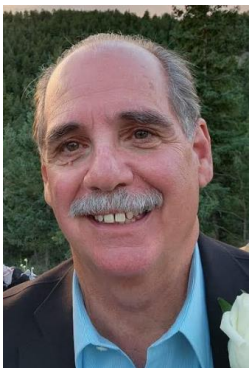




LA PAROLA

Bringing You Information About the Denver Lodge Since 1958

November / Novembre 2023



Brothers and Sisters,

The Holiday Season is right around the corner, and we have a lot to look forward to!

Our fall Spaghetti Dinner is on Saturday November 11th. Bring your friends and family and enjoy a complete Spaghetti Dinner with all the fixings for just \$12 a person!

The November General Meeting is on Wednesday November 15th. This is our Salute to Service meeting where we honor members of the Armed Services as well as First Responders. We will also be enjoying a Thanksgiving Feast with turkey, dressing, mashed potatoes and all the delicious accompaniments!

And don't forget to get your tickets to the Sons and Daughters of Italy Christmas Party happening on Saturday December 2nd!

And of course, your \$40 ticket price includes a catered dinner with appetizers, dinner and dessert! Drinks and dancing are also included. This month's Presidents message is all about food!! After all, we are Italian, and we like to EAT!!! God Bless!!

Fraternally yours, President Sal



Know Our Flag from Susan Gimarvo

Do you know that at military funerals, the 21-gun salute stands for the sum of the numbers in the year 1776? Have you ever noticed the honor guard pays meticulous attention to correctly folding the American flag 13 times? You probably thought it was to symbolize the original 13 colonies, but we learn something new every day!



The 1st fold of our flag is a symbol of life.

- The 2nd fold is a symbol of our belief in eternal life.
- The 3rd fold is made in honor and remembrance of the veterans departing our ranks who gave a portion of their lives for the defense of our country to attain peace throughout the world.
- The 4th fold represents our weaker nature, for as American citizens trusting in God, it is to Him we turn in times of peace as well as in time of war for his divine guidance.
- The 5th fold is a tribute to our country, for in the words of Stephen Decaur "Our Country, in dealing with other countries, may she always be right; but it is still our country, right or wrong."
- The 6th fold is for where our hearts lie. It is with our heart that we pledge allegiance to the flag of the United States of America, and the Republic for which it stands, one Nation Under God, indivisible, with Liberty and Justice for all.
- The 7th fold is a tribute to our Armed Forces, for it is through the Armed Forces that we protect our country and our flag against all her enemies, whether they be found within or without the boundaries of our republic.
- The 8th fold is a tribute to the one who entered into the valley of the shadow of death, that we might see the light of day.
- The 9th fold is a tribute to womanhood, and Mothers. For it has been through their faith, their love, loyalty, and devotion that the character of the men and women who have made this country great, have been molded.
- The 10th fold is a tribute to the Father, for he, too, has given his sons and daughters for the defense of our country since they were first born.
- The 11th fold represents the lower portion of the seal of King David and King Solomon and glorifies in the Hebrews' eyes, the God of Abraham, Isaac and Jacob.
- The 12th fold represents an emblem of eternity and glorifies, in the Christians' eyes, God the Father, the Son and Holy Spirit.
- The 13th fold, or when the flag is completely folded, the stars are uppermost reminding us of our nation's motto, "In God We Trust."

After the flag is completely folded and tucked in, it takes on the appearance of a cocked hat, ever reminding us of the soldiers who served under General George Washington, and the Sailors and Marines who served under Captain John Paul Jones, who were followed by their comrades and shipmates in the Armed Forces of the United States, preserving for us the rights, privileges and freedoms we enjoy today.



La Parola

November / Novembre

Pam Wright, Anna Vann, Sal Siraguse , Cyndi Lubrano,
LeAnne DiTirro, Beverly Mendicello, Eleanor Gaccetta,
Kathy Holt, Lyn Snow and Dr. Rita DeFrange

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

Angelina Sether 303-989-2251

Hall Rental

Anna Vann transitioning out...looking for help!

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

tmvenv@msn.com

Treasurer

Susan Giamarvo

susangurule@msn.com

Financial Secretary

Dr. Rita DeFrange

ritadefrange@gmail.com

Guard

TJ Henderson

TJHenderson435@hotmail.com

Chaplain

Barb Pietrafeso

barb@coloradosownrealestate.com

Historian- Open

Trustee

John Callor

Callor95@gmail.com

Trustee

Joe Marino

bigjoem52@comcast.net

Trustee

Joe Calabrese

JAC5260@MSN.COM

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 DeFrange

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

Just a heads up that in January membership dues notices will be sent out. We are attempting to use technology to assist in streamlining the process so stay tuned for additional information! In the meantime, there are applications in our main entrance area for anyone who would like to join!



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 will meet the second Monday of October. Everyone is welcome.

This month we will meet at the Panera on 79th & Wadsworth.



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.





WELCOME

Welcome to our new members !

Welcome new members

Cheryl Acierno, Michael Satriano, & Gary Johnson

Remember – general meetings are every third Wednesday, there are plenty of fun things going on at the lodge and across the community. For now – come down on Monday evenings to watch bocce – and maybe even sub ... we always need subs! We have a Spaghetti Dinner coming up – maybe we can enlist your help!



Last months' initiation: from left to right Margaret Todd, Phil Izzo, Bob Massa, Gina Capra, Mark Molello, Kimberly Jepsen and Sean Naughton.

WELCOME!!!

Did you know? November dates and fun facts!! from Cyndi Lubrano

November is best known for Thanksgiving and Veterans Day, but it's packed with an abundance of special days of awareness and observances to celebrate. Two Christian holidays, All Saints' Day and All Souls' Day, fall within early November, and the Advent calendar begins at the end of the month to countdown until Christmas, as well. Daylight savings time ends in November, though the date varies.

November 1: National Authors Day, World Vegan Day

November 2: U.S. General Election Day* (first Tuesday after first Monday), Cookie Monster Day, International Stress Awareness Day* (first Wednesday), Plan Your Epitaph Day, Deviled Egg Day, National Healthy Eating Day* (first Wednesday)

November 3: Cliché Day, National Sandwich Day, National Men Make Dinner Day* (first Thursday)

November 4: King Tut Day, Use Your Commonsense Day, National Candy Day

November 5: American Football Day, National Redhead Day, Book Lovers Day* (first Saturday)

November 6: National Saxophone Day, National Nachos Day

November 7: International Merlot Day, National Cancer Awareness Day

November 8: National Parents as Teachers Day, National STEM/STEAM Day, Dunce Day, Cook Something Bold Day, International Tongue Twister Day, National Cappuccino Day, Young Readers Day* (second Tuesday)

November 9: World Freedom Day, World Adoption Day, Go to an Art Museum Day

November 10: U.S. Marine Corps Birthday, Sesame Street Day, National Forget-Me-Not Day, National Vanilla Cupcake Day, International Accounting Day, World Science Day for Peace and Development

November 11: World Origami Day, Remembrance Day, Veterans Day, National Sundae Day

November 12: Chicken Soup for the Soul Day, World Pneumonia Day

November 13: Sadie Hawkins Day, World Kindness Day

November 14: Loosen Up, Lighten Up Day, National American Teddy Bear Day, World Diabetes Day, National Spicy Guacamole Day, National Pickle Day

November 15: I Love to Write Day, National Philanthropy Day, America Recycles Day, National Clean Out Your Fridge Day, National Drummer Day

November 16: International Day for Tolerance, National Button Day, Have a Party With Your Bear Day, National Fast-Food Day

November 17: Homemade Bread Day, National Take a Hike Day, World Prematurity Day, Use Less Stuff Day* (Thursday before Thanksgiving), Great American Smoke out* (third Thursday)

November 18: Occult Day, National Apple Cider Day, International Stand Up to Bullying Day

November 19: Equal Opportunity Day, National Have a Bad Day, National Camp Day, National Adoption Day* (Saturday before Thanksgiving), Family Volunteer Day* (Saturday before Thanksgiving)

November 20: National Absurdity Day, Universal Children's Day, Beautiful Day, Future Teachers of America Day

November 21: World Hello Day, False Confession Day, Pumpkin Pie Day

November 22: Start Your Own Country Day, Go For a Ride Day, National Stop the Violence Day

November 23: Fibonacci Day, National Cashew Day, Eat a Cranberry Day, National Espresso Day, What Do You Love About America Day* (day before Thanksgiving)

November 24: Celebrate Your Unique Talent Day, Evolution Day, Thanksgiving Day* (fourth Thursday)

November 25: National Parfait Day, Black Friday* (day after Thanksgiving), Buy Nothing Day (day after Thanksgiving), You're Welcome, Day* (day after Thanksgiving), Native American Heritage Day* (day after Thanksgiving)

November 26: Small Business Saturday* (Saturday after Thanksgiving), National Cake Day

November 27: National Electric Guitar Day, Pie in the Face Day, Small Brewery Sunday* (Sunday after Thanksgiving)

November 28: Red Planet Day, National French Toast Day, Cyber Monday* (Monday after Thanksgiving)

November 29: National Square Dance Day, Giving Tuesday* (Tuesday after Thanksgiving)

November 30: Stay At Home Because You Are Well Day, National Mason Jar Day, Perpetual Youth Day



Sausage Sandwich Drive Through and 2 on 2 Bocce
from Dr. Rita DeFrango

On Saturday October 14th, the Sons & Daughters of Italy ran a Sausage Sandwich drive through for Grand Lodge Scholarships. Even though the drive thru itself was a little slow we sold several cases of sausage and all the fixings! The goal was to raise \$1000 and that is exactly what we did! The check will be presented to the Foundation at an upcoming meeting.

Also – in honor of Columbus Day, we always run a Bocce Tournament – and due to the weather, the event was held indoors....and everyone had a blast. Lou Lombardi and Tony Lombardi won Third place, John Domenico and Dave Suer won second place and Sal and Roger won first place!



1

Enjoy a Spaghetti Dinner at the Sons & Daughters of Italy



Saturday, November 11th, 2023
12 to 6 PM

5925 W 32nd Ave, Wheat Ridge, CO 80212



Dinner includes...

Pasta, meatball, sausage, salad, bread, dessert and wine for dine-in or beverage of your choice!

Come dine in or pick up a "to go"!

\$12 for Adults and

\$8 for Children (12 and under)



Fall Margarita

from LeAnne DiTirro

2 oz 100? Apple Cide

2 oz pear juice

1 ½ oz Gold Tequila

1 oz Grand Mariner or Orange Liqueur

Salt for glass

Simple syrup or lime wedge (to adhere salt to glass)

Ice

Cinnamon sticks for garnish





*The Sons & Daughters of Italy
cordially invite you to share
A Colorado Winter Evening
Christmas Party!!!*

*December 2nd, 2023 - from 5:30 to 10 PM
Includes Appetizers, Dinner, Wine, Beer &
Cocktails as well as Dessert*

*Dancing with music from ... DJ Kristo
5925 W 32nd Ave., Wheat Ridge, CO 80211*

Tickets \$40 members, \$45 non-members

Contact Sal 720-908-7701

Tickets are pre-sale only.

Travel to the Reno Italian Festival

Over the weekend of October 6th through the 9th, Anna Vann championed a trip to Reno with over 60 of us! We flew out on Friday and took over the plane! As soon as we landed, we explored or hit the casino. Over the course of the weekend days we experienced Italian music, food and drink of all kinds and took part in a sauce cook off by sampling and voting for our favorites.

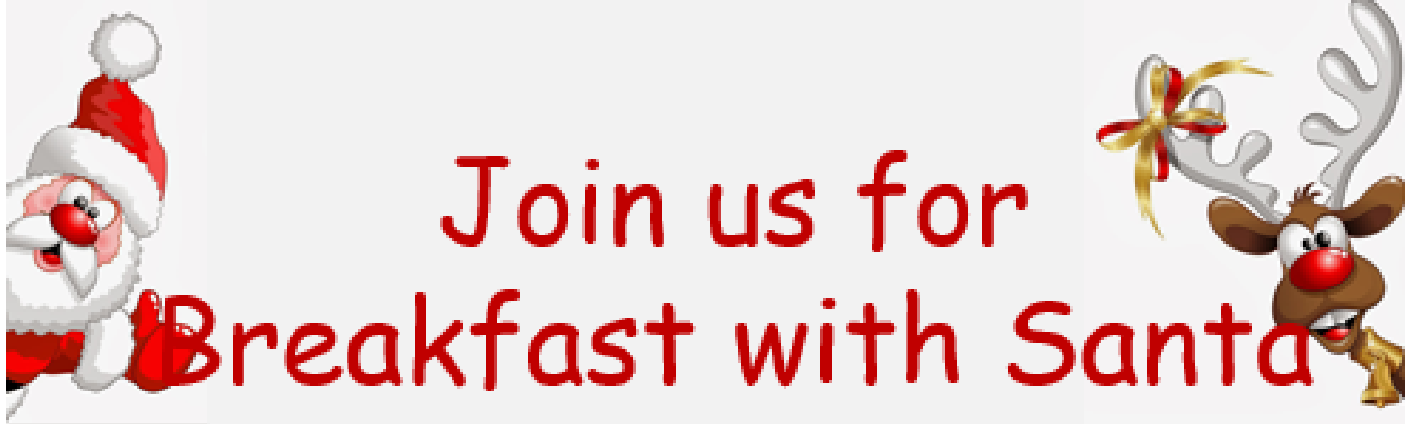
We enjoyed each other's company in the wine garden or at a meal...and shopped until we dropped.

What will be the next adventure? See the pictures below – the one at the bottom is from the airport!



Submitted by Rita





Join us for Breakfast with Santa

Saturday, December 9th, 2023

Members who RSVP and have children or grandchildren
12 years old or younger will receive a gift from Santa.

Children 12 and under are FREE, but in the spirit of the holidays we request that each child bring book for a child the ages of infant to 12. The cost for all others is \$8.
Breakfast will begin at 10:00 am and Santa will arrive shortly thereafter.

Member Name _____

Child(ren) 12 and under:

Name _____ Age _____ Gender _____

Name _____ Age _____ Gender _____

Name _____ Age _____ Gender _____

Name _____ Age _____ Gender _____

Name _____ Age _____ Gender _____

Those attending who are 13 or older:

\$8 X _____ = _____

Please fill out this form and return it by December 1

Reservations are a must, check with reservation form for adults must be included

Please send in form and check to Pam Wright

7878 W. 62nd Place, Arvada, CO 80004

Contact information pcake@comcast.net or 303-210-6277

Checks made payable to "OSIA Denver Lodge #2075" MUST be included with reservations!

No reservations will be accepted after December 1, 2023. Thank you for your participation!

Santa has to make sure he has enough gifts and will be able to do any last-minute shopping.

Thank you and we look forward to seeing you and your family!



White Cheddar Potato Bacon Soup (serves 6), *From our very own Kathy Holt*



- 1 Tbsp olive oil, 3 cups of whole milk
- 6 strips of bacon fried crisp and crumbled (or I use Costco Bacon Bits)
- 1 cup chopped yellow onion, 1 cup peeled and diced carrots, 1 cup diced celery, 3 Tbsp chopped fresh parsley
- 28 oz low-sodium chicken broth, 3 Tbsp butter, 1/4 cup all-purpose flour (I use Wondra)
- 5 cups 3/4-inch peeled and diced russet potatoes (approximately 2 lbs.)
- 1 1/2 cups sharp white cheddar cheese, Salt and freshly ground black pepper

Heat olive oil in a large pot over medium-high heat. Add onions, carrots, and celery to pot and saute 5 minutes. Add in chicken broth and potatoes. Bring to a boil then cover, reduce heat to medium-low and simmer until potatoes are tender, about 15 - 20 minutes.

Meanwhile melt butter in a medium saucepan over medium heat. Add in flour and cook, whisking constantly, 1 minute (If using Wondra this is not necessary). Continue whisking and slowly pour in milk, then cook stirring constantly until it just reaches a boil. Remove from heat.

Add milk mixture to soup in pot with potatoes. Stir. Remove from heat, stir in cheese and season with salt and pepper to taste. Stir in half of the parsley and bacon. Stir in more broth if too thick. Pour into bowls, then garnish each serving with remaining parsley and bacon.

Food & Wine Tuscany & Umbria (*Florence Firenze*)

By Lyn Cammarata Snow



Florence is a city at the center of the Renaissance. It was built on the site of an Etruscan settlement, Florence, the symbol of the Renaissance, rose to economic and cultural pre-eminence under the Medici in the 15th and 16th centuries. Its 600 years of extraordinary artistic activity can be seen in the 13th-century cathedral (Santa Maria del Fiore), the Church of Santa Croce, the Uffizi and the Pitti Palace, the work of great masters such as Giotto, Brunelleschi, Botticelli and Michelangelo. We are here to talk about food and wine.

First, a Tuscan breakfast of pistachio croissant and cappuccino. Then on to the Mercato Centrale. Here are some foods I did not try. Tripe (growing up, my father loved it) and lampredotto, the fourth part of the cow's stomach. Foods for sale at the market. Flat peaches, 2 feet long string beans and zucchini with flowers still attached.

Tuscan bread is made without salt. There are many stories about why this is. I like this one best. It has to do with money. Salt, as you may know, was a highly prized commodity in the Middle Ages, and therefore taxed heavily. Impoverished Tuscans (which was a large percentage of the population at the time) couldn't afford salt, so they started making their bread without it. This story makes a great deal of sense, too. Perhaps the most colorful story (and also, perhaps, the most apocryphal) stems from the historic rivalry between Florence and Pisa. During one of the feuds between the two city-states, the Pisan army set up a blockade on the Arno River to prevent salt shipments from reaching Florence. Undaunted, Florentine bakers kept baking – they just left out the salt. This legend has some obvious holes (it's *Tuscan* bread, not just *Florentine* bread that's salt-free), but it's no less appealing as a story. While it would, of course, be fun to know which of these was the truth, in a way it almost doesn't matter. It's enough to be prepared for that “weird” flavor before you bite into a piece of Tuscan bread, so you're not caught off-guard. Salt was very expensive, and the Tuscans said, “we will make bread without your salt”. I found olive oil with salt added did the trick.

The Chianti wine region is one of the most famous in all of Italy and is best known for its large-scale production of Sangiovese, which is the most widely planted wine grape in all of Italy.

The reach of this region is widespread, and bottles of Chianti are available all around the world. Paired with olive and liver pate bruschetta.



Please Join Us at the Denver Lodge for These Events

November / Novembre

November 11th – Spaghetti Dinner Supporting 11 to 6 - \$12 Adults

November 15th – General Meeting – Celebrating our Veterans!

December / Dicembre

December 2nd, Adult Christmas Party (information enclosed)

December 9th, Children's Breakfast with Santa (information enclosed)

December 20th, General Meeting (social meeting) Dinner at 6:15, events to follow

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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Denver, Colorado 80212**