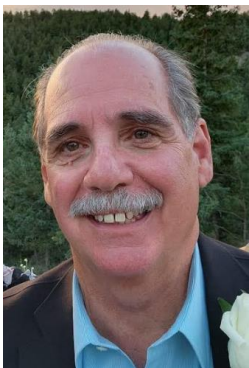




# LA PAROLA

*Bringing You Information About the Denver Lodge Since 1958*

October / Ottobre 2024



Brothers and Sisters,

Fall is here but the summer temperatures are still here, which is okay with me!

The 12th Annual Car was held on Saturday September 7th. There were some beautiful classics in our parking lot as well as some delicious food, including Sausages Sandwiches made with Paisano Sausage! And we raised a few bucks for Caruso Family Charities! Our Summer Picnic was a big success! On Wednesday September 19th, over 120 members and guests enjoyed steaks and chicken hot off the grill, as well as a huge assortment of side dishes and delicious desserts that members brought with them! A big thank you to all the volunteers that helped that day including our grill chefs, Ed Gillest, John Remigio and Bob Giusto. Everyone had a great time!

The Spaghetti Dinner on Saturday September 21st was also successful with over 150 dinners served!

Thank you to the MANY volunteers who made the event run so smooth!

October is Italian Heritage Month! I hope you can attend some of the many Community Events scheduled for October. Check out the calendar of events listed in this issue!

MANGIA BENE, RIDI SPESSO, AMA MOLTA!

Fraternally Yours, President Sal



## Another Successful Car Show!

By Dr. Rita DeFrang

On September 7<sup>th</sup>, the Denver Lodge held their 12<sup>th</sup> Annual Car Show. Many of the members jumped in to help from check-in, to raffle ticket sales to serving our attendees breakfast burritos! Regular and Junior members (see picture with Patrick and Lucille his daughter a junior member). Everyone had a blast, and we sold a over 200 guests with our sausage sandwiches, hamburgers and hot dogs! With over 60 Cars we raised \$2000 for our Charity – Caruso Family Charities!



First – Gary Higgins,  
Second – Larry Ace  
Third – Roger Creason



# La Parola

## October / Ottobre

Pam Wright, Sal Siraguse ,  
LeAnne DiTirro, Eleanor Gaccetta, Cyndi Lubrano,  
Kathy Holt, Beverly Mendicello and Dr. Rita DeFrang

### Building Contacts

Desi Ramirez – Facility Manager

We are looking for a member who would like to chair our building committee. Please contact Sal if you are interested!

### Health & Condolence

Joannie Flynn [Joannie818@gmail.com](mailto:Joannie818@gmail.com)

Hall Rental – Sal Siraguse (303) 238 - 8055

### Address Changes

[SOIDenver2075@gmail.com](mailto: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](mailto:siraguse56@msn.com)

#### **Vice President**

Patrick Lubrano  
[Patricklubrano@yahoo.com](mailto:Patricklubrano@yahoo.com)

#### **Orator & Past President**

Pam Wright  
[pcake@comcast.net](mailto:pcake@comcast.net)

#### **Recording Secretary**

Anna Vann  
[tmvenv@msn.com](mailto:tmvenv@msn.com)

#### **Treasurer**

John Callor  
[Callor95@gmail.com](mailto:Callor95@gmail.com)

#### **Financial Secretary**

Dr. Rita DeFrang  
[ritadefrange@gmail.com](mailto:ritadefrange@gmail.com)

#### **Guard**

TJ Henderson  
[TJHenderson435@hotmail.com](mailto:TJHenderson435@hotmail.com)

#### **Chaplain**

Barb Pietrafeso

#### **Historian- Open**

#### **Trustee**

Susan Giamarvo  
[susangurule@msn.com](mailto:susangurule@msn.com)

#### **Trustee**

Joe Marino  
[bigjoem52@comcast.net](mailto:bigjoem52@comcast.net)

#### **Trustee**

Joe Calabrese  
[JAC5260@MSN.COM](mailto:JAC5260@MSN.COM)

#### **Trustee**

Joannie Flynn  
[Joannie818@gmail.com](mailto:Joannie818@gmail.com)

#### **Trustee**

John Gargano

#### **Past President**

Dominic LoSasso  
[dominic@osiacolorado.org](mailto:dominic@osiacolorado.org)

#### **Mistress of Ceremonies**

Linda Villano  
[l\\_villano@comcast.net](mailto:l_villano@comcast.net)

#### **Mistress of Ceremonies**

LeAnne DiTirro  
[leanneditirro@gmail.com](mailto:leanneditirro@gmail.com)

## Having an Event this Year? by Dr. Rita DeFrang

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**

Are you enjoying your membership with this great lodge? Do you know of anyone else that might enjoy meeting new people, joining in on fun activities and events, and eating some great Italian food? (there's always food involved with any event for Italians!) Give them a membership application and sign off as their sponsor. You can obtain an application from our website or at the lodge directly. The more, the merrier!!



**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](mailto:coloradopolkaklub@gmail.com).

### **Book Club**

#### **by Pam Wright & Maggie Iozzo**

Book Club meets the second Monday of the month. Meeting place Panera on 64<sup>th</sup> & Yank, 12:00 p.m. everyone is welcome! Here are the books, October – “The Women” by Kristen Hannah, November is “The Measure” by Nikkie Erlich and in December we will read “The Little Old Lady who Broke all the Rules by Catherina Ingleman Sundberg.

**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 2<sup>nd</sup> and 4<sup>th</sup> 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! *Gathered by Dr. Rita DeFrango*

### October - Italian Heritage Month

**October 4th** - [Dante Cultural Event](#) - Cabrini Showing

**October 5th** - Two/Two Bocce Tournament at the Sons & Daughters of Italy  
(daytime - see flyer below)

**October 5th** - SafeHouse [Gala](#) (evening)

**October 6th** - Prima, Italian Community Sponsors

**October 7th** - Cabrini Day Mass (State Holiday)

**October - 9th** - IABA is sponsoring an Italian Movie Night (see flyer attached)  
Come by and meet the IABA membership at 5:30 and network!

**October 11th** - [An evening of Tombola](#) - Dante

**October 12th** - [Dinner and Wine Tasting Event](#)

**October 19th** - Italian Flag Raising at the Capitol 3 PM (see flyer attached)

**October 19th** - [Cooking](#) sponsored by Dante

**October 19th** - Potenza 125th Anniversary Celebration (see flyer attached)

**October 26th** - Coffee & Cards (Scopa) 10AM at Mt Carmel

Mark  
Your  
Calendars



[Bravo's](#) - stay tuned...this annual event will kick off advertising very soon!

## New Organization, Doing Big Things!

*from Dr. Rita DeFrango*

We have a new organization in our midst – Filitalia Denver!  
Their President Jena Peccia is leading the us through a historic event in Denver! The raising of the Italian Flag on the 19<sup>th</sup> will be an event for sure – see advertisement below!

## Italian Flag Raising Ceremony

PRESENTED BY

IN HONOR OF ITALIAN HERITAGE MONTH

**SATURDAY, OCTOBER 19TH | 3PM**

COLORADO STATE CAPITOL WEST STEPS  
200 E COLFAX AVE. DENVER, CO

TUTTI SONO INVITATI!  
ALL ARE WELCOME.

f i X y in

FILITALIAINTERNATIONAL.ORG

Come by  
for lunch!



## Sons & Daughters of Italy Celebrate Italian Heritage

Location: 5925 W 32<sup>nd</sup> Ave, Wheat Ridge, CO

Date: Saturday, October 5, 2024

Time: 11AM to 2PM

Enjoy a Sausage Sandwich in our garden patio!

Watch or play in a 2 on 2 Bocce Tournament!

Italian Sausage Link Sandwich w/Peppers \$8  
Chips, sides, dessert, & Drinks (water/pop) \$1 each



**COST:** \$25/person

Team Name: \_\_\_\_\_

Player 1 Name & Phone: \_\_\_\_\_

Player 2 Name & Phone: \_\_\_\_\_

**There will be prizes for first and second place!**

**Continental Breakfast & Lunch provided!**

**Check in at 9:30 AM and the first game will begin at 10AM**

Submit your team information to Sal Siraguse [siraguse56@msn.com](mailto:siraguse56@msn.com)

and if you have any questions call 720-908-7701. See you there!

### Chili Con Queso, *from our very own Kathy Holt*

*A perfect dip for football season that gets rave reviews. Make it mild or as spicy as you like.*

8 tablespoons unsalted butter  
 1 medium chopped onion  
 1 small jalapeño, deseeded and chopped  
 1 can of Rotel mild or hot  
 8 oz cream cheese cut into pieces  
 Half & half or cream.



Fry onions in the butter until clear and soft, adding a large pinch of salt to wilt the onions. Do not let the onions brown. Add the jalapeno and sauté for a couple minutes. Put the Rotels through a food processor or blender for a couple pulses and then add to onion pepper mixture. Simmer on low for 15 minutes. Stir in cream cheese and heat to melt the cheese. When ready to serve, add the desired amount of dairy to get it to your consistency. Heat until hot. Serve with tortilla chips. *You can reheat the dip carefully in the microwave.*

### Money, Money, Money, Part 1

*from Beverly Mendicello*

The U.S. **\$1 bill** features the image of George Washington, the first President of the United States. Washington's selection for the \$1 bill can be traced back to 1869, when the modern design of the bill was introduced. If one were to wonder which currency first featured Washington, the bill or the coin, the answer would be the bill by approximately 60 years.



The **U.S. \$2 bill** features a portrait of Thomas Jefferson, the third President of the United States and the principal author of the Declaration of Independence. Jefferson's selection for the \$2 bill can be traced back to its introduction in 1928 and reintroduction in 1976, when it was issued to commemorate the bicentennial of the United States.

The \$2 bill was first introduced in 1862 (originally featuring Alexander Hamilton), but it fell out of common circulation and was only sporadically printed for several decades before its revival.

The U.S. **\$5 bill** prominently features the image of Abraham Lincoln, the 16th President of the United States. Lincoln was chosen to be on the \$5 bill due to his pivotal role in American history, particularly his leadership during one of the most tumultuous periods in American history, the Civil War.

The first appearance of Lincoln on the \$5 bill occurred in 1914 when the Federal Reserve Note was introduced.

The U.S. **\$10 bill** prominently features the image of Alexander Hamilton, one of the Founding Fathers and the first Secretary of the Treasury of the United States. As the architect of the financial infrastructure of the early United States, Hamilton played a pivotal role in establishing a sound and stable economic foundation for the young nation. Hamilton's selection for the \$10 bill dates back to 1928 when the current design of the note was introduced, although he had appeared on earlier versions as well. More to come next month.....

### Halloween Candy Corn Infused Vodka

*from LeAnne DiTirro*

#### Infused Vodka

1 cup whipped cream  
 1 cup candy corn



#### Candy Corn Cocktail

1 oz candy corn-infused vodka  
 4 oz. cream soda



Candy corn-infused vodka immediately after adding the candy corn.



Candy corn-infused vodka 24 hours after adding the candy corn to infuse.





## Welcome to Autumn or is it Harvest?

by Cyndi Lubrano

The English language names of the four seasons – spring, summer, autumn, and winter – are so entrenched that it is hard to imagine them being called anything else. Based around the shifting patterns of the weather, each season has its own unique characteristics (depending on where you live in the world). But how did these seasons get their names?

**SPRING:** The lighter, brighter months following winter were once known as 'lent.' This word was derived from the West Germanic word 'langitinaz', meaning the lengthening of the days, a nod towards spring's increased daylight hours. Today the word 'lent' lives on today in the Christian calendar. However, in around the 14th century, this period became widely known as 'springing time', in reference to the plants that came springing up from the ground following their winter dormancy. In the following centuries this evolved into 'spring-time', and eventually it was shortened into 'spring'.

**SUMMER:** The history of the word summer is a little vaguer and trickier to trace than some of the other seasons. It is thought by linguists that the word 'summer' has roots in the Old English word 'sumor', which evolved into 'sumer' during Middle English, both of which were words used to describe the warmest and most temperate time of year when plants and flowers were in full bloom. The word 'sumor' has origins in the Germanic word 'sumur', which in turn came from the Proto-Indo-European (PIE) root sam- or sem-, meaning together, or one. While this might seem a loose connection to the season of summer, many see the word's origins as a reference to the outdoor gatherings and social events that typically take place in the summer months. That is vague!



**AUTUMN :** The pre-winter months when summer is in decline have had several names through the ages, most notably, harvest, autumn, and fall. This time of year, was widely known as 'harvest' until at least the 12th century, a fitting name that referred to the harvesting of crops grown over spring and summer to be stored inside for the winter months. The word 'harvest' came from the Old Norse word 'haust', meaning 'to gather or pluck,' and is still widely used in relation to farming today. Descriptions of this season as autumn first emerged during the 12-14th centuries. The word has been traced back to the French word 'automne', the Old French 'sutumpne,' and the Latin 'autumnus', which is similar to the Latin verb 'augere', meaning 'to increase.' It is possible this was a nod towards the increased crop supplies gathered together following the annual **harvest**.

Meanwhile the predominant use of the term 'fall' across the United States to describe this season has been traced by historians back to 16th century England, and the popular saying, 'fall of the leaf', to describe the cyclical process when leaves change color and fall from trees. Colonists carried the term to the United States and it became increasingly popular, particularly throughout North America where the shifting tree colors and falling leaves are especially magnificent.

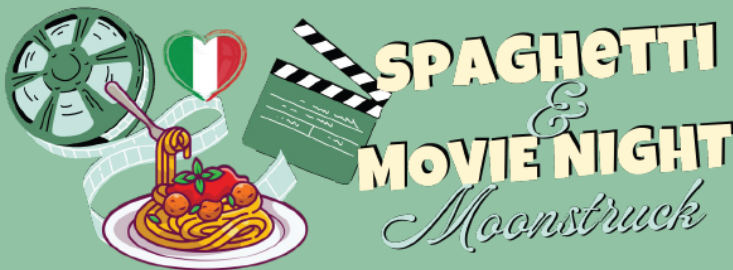
**WINTER:** Much like summer, the roots of the word 'winter' are somewhat vague and difficult to trace. It is thought the naming of this season goes back to the Germanic word 'wentruz', which in turn has roots in the Proto-Indo-European 'wed-', meaning 'wet', or wind-, meaning 'white' (but also possibly wind!).



ITALIAN AMERICAN BUSINESS ASSOCIATION



**OCTOBER IS ITALIAN HERITAGE MONTH,  
CELEBRATE WITH US!**



**All Clubs Invited. Sponsored by  
Italian American Business Association.**

**October 9<sup>th</sup>**

**Sons and Daughters of Italy**

**\$18**

5:30 pm Networking | 6:00 pm Dinner with Spaghetti and  
Meatballs, Salad, Dessert and Wine | 6:30 pm Movie

**RSVP by October 4th.**

**On-line preregistration is required at [DenverIABA.org](http://DenverIABA.org)  
Pay online or at the door.**

## SUBMIT YOUR STORY or RECIPE.....requesting more...and the Denver Lodge already sent a few over!

Recently our National Organization reached out to the Denver Lodge officers. Nick Farano, along with Jared DeMarinis, co-chair the **OSDIA National Public Image Committee**. They're both proud members of Maryland's Annapolis Lodge #2225. We're thrilled to announce two exciting new social media initiatives that we believe will greatly enrich our community and spotlight the vibrant Italian heritage we cherish.

**1. Italian at Heart:** This initiative is all about sharing the personal and inspiring stories of our OSDIA members. We invite you to submit 200–400-word narratives that capture meaningful moments related to our Italian heritage, traditions, or community connections. These stories will be featured on OSDIA's social media channels.

**2. Italian Recipes:** We're also gathering recipes that celebrate our Italian culinary traditions. These recipes will not only showcase our rich food culture but also connect us through shared family values and customs. A request to "include the Denver Lodge", WOW – let's do it. See our website for a submission page or send your information to Anna Vann our recording secretary or myself – [ritadefrange@gmail.com](mailto:ritadefrange@gmail.com) so we can collect and send a nice big package to our National folks...and then we will have content for our La Parola as well. Thank you in advance! (See Ellie's on page 7 as an example.)



### Sons & Daughters Sponsors Mt. Carmel Prima Domenica

On September 1<sup>st</sup>, the Sons & Daughters of Italy sponsored the monthly Prima Domenica at Mt. Carmel. We had a great crew and served over 130 people raising over \$400 for the church. Thanks to all that came out to support our Lodge and the church.



### 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.

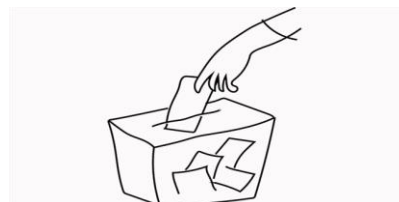
*Bon Appetit, Sal - 720-908-7701*

### From the Orator – elections for Council are coming!

*by Pam Wright - Orator*

Just a reminder that in October we will nominate new officers. If you are interested in a position on the council or would like to nominate someone, please contact Anna Vann 303-618-8023, [tmvenv@msn.com](mailto:tmvenv@msn.com).

To be elected you must be a member for six months. To be elected President or Vice President you must have held a position on the council for one full term (2years). Election of officers will take place at our November meeting. Arbitrators will also be elected.



# welcome

New Members Bobby Brown, Tom Brown, Kathi Tyus, Joe Plancarte, Annette Smaldone-Jones – WELCOME!!! For our reinstated members Janice Queen, Richard & Kay Ito as well as Bill Bruneau – Welcome back! AND we have a transfer from another Lodge – welcome Ramona Toto-Travis to the Denver Lodge1

**Remember** – general meetings are every third Wednesday, there are plenty of fun things going on at OUR lodge and across the community! AND don't hesitate to reach out with any questions!

### Grandma Spano's Eggplant, by Ellie Gaccetta

My grandmother, Antoinette Belmonte, arrived in this country, from Potenza, in the late 1890's with her parents and siblings. It is unclear how they made the decision to land in Denver. About the same time, Guiseppi Spano and his four sons arrived in the United States from Sicily. They navigated to Colorado where he died in a mountain mining accident in Leadville, Colorado. Guiseppi, Sam, Salvatore and Antonio returned to New York to meet and their mother and sisters at Ellis Island and to bring them to Colorado.

My grandfather was Sam. It is unknown how Sam and Antoinette met, but on January 9, 1910, they married when she was 14 and he was 21. Sam and Antoinette farmed 100 acres in an area north of Denver, celebrating their prized crop of award-winning celery. Sam's mother, Caroline Petrucci, spent time with each of her son's families and was responsible for teaching my grandmother and many generations of the women in that family to bake and cook. My mother was one of six children born to Sam and Antoinette. As the first girl she did not work in the fields, she stayed in the house and helped cook, clean and care for the younger children with her grandmother, Caroline. The cooking skills of the women of that generation could rival most of today's trained chefs. They cooked fresh vegetables, fruit, and meat harvested from their farms or those of their family. They purchased staples such as flour, sugar, salt and pepper. In the fall they canned and preserved fall fruits and vegetables in root cellars or trenches in the field.

Grandma Spano's eggplant is a rich and decadent dish. She would carefully roll each slice of roasted, stuffed eggplant and place it in a 9 x 13 baking dish, layer upon layer. My mother began layering the eggplant lasagna style to save time. In my book, *One Caregiver's Journey*, I recall how I would make this dish for Sunday dinner at the time I was caring for my mother. My brother still occasionally asks if I would make it for him when the eggplant is in season. It is a labor of love but the gratitude you receive from the sighs around the table with each bite is well worth the effort. Bring the taste, smell and decadence of the 1900's into your kitchen with this favorite Sicilian dish.

Cut three Globe (American) eggplant in thin slices or rounds. Place them in a colander and liberally salt them allowing them to drain for 30-45 minutes. Rinse and dry with paper towels or a clean dishcloth. Line a cookie sheet with parchment paper and layer the eggplant in a single layer. Drizzle with olive oil and lightly season with salt and pepper. Roast in a 400-degree oven for 30 minutes turning once. Set them aside.

<b>Stuffing:</b>	<b>Sauce:</b>
In a bowl combine and set aside	2-3 cloves garlic finely minced
2 cups Italian seasoned breadcrumbs	3 Tablespoons olive oil
1/2 cup Romano cheese	1 large can Tomato Puree
2-3 Tablespoons fresh chopped parsley	1 small can Tomato Sauce + 2 cans water
2-3 Tablespoons fresh basil chopped or torn	2 Tablespoons Basil leaves
3 cloves of garlic finely minced	½-1 Tablespoon sugar, Salt and Pepper to taste
Salt and pepper to taste.	1 Tablespoon white vinegar

In a saucepan sauté the garlic in oil until slightly brown. Add tomatoes, water, basil, salt, pepper, and sugar. The sauce should be slightly sweet. Bring to a boil, reduce heat and simmer for 30 minutes. Add vinegar and simmer for another 20 minutes.

Preheat oven to 350 degrees.

In a 9x13 baking dish cover the bottom of the dish with sauce, add a layer of eggplant and sprinkle liberally with stuffing. Repeat the process of sauce, eggplant and stuffing until the dish is full. Top with a layer of stuffing and sauce. Bake for 20 minutes to combine flavors and heat thoroughly. Let it rest for 5-10 minutes before you cut squares to serve. Serve as a side dish with meat, poultry or pasta.



## **Please Join Us at the Denver Lodge for These Events**

### **October / Ottobre**

**October 5<sup>th</sup>** – Two on Two Bocce, Sausage Sandwiches for Sale

**October 6<sup>th</sup>** – All Club Prima Domenica at Mt. Carmel

**October 16<sup>th</sup>** – Business Meeting Dinner at 6:15PM, 7 PM Mtg Start

*See page 3 for additional events throughout the community!*

### **November / Novembre**

**November 1<sup>st</sup> & 2<sup>nd</sup>** – Annual Craft Fair

**November 9<sup>th</sup>** – Spaghetti Dinner Benefitting “American Military Families”

**November 20<sup>th</sup>** – Social Meeting celebrating Veterans & First Responders

#### **Contact Us**

Order Sons & Daughters of Italy in America,  
Denver Lodge #2075  
5925 West 32<sup>nd</sup> 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