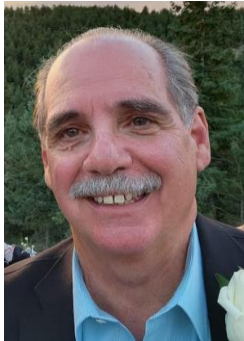




LA PAROLA

Bringing You Information About the Denver Lodge Since 1958

November/Novembre 2025 Issue



Brothers and Sisters,

I hope you all celebrated and enjoyed Italian Heritage Month! There were quite a few events throughout the Italian Community as well some right here at our Lodge! The Italian Heritage Festival on Saturday October 4th was a huge success with over 300 people attending the Festival. A big thank you to Susan Giamarvo for leading the charge for that event. The following Saturday October 11th, we held a Spaghetti Dinner benefiting State Scholarships and we had over 200 people attend! Special thanks to everyone who volunteered for both events!

November starts out with our Annual Craft Fair on Friday and Saturday, November 7th and 8th. In addition to handmade jewelry, bath soaps, creams and gift ideas, this year's Craft Fair also includes a **BAKE SALE!** As always, the Sons and Daughters of Italy Cafe will be serving up some delicious sandwiches and soups.

And don't forget our General Membership Meeting on Wednesday November 19th! As is our tradition, our November meeting is our "Salute to Service" meeting as we honor Veterans from all branches of service, as well as first responders, police and firefighters, active or retired. If YOU are a veteran or first responder and would like to participate in the festivities, please contact Pam Wright at pcake@comcast.net or 303-210-6277 And we all enjoy a Thanksgiving Feast before the festivities.

See you all soon!

MANGIA BENE, RIDI SPESSO, AMA MOLTA

Sal Siraguse
720-908-7701



La Parola

October/Ottobre

Sal Siraguse, Dr. Rita DeFrangé, LeAnne DiTirro, Eleanor Gaccetta,, Kathy Holt, Beverly Mendicello,,and Pam Ciancio-Wright

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

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.

2025-2026 Lodge Officers

President

Sal Siraguse

siraguse56@msn.com

Vice President

Patrick Lubrano

Patricklubrano@yahoo.com

Orator

John Capone

caponejj@msn.com

Recording Secretary

Anna Vann

tmvenv@msn.com

Treasurer

John Callor

Calor95@gmail.com

Financial Secretary

Dr. Rita DeFrangé

ritadefrange@gmail.com

Guard

Joe Bonfiglio

jbonfig44@gmail.com

Chaplain

Barb Pietrafeso

babeepietrafeso@outlook.com

Historian- Ramona (Mo) Toto-Travis

alnmo@comcast.net

Trustee

Susan Giamarvo

susangurule@msn.com

Trustee

Jack Loth

jproth@comcast.net

Trustee

Joe Calabrese

JAC5260@MSN.com

Trustee

Joannie Flynn

Joannie818@gmail.com

Trustee

John Gargano

Immediate Past

President

Pam Wright

pcake@comcast.net

Mistress of Ceremonies

Linda Villano

l_villano@comcast.net

Mistress of Ceremonies

Kim Bonfiglio

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 2025/26 and want to be able to accommodate all inquires! Grazie!



Membership Information



Our membership is strong! We have 350+ members with some being members over 30 years and others just a few years – a great group of people!! If you have not paid your 2025 dues, you will receive a call from the membership committee to confirm continued membership and pay your 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 Bev Meyer at 970-222-4331 or email coloradopolkaklub@gmail.com.



Book Club

by Pam Wright & Maggie Iozzo



Book Club meets the second Monday of the month.

Meeting place Panera on 64th & Yank, 12:00 p.m.

everyone is welcome! Oct: *The Woman in Suite 11* -Ruth Ware

November: *Typewriter Beach*-M.W. Clayton

December: *When I Was 7*-M.E. Brownswell

January: *Battle Mountain* by CJ Box

February: *Mrs. Endicott's Splendid Adventure* by Rhys Bowen

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.



November 19th Meeting is the Annual Salute to Veterans, Law Enforcement, Fire Fighters & EMT's

Mark your calendar to attend the monthly meeting on November 19th. We will be honoring veterans, law enforcement, firefighters and EMTs who have served or are currently serving our country and community. Please contact Pam Wright pcake@comcas.net or 303-210-6277 with the names of military (retired or serving) and first responders who wish to come to our meeting to be recognized. We welcome all.

The November meeting is also when our annual Thanksgiving dinner meal is served. All veterans, law enforcement, fire fighters and EMT's will be guests of the Denver Lodge. Please let Pam also know how many guests will be attending with the honorees for the dinner count.

Looking forward to seeing you on the 19th.



New Members Welcomed

At the October 15th monthly meeting new members were formally introduced and welcomed into the sons and Daughters of Italy Denver Lodge. New Members included: (Not all who were inducted attended)

Greg Ball, Scy Caroselli, Agnese Coffman, Robert Coffman, Al Duran, Amelia Duran, Lindsay Gannoti, Sofia Garioto, Nicholas Garioto, Domenic Gianfrancesco, Debbie Gonzalea-Weissman, Crissy Gravina, Mary Hepp, Nicholas Hepp, Guy Leyba, Alberta Leyba, Jonathan Moscatello, Sara Moscatello, Karina Okoren, Nicolle Okoren, Jenna Peccia, Christopher Pertelesi, John Purcell, Margaret Sanzo, Kassandra Smith, Bernard Stancati, Anthony Valenti, Lisa Vedovelli, Lella Vultaggio-Lanz



50th Anniversary – Joe Ciancio Golf Tournament Charity Award

The members of the Joe Ciancio presented **Revitol** with a \$10,000 check at the October 15th monthly meeting. The organization is hailed as a bedrock for the work they do to providing mental health services to firefighters and first responders.





By Beverly Mendicello

In 1926, Congress passed a resolution to make Veterans Day an annual occurrence, but it didn't become a federal holiday until 1938... In 1954, President Dwight D. Eisenhower changed the name from Armistice Day to Veterans Day so it would honor all veterans rather than commemorate the end of a single war... Memorial Day honors Americans who died in the line of duty while Veterans Day commemorates all Americans who have served their country honorably, both living and deceased... In 1968, Congress passed the Uniform Holidays Act, which put Veterans Day on the fourth Monday in October. *It took effect in 1971, but in 1975, President Gerald Ford signed a law returning it to Nov. 11...* **No, “Veterans Day”** without the apostrophe is not a grammatical error. According to the U.S. Department of Veterans Affairs, the holiday doesn't *belong* to veterans (in which case it would be Veterans' Day) but is, instead, “a day for honoring all veterans.” During the Veterans Day commemoration at Arlington National Cemetery, guards lay a wreath on the Tomb of the Unknown Soldier, and veterans organizations hold a parade of colors. The ceremony is free and open to the public. Although the nation honors deceased members of the Armed Forces on Veterans Day, the government created the holiday to honor and thank living veterans as well.

Honoring Christopher Columbus

On Monday, October 13th our Worthy President Sal Siraguse traveled with Janet Lombardi, Ramona (Mo) Toto-Travis and Anna Vann to Pueblo. Our Southern Lodge, located in Pueblo, hosted a celebration for Columbus Day around the Columbus Statue, the last Columbus Statue this side of the Mississippi. This year's celebration was for the 120th year of the statue. For more information go to <http://www.osia2738.com/>



Prayer Requests

Please keep Michelle Brunetti Ball in your thoughts and prayers as she journeys through her health issues and surgery.. We wish her only the best.

Please continue to keep Patrick Lubrano and his family in your prayers as he continues to recover.





Chicken Pot Pie Soup

A wonderful soup to serve with warm biscuits!

By Kathy Holt

6 Tbsp butter, **divided**; 1 1/4 cups chopped yellow onion: 1 Tbsp minced garlic: 1 cup diced celery (about 3 ribs): 1 cup peeled and diced carrots (about 2 carrots): 2 1/2 cups low-sodium chicken broth: 2 cups (heaping) peeled and diced russet potatoes, 1/2-inch dice (2 medium potatoes): 2 tsp minced fresh thyme (or 1 tsp dried): 2 tsp minced fresh rosemary (or 1 tsp dried)
1 bay leaf: Salt and freshly ground black pepper: 6 Tbsp all-purpose flour : 2 cups whole milk
1/2 cup heavy cream: 1 cup frozen peas: 1 cup frozen corn (optional): 3 cups cooked shredded chicken (preferably bone-in cooked or rotisserie): 3 Tbsp chopped fresh parsley

1. Melt 1 Tbsp butter in a large pot over medium-high heat. Add the onion, carrot, and celery and saute 3 minutes. Lower heat to medium and add garlic. Saute 1 minute longer. Watch that the garlic does not burn! **2.** Add chicken broth, potatoes, thyme, rosemary, bay leaves and season with salt and pepper to taste. Cover and bring soup to a low boil then reduce heat to medium-low, (press veggies down into broth) and allow to simmer, stirring occasionally, until potatoes are almost fully tender, about 15 minutes. **3.** Place a medium size saucepan over medium heat, melt remaining 5 Tbsp butter. Stir in flour and cook mixture, stirring constantly for 1 1/2 minutes. While whisking slowly pour milk into flour mixture. **4.** Season with salt and pepper to taste. Cook mixture, stirring constantly until thickened (do not boil)! Stir in cream then remove from heat, cover with lid. **5.** Add peas and corn to the soup mixture and heat through for a few minutes. Stir the milk mixture and chicken into the soup. Remove bay leaves, stir in parsley, and simmer until hot. (If desired you can thin the soup with a little chicken broth if needed.) Serves 6

Drunk Pumpkin Cocktail

By Leeann DiTirro

2 ounces vodka
1 ounce pumpkin spice syrup
2 ounces tonic water
2 drops orange food coloring



Fill a glass just over half full of ice, Add vodka, tonic water, pumpkin spice syrup, and food coloring to glass, Stir to combine and garnish with a pumpkin peep





Denver City and County Building lit to commemorate Italian Heritage Month



Members of the Sons and Daughters of Italy, speakers (minus the Governor and Lt. Governor) present at the flag raising for National Italian Heritage Month.



Chris Parente of Channel 2 – Watch his speech on Facebook @chrisparente



Crowd at Heritage Festival – October 4th



Teresa Henderson sang both the US and Italian National Anthems

Heritage Month Bocce

Every year the Sons & Daughters of Italy host a "Two on Two" Bocce for Italian Heritage Month. Our worthy President Sal runs the event and this year we had 12 teams! Laurie Creason and Rita DeFrange (known as the "Old Ladies" for the day) came in third place. Michael Clark and Patrick Fairman came in second place - great showing for sure! And our Bada Bing team - Brett Elliott and Mark Elliott came in first place. Thanks to all who played in the tournament....a GREAT TIME was had by all!

1st Place



Brett and Mark Elliott

2nd Place



Michael Clark and Patrick Fairman

3rd Place



Rita DeFrange and Laurie Creason



Can you Help with Fall Clean-up at the Lodge??

Every year we take a few hours of a day to clean our event hub. It is important to ensure the Lodge is a safe environment for our members and those who visit or use the facilities. On Sunday, November 16th from 8 AM to 11:30 AM we will CLEAN! There are really easy tasks like helping to organize our shirts for sale and our decorations room - to cleaning our main closet in the kitchen to pull out what we do not use and donate to a worthy cause. We could really use your help if you are available - even if it is just for an hour. Please reach out to Rita at ritadefrange@gmail.com text (907) 685 1327 to let her know if you can help....know that your participation is greatly appreciated!



Get your Christmas Shopping started early at the
Sons & Daughters of Italy,
Denver Lodge #2075
Annual Craft Fair
 Doors Open at 10 AM
Dates November 7th & 8th, 2025
 (Friday & Saturday)
Location 5925 W 32nd Ave. Wheat Ridge CO



Vendors with handmade Jewelry,
 bath soaps & creams, gifts and gift ideas,
 And Christmas Décor you cannot pass up!

Also enjoy lunch or a snack at the "CAFÉ"
 which opens at 10 AM and will feature soups
 & sandwiches, along with other goodies!



SONS & DAUGHTERS OF ITALY LODGE 2075 PRESENTS
Christmas Tea
Saturday, December 13, 2025
12 Noon
5925 W 32nd Ave, Wheat Ridge, CO
\$35 Per Person | \$20 for Children 10 & Under



Reservations Are Required
Deadline is December 5, 2025
Call Pam: 303-210-6277
For reservations or visit
<https://osiadenver2075.org/>

Sons & Daughters of Italy
 Presents
A CANDY CANE CHRISTMAS DINNER DANCE
at 5925 W 32 Ave., Wheat Ridge
December 6th, 2025
From 5:30 PM to 10 PM

- Ticket price includes:
- Appetizers, Dinner, Dessert, Refreshments, Door Prizes & Dancing to the music from Tina Marx and the Millionaires.

Member Price \$50	Non-Member Price \$55
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Advanced ticket sales only
 Contact Anna Vann 303-618-8023
soldenver2075@gmail.com



JOIN US FOR
BreakFast With Santa

Sunday, December 6, 2025

RSVP is required

All children 10 years old or younger will receive a gift from Santa others is \$10.

Breakfast will begin at 10:00 am and Santa will arrive shortly thereafter.

Deadline November 21, 2025

Member

Name _____

Child(ren) 10 and under:

Name _____ Age _____

_____ Gender _____

Name _____ Age _____

_____ Gender _____

Name _____ Age _____

_____ Gender _____

Name _____ Age _____

_____ Gender _____

Those attending who are 10 or older:

\$10x _____ = _____

Please fill out this form and return it to:

Sarah Regan at 5928 Zang Way, Arvada, CO 80004

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



Help Decorate the Denver Lodge for the Christmas Season with Candy Canes and Red & White Décor

Christmas is right around the corner! We welcome all available hands to help with decorating the Denver Lodge for a very busy December and holiday season. If you are available the date is Saturday, November 29 from 9 AM to 12 Noon to decorate in a "Candy Cane" theme of Red and White! Sal will be preparing his famous Breakfast Burritos for all who can make it. AND, if you can only make it an hour - that is fine too - we will take anyone's help. Please contact Rita at (970) 685 1327

or ritadefrange@gmail.com know if you are able to help out and THANK YOU! The Sons & Daughters of Italy Denver Lodge is the site of numerous holiday festivities. Let's see if we can top last year's decorations, which were beautiful and festive.





Trail Blazin' Nuns



By Ellie Gaccetta

Both Mother Cabrini and Sister Blandina were born in 1850. Rosa Marie Segale was born in a village east of Genoa, Italy. When she was four years old her family settled in Cincinnati, Ohio. The hardships of prejudice against foreigners were offset with education provided by the Sisters of Charity who operated schools in immigrant neighborhoods. At age 16 she joined the order and took the name of Sister Blandina.

In 1872, she traveled by train, wagon, and stagecoach to remote areas of Colorado and New Mexico. Trinidad, Santa Fe, and Albuquerque were rough settlements populated by miners, railroad workers, Hispanic families, and displaced Native peoples. Violence was common, schools were scarce, and medical care limited. With few possessions and wearing her habit, she opened classrooms on dirt floors, with a blackboard, and benches. She learned Spanish, built trust with communities and lobbied leaders for resources. Like her counterpart Cabrini, her presence was unusual, but her resolve earned her respect. She built orphanages, provided food and clothing for the poor, and advocated for those at the margins of society. She defended Native Americans against exploitation and worked for humane treatment of prisoners. Her philosophy was direct: every person regardless of background deserved dignity and opportunity.

She returned to Cincinnati in the 1890's and with her sister, Sister Justina, founded the Santa Maria Institute in 1897. The institute provided education, job training, legal aid, and cultural support, serving as a lifeline for thousands adjusting to life in a new country. Sister Blandina died in 1941. In 2014 the Vatican opened her cause for canonization, naming her a "Servant of God." Her story reminds us that the shaping of the West was not only of settlers, soldiers, and outlaws, but also by trail blazin' nuns.

Thanks to the Prima Domenica All Club Crew



Members of a number of Italian clubs came together to serve breakfast at the October Prima Domenica. Those helping included representation from our Lodge, IABA, Altar & Rosary, Mt. Carmel Men's club, the IOA, Fillitalia, Dante, and Trentini - with some members representing multiple clubs.

Left to right: Rita, Sal, Jamie, Jack, Marline, Mike Lisa, Mike, and Kay Bottom left to right: Terri, Jenna, Joannie, Janet, Susan, Linda, Paul, Phyllis, Roger and Rosemary.



Gratitude is the Best Attitude

By Ellie Gaccetta

The time of the year is here when the hustle and bustle of schedules and our nerves are on overload. It is time to stop, take a breath, and reflect on the good and bad that we've experienced the past year. We mourn the loss of loved ones taken from us, and (as in my case) we celebrate the joys of welcoming new lives into our families. Here is the question: Are you thankful? No, am not joking. Are you truly grateful for your life, your family, friends, your job, your existence, and our world? Do you foster gratitude in others by acts of kindness or just a smile at a stranger? Gratitude is a true superpower by the way it brings people closer. By helping others and accepting help in return, gratitude ensures our survival. It is the social glue that holds us together. Being grateful leaves us less selfish, more caring, more socially engaged, and with a higher opinion of humanity. Maybe gratitude is simply hope for a better today and tomorrow.

So, what is gratitude? Gratitude is a feeling of appreciation, thankfulness, and joy for something or the kindness of someone. It strengthens relationships and fosters a sense of connection with others. For some people being grateful is a way of life. It's easy to be grateful by simply expressing appreciation and noticing the good in our lives. We see gratitude at every stage of life; grateful for a new, healthy baby, for a job or promotion, that you recovered from an illness, and for the years someone was in your life and how they impacted it. Gratitude and kindness are synonymous with goodness. Who doesn't want a little more goodness in their lives?

Researchers at the University of California at Davis have said there is a science to our reaction to acts of kindness and being grateful. Here's what they say: **1. The importance of the mental and physical health**

benefits: Gratitude has been linked to increased happiness, reduced stress, improved sleep, and a stronger immune system. Look for the small joys in your day, be positive and enjoy a greater sense of fulfillment. **Focus on the Present:** Slow down and engage with the positive moments in a day. The changing seasons hold beauty worthy of a grateful heart. **2. Cultivate gratitude with a gratitude journal:** Write down the things you are grateful for. Focus on the positive, notice good things in everyday moments. **Express appreciation:** Say hello, good morning, please, and thank you. Let people know how much you appreciate their support, kindness, and presence in your life. **Practice mindful gratitude:** Pay attention when you appreciate something or someone and the joy it brings when you express that gratitude. **Reflect on your blessings:** Take time to think about all the things you have and how fortunate you are.

When we feel grateful for the people in our world, we are reminded of the good qualities each contributes to making our world a better place. It doesn't take a grand gesture to express gratitude. A simple thank-you or thank-you note works well. Learning to recognize how we receive advice, lend an ear, observe actions, and help others. Gratitude is finding good in others. In this crazy world where everyone is complaining about something freshen up your gratitude by noticing the good things each day.



Community Events



November

November 7 & 8th - Sons & Daughters of Italy Craft Fair

November 11th - Veterans Day!

November 12th - IABA Meeting - sponsors a Caruso Family for Christmas

November 19th - **OSIA Salute to Veterans and First Responders at our General Meeting which is our Annual Turkey Dinner!**

November 27th - Happy Thanksgiving!

December

December 6th **(AM)** - Children's Christmas Party (open to the public), *See flyer enclosed*

December 6th **(PM)** - Adult Candy Cane Christmas Dinner Dance Party (open to the public), Tickets go on sale November 1 - *See flyer enclosed*

December 13th - Christmas Tea at the Sons & Daughters of Italy, *See flyer enclosed*

December 14th - Altar & Rosary Annual Christmas Luncheon, Applewood Golf Course

December 17th - Sons & Daughters General Meeting - 7 Fishes (but there will be a dinner for everyone!)

Contact Us

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Denver Lodge #2075
5925 West 32nd Avenue, WheatRidge, Colorado 80212

303-238-8055
soidenver2075@gmail.com
osiadenver2075.org



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