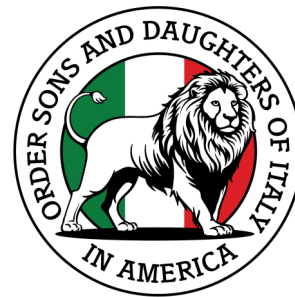


ANDIAMO

Volume 45 Issue 9

SEPTEMBER 2026



BACK TO
SCHOOL

Deltona Sons & Daughters of Italy Lodge #2441
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Deltona, FL 32725
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Forward any submissions to:
Debbie Perko, Editor
sonsofitaly2441@aol.com

This newsletter can be viewed at:
www.deltonasonsanddaughtersofitalylodge2441.org

www.deltonasonsanddaughtersofitalylodge2441.org

PRESIDENT'S MESSAGE

September 1, 2026

Dear Brothers and Sisters,

I hope that everyone is doing well.

August was a very good month for our lodge. Bingo, pasta, Craft Market and rentals are all doing well. And, each month we are adding new members to our lodge. All our functions are run by volunteers and any amount of time that you can contribute will be greatly appreciated. And the nice thing is no experience is required. We do on the job training! If you are interested in volunteering please let me know.

Pasta Dinner night is continuing to do well. By using social media and word of mouth. It seems that our lodge is the place to go to on Wednesday nights and enjoy a great meal at a very reasonable price. Our guests also enjoy playing music bingo, karaoke and dancing. And we have now added line dancing lessons right after pasta. The cost is five dollars at the door or three dollars if you purchase a pasta dinner. You can have something to drink from our bar, meet new friends and have a fantastic time. I would like to encourage all our members that have not attended pasta night for a while to please come and have dinner with us. We have so much to offer our members and guests. Now that summer is here there is no longer a worry about driving in the dark. You can enjoy dinner, music bingo, dancing, karaoke and now line dancing all before the sun goes down.

Our rental committee has really done a great job of promoting to the public our beautiful lodge and all it has to offer. It seems like we have rentals almost every weekend. Thank you for all your hard work and dedication. It is very much appreciated.

One of our longest active members celebrated a milestone birthday this month. Elinore Scafiddi turned 100 years young on August 10th. Elinore is a very special lady and has been a valued member of our lodge for well over thirty years. Recently, Elinore was honored with a special recognition that

she received from Pope Leo XIV. Wishing Elinore all the best and many more birthdays to come.

We have been discussing dedicating part of our Andiamo to talk about our heritage or some interesting fun facts about Italy. This month I started with a little story about Cappuccino and its history. The article was sent to me by a middle school teacher in Italy. I've included the article both in Italian and English translation. Anyone wishing to submit an article about your family heritage or just some facts about Italy please do so. We would really like to hear from you. And if you have pictures all the better! For more information please contact Deb Perko .

On a personal note, I took a much-needed vacation earlier this month. I would like to thank John Malfettone and all of our members who filled in for me during this time. You guys did such a great job, I think I might have to do it again!!

Don't forget our council and members meetings on Thursday September 10th. The Council meeting starts at 3:30 and is followed by the members meeting at 5:00 PM. After the meeting pizza and dessert will be served. So, if you want to know all that is going on at your lodge and you really like good pizza and want a nice cup of coffee with your dessert, please join us at our upcoming meetings.

Take care and all the best,
Proud to be your president,
Frank DeLisa

Cappuccino: A good Italian habit

Cappuccino is an Italian drink prepared with espresso coffee and milk with mounds of foam. Cappuccino is not consumed at home, but at a coffee bar in the morning, and it is usually accompanied with a pastry.

Preparing a cappuccino may seem easy because there are only two ingredients, but in reality, it is not so easy. First of all you will need an espresso machine, a pitcher, a metal container and finally a large ceramic cup. The quantity of milk and coffee must be precise. 125 ml (½ cup) of milk, 25 ml (0.85 oz) of coffee.

To obtain a good cappuccino the barista must prepare a perfect espresso coffee in a cup. Scald the milk in the metal container then put the hot milk over the coffee. It is necessary to have equal parts of foam and hot milk. The foam needs to be compacted , velvety and without bubbles.

The name “cappuccino” derives from the color that the drink assumes when you mix the two ingredients, the milk and the coffee. It is the same color of the long vestments that were worn by the Cappuccini Monks. It is legend that a Cappuccini monk first starting mixing hot milk and coffee to make this drink.

In recent years there was born the modern technique of milk art. Many baristas are experts in decorating the cappuccino.

In the container the barista can make designs on the foam: a leaf, a flower a heart , an apple, a rabbit or a butterfly.

Abroad, cappuccino is well known and loved, and is good at all hours of the day. But is it often very different from the Italian cappuccino. To start, the dimensions of the cup . In Italy the cup is 200 ml short and large. Abroad, it is more widespread. A small paper cup, medium or large up to 600ml. The material of the cup also depends on where they drink the cappuccino. In Italy the ceramic cup is good for consumption either standing at a bar or sitting at a small table.

The paper cup , on the other hand, is designed for taking your cappuccino away. So that you can drink it while walking or at work.

In the end, in Italy you drink cappuccino at breakfast. Rarely outdoors, and never during or after meals.

Il cappuccino: una buona abitudine italiana



Il cappuccino è una bevanda italiana preparata con caffè espresso e latte montato a schiuma. Il cappuccino non si consuma a casa, ma si prende al bar la mattina, di solito accompagnato da cornetti o altri prodotti da forno o di pasticceria.

Preparare un cappuccino perfetto può sembrare facile perché gli ingredienti sono pochi, ma in realtà non è una cosa semplice. Innanzitutto occorrono una macchina per caffè espresso, un bricco, cioè un contenitore in acciaio per il latte, e infine una tazza di ceramica bianca bassa e larga.

Le quantità di latte e caffè devono essere precise:

125 ml di latte e 25 ml di caffè.

Per ottenere un buon cappuccino italiano il barista deve preparare un perfetto caffè espresso nella tazza, scaldare con il vapore il latte nel bricco e versare il latte caldo sopra il caffè espresso. È necessario mettere schiuma e latte caldo in parti uguali. La schiuma inoltre deve essere compatta, vellutata, senza bolle.

Il nome "cappuccino" deriva dal colore marrone che la bevanda assume quando si mescolano i due ingredienti: il latte e il caffè. È lo stesso tipico colore del saio¹ dei frati cappuccini. La leggenda racconta che un frate cappuccino ha mescolato per primo latte e caffè.

Negli ultimi anni sono nate le moderne tecniche della latte art e molti baristi sono esperti nel decorare il cappuccino. Con il bricco del latte il barista fa un disegno sulla schiuma: una foglia, un fiore, un cuore, una mela, un coniglio o una farfalla.

All'estero il cappuccino è molto conosciuto e amato ed è buono a tutte le ore, ma è spesso molto diverso dal cappuccino italiano, a iniziare dalle dimensioni del recipiente. Se in Italia la tazza da 200 ml è bassa e larga, all'estero è sempre più diffuso il bicchiere di carta piccolo, medio o grande fino a 600 ml. Il materiale del recipiente dipende anche dove si beve il cappuccino: in Italia la tazza di ceramica va bene per il consumo in piedi al banco o seduti al tavolino. Il bicchiere di carta è pensato invece per portare via il cappuccino, per bere camminando o al lavoro.

In Italia, infine, il cappuccino si beve a colazione, raramente fuori orario e mai durante o dopo i pasti.

¹ saio: vestito lungo dei frati cappuccini

2026-2028 LODGE OFFICERS

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Vice President	Mary Ann Zebrowski	386-789-0748
Immediate Past President	John Malfettone	407-415-4790
Orator	John Malfettone (if needed)	407-415-4790
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Financial Secretary	Debbi Leigh	407-221-9699
Treasurer	Ce Bennett	443-822-7649
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	Randy Lafontaine	972-835-2492
	Joe Perko	860-558-3043
	Debbie Perko	860-558-2904
	Debs Sack	386-216-2149
Mistress of Ceremonies	Josephine Montrone	386-473-4534
Master of Ceremonies		
Guard	Rosario Schepis	407-323-0306
Past Presidents	John Malfettone—Alice Russell—John Doucette—Rose Marie Boniello—Theresa Langosch	

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Bar Manager	Debs Sack	386-216-2149
Bingo	Debbi Leigh	407-221-9699
Bocce	Chuck Fazio	386-626-9720
Budget	Chuck Fazio	386-626-9720
Bylaws	Debbi Leigh	407-221-9699
Celebration of Life	Committee	
Chaplain	Father Joe Gallucio	727-831-7035
Craft Fair/Farmers Market	Debs Sack	386-216-2149
Maintenance	Joe Perko	860-558-3043
Membership	Mary Ann Pandolfo	386-789-4070
Pasta	Randy Lafontaine	972-835-2492
Purchasing Agent	Randy Lafontaine	972-835-2492
Rentals	Judy Schepis	407-340-2775
Scholarship	Jeanette Deluca	386-801-5600
Security	Debbi Leigh	407-221-9699
Social Justice		
Sunshine/Bereavement	Mary Ann Pandolfo	386-789-4070
Ways and Means/Travel		

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State Trustee	Joe Cappello, Region II



**IS YOUR BIRTHDAY IN SEPTEMBER?
JOIN US ON SEPTEMBER 30TH
FOR A FREE PASTA DINNER**



A Sympathy card was sent to
Mary Ann Zebrowski
on the passing of her son



At our August 13th meeting, we welcomed
three new members:

Bruce Bennett, Karen Corr, and Art Giles.

Our membership is growing!!!



Get Well wishes were
sent to
Phyllis Fazio

Editor's Note

I find myself more and more using the lament: "If only the dark web people would use their obvious knowledge for good..."

The purpose of this page is to make you aware of scams.

We had incident, in our family. This person received an email from Bank of America. It was on their letterhead with their colorful letterhead. She had no reason to think otherwise. In it they stated a CD was coming due and to call them, at the number below, so they could help her. She looked at the CD account number that was given and it didn't look like anything she had...but after all the email was from Bank of American so it should be good, she reasoned.

So, she called the number and the person said she'd be more than happy to help, if she would only give her social security number to her. She did and then she started feeling uncomfortable, so she hung up. Joe and I got involved, to help her out.

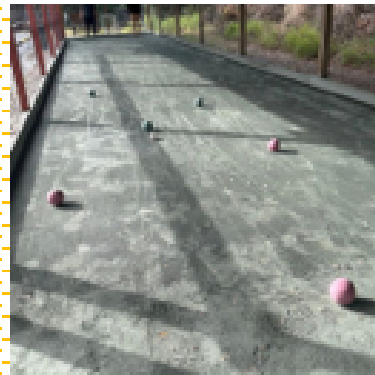
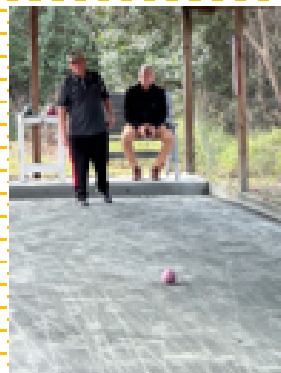
This person felt "stupid" (her words not mine). My feeling was Bank of America is never going to ask for her total social security number as they already have it. They might ask for the last 4 digits. Joe brought her to the bank and the bank was astonished as the phone number was one of theirs, but that they would never send out a letter like this.

I signed her up for Equifax and put a block on her social security number and everything is fine. It could have been much worse. It is just sad how the "bad people" of the world like to play on the emotions of others.

In closing, I just want you to understand that if you receive something like this via email, text message or directly from the telephone...stop, hang up, and contact a family member to help make sure nothing was compromised.

Deb Perko

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Presented by:

Sons & Daughters of Italy • Lodge #2441

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Sunday, September 20 • 10:00 AM – 4:00 PM

Event Highlights

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- Fall-Inspired Creations Perfect for Seasonal Décor
- Unique Finds & Gifts for Every Taste
- Food & Drinks from Community Favorites
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Or scan the QR code for details!



SCAN FOR EVENT DETAILS



Sons & Daughters of Italy Baking Committee



The baking committee is looking
for bakers to join our team for the
Wednesday Pasta Night.
If you would like to show off your baking
skills, then this is the place for you!

For more information please call:
Dixie DeLisa at 407-221-3227 or
Ginny Tuccio at 386-847-4293



Where can you buy soup in bulk?

The stock market.

Why do bees have sticky hair?

They use honeycombs.

What kind of cheese doesn't belong to you?

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September

2026

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 Bingo Starts at 6:00 Doors open at 3:30	2 Pasta Night 4:30-6:15 pm Dancing 7:00 - 8:00 Pub Home School 10:00 - 1:15	3	4 Main 6:00-9:00 Sandra Acad (JS)	5 Main 2:00 - 6:00 Meghan (KS)
6	7	8 Bingo Starts at 6:00 Doors open at 3:30	9 Pasta Night 4:30-6:15 pm Dancing 7:00 - 8:00 Pub Home School 10:00 - 1:15	10 Council Meeting 3:30 pm Member's Meeting 3:00 pm	11	12 Pub - 10:00-3:00 Carolyn/Joe (JFD) Main - 4:00-10:00 Latoya (JS)
13	14	15 Bingo Starts at 6:00 Doors open at 3:30	16 Pasta Night 4:30-6:15 pm Dancing 7:00 - 8:00 Pub Home School 10:00 - 1:15	17	18	19
20 Craft Market 10:00 - 3:00	21	22 Bingo Starts at 6:00 Doors open at 3:30	23 Pasta Night 4:30-6:15 pm Dancing 7:00 - 8:00 Pub Home School 10:00 - 1:15	24	25 No rentals	26 No rentals
27 No rentals	28	29 Bingo Starts at 6:00 Doors open at 3:30	30 Pasta Night 4:30-6:15 pm Dancing 7:00 - 8:00 Pub Home School 10:00 - 1:15	31		