



IL GIORNALE

Dicembre, 2019

Benvenuto New Members

Welcome to all of our new members that joined us at Backyard Bistro. We enjoyed a wonderful night of making new friends and getting to know some of our new members. There was a great deal of talking, hand waving and eating some great food. We also played some Italian Trivia, with Lucille Zane winning the bottle of Amaretto.



TSOI 2817 Calendar of Events

- Dec 08__ Christmas Party Casa Carbone – Margaret C
- Dec 10__ A Mildly Italian Christmas Concert
- Dec 14__ USO Hanger Party Cake Walk – Fran
- Jan 05__ La Befana - Anita
- Jan 11__ See, Smell & Taste at Brovelli Oils, Vinegar
- Jan 26__ Pagliacci NC Opera – Jay C
- Feb 09__ Movie Night
- Feb 9__ General Membership Meeting – Nick V
- Mar 26__ Installation Dinner – Nick V

La Befana

La Befana will make her Epiphany visit on January 5th at 1:30 at George Scalco's home. If you have young children, grandchildren or even friends children that would like to enjoy this great Italian holiday tradition please join us. La Befana will bring gifts for the children and we ask that adults bring some cookies or other treats for the children to share. For additional information on La Befana go to

<https://www.ottawaitalians.com/Heritage/befana.htm>



Cloer Winery

Eleven members gathered at Cloer Winery on November 16 to taste wine and share stories. While the weather outside was blustery, everyone inside had a wonderful time. Special thanks to Jan DiSantostefano for organizing this event.



Helen Wright Meals

Special thanks to Mark Spano, Jan and Tony DiSantostefano for their help serving dinner at the Helen Wright Center on October 27.



Youth Corner – Vinny Russo

Vinny Russo, the grandson of Fran and Bernard Castellano, is a spelling phenome. He competed with 12 other 5th graders from his 5th grade class to win his schools spelling bee. When Fran asked him if he was nervous he told her not to worry, he knew all the words.

Vinny has also been very active helping at TSOI events, always being the first one to volunteer and help.



Good & Welfare

- Lucille and David Zane are celebrating their 50th wedding anniversary.
- Karen and Scott Bledsoe are celebrating their 20th wedding Anniversary

As we celebrate the Christmas Season please pray for the following individuals.

- Josephine Romano will be having surgery on December 27th. She was diagnosed with breast cancer and they feel that they caught it early. She will have an MRI tomorrow and see what direction they will go. She will be at the Christmas Dinner so if you are there you can wish her well.
- Lucille Zane broke her foot
- Len Rattini is still recovering from a hospitalization
- Nina Miracola had a blood clot in her lungs

December Birthdays

This month we celebrate the birthdays of those members celebrating in December.

Wish the following members Happy Birthday when you see them: Monica Inzaina (2), Rosemary Amato (3), Lorraine Longobardo (8), Joseph DeStasio (9), Theresa Caamano (10), Nardone Fiorencia (12), Joseph Miracola (22), Mark Spano (23), Albert Amato (24), Tori Horner (28),



GO PLAY SAVE BOOKS

An important Fundraiser for our Scholarship Program is the sale of GoPlaySave books. These coupon books are chock full of great savings from restaurants and movies for a whole year! The cost is only thirty dollars and two dinners at the restaurants will have the expense recovered. Books are available at membership events or contact Bernard at bcas1947@aol.com and he will be happy to deliver the GoPlaySave books to you!



USO PARTY IN THE HANGAR – Dec 14

NCDOT Hangar RDU
1050 Meridian (directly across from observation tower)
Morrisville, NC

The Lodge will run the cake walk and will need 30 cakes /pies/cookies as prizes for this event. They may be store bought. Volunteers (already at limit) need to arrive by 10:30 AM. Cakes/pies are to be dropped off at hangar by 10:00 AM or to Fran Giannuzzi or Nick Verna by Friday, December 14 for this wonderful USO Event.



See, Smell & Taste at Brovelli Oils, Vinegar and Gifts

Saturday, January 11, 2020, 1:00 – 4:00 PM

Lodge member and owner, Barbara Brognano Swavely, invites us to join her at her storefront in City Market Raleigh to sample 70 varieties of Italian flavored olive oils, balsamic vinegars, sea salts, herb blends and much more. Enjoy the fragrant aromas and robust flavors of quality ingredients that will transport your culinary understanding to new heights. Wine will be served for \$7.00 a glass.

Mention that you are a member of TSO!!

No sign up needed - it is an informal event.
300 Blake Street, Raleigh, NC 27601, (919) 977-8164



Florentine Lace Cookies

(Reprinted from <http://italian-fusion.blogspot.com/search?q=cookie>)



Makes 76 2" Cookies

Ingredients

1.5 C Brown Sugar (packed)
1.5 C Quick Oats
1 TBS Baking Powder
½ C Melted Butter (cooled)
1 Large Egg (beaten)

Directions

Preheat oven to 350°

These cookies will stick to a baking sheet. You must line the baking sheet with either parchment paper or a Silpat (Silicone baking sheet liner). You can reuse the parchment paper for the entire batch of cookies.

Stir all ingredients together in a stand mixer fitted with a paddle attachment—the batter will be very moist.

Drop by level ½ teaspoons on the lined cookie sheet. It's critical that you use a measuring spoon to do this so that they are the same size. This helps you space the cookies and helps them cook evenly. Make sure you have at least 1.5" between each cookie—they love to spread. Only place one cookie sheet in the oven at a time for even baking.

Place in a preheated oven for 8-9 minutes. When they start to cook they will spread out and puff up. During the last minute you will see them deflate. When the last cookie has deflated the cookies are done. You may have to adjust the time a bit depending on your oven – keep an eye on them.

Place the cookie sheet on a wire rack to cool. When the cookies are completely cooled, remove them to a wire rack for at least 30 minutes before storing them.

The Presepe Tradition of Naples

(Reprinted from: <https://www.lagazzettaitaliana.com/history-culture/7741-the-presepe-tradition-of-naples-italy>)

Christmas in Naples, Italy is truly special particularly since Naples is most famous for its Nativity scenes or presepi. Presepe means crib or crèche and the one place in Naples that is a must-see especially at Christmas time is the famous pedestrian street, via San Gregorio Armeno. In Italy, every family has a presepe, and starting December 8, Italian families set up their presepi inside their homes, taking great pride in creating very elaborate scenes with lighting, backdrops, running water and multiple figures. However, Baby Jesus is never placed in the crib until Christmas Eve, and the presepe usually stays up for a month until after the feast of the Epiphany.



(Reprinted from: <https://www.thelocal.it/20171212/italy-best-christmas-nativity-scenes>)

No one does nativities quite like Naples. Head to the city's "Christmas Alley", via San Gregorio Armeno, for a glimpse into the workshops that turn out many of the crib figures displayed all over Italy. Among the usual characters, look out for fishmongers, butchers, pizza makers and other figures that have made their way into Neapolitan Christmas tradition – not to mention the pop stars and politicians that craftsmen slip in there too.

