



IL GIORNALE

Giugno, 2019 Vol III Ed. IV

Congratulations

Karen and Scott Bledsoe's company, Blue Force Technologies, has won Boeing Supplier of the Year and they were in LA to receive their award.



Congratulations to Tony and Josephine Romano on their 60th wedding anniversary on June 21st.



TSOI 2817 Calendar Of Events

- Jun 02 __ Family Picnic at Lake Lynn Park – Fran G.
- Jun 23 __ Helen Wright – Nick V.
- Jun 25 __ Celebrity Dairy and Goat Farm – Fran G.
- Jul 13 __ Durham Bulls – Nick V., Fran G.
- Aug 25 __ Helen Wright – Nick V.
- Aug 31 __ Annual Breakfast Fundraiser – Bob G.
- Oct 05 __ Festa Italiana Raleigh- TSOI to have a table
- Oct 27 __ Helen Wright – Nick V.

IL GIORNALE HIGHLIGHTS

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Kingswood Elementary International Festival

The Italian flag was held high as members of TSOI led the international Festival parade at Kingswood Elementary on May 3rd. Our team of Fran & Bob Giannuzzi, George Scalco, and Patty & John Palmer. The team provided Italian cookies, meatballs, carnival masks and bocci for the kids. The hit of the event though, was George giving a presentation on Venice. Thank you all for helping spread our culture.



June Birthdays

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

Wish the following members Happy Birthday when you see them: Tony Romano (10), Julia Bledsoe (11), Vivian Dewey (17), Rosemary Verna (20)



Scholarship Winners for 2019

Congratulations to the two new winners of the TSOI Scholarship, Austin Cicero and Julia Connor.



Austin Cicero, grandson of Vera and Len Cicero. Austin. He has volunteered at the Salvation Army, the Food Bank and has gone on 5 mission trips in the US and Argentina. He played soccer for Garner High and loves to paint, draw and do photography. He was a member of the ACE Mentor Program and came in 2nd place in Design Blitz. Austin will be attending Appalachian State University majoring in graphic design and minoring in photography. He hopes to spend a semester in Italy.

Julia Connor, daughter of Caroline and Sam Connor and granddaughter of Bob and Fran Giannuzzi. She has volunteered at Brown Bag Ministry, Special Olympics, Western Wake Ministry, Catholic Parish Outreach, Shephard's Table Soup Kitchen and plays the piano for area Nursing Homes. She was the lead keyboardist for Cardinal Gibbons plays. She was a member of National Honor Society and a National Merit Commended Scholar. Julia has been employed by Namoli's NY Pizzeria in Apex as well as babysitting when she has time. Julia is also the recipient of the IBM Thomas Watson Scholarship and has been accepted into the Honors Program at University of South Carolina where she will be heading in the Fall.

We would also like to thank Jan DiSantostefano, Rosemary Verna and Frank DeMaria for being on the Scholarship Committee this year and for choosing these 2 outstanding candidates.

Pot Luck Dinner

Thanks to the generosity and hospitality of Charlotte and Pat DiLeonardo we had a wonderful pot luck dinner. As always, the food was outstanding and enough to feed twice as many people (as it should be).



<https://www.facebook.com/ItalyFoodMagazine>

Upcoming TSOI Events

An Evening of Art and Fellowship

Join us on July 25, 2019 - 6:30 PM - 8:30 PM at the home of Len Rattini, an Italian Artist and Author. Len's paintings are a huge part of his lovely courtyard home - he tells everyone that he does not live in a house, but rather a Museum. Len's paintings hold many memories as well as stories that he will share with us during the tour of his artwork. He is very attached to his paintings (as I am too) and does not like to see them leave home, but he may have some prints to sell and may accept offers if anyone feels they must have one of his pieces....that does not mean he will accept your offer!!!

Unfortunately his home is not huge so this Event will be limited to 25 members of TSOI-2817 and you must RSVP in advance to Fran Giannuzzi at fgiannuzzi94@gmail.com. Everyone is asked to bring an appetizer to share to serve 6-8 people as well as a bottle of wine to share. TSOI will provide the paper products, ice and water.

Celebrity Dairy Goat Farm Tour

Tuesday, June 25, 2019, 11:30
144 Celebrity Dairy Way
Siler City, NC 27344
Cost: \$20.00

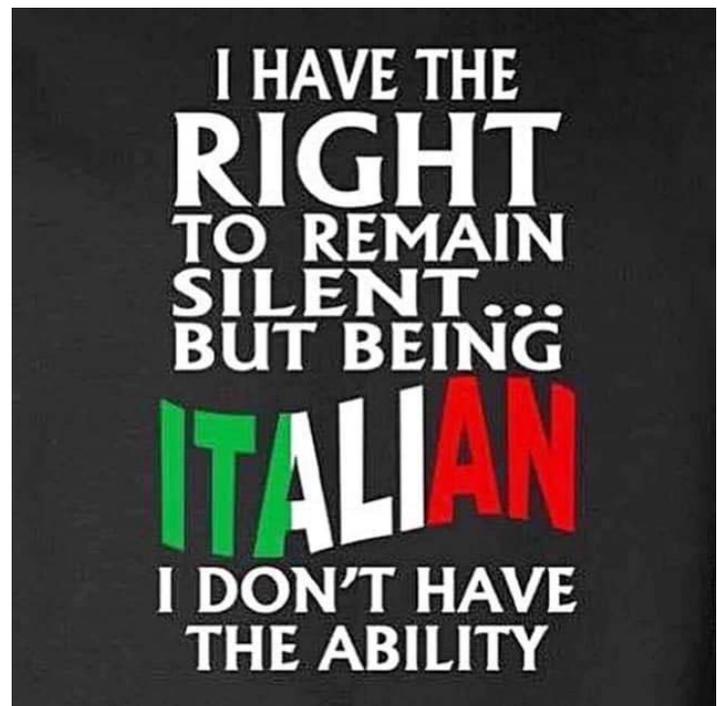
The Inn at Celebrity Dairy Farm presents for the Triangle Sons of Italy and guests a mid-week Summer Italian Lunch and tour of the Dairy Farm and Inn. The arrival time will be at 11:30 for lunch and the tour will be immediately following lunch. Dessert will be served after the tour. They have some new baby goats.

Antipasti
Focaccia
Limoncello Chicken Breast
Homemade Gnocchi
Caprese Salad
Lemon Peach Pie
You may bring your own wine

Go to
<http://www.trianglesonsofitaly.org/events/> for additional information and to register for this event.



Durham Bulls
July 13th
6:30
\$16/Ticket
Fireworks Night



Only 8 tickets left!

A Taste of Ferrara

Ferrara is situated 27 miles northeast of Bologna, on the Po River. The signature dish is cappellacci di zucca, ravioli with a filling of butternut squash, Parmigiano-Reggiano and flavored with nutmeg. It is served with a sauce of butter and sage or bolognese sauce.

The imposing Este Castle, sited in the very centre of the town, is iconic of Ferrara. A very large manor house featuring four massive bastions and a moat, it was erected in 1385 by architect Bartolino da Novara with the function to protect the town from external threats and to serve as a fortified residence for the Este family

Far older than the Palio di Siena is the Palio di San Giorgio. The competition between city districts culminates with the oldest horse race in Italy, having begun over 700 years ago in 1297. The entire day is filled with pageantry, set amid the Renaissance splendor of the city, with the Palio being the centerpiece of the day. Mark your calendar, it takes place on the last Sunday in May.



By the way, The Ferrara Candy Company is an American candy manufacturer owned by the Ferrero Group based in Oak Brook, Illinois. It is *not* Italian.

Cappellacci di Zucca

For the filling

1lb butternut squash
1 tablespoon olive oil
2 ounces grated Parmesan cheese
1 egg yolk
1 tablespoon dry breadcrumbs
1 pinch nutmeg
1 pinch salt and pepper, to taste

For the pasta and sauce

2 1/2 cups (300 grams) type 00 flour
2 whole eggs
2 egg yolks
1/3 cup (80 grams) butter
1 bunch of sage
1 handful grated Parmesan cheese



Recipe Courtesy of [Food52](#)

For the filling

To prepare the filling, first roast the butternut squash (seeds removed, skin on), with some olive oil. When cooled, remove the pulp with a spoon and place in a bowl with the rest of the filling ingredients and combine well. The mixture should not be too wet, but you can add more breadcrumbs or Parmesan if needed. Set aside while you prepare the pasta.

For the pasta and sauce

To prepare the pasta, place the flour on a clean surface, create a 'well' in the middle of the flour and add the cracked eggs and yolks. Using a fork, whisk the eggs together and, still whisking, slowly begin to incorporate the surrounding flour until the mixture becomes creamy and eventually becomes too thick to continue whisking.

With floured hands, finish combining the flour until the dough no longer sticks to your hands. Depending on the size of the eggs, you may not need all the flour or you may find the mixture too dry – in this case, you can add a bit of water until you have a dough you can work with. Knead on a floured surface for about 5 minutes or until it becomes smooth, elastic and a finger poked into the surface of the dough bounces back. Let the dough rest, covered with a damp cloth, under a bowl, or in cling film, for at least 30 minutes.

Divide the rested pasta dough into four pieces, and, keeping the pieces that are not in use covered, roll out the pasta into paper-thin sheets with a pasta rolling machine until you can see your fingers through it.

With a frilled-edge pastry cutter, divide the sheets into strips approximately 2 3/4 inch wide, and then into squares the same width.

Place a heaped teaspoonful of mixture in the center of each square and on two of the sides, dab or brush some water (or if you've saved the egg whites from earlier, you can use beaten egg white). Then fold one corner of the pasta to the other to make triangles, carefully pushing out any air from the centre towards the edge before sealing. Next, fold the outer corners of the triangle together and seal by pressing down gently – this part of the cappellacci will essentially have 4 layers of pasta dough, so pressing to squash the dough and keep the shape of the cappellacci also serves to make sure it's not too thick and chewy.

Let the cappellacci rest and dry out a little (up to an hour) on a well-floured board or cloth before cooking.

Cook the cappellacci in a pot of boiling water salted with a teaspoon of salt, until they begin to float, around 6 minutes.

In the meantime, prepare the sauce by melting the butter in a skillet over medium heat and letting it turn a caramel brown colour. Add the sage leaves and let them infuse in the butter. Add a ladle of the water that the cappellacci are cooking in and whisk to create an emulsion. When the cappellacci are ready, remove them with a slotted spoon and place in the sauce, gently coating them. Serve with some grated Parmesan cheese.