



Triangle Sons & Daughters of Italy

Serving the North Carolina Triangle since 2004

LODGE 2817

IL GIORNALE

Giugno, 2020

Requests for Committee Members

We still have a need for some more members to help on the following Committees:

Fund-Raising Committee

Works with the Treasurer to set up and help with any fund-raising events such as:

- **Bocce Tournament** - proceeds go to Doug Flutie Charity - need help setting up, serving lunch, procuring drinks & lunch for the Tournament, referee
- **Pancake Breakfasts** - biggest fundraiser we have - need a crew to help seat people, sell GOPLAYSAVES, help clean up tables during/after breakfast.
- **GOPLAYSAVE Book Sales** - we use funds for our Charities and scholarships - sell at FESTA, Breakfast and Movie Night - we need a chair to handle the books and disbursement of them
- **Festa Italian Raleigh Booth** - sell cookbooks, GOPLAYSAVE Books and memberships - work with Bernard Castellano
- **50/50 at Events** - currently Treasurer does this - work with Bob to get tickets and money to set up
- **Sell our Merchandise at Meetings and Events** - Bernard Castellano procures all merchandise

Cultural Committee

We have one member, Maria Knall that has signed up and could use one more:

- **Help work in Genealogy Booth at FESTA** - work with a FESTA Board Member (Devin Giovachini)
- **Work with Schools and Nursing Homes** when they request help with Italian events.

Good and Welfare Committee

Fran Castellano currently sends cards as needed to members when requested:

- **Do a Hospital Visit** if needed to a sick member
- **Help set up meals** if needed for a member that has had an issue or illness
- Notify membership to do a **prayer chain** when requested
- **Send a donation** requested by the family when there is a death - (we give \$50.00 to immediate family members, spouse, child, sibling or parent) and donation is made online or a gift card sent to family. Set up members to attend a wake or funeral if local.

Membership Committee

Work with Bernard Castellano to:

- **Welcome new members** at events and dinners - have them join you if they are alone
- **Help at Festa Italiana Booth** to solicit memberships to join Lodge - Bernard will set up a shift schedule for FESTA

The Executive Council is working hard to make sure that future events will be fully observant and compliant with the best public health practices in place at the time of the events. We are looking to have masks and hand sanitizers available for use at all of our events.

2020 TSDOI Scholarship Winner



Anna-Maria Cicero, granddaughter of Lenny and Vera Cicero, is the 2020-21 winner of the TSDOI Lodge 2817 scholarship. She is a June 2020 graduate of Green Hope High School, and attended the University of North Carolina School of the Arts, Winston Salem. NC from August 2019 – January 2020 with a concentration in Saxophone Performance.

She will attend UNC-Greensboro Lloyd International Honors College, where she plans to major in music education, take Italian language classes and spend a semester abroad in Italy.

She is a volunteer for KidzNotes, a nonprofit organization offering free after school music instruction to underprivileged youths and a Teacher's Assistant at Gintarello Lithuanian School, Raleigh NC.

TSDOI 2817 Calendar of Events

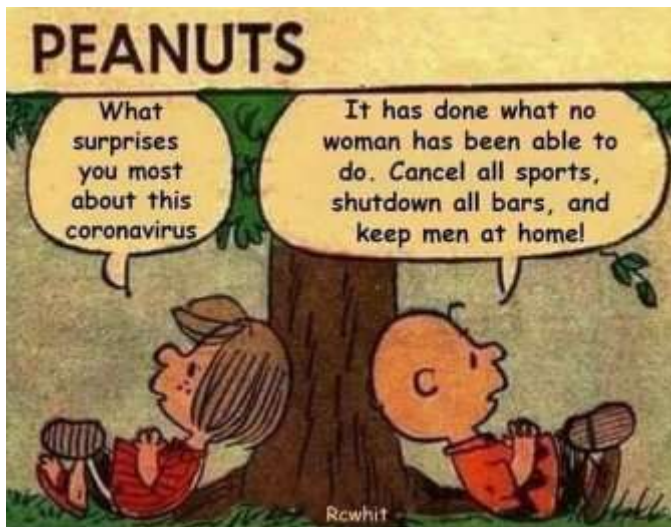
Jun 14 ___ Helen Wright Shelter Dinners – Nick V
Jul 25 ___ Durham Bulls – Waiting on This
Aug 8 ___ Bocci Tournament – Bob Giannuzzi
Aug 9 ___ Helen Wright Shelter Dinners – Nick V
Aug ? ___ Annual Picnic - Margaret Confalone
Sep ? ___ Annual Pot Luck Supper
Sep 5 ___ Annual Fund-Raiser Breakfast – Bob G
Sep 26 ___ Festa Italiana – Fran G
Oct 11 ___ General Membership Meeting and
Presentation of Outstanding NC
Italian/American Award*
Dec ? ___ USO Hanger Party
Dec 6 ___ Annual Christmas Dinner - Margaret C
Jan 31 ___ Movie Night
Apr 9 ___ La boheme Opera

Helen Wright Shelter Dinner - June 14. We'll be cooking for 20 women. Nick Verna will deliver the meal - we will not be going inside the shelter.

Festa Italian Raleigh #3 is still being planned for September 26, 2020 and TSDOI-2817 will have a booth as well as provide help in the Genealogy Booth. TSDOI-2817 is also a sponsor for FESTA. Bernard will handle the booth for membership and sales and Maria Knall with work with the FESTA Genealogy booth and if anyone is interested please contact these members.



General Membership Meeting and Presentation of our Outstanding NC Italian/American Award will be held on October 11, 2020 at Dino's Restaurant. Pat DiLeonardo is Chair for the nominations for the candidate. *Contact Pat if you have someone you would like to nominate.*



June Birthdays

This month we celebrate the birthdays of those members celebrating in June. Wish the following members Happy Birthday when you talk to them: Joy Sorbo (9), Anthony Romano (10), Julia Bledsoe (11), Joyce Moses (12), Vivian Dewey (17), Marinella Rogers (18), Rosemary Verna (20), Leah Antkiewicz (23), Barbara White (28).



Blight Continues to Threaten Olive Crops in Italy

First drought, now blight. Widespread bacterial infection has already destroyed thousands of olive trees across Italy's Puglia region, with numbers only forecast to rise sharply, adding to the economic effects of droughts in Spain and California.

The insect-borne bacterium *xylella fastidiosa* has infected trees across 74,000 acres in Puglia, which makes up Italy's "heel" in the south. 11 million metric tons of olives are produced each year in the region, accounting for 1/3 of the national crop, making it Italy's most important olive oil producing region.

Farmers have resorted to burning their trees — some of which are nearly 500 years old — in an attempt to stem the spread of infection. Many fear that olive oil prices in

places like the United States, where Italian-produced oil has a 51 percent market share — will skyrocket in the wake of the crisis. "Prices will rise by 30 to 40 percent because there will be fewer olives and therefore less oil produced," Raffaele Piano, a Puglia olive farmer, told Agence France-Press.

The loss of trees alone has cost the region €250 million (\$330 million). As the economic effects of the blight continue to spiral, officials have drafted plans to manage the disease's spread. "The disease is continuing to spread thanks to the summer temperatures and we have to take the right measures," Angelo Corsetti, a spokesman for the national agricultural organization, Coldiretti. "There will be a genuine cordon sanitaire of 8,000 hectares where it will be obligatory to destroy the trees," he said.

The mile-wide buffer zone will stretch from the Adriatic coast in the east to the Ionian coast in the west in an attempt to contain the blight, which causes trees to dry out stop bearing fruit. Inside the area, grass will be trimmed down and pesticides sprayed to control the insect population that carries the bacteria. 800,000 trees exist inside the area to be cordoned, with an estimated half infected at this point.

Pistachio Gelato

(*GELATO AL PISTACCHIO*)

(Reprinted from *Bon Appétit*, May 1997)

Makes 6 Servings

INGREDIENTS

3/4 cup unsalted shelled pistachios (~ 3 3/4 oz.)

3/4 cup sugar

2 cups whole milk

1 teaspoon almond extract

5 large egg yolks

2 drops green food coloring

Chopped unsalted pistachios

PREPARATION

Finely grind 3/4 cup pistachios and 1/4 cup sugar in processor. Combine pistachio mixture, milk and almond extract in heavy medium saucepan. Bring to boil. Whisk yolks and 1/2 cup sugar in large bowl to blend. Gradually whisk milk mixture into yolk mixture. Return mixture to saucepan. Stir over medium-low heat until custard thickens slightly and leaves path on back of spoon when finger is drawn across, about 8 minutes (do not boil). Remove from heat. Whisk in food coloring. Refrigerate custard until cold, about 3 hours.

Process custard in ice cream maker according to manufacturer's instructions. Transfer to covered container and freeze. Can be prepared 1 week ahead (keep frozen). Scoop into a cone, glass or bowl and garnish with chopped pistachios.



Who invented the Ice Cream Cone?

(Italian Tribune, Aug 1, 2019)

Who among us has not delighted in a delicious ice cream (or gelato) served in an ice cream cone? Have you ever wondered about the origin of the edible cone?



Not surprisingly the ice cream cone, as we know it today, was invented in 1896 by 28-year-old Italian immigrant Italo Marciony. Like many of his countrymen, Marciony began selling ices from a pushcart in the financial district of New York. To present a customer with an individual serving, the men used small glass dishes which were to be given back to the vendor. But many of the Wall Street traders wandered off with their cups or they fell and broke in transit. Some vendors served the ice cream in a paper cup. Marciony was convinced he could do better than paper or glass dishes. He wanted to create an edible container. He spent nights in the family kitchen designing and experimenting with waffle-making and invented a waffle iron that made ten waffle cups at time. In 1904, at the St. Louis Exposition, ice cream cones became a sensation. Italo was there selling his ice cream in edible cups but was having difficulty keeping up with demand. Next to his stand was 21 year-old Ernest Hamwi, who was selling a Syrian cookie called a zalabis, which is similar to a pizzelle. Seeing an opportunity, Italo suggested that the two businesses would see more sales if Earnest rolled his zalabis into a cone shape while hot and the waffle cone that we know today was born. After the exposition, Marciony returned to Hoboken, New Jersey and shifted his ice cream cone production to the innovative waffle type. He also built up a fleet of street vendors who sold his ice cream cones. At one point, he had 45 street vendors out selling ice cream cones on the streets of Manhattan. Marciony later went on to create ice cream sandwiches as well.