



Triangle Sons and Daughters of Italy

Serving the North Carolina Triangle since 2004

Lodge 2817

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IL GIORNALE DI TSDIA

Ottobre, 2025



Follow us on Facebook at
"Triangle Sons & Daughters of Italy"



And on our YouTube Channel
youtube.com/@tsdoiyoutube7441

Please note that we take photos and videos at our events. If you do not want your image to appear on either Facebook or YouTube, you must tell the photographer at the time.

Il Giornale di TSDIA

Editor Nick Verna

Send comments or suggested materials to
nickverna14@gmail.com

TSDIA Calendar of Events

- Oct 11** – Italian American Heritage Celebration
 - Oct 23** - Scopa
 - Oct 27** – Conversational Italian Keller Williams Realty
 - Nov 9** – Pasta Making Class II Laboratorio
 - Nov 24** – Conversational Italian Keller Williams Realty
 - Dec 6** – Christmas Party Luncheon Maggiano's
 - Dec 6** – Autism & Disability Party
 - Dec 18** – Seven Fishes Dinner Cape Fear Seafood
 - Dec 16** - Cookie Exchange Keller Williams Realty
 - Dec 13** – USO Cake Walk
 - Dec** –Family Promise Presents
- NOTE:** members need to send Don Cimorelli an email to be included on the Conversational Italian distribution list for monthly meetups.

October Birthdays

D Christine Desautels (1), Yvonne DeWald (2), Marianne Farina (2), Patricia Stark (2), Michael Miragliuolo (2), Larry Giordano (3), Gina Longo (4), Jonathan Thompson (6), Mia Gifford (7), Eddie Elliott (8), Ruggero Fratarcangeli (8), Danielle Haberkorn (8), Virginia Musante (10), Debbie DeRosa (12), Karen Daidone (12), Holly Bradford (13), David Priest (13), Patricia De Bello (14), Maureen Grier (14), Lauren Loomis (15), Scott Mancini (16), Michael Russo (16), Gaetano D'Arpino (18), Jeremy Willingham (19), Christie Andersen (22), Bob Giannuzzi (23), Joanna Rooney (23), Mervi Fantasia (25), Jack Giamportone (26), Diana D'Abruzzo (29), Sjondi Dudley (29), Luigi Fabbri (29), Karen Trofi (29), Michael Cerami (30), Alison Green (30), Henry Wilson (30), Roy Basile (31), Vinny Russo (31).



Presents

Le Feste Dell'America Italiana

Italian Singer

Italian American Heritage Celebration
Saturday, October 11th
Our Lady of Lourdes Fallon Center
Raleigh, NC (3:00 pm)

Feast Foods & Desserts



Letter from the President

Dear Members:

Our biggest event of the year is coming up and you need to move fast if wish to reserve a spot.

Don't miss out on Le Feste Dell'America Italiana (The Feast of Italian America) in honor of Italian American Heritage Month.

Here is the information and registration process:

In honor of Italian American Heritage Month in October, the Triangle Sons and Daughters of Italy in America presents its premier annual event on Saturday, October 11th at 3:00 pm at Our Lady Lourdes Catholic Church Fallon Center (2718 Overbrook Dr, Raleigh, NC 27608). Our theme this year is Le Feste Dell'America Italiana (The Feasts of Italian America).

Le Feste Dell'America Italiana is a Social, Cultural, Educational, and Charity focused event. The program will offer a vast array of Italian American foods, warm your heart with a lively professional and inspiring Italian singer (Giovanni Grimaudo) and we will raise a few dollars to put towards charities and scholarships. We will also welcome and induct new members. The capacity for this program is approximately 200 members and their guests.

This event is free for TSDIA Adult and Youth members and \$5 for guests without a TSDIA Membership. You will register your party to select an entrée to bring for the buffet table when you register. You can either bring a homemade entrée, or you can purchase the dish from a restaurant. If you select one of the pasta dishes to bring, you can substitute the shape of the pasta if necessary.

THIS IS A ONE-STEP REGISTRATION PROCESS FOR MEMBERS, OR A TWO-STEP REGISTRATION PROCESS FOR THOSE BRINGING GUESTS WHO ARE NOT MEMBERS.

Please click on the SignUp Genius link below to select the food that you will bring to the event, and indicate the number of people in your party. The quantity question refers to the number of people in your party.

<https://www.signupgenius.com/go/10C0F49ADA78-italian>

If you are bringing any guests with you who do not have a TSDIA membership, then click on the Square link below to purchase a \$5 ticket for each of them. There is no charge for children under 10 years of age.

<https://square.link/u/kOWjwKzN?src=sheet>

Don Cimorelli

Italian American Heritage Celebration



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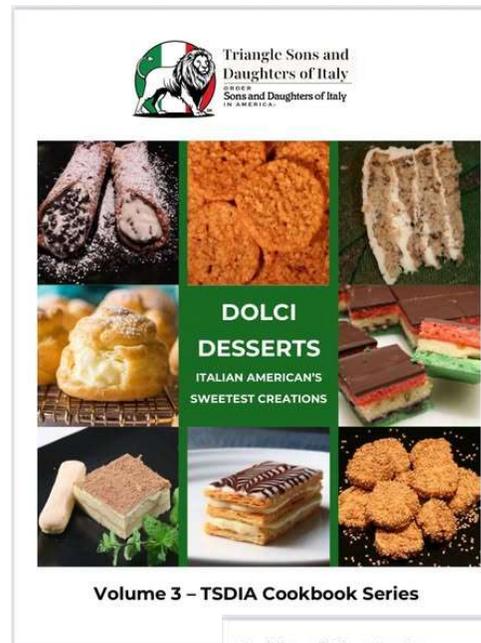
If you are bringing any guests with you who do not have a TSDIA membership, then click on the [Square](#) link below to purchase a \$5 ticket for each of them. There is no charge for children under 10 years of age.

<https://square.link/u/k0WjwKzN?src=sheet>

Dolci Desserts Cookbook Now Available

HOT OFF THE PRESS! You asked for a Volume 3 Cookbook that is totally dedicated to Italian Desserts and we did it! We crawled through all of our Lodge's family recipes from numerous sources and compiled a consolidated digital cookbook! For the tiny price of \$5, you can get 70 recipes delivered to your email in our digital cookbook named "Dolci Desserts". You can keep the cookbook online on your device, or print a particular recipe if you need a printed copy.

Click on the link to purchase and you will receive an email to download the cookbook to your device. Enjoy!
<https://square.link/u/UE40XScg?src=sheet>



Volume 3 – TSDIA Cookbook Series

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TSDIA Awarded the Friend of Festa Award

Dear Members:

It was wonderful to see so many of our members enjoying Festa Italiana North Carolina on Saturday in Apex.

At every turn that I made throughout the streets of Festa Italiana, I met our members volunteering in a wide variety of roles. Italian Festivals are a big part of our culture and your enthusiasm as a volunteer and attendee stood out.

I am a huge supporter of TSDIA

volunteering for Festa Italiana NC to create this terrific experience. Plus, you did an awesome job encouraging Festa attendees to consider joining TSDIA. Our organization has now achieved its highest level of membership as we will soon approach 400 members.

During Festa, I received the inaugural "Friend of Festa" award in memory of Toni Koytek who passed away in early 2025. While I was surprised and honored to receive this award, I consider this to be "our" award as you proudly jumped on the bandwagon when I requested your active engagement and support for the Festa Italiana NC organization.

I look forward to seeing many of you at our October 11th Italian American Heritage Month Celebration.

Don

Don Cimorelli

TSDIA 2817 President



Festa Italiana 2025







FOOD & CULTURE

Interessante | Web Sites | Food | Culture | Places | Stories

Food & Culture highlights our Italian culture. If you have suggestions we can put it in a future newsletter, please email Nick Verna at nickverna14@gmail.com.

New Members

Welcome **Ryan Wilson and Faith Glass-Wilson, and their sons Ethan and Henry** who heard about us through our face book page and then by attending our SCOPA night. Ryan is originally from Denver, CO and Faith is from Syracuse, NY and they lived in Durham and for the past four years in Holly Springs. Faith's heritage is from Palermo, Sicily and has a career in Project Management/Business Solutions. She is filing for dual citizenship. She enjoys eating, traveling, reading, long walks and the beach. Ryan is a Public Risk Manager for Durham County, and he enjoys music, sports, traveling and being with family. Ethan (15) and Henry (11) attend Fuquay-Varina Middle School. Ethan enjoys running, math, and video games. Henry enjoys building, engineering and video games. Welcome Ryan ryan.g.wilson@gmail.com and Faith faithglasswilson@gmail.com.

Welcome **Frank Crimi** who heard about us from a friend. Frank is originally from Lynbrook, Long Island, NY and relocated to Cary to be near family. His heritage is from San Fratello, Sicily and he is a Kitchen and Bath Contractor. He enjoys cooking and playing golf. Welcome Frank jrcrimi22@gmail.com.

Please welcome **Maria D'Andrea-Yothers** who heard about us from OSDIA and our website. She is originally from Alexandria, Virginia and lives in Mills River, NC. Her heritage is from Roccamandolfi, Molise and Pacentro, Abruzzo. She is retired from the federal government as Director for International Trade. She was President of the Abruzzo, Molise Society of Washington, DC and a member of NOIWA. She enjoys traveling, outdoor activities and family gatherings. Her parents live in Cary and when visiting she will plan to attend and take them to events. Welcome Maria mardand62@gmail.com.

Please welcome **Annette Amoroso** who heard about us from friends where she works and member Joe Pirozzi. Thank you, Joe. Annette is originally from Trenton, NJ and lives in Garner. Her heritage is from Nocera Superiore. She is a Relationship Banker at Wells Fargo and enjoys walking, reading and spending time with her dogs. Welcome Annette aamore01@nc.rr.com.

Please welcome **Debbie DeRosa** who heard about us from members Joe and Vicki Pirozzi. Thank you both. Debbie is originally from Egg Harbor City, NJ and lives in Raleigh. Her heritage is from Naples, Calabria and Sicily. She is in Sales and Marketing and enjoys gardening, reading and hiking. Welcome Debbie deb2853@gmail.com.

Please welcome **Dennis Rodriguez** who heard about us through Facebook and our web site. Dennis is originally from Washington DC, lived in Raleigh for 35 years and now lives in Smithfield. His heritage is from Genoa. He is a Cyber Security Specialist for RTP schools. His interests/hobbies are outdoors, music, books, movies, theater, sports, including calcio, and learning the Italian language. Welcome Dennis dennisr007@nc.rr.com.

Please welcome **Julie Galens** who heard about us from member Celeste Ryan. Thank you, Celeste. Julie is originally from the Rochester/Finger Lakes area of N.Y. and lives in Raleigh. Her heritage is from Calabria and Torricella Peligna. She is Sr. Executive Assistant to Chief-UNC Division of Cardiology. She enjoys cooking, reading, gardening/landscaping, hiking, renovation and music/concerts. Welcome Julie jules69396@gmail.com.

Please welcome **Sandra Pesoli** who heard about us from member Mary Muth. Thank you, Mary. Sandra was born in Torino, Italy and she lives in Cary. Her father is from Lazio and her mother from Calabria. She is a Lecturer at NC State University and Meredith College and will be teaching our six-week Italian Language Class beginning next month. She enjoys cooking, photography and swimming. Welcome Sandra: sandra.pesoli@yahoo.com.

Please welcome members **JoAnn (Jodie) and Mike Petilli, their daughter Danielle, their son Michael and his wife Aya**. Jodie and Mike are former members and are originally from the Bronx and Yonkers, NY. They have lived in North Carolina since 1996, currently in Apex. Their heritage is from the Campania region, specifically Salerno, Villa Volturno and Positano. They own a family-run personal and commercial lines insurance agency. They both enjoy traveling, reading, and card and board games. Mike enjoys sports and fantasy football. Jodie enjoys wine tasting, Spina Bifida Walk n Roll and home improvements. Danielle and Michael Petilli were born and raised in the Bronx and Yonkers and in 1996 moved to North Carolina with their parents. They have participated/volunteered in TSDIA events.

Danielle is an Executive Assistant for the family insurance agency. She enjoys card/board games, movies, fantasy football, fundraising, Walk n Roll, Spina Bifida Association Carolinas Advisory Board, Fibromyalgia National Health Organization member.

Michael is an Insurance Agent for the family insurance agency and enjoys soccer, reading, traveling, movies (Criterion collection) card and board games, anime and fantasy football. He is married to Aya Petilli.

Aya Petilli was born and raised in Japan and spent several years as an au pair in California and North Carolina. She is an Office Assistant for the family insurance agency and enjoys travel, content and digital creator, and card and board games.

welcome Jodie: joann@affinityinsurancenc.com

welcome Mike: mike@affinityinsurancenc.com

welcome Danielle: danielle@affinityinsurancenc.com

welcome Michael: michael@affinityinsurancenc.com

welcome Aya: asyzr_carebear1107@icloud.com

Welcome New Members from Festa Italiana

Dear Brothers & Sisters:

The month of September has been a historic few weeks for our Lodge. Fifty-one new members joined the Triangle Sons and Daughters of Italy in America Lodge 2817. Additionally, 87% of our 2024-2025 members have renewed their membership for the 2025-2026 membership year. As of today, the Lodge has 89 additional members beyond what we had in December 2024, and the current year is not over.

Through your warm embrace of our extended Italian-American family and our extensive programming, we have a proactive approach to member engagement and fulfillment that is impressive. I am very excited about our upcoming Italian-American Heritage Celebration on October 11th which we proudly refer to as "Feste Dell'America Italiana" (The Feasts of Italian America).

Bernard Castellano (Membership Chair and Master of Ceremonies) and I have already distributed "welcome emails" for 12 of our new September members. Today, Bernard and I wish to officially welcome the 39 members who made the decision to join us on September 20th at Festa Italiana North Carolina. We will have plenty of opportunities for new and longer-term members to meet each other this Fall.

Please join Bernard and I to give a huge welcome to:

Daniel Anderson
Marie Anderson
Stephen Babits
Cindy Babits
Paul Baccellieri
Teresa Benedetti-Perschy
William Binder
Ellen Risorto Binder
Holly Bradford
Kelly Brocato-Sawyer
Biagia Cataldo
Krista Civiletti
Michelle Curtis
Christine Desautels
Jim English
Mike Ference
Danielle Haberkorn
Maria Hittle
Kerri Kosakowski
Donna Kuni
Donna Levy
Laura Lunardi
Adolfo Lunardi
Paul Marinaccio
Gabriella Mattson
Scott McEwan
Shelly Mrozek
Kathy Opthof
Raymond Opthof
Catherine Poff
Richard Rubisch
Megan Schrotenboer
Steven Siena
Sergio Simonetti
Michelle Simonetti
Lauren Spinelli
Gino Spinelli
Jenn Weierick
Rocco Zappia

We look forward to pulling up a seat at the table for our new Brothers and Sisters as part of our extended Italian-American Family.

Don Cimorelli, TSDIA 2817 President

Bernard Castellano, Membership Chair & Master of Ceremonies

Alex Polizzi's Secret Italy



Alex Polizzi embarks on an extraordinary adventure to uncover the soul and beauty of today's secret Italy. Hotelier Alex Polizzi rediscovers her roots in this documentary series. Available on Amazon Prime.

Campania: Italy's Soulful South — History, Coastlines & Cuisine

As we continue our journey up the Italian peninsula, we arrive in **Campania**, one of Italy's most beloved regions. Known as the home of Naples, Mount Vesuvius, and the glittering Amalfi Coast, Campania blends ancient history, vibrant culture, and unforgettable flavors.

For members of the Sons and Daughters of Italy, this is more than a vacation spot, it's the birthplace of many Italian-American family traditions.

Highlights of Campania

1. **Naples – The Beating Heart of the Region**
Naples is where pizza was born and where Italian street life comes alive. Explore the historic center (a UNESCO World Heritage Site), visit the Royal Palace, and savor authentic Neapolitan pizza fresh from a wood-fired oven.



2. **Pompeii & Herculaneum – Walk Through History**
These ancient cities, frozen in time by the eruption of Mount Vesuvius in 79 A.D., are must-sees for history lovers. Stroll Roman streets, view frescoed villas, and experience life as it was 2,000 years ago.
3. **The Amalfi Coast – Coastal Splendor**
Towns like Amalfi, Positano, and Ravello cling to cliffs overlooking the Mediterranean. Whether by car, boat, or on foot, the scenery is breathtaking and the lemon-scented air unforgettable.



4. **The Islands of Capri & Ischia**
Capri offers upscale charm and the famous Blue Grotto, while Ischia is beloved for its natural hot springs and more laid-back vibe.

Campania's Culinary Treasures

- **Pizza Napoletana:** The original pizza, thin, soft, and blistered from a wood-fired oven, is a must.
- **Mozzarella di Bufala:** Creamy, rich buffalo mozzarella produced in the countryside near Caserta.



- **Limoncello:** A sweet lemon liqueur from the Amalfi Coast, perfect as an after-dinner treat.
- **Sfogliatella & Babà:** Naples' iconic pastries, ideal with an espresso at a corner café.

Tips for Visiting Campania

- **Timing:** Spring and fall offer the best mix of mild weather and manageable crowds, especially along the Amalfi Coast.
- **Transportation:** Public transport is reliable between Naples, Pompeii, and Sorrento. For the Amalfi Coast, ferries and buses are preferable to driving narrow cliffside roads.
- **Heritage Connection:** Many Italian-American families trace their roots to Campania, especially Naples and its surrounding towns. Consider ancestry tours to discover your family's village.

Why Campania Belongs on Your List

Campania is more than just a postcard-perfect destination — it's a region of heartfelt traditions, living history, and bold flavors. Whether you're walking through Pompeii's ruins, savoring pizza in Naples, or gazing at the sea from the Amalfi Coast, Campania embodies the Italian spirit.

Make Campania your next stop in Italy, you'll experience the warmth, flavor, and heritage that inspired so much of Italian-American culture. Buon viaggio!

Stay tuned for our next regional spotlight as we continue our journey through Italy's heart and soul. Buon viaggio!



Reach out to me, Rocky Dimico
rocky@flightsandfables.com to learn more!

2025 Ig Nobel Prize Winner For Physics - Pasta alla Cacio e Pepe



Established in 1991, the Ig Nobels are a good-natured parody of the Nobel Prizes; they honor "achievements that first make people laugh and then make them think."

Citation: Giacomo Bartolucci, Daniel Maria Busiello, Matteo Ciarchi, Alberto Corticelli, Ivan Di Terlizzi, Fabrizio Olmeda, Davide Revignas, and Vincenzo Maria Schimmenti, for discoveries about the physics of pasta sauce, especially the phase transition that can lead to clumping, which can be a cause of unpleasantness.

"Pasta alla cacio e pepe" is a simple dish: just tonnarelli pasta, pecorino cheese, and pepper. But its simplicity is deceptive. The dish is notoriously challenging to make because it's so easy for the sauce to form unappetizing clumps with a texture more akin to stringy mozzarella rather than being smooth and creamy. As we reported in April, Italian physicists came to the rescue with a foolproof recipe based on their many scientific experiments, according to a new paper published in the journal *Physics of Fluids*. The trick: using corn starch for the cheese and pepper sauce instead of relying on however much starch leaches into the boiling water as the pasta is cooked.

Traditionally, the chef will extract part of the water and starch solution—which is cooled to a suitable temperature to avoid clumping as the cheese proteins "denature"—and mix it with the cheese to make the sauce, adding the pepper last, right before serving. But the authors note that temperature is not the only factor that can lead to this dreaded "mozzarella phase." If one tries to mix cheese and water without any starch, the clumping is more pronounced. There is less clumping with water containing a little starch, like water in which pasta has been cooked. And when one

mixes the cheese with pasta water "risottata"—i.e., collected and heated in a pan so enough water evaporates that there is a higher concentration of starch—there is almost no clumping.

The authors found that the correct starch ratio is between 2 to 3 percent of the cheese weight. Below that, you get the clumping phase separation; above that, and the sauce becomes stiff and unappetizing as it cools. Pasta water alone contains too little starch. Using pasta water "risottata" may concentrate the starch, but the chef has less control over the precise amount of starch. **So the authors recommend simply dissolving 4 grams of powdered potato or corn starch in 40 grams of water, heating it gently until it thickens and combining that gel with the cheese.** They also recommend toasting the black pepper briefly before adding it to the mixture to enhance its flavors and aromas.

Do Lizards Like Pizza?

Citation: Daniele Dendi, Gabriel H. Segniagbeto, Roger Meek, and Luca Luiselli, for studying the extent to which a certain kind of lizard chooses to eat certain kinds of pizza.

Move over, Pizza Rat, here come the Pizza Lizards—rainbow lizards, to be precise. This is a species common to urban and suburban West Africa. The lizards primarily live off insects and arthropods, but their proximity to humans has led to some developing a more omnivorous approach to their foraging. Bread is a particular favorite. Case in point: One fine sunny day at a Togo seaside resort, the authors noticed a rainbow lizard stealing a tourist's slice of four-cheese pizza and happily chowing down.



Naturally, they wanted to know if this was an isolated incident or whether the local rainbow lizards routinely feasted on pizza slices. And did the lizards have a preferred topping? Inquiring minds need to know. So they monitored the behavior of nine particular lizards, giving them the choice between a plate of four-cheese pizza and a plate of "four seasons" pizza, spaced about 10 meters apart.

It only took 15 minutes for the lizards to find the pizza and eat it, sometimes fighting over the remaining slices. But they only ate the four-cheese pizza. For the authors, this suggests there might be some form of chemical cues that attract them to the cheesy pizzas, or perhaps it's easier for them to digest. I'd love to see how the lizards react to the widely derided Canadian bacon and pineapple pizza.

Onion Frittata

By Don Cimorelli



Ingredients

2 Tablespoons Butter
2 Medium Onions (sliced thin)
6 Eggs
Salt and Pepper to Taste
1-2 Tablespoons Grated Parmesan
1 Tablespoon Fresh Parsley

Directions

Melt the butter over medium heat in a nonstick pan then add the sliced onions. Add salt to the onions. Continue to cook, stirring frequently, until the onions are soft and cooked.

While the onions are cooking, whisk 6 eggs with salt and pepper in a medium bowl. Once the onions are cooked, lower the heat to medium low and add them to the onions.

When the frittata is cooked on the bottom and sufficiently cooked on top (it can still be wet), then slide the partially cooked frittata on a plate. Place the frying pan upside down over the frittata and flip it over into the frying pan to cook the other side.

NOTE: If you do not want to flip the frittata, you can add the eggs to the cooked onions and place your oven safe frying pan into a preheated 300°F oven for 20 minutes.

Sprinkle grated cheese and parsley on top of the cooked frittata. As an option, you can also add grated cheese to the whisked eggs too, and a little baking powder to the whisked eggs to make it lighter and fluffier.

Sausage Bread

Servings: 8-12

By Deborah Nachtrieb

Italian Americans in the Kitchen Cookbook



Ingredients

1 lb. Italian Sweet Sausage
1 lb. Grated Mozzarella
½ C Grated Cheese (We use Pecorino Romano)
2 Lbs. of Pizza dough
1 Large Egg (beaten)

Directions

Take the Italian sausage out of casing and place it in a frying pan and cook until completely cooked then drain off any remaining fat. After it has cooled, mix in the mozzarella and grated cheese.

Roll out 2 pounds of pizza dough into a rectangle. Add the meat mixture to form two loaves of bread. Glaze the top with a little egg. Bake @ 375°F for 35-40 minutes until golden brown.

Sausage & Lentil Soup

Servings: 8

By Barbara White

Italian Americans in the Kitchen Cookbook



Sausage & Lentil Soup

Ingredients

2 TBS Fresh Basil
3 TBS Fresh Parsley
1 TBS Fresh Oregano
1/2 tsp Ground Black Pepper
1 lb. Hot Italian Sausage
1 lb. Sweet Italian Sausage
1 Large Yellow Onion
2 C Carrots (diced)
4 TBS Salted Butter
6 Cloves Garlic (minced)
4 TBS All Purpose Flour
2 TBS Tomato Paste
2 TBS White Wine
8 C Chicken Broth
4 C Beef Broth
2 C Dry Brown Lentils (rinsed)
2 14.5 oz Can Diced Tomatoes (drained)

Directions

Preheat a large pot over medium heat. Mix both packages of sausage together by crumbling and stirring and begin to cook them. Once they are cooked halfway through, cover partially and continue to heat (stirring occasionally), until fully cooked. Place the sausage on a plate lined with paper towel, and then store in the refrigerator. Reserve two tablespoons of drippings.

Add the drippings to the pot, along with 4 tablespoons of butter over medium heat. Add the diced onions and carrots and cook for 4 minutes. Add the garlic and cook for about a minute.

Add the flour and tomato paste, and cook for 2 minutes. Add the chicken and beef broths a little at a time, alternating between the two. Scrape the bottom of the pot to add the sausage and butter flavors to the soup. Cook on the stovetop for 45 minutes.

Add the sausage and the diced tomatoes to the soup. A little broth can be added to thin the soup if needed. Cook for 10 more minutes.

Zia Teresa's Mostaccioli Cookies

Servings: 80 Cookies

By Maria DiBartolomeo Knall

Italian Americans in the Kitchen Cookbook

This recipe is a classic cookie from Abruzzo usually made at Christmas. This recipe was adapted in Detroit by my aunt, Teresa Amicucci DiBartolomeo. She was born in Rocca Pia, L'Aquila, Abruzzo, Italia.



Cookie Ingredients

2 lb. Jar of Grape Jelly
1/4 C Canola Oil
2 Large Eggs
1/4 C + 1 TBS Sugar
1 Large Chocolate Almond Bar (chopped fine)
6 TBS Cocoa
4 tsp Baking Powder
1 tsp Baking Soda
1 tsp Cinnamon
1/2 tsp Ground Cloves
5 C Flour

Glaze Ingredients

1/2 C Semisweet Chocolate Chips
2 TBS Butter
2 TBS Corn Syrup

Directions

Mix egg, oil, and grape jelly. Sift together the sugar, cocoa, baking powder, baking soda, cinnamon, cloves, and flour. Add dry ingredients and mix until uniform. Fold in the chopped chocolate bar. Refrigerate, wrapped in plastic, for two hours.

Preheat your oven to 350°F.

Roll out and cut into diamond shapes. Bake at 350°F for 12-15 minutes. Place on a cooling rack and cool completely before glazing.

To prepare glaze, place chocolate chips, butter, and corn syrup in 2-cup microwavable measuring cup. Microwave uncovered on Medium (50%) 1 to 2 minutes or until chocolate can be stirred smooth.

Brush the warm glaze over the cookies and allow to cool completely before serving.