



Triangle
Lodge 2817



Serving the North Carolina Triangle since 2004

IL GIORNALE DI TSDIA

Maggio, 2026

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



And on our YouTube Channel
[youtube.com/@tsdoiyoutube7441](https://www.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

May 8-9 – [Day of Change – Painting Day Family](#)

[Promise](#)

May 11 - [Movie: Solo Mio plus Optional Dinner After the Film](#)

May 16 - [Bocce Spectator Lunch Ticket Purchase](#)

May 16 - [Saturday Luncheon \(For Single/Divorced/Widowed Members Only\)](#)

May 26 - Scopa

Jun 07 - Annual Triangle Lodge Family Picnic & Scholarship Awards

Jun 14 - [Book Club Meet-Up for "The Glassmaker"](#)

June 23 - Scopa

Jul 18 – Durham Bulls

Jul 27 – Conversational Italian

Aug 8 – Palio

Aug 25 – Scopa

Aug 31 – Conversational Italian

Sep 19 – Festa Italiana

Sep 22 – Scopa

Sep 28 – Conversational Italian

Oct 10 – Italian Heritage Celebration

Oct 17 – Sicily Trip

Oct 26 – Conversational Italian

Oct 27 – Scopa

Nov 24 – Scopa

Nov 30 – Conversational Italian

Dec 5 – Christmas Dinner Maggiano's

May Birthdays

Paula Lapadula (1), Elaine Thomas

(1), Giovanni Masucci (2), Audrey

Lorie (4), Isabel Perry (4), Dan Wild

(4), Joyce Ragucci (5), Biagia

Cataldo (5), Bernadette Fabbri

(6), Sharon Galluzzo (6), Georgiana Schmidt (6), Roy

Cordato (7), Penny DeFalco (7), Deborah Munno (7),

Joanne Kuba (9), Alice Coda (10), Jodi Petilli (10),

Anthony Pirozzi (10), Andrey De Biaggi (11), Anne Marie

Antonescu (13), Bernard Castellano (15), Jan

DiSantostefano (15), Vincenza Randazzo (15), Kristen

Zimmer (16), Lisa Rubisch (17), Isaac DeLorenzo (18),

Jake Gifford (19), Anthony Sartor (19), William Trofi (20),

Gino Spinelli (20), Karen Dolfi (21), Frank Passarelli (23),

Mark Sesti (23), Shelly Mrozek (25), Gasper Ilasi (26),

Silvio Lanaro (26), Celeste Ryan (26), Diane Singleton

(26).



Good & Welfare

Please keep Connie Lanaro in your prayers. She has been released from the hospital and is now recuperating at an area rehabilitation center. Hopefully she will return home soon to continue her rehabilitation and physical therapy regimen.

Letter from the President

Dear Triangle Lodge Brothers & Sisters:

As you likely noticed, our Lodge's calendar of events is in full swing. My weekly event registration email is the best place to learn about all activities and how to register.

However, at this time through our monthly newsletter, I am also highly encouraging our members to register for our picnic on Sunday, June 7th.

ANNUAL TRIANGLE LODGE PICNIC

Sunday, June 7, 2026; 3:00 pm, Rotary Shelter at Harold Ritter Park, Cary, NC

Many Italian Americans recall the big family picnic growing up. This event is an annual fan favorite. We have a covered picnic shelter that can hold over 200 members and guests. By popular demand, we are bringing back Top This Catering, and once again we will play the largest game of Left Center Right perhaps in the country. This is also the event where we will award our scholarship winners. Plus, throughout the event, we have various games where you can win a trip to the "Pastabilities Table" to pick out your artisan's prize! Of course we have 50-50 raffle too.

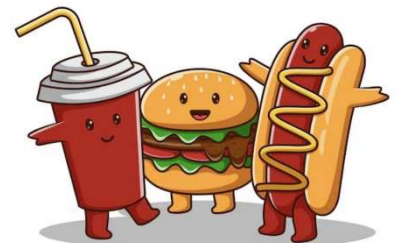
Read on to purchase tickets.

MENU & PICNIC ACTIVITIES

- Angus Burgers, Beef Hot Dogs, Rats
- Mac N'Cheese, Redskin Potato Salad, Baked Beans
- Fresh Fruit, Corn on the Cob
- Water, Tea, & Lemonade
- Side Condiments
- Sheet Cake & Cookies

Activities:

- Wide Range of Fun Games for Kids & Adults. We have a game for you!
- Loads of Prizes from the Pastabilities Table
- Left Center Right Game (Bring Three One Dollar Bills)
- 50-50 Raffle



REGISTRATION & PAYMENT PROCESS

Click on Payment Link Below for Members with a Paid TSDIA Membership (\$20):

<https://square.link/u/9THUxKny?src=sheet>

Click on Payment Link Below for Guests Who Do Not Have a Paid TSDIA Membership (\$25):

<https://square.link/u/o1Ac4jdU?src=sheet>

Click on Payment Link Below for Children Under 10 Years of Age (\$10):

<https://square.link/u/H54p0Yiy?src=sheet>

See you at the upcoming picnic and all else that is planned.

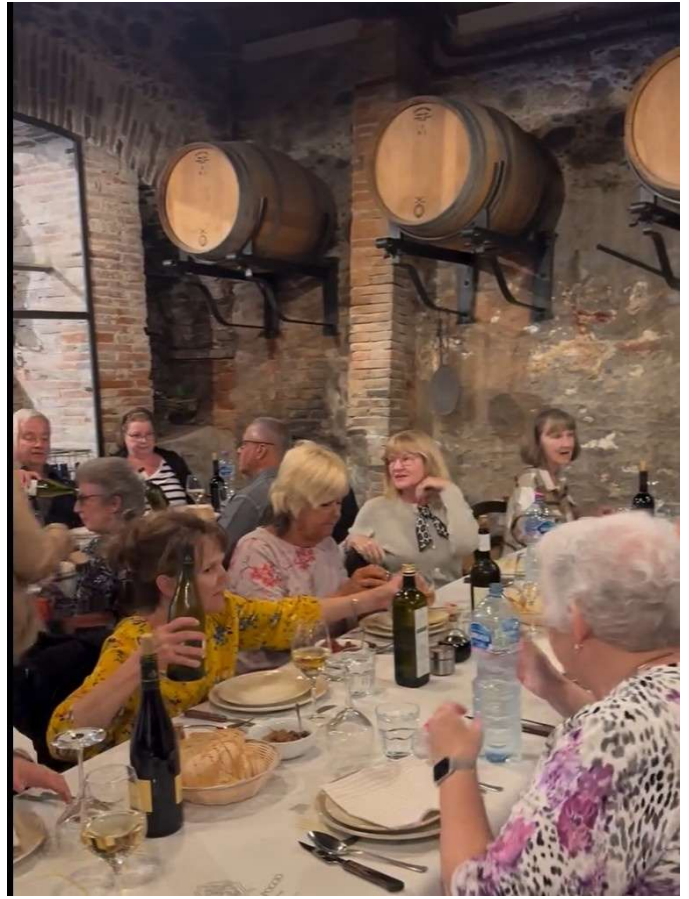
Don Cimorelli

Documentary: My Italian Secret - The Forgotten Heroes



TSDIA Northern Italy Trip





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

Please welcome **George and Deborah (Debbie) Allen** who attended the Italian Coffee House and St. Joseph's Dessert Extravaganza on Saturday and decided to join. They are friends of Bonnie Kunath who brought them to the event. Thank you, Bonnie. They are both originally from the Bronx, NY and live in Durham. George's heritage is from Naples and Debbie's heritage is from Naples and Sicily. They are retired and owned and operated an appliance service. George is also a retired Steam Boiler Technician and enjoys golf, fishing and hockey. Debbie enjoys cooking, crocheting, walking and swimming. Welcome George allen9star@gmail.com and Debbie allen5star@aol.com.

Please welcome **Domenica Salvo** who heard about us through the Triangle Lodge Facebook page. Domenica is originally from Philadelphia, Pennsylvania and has lived in Durham for 24 years. Her heritage is from Sicilia, Provincia di Messina, Villages of Rodia and Gesso. She is a retired Administrator from the School of Medicine at Duke University. She enjoys art, music, basketball, health, and all things Italian. Domenica is waiting for final approval of her dual citizenship. Welcome Domenica ddsalvo22@gmail.com.

Please welcome **Patricia (Pattie) Conte** who heard about us through the Triangle Lodge Facebook page. Pattie is originally from Seaford, Long Island, NY and relocated to Cary in November to be near her children. Her heritage is from Sciacca and Partanna in Sicily and she is a Paralegal. She enjoys live music, cooking, baking and travel., Welcome Pattie pattie4@aol.com.

Please welcome **John Rutigliano** who heard about us from member Frank DeMaria. Thank you, Frank. John is originally from Ridgway, Pennsylvania and has lived in Apex since 2004. His heritage is from Troia, province of Foggia, Apulia region and Banale, in Stenico, Trento province. John is a retired IT Consultant. His interests are learning to bake bread, homemade pasta, pastries and learning conversational Italian. He enjoys traveling especially to Italy and Europe overall. Welcome John jp.rutigliano@gmail.com.

Please welcome **Frank Fragale** who I met while playing bocce. Frank is originally from Morgantown, West Virginia and in 2020 relocated to Raleigh to be near his children and grandchildren. His heritage is from San Giovanni in Fiore, province of Cosenza, Calabria. He is a retired Attorney and enjoys running, and caring for his four grandchildren, ages 7,6,4 and 2. Frank also enjoys playing bocce and has participated in bocce tournaments in Ohio, West Virginia and Saint Louis. Welcome Frank frank@fragalelaw.com.

Please welcome **Thomas (Tom) Gresia** who heard about us from member Joe Pirozzi. Thank you, Joe. Tom is originally from Mahopac, NY and has lived in Raleigh since 2021. His heritage is from Calabria and Sicily. He is owner of Nero's Pizzeria located inside the Triangle Shooting Academy in Raleigh.. He enjoys cooking, Judo, movies and learning Italian. Welcome Tom tjgres@gmail.com.

Please welcome **Cynthia D'Amico** who heard about us through the Triangle Lodge Face Book page. Cynthia is originally from Woodbridge, New Jersey and has lived in Raleigh since 1990. Her heritage is from Palermo and Caltanissetta, Sicily. She is a Neuropsychologist and her interests/hobbies are learning Italian, Italian cooking, swimming, exercising, learning piano, and avid reader. Welcome Cynthia cynthia.damico.graham@gmail.com.

Please welcome **Angela Morrissey** who heard about us through the Triangle Lodge Face Book page. Angela is originally from Lawrence, Massachusetts and has lived in Cary since 2018. Her heritage is from Sicily and she is Assistant Branch Manager at Fidelity Bank. She enjoys going out with friends, learning Mahjong and playing with her dog. Welcome Angela amorrissey717@gmail.com.

Support Our Member Owned Italian Themed Businesses

The Triangle Sons and Daughters of Italy in America proudly recognizing Italian themed businesses whose owners are formal members of Triangle Lodge 2817. These businesses support our organization and strive to continue to enhance their products and services for our community. Additionally, they go the extra mile to support our Lodge with discounts, gift cards, gift baskets, charity donations, and hosted events.

Let's support the Italian themed businesses that support us!

Cape Fear Seafood Company (Home of Our Lodge's Seven Fishes Dinner)

Capri Flavors Italian Market (Italian Grocery, Deli, & Bakery)

Compass Global Travel (Offers custom individual Italy Travel Support, and Group Trips to Italy)

Flights and Fables Travel Agency (Offers custom individual Italy Travel Support, and Group Trips to Italy)

Farina Neighborhood Italian Restaurant (Comprehensive Restaurant & Catering Raleigh)

Georgina's Restaurant and Pizzeria (Comprehensive Restaurant & Catering Morrisville)

Melina's Fresh Pasta and Culinary School (Full line of Pastas, Sauces, & Culinary Classes Durham)

Mr. Cannoli NC & Sweets (Food Truck and Event Dessert Catering)

Mina's Italian Market & Deli (Italian Market & Deli)

NY Butcher Shoppe (Full line of meats, eat-in restaurant, and wine bar)

Of Love Realty Estate Consulting International
Of Love Realty Estate Consulting International
President@italianrealestateassoc.com (315)794-9629 (Buy Your Dream Place in Italy)

Sandra Pesoli Italian Language Classes 919-618-5579, sandra.pesoli@yahoo.com. (Express Your Italian Heritage through Language)

See the Triangle Lodge website (www.tsdia.org) for more details on several of the above-named member owned Italian Themed businesses.

Member Business Spotlight - NY Butcher Shoppe & Wine Bar



A gourmet butcher shoppe featuring Certified Angus Beef, aged 21-40 days. Premium hand cut steaks along with house made sausages, a fresh seafood selection and local farm chicken. We create a variety of "grab and go" fresh prepared items and a special "meal deal" of the week. The Shoppe also has a restaurant and wine bar inside with more than 125 different types of wine. \$12 Sandwich specials Monday through Friday. Catering menu available. Our talented chef team will be able to handle almost any request.



New York Butcher Shoppe & Wine Bar
1005 Portrait Drive (Maynard & Chapel Hill Rd)
Cary, NC 27513 (984) 219-3896
www.nybutcher.com



Labor Day (Festa dei Lavoratori) — Italy's May 1 Celebrations

In Italy, Labor Day is known as *Festa dei Lavoratori* (also called *Primo Maggio* or *Festa del Lavoro*), celebrated annually on May 1. It is a national public holiday, with schools, government offices, banks, and most businesses closed *TimeAndDate+1*.



History and Significance

The holiday honors the achievements of the international labor movement, particularly the fight for eight-hour workdays, safe working conditions, and workers' rights *The Italian Cultural Foundation – Casa Belvedere+1*. Its roots trace back to the late 19th century, influenced by events like the Haymarket Affair in Chicago (1886) and the Nine-Hour Movement in Canada *Wikipedia+1*. In Italy, it was suspended during the fascist regime (1925–1945) but restored in 1945 after World War II *The Italian Cultural Foundation – Casa Belvedere+1*.

Traditions and Activities

May 1 is a day of unity, solidarity, and cultural celebration:

Parades and demonstrations: Across Italy, cities host rallies and marches by trade unions, political groups, and community organizations to advocate for workers' rights *Walks of Italy+1*.



Concerts: One of the largest is the *Concerto a San Giovanni* in Rome, sponsored by Italy's main labor unions (CGIL, CISL, UIL). It draws hundreds of thousands, featuring Italian and international artists *The Italian Cultural Foundation – Casa Belvedere+1*.



Picnics and family time: Many Italians meet friends and family for outdoor picnics (*all'aperto*), often with traditional foods like fava beans with pecorino cheese, bread, sausage, and wine *The Italian Cultural Foundation – Casa Belvedere+1*.



Cultural events: Festivities may include street performances, art exhibitions, and seasonal activities, especially in regions that still celebrate *Il Calendimaggio* (May Day agricultural traditions) *The Italian Cultural Foundation – Casa Belvedere*.

Atmosphere and Social Role

- *Festa dei Lavoratori* is both a political and social occasion. It's a time to:
- Reflect on workers' rights and ongoing struggles.
- Celebrate economic and social progress.
- Strengthen community bonds through music, food, and shared activities *Walks of Italy+1*.

In short, Italy's Labor Day blends historical remembrance with vibrant cultural festivities, making it a unique and meaningful national holiday.

Beyond Ellis Island: the real story of Italian surnames in the US



For many Italian American families, the story is told the same way: a grandfather comes to New York with one surname and leaves Ellis Island with another. Somewhere between the ship and the city, the name is shortened, misspelled, or made to sound more American, and from that point on, the family carries a slightly altered version of itself. It is easy to understand why the story lasted as it did: it has drama, clarity, and just enough injustice to feel true; it also offers a single scene that seems to explain the larger upheaval of immigration. Yet, for all its staying power, the version centered on Ellis Island is usually wrong, as historians, archivists, and genealogists have pointed out for years that inspectors at Ellis Island generally did not invent new names for arriving immigrants; in fact they were checking passengers against ship manifests that had already been prepared before the voyage ended, and in practice those manifests were the official records on which entry depended.

That does not mean families imagined the whole thing, but the truth sits somewhere else, in a more scattered, somehow complex history. Italian surnames certainly did change in America, and sometimes quite dramatically, but the change usually did not happen in

one theatrical exchange at the immigration desk; sometimes, it began before arrival, when a name was copied onto shipping paperwork in a European port; then, it could continue later in school records, parish registers, census schedules, draft cards, work papers, naturalization files, and all the other ordinary documents through which a person had to keep presenting himself to the new country. Once one leaves aside the clean myth of Ellis Island, what emerges is a rich story that shows identity being altered not in a single instant but through repetition, accommodation, and the low, constant pressure of everyday life.

Part of the reason the Ellis Island version refuses to die is that it compresses a long process into one memorable image: the tired immigrant steps forward, the official mishears the name, and America begins. Family memory often works exactly like that, reducing paperwork, travel, confusion, and adaptation into a single sentence that can be repeated at the table for decades after, but the actual mechanics of immigration were more bureaucratic than that. As the New York Public Library notes, and we mentioned a few lines above, inspectors did not sit there writing down names from scratch; they relied on the passenger lists prepared by steamship officials before departure. The National Archives, which holds the federal passenger arrival manifests, makes the same point indirectly through the records themselves: those manifests were the central documents of entry, not rough notes taken spontaneously on the dock. The consequence is important because once that is understood, the old image of the name-changing inspector starts to collapse under its own neatness.

CONTINENT	Country	City
Italy	Italy	Philadelphia
Italy	Italy	New York
Italy	Italy	Cleveland
Italy	Italy	New York

What happened afterward is very human in its essence; in the end, a surname could sound perfectly

ordinary in Calabria, Sicily, Campania, or Abruzzo, but could become unstable once it entered American speech. Teachers wrote what they thought they heard; employers shortened what they did not want to repeat; clerks regularized spellings according to English habits rather than Italian ones. Then neighbors said a name one way, a parish secretary another, and a census taker a third. Little by little, the version that kept appearing in public became harder to resist. Not every family gave in, of course, and many surnames remained intact, but for others the accumulated effect of mishearing and simplification was enough to shift the name for good.

Cooking for Mom on Mother's Day

Mother's Day is the day of the year that is to be celebrated all over the world as mothers are everywhere. Where would we all be without them? So, on this very special day, do something special for your Mamma. It doesn't have to be complicated, something simple will go a long way in making your Mamma very happy. Just the thought that you went out of your way to make something for her, will really make her day. Of course, do not forget about your Nonna... after all, before she was a Nonna... she was a Mamma!



Sautéed Escarole and Cannellini Beans

Cooking with Nonna



For 4 Person(s)

Ingredients

1/4 cup extra virgin olive oil
3 garlic cloves, sliced
pinch of red pepper flakes
1 large head of escarole, washed, trimmed and cut into 1 1/2 inch strips
1 cup chicken broth
16 ounces cannellini beans, rinsed

Directions

1. Get the Ingredients you need for this recipe [HERE](#)
2. Put a large sauté pan with a lid over a medium flame and heat the oil. Add the garlic and cook for about 30 seconds.
3. Add the escarole to the pan and stir until the wilted, about 2 minutes.

4. Add in the chicken broth and beans. Cook for about 20 minutes or until some of the liquid is reduced and the escarole is tender.

Braciole in Ragu` Sauce

Cooking with Nonna

For 4 Person(s)

For the Braciole:

1/2 pound beef cut in thin slices
1/2 pound veal cut in thin slices
1/2 pound pork cut in thin slices
garlic cut in wedges
pecorino romano - cut in small wedges
sprigs of fresh parsley
salt & pepper

For the Sauce:

3 tablespoons extra virgin olive oil
3 cloves garlic, chopped
red hot pepper
1/2 cup dry white wine
2 quarts tomato sauce

Directions

Braciole Preparation:

1. Prepare the wedges of garlic, Pecorino Romano and parsley. Do not chop the parsley.
2. Lay out on a wooden board a slice of meat. At one edge of the meat place 2-3 wedges of pecorino cheese, 2-3 wedges of garlic and a generous sprinkle of fresh black pepper.
3. Add two small sprigs of fresh parsley and roll the meat into a roll. Close the meat with three wood toothpicks to ensure that only the aroma and not the ingredients escape during cooking.
4. Put aside.

Sauce Preparation:

5. In a large pot, put 4 Tbs of EV olive oil and 4 cloves of minced garlic. Let the garlic sauté for two minutes until it turns light golden.
6. Add the Braciole to the pot and carefully sauté them in the hot oil for a few minutes. Add a sprinkle of hot pepper, as desired, and turn the Braciole several times until they brown on all sides.
7. Add the white wine and continue the sauté process until the alcohol evaporates.
8. Add the tomato sauce and cover the pot.
9. Cook at low-medium heat for 45 mins.
10. Remove the Braciole from the pot and gently remove all the toothpicks.
11. Separately boil some Rigatoni or other large pasta that you prefer and serve with the sauce from the Braciole.



Stuffed Sicilian Artichokes - Carciofi Ripieni alla Siciliana

Cooking with Nonna

For 4 Person(s)

Ingredients

8 medium sized
artichokes
1 pound plain bread
crumbs
1/4 pound grated
Grana Padano or
Parmigiano Cheese
2 Cloves finely
chopped garlic
parsley
extra virgin olive oil
salt & pepper



Directions

1. Clean the artichokes by removing the harder outer leaves and cutting the stem and the top part of the leaves as they may have thorns.
2. Wash and drain the artichokes well.
3. In a saute` pan put the bread crumbs and the garlic. Saute` until the bread crumbs are lightly golden. Let cool off.
4. Add to the bread crumbs the finely chopped parsley, salt & pepper as desired, a bit more finely chopped garlic, the grated cheese and some olive oil.
5. Mix the ingredients very well until the oil is evenly absorbed.
6. Take each artichoke, open the leaves as much as you can and insert among the leaves the bread crumb mixture.
7. Place the artichokes in an oven pan and add 1 1/2 inches of water.
8. Place the pan on the stove and cook for 15 mins.
9. Finish off by putting the pan in the oven for 15 more mins. at 400 F.

Spiedini Siciliani

Cooking with Nonna

For 4 Person(s)

Ingredients

1 pound thin cut beef eye of round
1 cup plain bread crumbs
1 cup pecorino Romano cheese
1/4 cup pinoli nuts
1/4 cup currants
1/4 cup fresh parsley finely chopped
bay leaves, fresh or dry
salt and pepper
2 large onions
extra virgin olive oil
1/4 cup stewed tomatoes



skewers

Directions

1. Soften the Currants in lukewarm water for a few minutes.
2. In a frying pan sauté one of the minced onions in olive oil. Once the onion is a little golden add the bread crumbs into the pan. Stir. You will now add in the stewed tomatoes (use a VERY small amount of mashed stewed tomatoes, the tomatoes are only used to give it color, a red hue.) Mix till bread crumb mixture is combined with the tomatoes and heated through. Remove pan from stove and let it cool.
3. In a bowl mix the cooled bread crumbs, pinoli, currants, parsley, salt and pepper (to taste.)
4. Add the Pecorino Romano cheese and mix well.
5. Cut the other onion into quarters and set aside.
6. Have the butcher cut the eye of round very thin and about 2"x3" in size, (if you go to the Italian butcher he will know how to cut it)
7. Now make your assembly line: bay leaves, quartered onion, small plate of olive oil, fresh bread crumbs w/salt and pepper to taste, skewers.
8. Take 1 slice of beef and apply the cooled bread crumb mixture from the pan. You will place the mixture onto the meat and roll it forward, it will resemble a "pig in a blanket." The amount of bread crumbs will be thin so that you can roll the meat easily.
9. Once rolled, roll in the plate of olive oil, roll in the fresh bread crumbs, set aside, and repeat until all the meat is rolled.
10. Next take a skewer, apply 1 bay leaf, followed by a Spiedino, then place 1 quartered piece of onion. Repeat sequence until all the Spiedini are on the skewers.
11. You have two options of cooking Spiedini, grilling or broiling. If you grill you will grill your Spiedini until the meat is cooked through just like any other meat. If you broil the Spiedini, set your broil temperature on Low so that your Spiedini cook evenly and slowly. Broil to your taste.
12. Once you have completed cooking your Spiedini you can serve them directly on the skewers over a bed of fresh Arugula and shavings of Pecorino Romano cheese.

Melt-in-Your-Mouth Ricotta Crumb Cake (Sbriciolata)

Nonna's Melt-in-Your-Mouth Ricotta Crumb Cake (Sbriciolata) - Mangia with Nonna



Servings: 8

Ingredients

For the Crumb Base

- 2 ½ cups all-purpose flour
- ½ cup granulated sugar
- 7 tbsp unsalted butter (cold, cubed)
- 1 large egg
- 1 tsp baking powder

For the Ricotta Cream

- 2 cups whole milk ricotta (well-drained)
- ¼ cup powdered sugar
- 1 large egg
- 1 egg yolk
- ½ tsp ground cinnamon (or to taste)

For Garnish

Powdered sugar, for dusting

Optional

Add grated lemon zest to ricotta cream

Instructions

Prepare the crumb dough - In a large bowl, combine flour, sugar, and baking powder. Add cold butter and rub with your fingers until crumbly. Mix in the egg until you get a coarse, crumb-like dough.

Chill the dough - Cover and refrigerate for 30 minutes.

Make the ricotta filling - In another bowl, mix ricotta and powdered sugar until smooth. Add the egg, mix well, then add the yolk and cinnamon. Whisk until creamy and fully combined.

Prepare the pan - Line an 8-inch (20 cm) springform pan with slightly damp parchment paper.

Assemble the cake - Press half of the crumb mixture into the bottom evenly. Pour the ricotta cream on top. Cover with the remaining crumbs, gently distributing without pressing too much.

Bake - Bake in a preheated oven at 350°F (180°C) for 40 minutes.

Rest - Turn off the oven and let the cake rest inside for 10 minutes.

Finish - Let cool slightly, transfer to a serving plate, and dust generously with powdered sugar.

Tips & Tricks

1. Use well-drained ricotta to avoid a watery filling
2. Don't over-press the top layer—it should stay crumbly
3. Add lemon zest for a fresh twist
4. Even better the next day... if it lasts that long

Classic Italian Spritz

Spritz



Ingredients:

- 3 parts Prosecco
- 2 parts Bittersweet Aperitif
- 1 part club soda
- Optional grapefruit twist for garnish

Instructions:

1. Pour all ingredients into a large wine glass filled halfway with ice.
2. Stir gently to combine.
3. Garnish with a grapefruit twist (optional).

HAPPY
mother's
DAY