

Vincent Zaccaria's first grandchild, Logan, son of Kyle and Brandi Zellhofer, enjoying his first Italian cookies.





## LETTER FROM THE PRESIDENT

Ciao to my Brothers and Sisters,

I hope the first *il Giornale* of 2019 finds everyone in good health - and happy! It's almost the end of the first quarter of 2019! Can you believe it? The Grand Lodge of Maryland is alive and well - and looking forward to all the events happening in 2019.

To bring you up-to-date ....

Our new website is up and running - and, we are very pleased with the number of 'hits' received since its new look (very positive). I hope you take time to look at it. <u>www.osia.md.org</u> Tell us what you think.

Our first event will take place on August - it's the OSIA Crab Feast. The September event is our annual OSIA Memorial Mass and luncheon that remembers our 'deceased' members. In October, we celebrate Christopher Columbus with our annual Gala and parade/wreath laying ceremony in downtown Baltimore at the Columbus Piazza. If you have never been, you should come downtown and share in the celebrations. It's very nice.

It's very important that we Italians stay part of and active with the Columbus Parade. Our part in the parade seems to be less and less each year. That's not a good thing. If it continues, who can say what they'll eventually call the parade! 'Chris' was Italian - he did a remarkable thing - we should definitely celebrate him. If interested in being a part of the parade, contact the Grand Lodge and we will direct you to the person in charge.

And, speaking of Columbus, be on the lookout for **another attempt to have Columbus Day removed as a holiday** here in Maryland - again. We cannot let that happen.

There were lots of things happening in local lodges during the summer and continue throughout the year - Ocean City Lodge, Annapolis Lodge and Little Italy Lodge always seem to have a 'happening.' The Pandola School is another good example of keeping our heritage and culture alive. Check out their 2019 schedule. **Go to the website** <u>www.osia.</u> <u>md.org</u> and it will tell you all about them - among other things.

**Membership:** PLEASE - consider signing up a spouse, sibling, children, grandchildren or relative - we have 'social' members, too. It's very important to keep our heritage alive. Just becoming a member - even if you are unable to attend meeting - is very meaningful. Call the Grand Lodge for an application or go to the website. There is also a list of lodge locations for your consideration.

Going to begin something 'new' in the *il Giornale* very soon. If you would like to place an AD for your company, store, business, event, whatever - you can place the ad in the *il Giornale* at a minimal cost for the 3 issues. More information will be forthcoming:

Until next time, stay well ...

Fraternally, Anita Lombardi Riley

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#### FOR MORE INFORMATION PLEASE VISIT OUR NEW WEBSITE: WWW.OSIAMD.ORG

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PRESIDENT GIOVANNI EVANS siciliangiovanni@aol.com



#### Recipe by Ann DeMarco - Florida Lodge #2427

- 1 cup granulated sugar
- 2 tsp. salt
- 4 tsp. dried milk solids
- <sup>1</sup>/<sub>2</sub> cup all-purpose solid shortening
- <sup>1</sup>/<sub>4</sub> cup almond paste
- 1½ tbsp. corn syrup
- <sup>3</sup>/<sub>4</sub> cup eggs (about 3 depending on size)
- 1/2 cup water
- 2 tsp. anise
- 2 tsp. vanilla
- $3\frac{1}{2}$  to 4 cups of flour
- 2 tbsp. +1 tsp. baking powder
- 6 hard-boiled, colored eggs (done in advance)

- Add in a mixing bowl the sugar, salt, dried milk solids, shortening, almond paste, and corn syrup.
- Combine and mix well to make a smooth paste.
- Add eggs, one at a time, mixing each well
- Add the rest of the liquid ingredients, alternating with dry ingredients. Refrigerate one hour.
- Divide into six equal portions. Roll out each portion to 12 inches in length.
- Braid three together to make two loaves.
- Place loaves on a baking sheet. Brush with egg wash (equal amounts of egg and milk or water, beaten together).
- Insert three eggs into each loaf.
- Bake at 350 degrees for 25-30 minutes. Yields two loaves.



Did You Know?

- Most all of Roman churches have a 'dress code,' especially in Vatican City for the Papal audience
- Rome has a few 'talking' statues the Baboon in Via del Babuino, Madam Lucrezia in Piazza San Marco and othersthat have been used by locals for venting in the form of graffiti. They were cleaned up, but are still seen once in a while.
- In Italy, it's customary to eat lentils after the clock strikes 12:00. Italians also associate wearing 'red undergarments' with good luck w beginning the New Year.
- If you want to post Roman postcards from Vatican City, you CANNOT use Italian stamps. You will have to purchase stamps in the Vatican to do so.
- Venice has been sinking into the mud on which it is built and tilting towards the Adriatic Sea at the rate of 2 mm a year, for the past 10 plus years.
- \* The small change you throw into the Trevi Fountain for 'luck' can bring in a million dollars a year. The money goes to charity.
- ✤ An Italian invented the typewriter.
- Italians do not apologize if they feel they are not at fault. Repentance, they say, is best left to confession.
- Armesan cheese originated in the area around Parma, Italy. Italians also created other cheeses gorgonzola, mozzarella, provolone and ricotta.
- The Italian 'wolf' is Italy's 'unofficial' national animal and plays a large role in the legend of the founding of Rome.

"A man who has not been in Italy, is always conscious of an inferiority." Samuel Johnson



The man who would become known as St. Patrick was born in Britain in 386 A.D. Much of his life is unknown to historians and cannot be verified, although some sources have listed his birth name as Maewyn Succat, with the name Patrick later taken on during his religiousjourneysorordainment. At the age of 16, he was captured by Irish pirates and sold into slavery in Dalriada. Hisjob was to tend sheep.

His slavery, he felt, was God's test of his faith, and after six years of enslavement he became deeply devoted to Christianity through constant prayer. In a vision he saw children of pagan Ireland reaching out their hands to him and he became increasingly determined to convert the Irish to Christianity. In 408, he escaped his captors after six years of enslavement and a

voice in a dream promised him he would return home, he convinced some sail-

After 3 days of sailing, he and the dered for 28 days – covering 200 miles of to his family. After a while, he went to entered the priesthood. He was ordained a 418 A.D. Education was not particularfather, Calphurnius, was a deacon from and his mother was Conchessa, who was Martin of Tours. Patrick's grandfather,

Patrick never lost sight of his vi-432, he was ordained a Bishop and was sent the gospel, along with providing support already living there. He was initially met



find his way home to Britain. Eager to ors to allow him to board their ship. crew abandoned ship in France and wanterritory, which ultimately led him back Auxerre, France, where he studied and Deacon by the Bishop of Auxerre around ly stressed during his childhood. His a Roman family of high social standing a close relative of the great patron St. Pontius, was also a member of the clergy. sion to convert Ireland to Christianity. In by Pope Celestine I to Ireland to spread to the small community of Christians with resistance, but managed to spread

Christian teachings far and wide, along with other missionaries, through preaching, writing and performing countless baptisms. It is believed that Patrick may have introduced the Celtic cross, which combined a native sun-worshipping symbology with that of the Christian cross. Many legends have been associated with his life – including that he drove away all the snakes from Ireland and he introduced the Holy Trinity through the three-leaved shamrock. St. Patrick is annually honored with the celebration of 'St. Patrick's Day' on March 17<sup>th</sup>. He is recognized at the patron saint of Ireland. St. Patrick died in 461 A.D. and Is said to be buried in the town of Downpatrick, County Down The first St. Patrick's parade in the U.S. was held in New York in 1762 held by Irish soldiers serving in the English military and becoming a source of pride for immigrants.



#### Steeped in History and Tradition - By Professor Philip J. DiNovo

In Italy, where even minor religious holidays are observed with zeal, it is only to be expected that the greatest event in the church calendar, Easter, is widely and elaborately celebrated. Saint Paul, in Scripture: **1** Corinthians **15**, verse **14**, "and if Christ has been raised, then our preaching is vain, your faith is vain." We know that Christ has been raised from the dead, and that is why Easter is the greatest event in the

Christian church. Our Italian ancestors had some beautiful traditions and customs rooted in the real reason for celebrating Pasqua.

Rome can be rivaled only with the Holy Land for its spiritual significance to the world's Christians. It must be remembered that the very events that led to the first Easter took place on Roman soil. Judea was a Roman province at the time of Christ's Passion and Death. It is a fact that Christ's original disciples flocked to Rome. Countless modern-day pilgrims come to Rome, the seat of the Roman Catholic church, to take part in Pascal services. The Romans themselves state that the most colorful, folkloric, the more interesting and, some say the most earnest Easter services take place in Italy's smaller, simpler towns and villages. There are now fewer than 450 churches in Rome. There are said to be some two thousand ritual events in Rome commemorating Easter. Some are extravaganzas attracting tens of thousands of people. The Pope leads an impressive procession on Palm Sunday before the crowd who wave plaited fronds and olive branches sprayed silver and gold.

On Holy Thursday, a solemn Liturgy is held at St. John in Laterano. The Pope (the bishop of Rome) leads a long solemn procession into Rome's Cathedral to celebrate Mass. During the Mass, the Pope washes the feet of twelve priests or individuals, who act as his 'disciples'. On Good Friday night, the Pope leads a massive procession around the Coliseum, following the Stations of the Cross. A crowd of more than ten thousand people will accompany him. Catholic Pentecostal often are expressive during this solemn ritual. The Church of Santa Croce in Gerusalemme is popular with pilgrims during Holy Week. The 'Chapel of the Relics' houses fragments of the 'true cross' found by St. Helena, a chunk of the cross of Dismas, thorns from Christ's crown and a nail used in the crucifixion.

At 10:00 PM on Holy Saturday, worshipers pack St. Peter's Square for the Lumen Christi Mass. The Liturgy begins with the Service of the Light. The square is in darkness and a new fire is prepared. The first is blessed and the Pascal Candle is passed among the worshipers until everyone is holding a lighted candle. The light grows gradually and spreads throughout the square as the many candles are lit. The bells of Saint Peter's ring out at midnight and are answered by every other bell in the city. After the Easter Sunday Liturgy, the Pope gives hi Urbi et Orbi (the blessing to the City and the World) at the stroke of noon.

In Italy, traditional foods are eaten during Lent, especially during Holy Week. On Good Friday (if one isn't fasting), to keep things light and simple, fish is usually served; usually grilled or fried. A great deal of eating is done on Easter Sunday.

Italy is a series of splendid images and gripping emotions that can humble the mighty and uplift the lowly.



The Order Sons of Italy in America **Grand Lodge** 

# of Maryland

is proud to announce the release of it's

# NEW WEB SITE...

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#### **ITALIAN HERITAGE NIGHT**

July 28 \$15 per person Ripken Stadium Frances Cipriotti (410)321-1398

#### **Crab Feast**

August 25 \$48 per person Rosedale Gardens Vince Zaccaria (410)686-1276

#### **Memorial Mass**

September 15 Saint Leo's RC Baltimore Frances Cipriotti (443)854-6996

#### COLUMBUS GALA

October 26 \$80 per person Martin's Eastwind Vince Zaccaria (410)686-1276

# COLUMBUS PARADE

October 6 Downtown Baltimore

#### WREATH LAYING CEREMONY

October 6 Columbus Plaza

#### **CHRISTMAS PARTY**

2nd Monday in December in Towson Frances Cipriotti (443)854-6996

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Known locally simply as Il Palio, this is a horse race that is held twice each year, on 2 July and 16

August, in Siena, Italy. Ten horses and riders, bareback and dressed in the appropriate colours, represent ten of the seventeen city wards. The first Palio is named Palio di Provenzano, in honour of the Madonna of Provenzano, a Marian devotion particular to Siena which developed around an icon from the Terzo Camollia. The second Palio is named Palio dell'Assunta, in honour of the Assumption of Mary.

Sometimes, in case of exceptional events or local or national anniversaries deemed relevant and pertinent, the city community may decide for an extraordinary Palio, run between May and September. The last two were on 9th September 2000, to celebrate the entering of the city in the new millennium and on 20th October 2018, in commemoration of the end of the Great War.

A pageant, the Corteo Storico, precedes the race, which attracts visitors and spectators from around the world. The race itself, in which the jockeys ride bareback, circles the Piazza del Campo, on which a thick layer of dirt has been laid. The race is run for three laps of the piazza and usually lasts no more than 90 seconds. It is common for a few of the jockeys to be thrown off their horses while making the treacherous turns in the piazza, and indeed, it is not unusual to see riderless horses finishing the race.

The earliest known antecedents of the race are medieval. The town's central piazza was the site of public games, largely combative: pugna, a sort of many-sided boxing match or brawl; jousting; and in the 16th century, bullfights. Public races organized by the city wards were popular from the 14th century on; called palii alla lunga, they were run across the whole city.

When the Grand Duke of Tuscany outlawed bullfighting in 1590, the city wards took to organizing races in the Piazza del Campo. The first such races were on buffalo-back and called bufalate; asinate, races on donkey-back, later took their place, while horse racing continued elsewhere. The first modern Palio (called palio alla tonda to distinguish it from the earlier palii alla lunga) took place in 1633.

At first, one race was held each year, on 2 July. A second, on 16 August, was added from 1701, though initially, the August race was run intermittently rather than every year. The August race, which coincided with the Feast of the Assumption, was probably introduced spontaneously as part of the feasting and celebration associated with this important festival. August 16 was presumably chosen because the other days of the mid-August canonical festival, the 14th and 15th of the month, were already taken up respectively by the Corteo dei Ceri (Procession of the Ceri) and by the census.

The August Palio started out as an extension of the celebrations of the July Palio and was organized and funded by July's winning city ward, though only if the city ward in question could afford it. After 1802, however, organization and funding the August race became a central responsibility of the city, which removed annual uncertainty over whether or not an August Palio would run. It was originated in 1581 on 15 August.

In 1729, the city's Munich-born governor, Violante of Bavaria, defined formal boundaries for the city wards, at the same time imposing several mergers so that the number of Sienese city wards was reduced to seventeen. This was also the year of the decree restricting to ten the number of city wards that could participate in a Palio; the restriction, which remains in force, resulted from the number and extent of accidents experienced in the preceding races.



#### Vino italiano Cena di abbinamenti (Italian Wine Food Pairing Dinner)

On 14 March our OSDIA Annapolis Lodge will again host an Italian Wine Food Pairing Dinner at our Lodge. We will showcase the diverse wine portfolio from Santa Margherita Winery Group, an 80+ year group that gradually developed into a wine making mosaic with its own wineries and vineyard in some of Italy's most beautiful regions: Eastern Veneto; Alto Adige; Lombardy with Franciacorta and Lugano; Tuscany with Chianti Classico and Maremma; Sicily; and Sardinia. Wines from these diverse wine regions have been selected to complement the outstanding multi-course menu created by our member chefs and listed below. The Cena will be a sit down and served event and as a result, will be limited to a maximum of 62 attendees. The cost of the special Cena is \$65 per person and reservation can be made by clicking on e EVENTBRITE link listed below the menu. All of the paired wines as well as some others from the Santa Margherita Wine Portfolio can be ordered at special member discounted prices after the dinner from our member owned Waterbury Liquors and picked up at their store in Crownsville.

#### **SO ANTIPASTI OR**

Antipasti of locally made Bruschetta with fresh mozzarella on seasoned Italian bread crostini and farm fresh basil infused locally made ricotta on grilled & basted freshly baked olive bread crostini Paired with: Kettmeir Pinot Bianco

#### 🔊 PRIMI PIATTI 🙉

Lasagna Bianca con Melanzane. Handmade lasagna pasta layered with ricotta, spinach, eggplant and bechamel sauce. Paired with: Fattoria Sardi Rose

#### SECONDI 😪

Spezzatino di Vitello con Polenta. Veal stew with tomatoes, peppers, onions, mushrooms, Italian seasoning, with vino rosso italiano reduction over fresh polenta. Paired with: Sassoregale Sangiovese

#### **SO DOLCI (R**

Torte al Cioccolato. Homemade flourless chocolate cake with dollop of fresh cream Paired with: Dual pairing of Fuedo Zirtari Rosso and Ca'Maiol Giome

Purchase tickets at https://www.eventbrite.com/e/italian-wine-food-pairing-dinner-tickets-57032704354



We love St Patrick cuz we know he was Italian and we're celebrating his day!! We'll be kicking up our heels on Friday Night March 15, 2019 from 5 - 8pm at the Lodge!! Wear your green, buy a dinner special and we'll give you a free small glass of wine!! Special is Baked Tortellini with Meat Sauce!! Our dinners include fresh salad, Italian bread and coffee, Call 410-685-3116 to reserve your table!



We

Italians also celebrate (in a big way) the Feast of St. Joseph on March 19th. We will be serving the traditional homemade dessert for St. Joseph 's Day cream puffs or Zeppoli. made by our lovely neighbors Ms ELEANOR and her sister, Ms Philomena. This is a one you don't want to miss! We will have a limited supply, so aet dessert first!!



AN ITALIAN-AMERICAN TRADITION

Saint Leo's

Roman Catholic Church *in Little Italy, Baltimore* is celebrating

Saint Joseph's Day!

Continuing the Tradition...



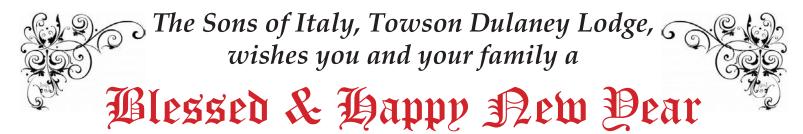
## There will be a St. Joseph's Day Feast March 16th starting at 5:30 pm in the church hall.

Tickets are \$15 per person *To purchase, please contact* **Tina DeFranco** *at* **410.539.0718** 

Due to limited space, it may be best to purchase tickets in advance.





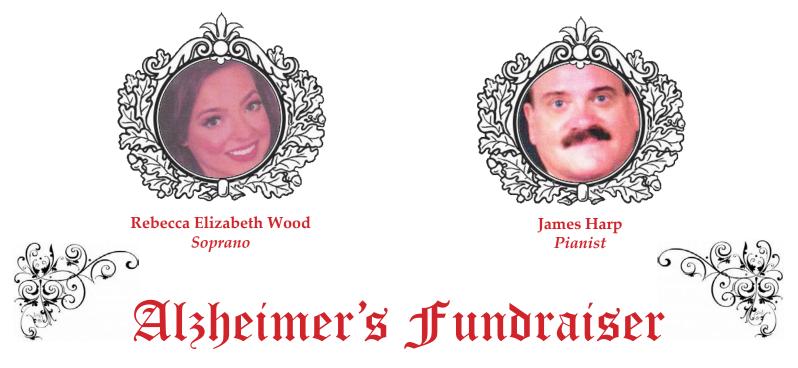


Dear OSIA Brothers and Sisters (and other Italian music lovers), Our Fundraiser Concert will be held on Saturday, March 23, 2019 at 7:00 p.m. at the Cromwell Valley Clubhouse located at 10 Treeway Court in Towson, Maryland 21286.

*The price of a concert ticket is \$20 per person. Complimentary refreshments will be served during the intermission. For more information and ticket sales, please contact:* 

Josie Hansen (410) 828-4172 • 514 Goucher Boulevard, Towson, Maryland 21286 Arline Panaggio (410) 938-8683 • 913 Breezewick Circle, Towson, Maryland 21286 Joe Maranto (410) 252-9311 • 2 Donough Court, Timonium, Maryland 21093

Since tickets will not be sold at the door, all monies must be received in advance. Please make checks out to **Towson Dulaney Lodge**. Kindly mail or hand them to any of the above individuals. Thank you for your continued support.



With Alzheimer's disease being so prevalent, affecting and disrupting so many lives, we believe it is imperative to do our share to help eliminate this dreadful sickness. Our lodge has decided to hold a charity fundraiser to aid in Alzheimer's research.

The concert will feature Rebecca Elizabeth Wood, soprano accompanied by James Harp, pianist. These acclaimed musicians will perform Italian classics, as well as other memorable songs. We hope you will join us for an unforgettable evening.

We are extremely excited to participate in this worthwhile cause and are eagerly looking forward to seeing you there. Thank you for helping us make this special event a success!

Sincerely, **The Members of the Towson Dulaney Lodge** 



# SHRIMP FEAST1-5 PM.\$45

### Sons of Italy Lodge #2286

Steamed Shrimp, Shrimp Soup, Fried Shrimp, Pit Beef, Pit Ham, Roast Turkey, Fried Chicken, Green Beans, Roasted Potatoes, Tomatoes, Onions, Chips, Pretzels, Condiments, Cake and Coffee, Wine, Beer, Sodas! Band: Mixed Company!

CONTACT VINCE ZACCARIA - 410-686-1276 OR EMAIL: MIXVZ@MSN.COM

905 E. Pratt St., Baltimore MD 21202 410-685-3116

# TASTE OF ITALY



Tickets: Armand Esposito 410-859-0490

Checks by mail payable to:

LI Lodge OSIA #2286 Foundation, Inc

905 E. Pratt Street

Little Italy, Baltimore MD 21202

Questions? Email Maureen gmchandler133@gmail.com

If unable to attend, will you consider a taxdeductible donation to the foundation? PRESENTED BY LITTLE ITALY LODGE OSIA #2286 FOUNDATION, INC.

> Enjoy a classic 5-course homemade Italian meal prepared on-site by Chef Thomas Pons. Each course accompanied with a specifically paired wine.

> > SILENT AUCTION! RAFFLE! PRIZES!

Sunday, April 28, 2019 1-5 pm Little Italy Lodge 905 E. Pratt Street Little Italy, Baltimore

> \$65 per person Table of 10 - \$600



This event is the primary fundraiser for the Little Italy Lodge OSIA #2286 Foundation, Inc.
(formerly La Famiglia Scholarship Fund) which, since 1999, has awarded over \$150,000 in scholarships to students of Italian heritage.