



Order Sons of Italy in America
Grand Lodge of Maryland
P. O. Box 85, Perry Hall, Maryland 21128

WHAT YOU DON'T KNOW ABOUT ITALIAN FOOD!

(continued from the article inside)

6. Italians worry about digestion, so they include something to settle their stomach in every meal.

A good example of this is their use of fennel, licorice, and anise, which you can find in most Italian meals. Our Italian food guide told us that fennel and orange are perfect together for a refreshing summer salad.

7. If you touch the produce at an Italian green grocer, they will yell at you. Unlike American grocery stores, where you pick up every piece of produce and examine it carefully, Italian markets and green grocers do not like their customers touching the produce. All the produce is assumed to be fresh and of good quality, if you touch produce and put it back, you'll be yelled at.

8. Italians often have their dessert pastries in the middle of the day. Pastries like sfogliatelle (lobster tails) and guandi (fried egg dough pastry shaped like a glove topped with powdered sugar) are normally eaten during the daytime. Italians prefer to have cakes, gelato, tiramisu, and other soft desserts after dinner. Tip: Want to feel super Italian? Order your coffee after dessert. Most restaurants in Italy will not serve you coffee with your meal or dessert. Want a cappuccino? Order it before 11 a.m. Italians view it solely as a breakfast drink, and make fun of tourists that order it throughout the day!

9. Authentic balsamic can cost you upward of \$100. True balsamic isn't the stuff you find at Trader Joe's. It's aged at least 12 years and is almost as thick as honey. Gold label balsamic can cost you \$200, but you can also find authentic versions for cheaper (around \$45-\$50).

10. They eat prosciutto and other meats more often than pepperoni. If you haven't tried prosciutto (Italian ham), you're missing out. You can add it to just about anything and it will taste amazing, but the easy and flavorful way to do it is simply to wrap a piece around a slice of cantaloupe and serve it as an appetizer, just like they do in Italy.



Letter from the President

Ciao to my Brothers and Sisters ...

The daffodils are beginning to bloom, the Robins are singing --- and to me, that sounds like Spring is in the air (I hope) and all is right with the world (well, maybe not all)! Spring, they say, is a time for 'new' beginnings -- of just about everything.

In a couple of months, the Grand Lodge of Maryland will celebrate its 100th Birthday. That means we will be 'beginning' our next 100. Amazing. I know I won't be around to witness the next one hundred, so, since I am here to celebrate this 100, I suggest we end this first 100 with a bang!

On Saturday, July 18, 2020, the same exact date of its Charter, we are celebrating with a dinner and dance. It not only celebrates 100 years, but it also celebrates all of those who came before us - who put in the time, energy, dedication and most of all love for the Order Sons (and Daughters) of Italy in America - getting us to this magnificent feat!. The OSIA is the oldest Italian American organization in the United States and Canada. PLEASE join us and show your support for the Order. (See the ad inside of the newsletter for details.)

Other upcoming 2020 events: July is 'Italian Heritage Night' at Ripken Stadium, celebrating our Grand Lodge scholarship winners, and all local lodge winners as well. August is the Grand Lodge Crab Feast; September is the Grand Lodge Memorial Mass (St. Leo's) followed by lunch at Chiapparelli's in Little Italy (September 13); October is the Columbus Day Wreath Laying ceremony at the Columbus Piazza in Baltimore, followed by an Italian Festival in Little Italy; November we rest; December is the 'annual' Grand Lodge Christmas party -- all are invited to attend. Remember to support your 'local lodge' events, as well. There are some pretty darn good ones out there! (More info will be forthcoming as we get closer to each event.)

As you can see, we'll be busy. I HOPE that YOU will join us in some of these events. It's very important that we keep our heritage and culture alive and well. Showing your support and becoming a member of the Order truly helps in making that happen. Think about it.

Wishing you a very Happy Easter -- and happy Spring. God Bless.

Fraternally and Sincerely,
Anita Lombardi Riley
dolcevitaap@verizon.net



Congratulations, New Lodge Presidents!

New President of the Annapolis Lodge,
Ray Gamble (to the left).

New President of the Belair Road Lodge,
Martin Fuhr (to the right).

New President of the Harford County Lodge,
Debbie D'Adamo (not shown).

New President of the Ocean City Lodge,
Vincent Mollicone (not shown).



maryland lodges & executives

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FOR MORE INFORMATION PLEASE VISIT OUR NEW WEBSITE:

WWW.OSIAMD.ORG

november super raffle winners

1 Mike Wallace	16 Dawn Bintz
2 Casi Lombardi	17 Keyvree Junprom
3 Kelly Riley	18 Sharon Bielski
4 Ralph Petragnani	19 Betty Leitch
5 Joe Russo	20 Charlie Ferraro
6 Andy Maggio	21 Joe Riley
7 Joyce DiPietro	22 Blake Brooks
8 Ron Kashkashian	23 Stephanie Gewont
9 Belair Road Lodge	24 Janice Colus
10 Mick Bush	25 Mary Louise Embrey
11 Shawn Patten	26 Bob Radford
12 Al Ferraro	27 Nancy McMullin
13 Barb Graziosi	28 Rosemary Gear
14 L & E Nunziati	29 Brandi Zellhofer
15 E. M. Bush	30 Jay Kram

december super raffle winners

1 Camillo DiCamillo	16 Bryan Belli
2 Tony Huckstein	17 Krista Boughey
3 Casi Lombardi	18 Jerry Kerner
4 Dolores Gregory	19 Mary Jo Nadeau
5 Christine Zohlen	20 Paul Polo
6 Aela Riley	21 Connie Miller
7 Jo Saunders	22 John Barbo
8 Tim Colmus	23 Skip Derick
9 Taylor Tarpley	24 Ascenza DiFerdinando
10 Richard Kulacki	25 Zach Woods
11 Ed Roberts	26 Mary Castorina
12 Emma Roeder	27 Frank Panessa
13 Bill Murphy	28 Joe Traino
14 Joe Wallace	29 Rish Siwha
15 Marie Chamberlain	30 Corinne Gamble
	31 Pallavi Srivastava

january super raffle winners

1 Mark Colaianne	17 Stephanie Patti
2 George Shaw	18 Tracy Scagliarini
3 Kirk Miller	19 Charlie Ferraro
4 Jo Palermino	20 Tony Zaccaria
5 Ann Angeletti	21 Stephanie Patti
6 Kathy Chamberlain	22 R. Paniccia
7 Mary DeCarlo	23 Bradley Chang
8 Michele Ment	24 Barbara Willich
9 Kelly Conway	25 Gerry Maggio
10 Natasha Brooks	26 Keith Wilson
11 Teresa Church	27 Joe Boncore
12 Fran Transparenti	28 Amanda Chang
13 Arthur Gentile	29 Ellen Whittaker
14 Tony Verdecchia	30 Bart Gewont
15 Pat Novak	31
16 Luke Roeder	30

february super raffle winners

1 Tracy Scagliarini	16 Bob Radford
2 Mary Oldewurtel	17 Cecile Fraser
3 John Fratta	18 Josephine Spezio
4 Mike Petrecca	19 Betty Sandquist
5 Tracy Scagliarini	20 Patricia Scalice
6 Stephanie Patti	21 Charlie Ferraro
7 Kathy Chamberlain	22 Mary Transparenti
8 Ann Angeletti	23 Kris Roeder
9 Natasha Brooks	24 Jim Scrivani
10 Gloria Scrivani	25 Virginia Schirmdeck
11 Charles Zannino	26 Vera Girolami
12 Madeline Matteucci	27 Arlene Nunziati
13 Sandi Caccamisi	28 Katherine Clarke
14 Mary Alberta	29 Betty & Dudley Leitch
15 Largo Wittstadt	



Spring suggests, “Lamb Chops!”

YIELD: 8 appetizer servings, 4 dinner servings

PREP TIME: Approximately 30 minutes

INGREDIENTS

1 rack (8 ribs) New Zealand baby lamb

(trimmed of excess fat and Frenched by your butcher)

Coarse sea salt

Freshly ground black pepper

1 cup extra-virgin olive oil

3 cloves garlic, chopped

Leaves from 2 sprigs rosemary, chopped

Note: If you can, purchase tiny lamb chops, which fit into scallion “sleeves.”

Regular racks will be too big for this touch.

PREPARATION

Preheat a grill or grill pan until very hot.

Preheat the oven to 350 degrees.

Season the lamb with the salt and pepper.

Mix the oil, garlic and rosemary.

Spoon half on the lamb and grill 1 minute per side.

Place on a sheet pan and cover with the rest of the marinade.

Roast in the oven until an instant-read thermometer reaches 125 degrees for rare, 130 degrees for medium rare.

Cool for 5 minutes, then slice off individual chops and serve with sea salt for dipping.

Did You Know?

The Italian wolf is Italy’s unofficial national animal and plays a large role in the legend of the founding of Rome.

The University of Rome is one of the world’s oldest universities and founded by the Catholic Church in A.D. 1303. Often referred to as ‘La Sapienza’ (knowledge), it is also Europe’s largest university with 150,000 students

When McDonald’s opened in Rome in 1986, food purists stood outside the restaurant and gave away free spaghetti to remind people of their culinary heritage.

Italian sculptor Michelangelo created David with his (David’s) right hand larger than his left because David was said to be ‘strong of hand’ or ‘manu fortis.’

In Sardinia, you will (still) find witches, or women who make healing potions for the locals and pass their knowledge on to their daughters in secret tongues. Consult them if you wish, but they say to beware of swindlers.

Italian sons continue to live with their parents even in their thirties usually until they marry. The family is a strong institution in the country.

Cities in Italy lack public restrooms. Never leave a museum without using its restroom.

Italians invented ice cream, many kinds of cheeses, coffee and fruit pies.

The first Italian cookbook was written in 1474 by Bartolomeo Sicci.

Italy has hosted the Olympic Games three (3) times - 1956 Winter Games at Cortina d’Ampezzo, Zuei and the Dolomite Alps; 1960 Summer Olympics in Rome; 2006 Winter Olympics in Turin.

Notice of Vacancy:

Sadly, I will be leaving Maryland after I complete the summer il Giornale.

The Grand Lodge of Maryland is seeking a new editor.

Please contact President Anita Lombardi-Riley dolcevitaap@verizon.net

Save the Date!

Celebrate the 100th Anniversary

of the

Grand Lodge of Maryland Order Sons of Italy in America

Saturday, July 18, 2020

6 - 11 pm

Boumi Shrine

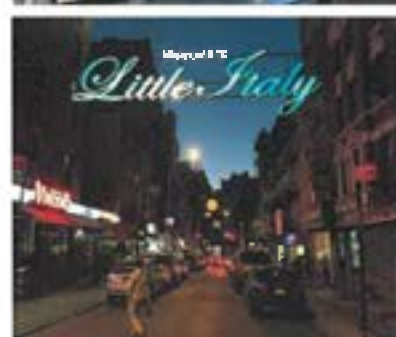
5050 King Avenue

Rosedale, Maryland 21237

Look for details to follow!

Just imagine 100 years ago, on July 18, 1920, the National Charter of the Grand Lodge of Maryland was signed.

We continue our legacy of preserving Italian culture and heritage. Join us as we celebrate the accomplishments of our ancestors and come together to set a course for future generations!



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OSIA Grand Lodge of Maryland

SCHOLARSHIP FUNDRAISER

Wednesday, May 6, 2020

\$145 per person
includes a \$10 OSIA Grand Lodge
Scholarship Fund Contribution

PACKAGE INCLUDES:

- Lunch at Puglia Ristorante
- Admission to the National 9/11 Memorial & Museum
- Admission to the Garibaldi-Meucci Museum
- Taxes and meal gratuities
- Motorcoach transportation

FOR INFO & RESERVATIONS CONTACT:

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La decima festa annuale di San Giuseppe 2020

(St. Joseph's Day Festival)

Where: St. Andrew's Hall
Sinepuxent Avenue at 14th St
Ocean City, Maryland

When: 28 May 2020
(Saturday)
11 a.m. to 6 p.m.

DBA
Sons and Daughters
of Italy of Ocean City

TASTY ITALIAN SPECIALTIES

- ♦ Ravioli and Meatballs
- ♦ Meatball and Italian Sausage Subs
- ♦ Hearty Minestrone Soup
- ♦ Cannoli
- ♦ Zeppole -- St. Joseph's Day Cake
- ♦ Fried Dough
- ♦ Gelato
- ♦ Homemade Desserts
- ♦ Wine, Beer, Soda and Coffee

OTHER ATTRACTIONS

- ♦ Silent Auctions Items
- ♦ Basket Raffles
- ♦ Italian Specialty Items for Sale
- ♦ St. Joseph and Other Religious Articles for Sale
- ♦ Music all day by Baltimore's Mario Monaldi Band

Visit our Website --- www.sonsofitalyoceancity.com

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Free Admission

Italian Bull and Oyster Roast at the Lodge

Sunday
March 29, 2020
1 to 5 pm
\$45



Tickets:
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Vince Zaccaria
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- Assorted Fresh raw vegetables with dill dip
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- Fried Chicken
- Baked Ziti and Garlic Bread
- Italian Sausage and Peppers
- Mashed Potatoes & Gravy
- String Beans with onion and bacon or almonds
- Caesar Salad with Parm Dressing
- Italian Tomato Salad
- Italian Bread and Rolls
- Assorted Iced Sheet Cakes
- Chips and Pretzels

Beer Wine and Soda

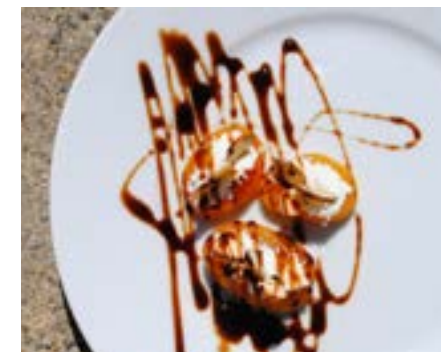
Music by Steve Monaldi



WHAT YOU DON'T KNOW ABOUT ITALIAN FOOD!

When you think of traditional Italian food, what comes to mind? Maybe the good ol' spaghetti and meatballs or chicken parm? Well, sorry to break it to you, but neither of those are authentic Italian foods. They're Italian-American foods, foods that Italian immigrants adapted from their traditional cuisine to suit American tastes. Although Italian-American food tastes good, if you're interested in what authentic Italian food really is, check out the fun facts below.

- 1. Authentic Italian food is primarily vegetarian.** Wait, what? No veal parm, no meatballs? Yup. Italy is on the Mediterranean coast, so the Italians, like the Greeks, ate a fruit and vegetable-heavy diet with minimal meat, though they did eat fish on occasion. This is now known as the "Mediterranean diet," and has been reported to lengthen lives and can combat the development of Alzheimer's disease.
- 2. Most Italians don't use more than two tablespoons of pasta sauce.** While Americans drench their pasta in sauce because they think pasta itself has no taste, Italians do the opposite. Pasta is not a vehicle for the sauce; the sauce is a complement to the pasta. They dab their sauce on, only mixing 2-3 tablespoons into a giant plate of pasta.
- 3. Italians don't eat spaghetti and meatballs in the same dish.** They're eaten separately - meatballs are a dish, spaghetti is a dish. Tip: If you walk into a restaurant and see that spaghetti and meatballs is listed as one of the main options on the menu, then you know it's an Italian American restaurant, not an authentic Italian restaurant.
- 4. There is a heavy focus on the quality of the ingredients.** Each dish is simple, with few ingredients, but Italians want you to be able to taste each one. The quality of the ingredients are thus very important; plus, they are big fans of the Slow Food Movement, which inherently can lead to better quality food.
- 5. Italian espresso has less caffeine than an American coffee.** This is why Italians drink espresso at night or with dessert. There's far less caffeine in an espresso than in your typical Starbucks coffee. (continued on back page)





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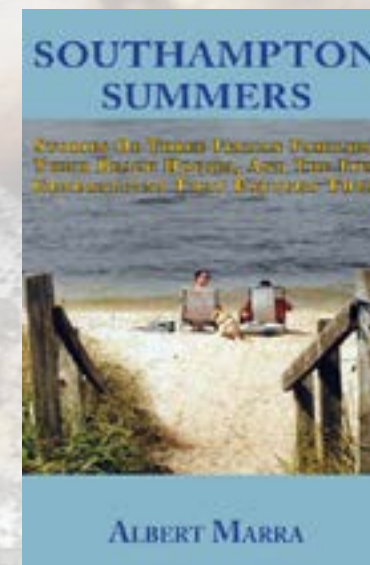
SOUTHAMPTON SUMMERS

*Stories of Three Italian Families, Their Beach Houses,
and The Five Generations That Enjoyed Them.*

By Albert Marra

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Saracino families! At their little
beach houses, it's "toney vs
Tony" for over 60 years! Read
the stories by 14 co-authors
and relive your own childhood
vacations.



New Dominion Press
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memories, feelings, and emotions about my childhood re-emerged. Dr. Marra
has the skill and gift of telling stories in a way that we can all relate to regard-
less of where we are from."*

- Gabriela Christie Toletti, Ph.D.

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Barnesandnoble.com. For a signed copy, contact the author at
SouthamptonSummers@gmail.com.



2020 Events:

JULY

Italian Heritage Night
Ripken Stadium

AUGUST

Grand Lodge
Crab Feast

SEPTEMBER

Grand Lodge
Memorial Mass
(St. Leo's RC Church)
followed by lunch at
Chiapparelli's
in Little Italy
(September 13)

OCTOBER

Columbus Day
Wreath Laying
Columbus Piazza
in Baltimore
followed by an
Italian Festival
in Little Italy

NOVEMBER

we rest

DECEMBER

Grand Lodge
Christmas Party
in Towson, MD



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