

## TO ALL MY BROTHERS AND SISTERS...BUON NATALE & BUON ANNO!

It's been another exciting and different year...again. It does seem as if we're slowly getting back to some normalcy, though still keeping our fingers crossed!w

This is the time I thank those who have done so much for me during the year – helping to make the Grand Lodge of Maryland grow and be successful! This is not difficult to do because I have so many great people working with me – I consider it a pleasure. SO, here it goes ....

THANKS to my Executive Officers, Trustees and Past Presidents. I appreciate all their hard work and support. Without them, I couldn't do what I do. A 'special' thanks to Mike (Orator) and Fran Transparenti (Treasurer) my major go-to officers! I am very fortunate to have so many good people with the same goals in mind working to help to me whenever needed. Sincere thanks to Immediate Past President Cipriotti whose guidance and opinions are appreciated.

THANKS to our ADVERTISERS. I very much appreciate their support by placing ads and for the OSIA. I look forward to working with all of them in the coming year. (Please take time to look at their ads and support our Brothers and Sisters)

THANKS to Executive Secretary, Loretta Butta Joyner. What a great help she is to me all year long. Very efficient lady and works so well with others.

THANKS to Dan Longo, our tech guy; Laura Wanderling, our il Giornale Editor who formats the newsletter and takes care of the mailings of both electronic and hard copies; Honorable Ed Angeletti for hosting all of our Zoom meetings this past year so we could actually 'see' one another even if only on a screen!

THANKS to Fr. Greg Rapisarda our State Chaplain. He takes time every month to be part of the Grand Council meeting.

THANKS especially to all of the Local Lodge Presidents and lodge members. They do an outstanding job recruiting new members, and hosting fun and interesting events. Even thru the pandemic this past 18 months, we still managed to increase the membership this past year by a little over 11%. Great, huh? Congrats to all of them! You can help increase that total by signing up your family and friends. SUPPORT YOUR HERITAGE!

Most importantly, I THANK each one of you for your support AND for celebrating your/our heritage with us! I hope you continue to do so in the coming year, as we have several things planned by both the Grand Lodge and Local Lodges to participate in and attend.

Wishing everyone a happy and MERRY CHRISTMAS and a healthy and prosperous 2022!



Anita Lombardi Riley, State President

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VACANT	Recording Secretary
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Fran Transparenti	TREASURER

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Robert Taylor	Little Italy Lodge
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Giovanni Evans (alternate)	
Tina Wittstadt (alternate)	

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Daniel J. Longo	
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VINCENT ZACCARIA	Zaccaria-Sestili Lodge

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



The word 'Befana' is a corruption of the Greek word. epifaneia. Its origin is from the ancient Roman propitiatory and ritual tradition of the old witch, which symbolizes the old, and the burning ceremony of the 'old witch burning' that still takes place at this time in Italy.

According to the Christian folk tradition, LaBefana was approached by the magi (three kings from Persia) a few days before Christ's birth and asked for directions to where the baby Jesus was, but she did not know.

She provided them with shelter for the night, as she was considered the best housekeeper in the village with the most pleasant home. They invited her to join them in their journey, but she declined. But later, she had a change of heart and tried to search out astrologers and Jesus. She was not able to find them, so to this day, LaBefana is still searching for the baby Jesus. She leaves all the good children toys and candy, while the bad children get coal or bags of ashes!

Popular tradition avers that if one sees LaBefana, one will receive a thump from her broomstick, as she doesn't wish to be seen. This aspect of the tradition may be designed to keep children in their beds while parents are distributing candy (or coal) and sweeping the floor on Epiphany Eve.

Another folk tradition is that LaBefana was a mother to a son who lived in King Herod's day. Herod was the King who reportedly decreed that each male child born was to be killed because one of them could be the new king. She was so traumatized when her son was murdered that she didn't believe he was really killed. She set out in search of him carrying all of his belongings in a sack. She quickly aged from worry – her face became wrinkled, her hair turned gray and she grew to look like an old, haggard lady.

She finally found a male baby in a manger and she laid out her son's belongings at the baby's fee. The baby was Jesus Christ. He blessed the lady as 'Befana', the giver of gifts. After that, every year on January 5<sup>th</sup>, the eve of the Epiphany, she would be mother to all of the world's children and would care for them by bringing them treats.

Traditionally, the Ephiphany (or Little Christmas) is a holiday for children in Italy. But the adults never give up a chance for a feast. Many families and friends go from house to house visiting one another after opening LaBefana's gifts in the morning.

There are parades featuring the Christmas witch – at which she is sometimes joined by her companion Befano. The children sing songs to her and dolls are left out in the windows. Some families burn the dolls to cancel out the past year and to usher in good luck.

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## **CHRISTMAS DELIGHT!**

Ingredients: 1 lb. sugar, softened ½ cup Anisette 12 eggs

1 Tbsp. Anise Extract 2 Lbs. Sugar 5 Lbs. Flour

Use as glaze: 1 Egg mixed w/1 Tbsp. water

Directions:

Cream butter and sugar until smooth. Beat in the eggs. Stir in enough flour to make dough as soft as modeling clay. Pinch off a little dough, roll with hands into a long rope. Twist into pretzel or braid, brush tops of dough with egg glaze. Bake at 350 degrees for about 15 minutes or until

golden brown. Decorate to taste!

## DISAPPEARING APPLE PIE

Ingredients (for 6 people) 6 apples 3 cups sugar, divided 4 eggs 3 tbsp melted butter 1 cup milk

tbsp vanilla extract
 cup flour
 pinch salt
 tsp baking powder
 scoops vanilla ice cream

### Directions:

Carefully cut out small triangular pieces from the tops of the apple to make an eight-pointed star as seen in the video. Then cut off the top inch of the apple with the star pattern and remove small triangles from the bottom of the star slice following the same pattern. In a saucepan heat 2 1/2 cups sugar to make a caramel, adding the sugar in a 1/2 cup at a time. Once the sugar is a nice amber color, add in 1 cup of boiling water. Remove from heat and let cool. Once cooled, coat the 6 apple stars with the caramel.

Remove the cores of the remaining apple bottoms. Then slice the apples into very thin discs and cut them in half. Stack the slices in a square baking dish until the dish is full. In a bowl mix 1/2 cup sugar, eggs, melted butter, milk, and vanilla extract. Then mix in the flour, salt, and baking powder. Pour batter over the apples and bake for 45 minutes at 350 °F.

Remove the cake from the oven, flip onto a serving plate, and cover with 6 scoops of vanilla ice cream. Place the caramel apple stars on top of the ice cream scoops and drizzle with the remaining caramel. Serve and enjoy!





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#### ANOTHER 'Notable' Italian-American

## Who is Louis Silvie Zamperini?

Lou Zamperini was a World War II veteran and Olympic distance runner. He competed in the 1936 Berlin Olympics and was set to compete again in the 1940 games in Tokoyo, which were cancelled when World War II broke out!

Louis Silvie Zamperini was born to Italian immigrant parents on January 26, 1917 in the town of Olean, New York. He did not speak English until he entered grade school. His family ultimately moved to California and he grew up in Torrence, California. He ran track at Torrance High School and discovered that he had a talent for long distance running, setting records at Torrence High School. In 1938, Zamperini was setting records at collegiate level, this time breaking the mile record of 4:08.3, a new mark that held for 15 years. He graduated from USC in 1940, a year that would have been the speedster's next shot at the Olympics, but, the war intervened.



Zamperini joined the Army Air Corp. He became a bombardier on the B-24 Liberator. In May, 1943, he and a crew were sent out on a mission to search for a pilot whose plane had gone down. Over the Pacific Ocean, his plane suffered mechanical failure and crashed into the ocean. Of the 11 men on board, only Zamperini and 2 other men survived, one being the pilot Russel Phillips. Nowhere to be found, they were stranded on a raft for 47 days. They were subjected to an extremely harrowing experience, one of the 2 other men dying.

They ultimately found themselves washed up on a Pacific Island 2,000 miles from the crash site and in enemy Japanese territory. While saved from the ocean, they were soon taken as prisoners of war by the Japanese, beginning the next leg of their horrific experience.

Zamperini was shuttled from prison camp to prison camp, eventually being transferred to the infamous Naoetsu POW Camp in Northern Japan, where he remained until the end of the war. That camp was infamous because of prison guard Mutsuhiro "The Bird" Watanabe, who relished torturing men.

Marine Corps Major Greg 'Pappy' Boyington was held in the same POW Camp and recalled in his book, "Baa Baa Black Sheep' that Zamperini described Italian recipes to the men to keep their minds off their miserable situation.

He and Phillips were separated and subjected to torture, both physical and psychological. They were starved and beaten, but, Zamperini, as a former Olympic athlete, was singled out and abused repeatedly by the camp sergeant called the 'Bird,' who would tear into fits of psychotic violence. Yet, Zamperini was seen as a propaganda tool and that likely saved him from execution.

His return home, severely scarred by his ordeal, and extremely bitter with 'The Bird' and others who mistreated the prisoners, he suffered from alcoholism. He and his wife came close to divorce. (They stayed married for 54 years.) What brought him 'back' was hearing a Billy Graham sermon in 1949 which totally helped him to heal.

Zamperini went on to found a camp for troubled youth, and forgave his Japanese tormentors. Some received Zamperinin's forgiveness in person in 1950, when he visited a Tokyo prison where they were serving war-crime sentences. In 1998, he returned to Japan to carry the torch at the Nagano Winter Games. He had intentions to meet and to forgive the 'Bird,' but the 'Bird' refused to meet with him.

Zamperini went on to become a prominent inspirational speaker, wrote two memoirs, both titled <u>Devil at My Heels</u> in 1956 and 2003. Inspired by his life, a biography <u>Laura Hillenbrand's Unbroken: World War II Story of Survival, Resilience, and Redemption</u>, became the subject of a 2014 film. Unbroken, was directed and produced by actress Angelina Jolie. Louis Silvie Zamperini died at 97 on July 2, 2014.

An aside: I saw the move on cable, as many of you may have, as well. I also saw an interview with Mr. Zmperini on TV before the film was about to be released. There are, I'm sure, many other Americans and Italian Americans who were subjected to much of what Mr. Zamperini experienced in WW II. God Bless them. I thank them ALL for their service defending our freedom! They and all servicemen/women are heros!

## September **UPER RAFFLE** WINNERS

- Casi Lombardi
   Francis Cipriotti
- 3. Robert Ackerson
- 4. Mary Loeloff
- 5. Matthew Burello
- 6. Mike Petrecca
- 7. Barbara Gill
- 8. Colin Balmages
- 9. Veronica Brilvitch
- 10. Kathy Huckenstein
- 11. Steven DeGeorge
- 12. Mary Mangione
- 13. Margie Gessinger
- 14. Brian Balmages
- 15. Sandy Caccamisi
- 16. Patricia Honeysett
- 17. Shirley Marziale
- 18. Helen Maranto
- 19. Vincent DiCamillo
- 20. Rico DiCamillo
- 21. Lauren Filos
- 22. Mary Ocampo
- 23. Janet Pantaleo
- 24. Alan Ferraro
- 25. Mary Malone
- 26. Joe Portera
- 27. Francis Cipriotti
- 28. Jasmine Richison
- 29. Ray Gamble
- 30. Kevin Smith



# **YUN**

- October SUPER RAFFLE WINNERS 1. Virginia Schirmeck
- 2. Amici Fratelli Lodge
- 3. Eric Goldman
- Joe Riley
- 5. Rose Leister
- 6. Catene Spirtosanto
- Mary Alberta 7.
- 8. Patricia Scalice
- 9. Annapolis Lodge
- 10. Richard Finger
- 11. Ed Pinto
- 12. Angela Kurek
- 13. Al Hansen
- 14. Donna Richison
- 15. Ann Angeletti
- 16. Mary Loeloff
- 17. Colin Riley
- 18. Helen Maranto
- 19. Mary Castorina
- 20. Ocean City Lodge
- 21. Mick Riley
- 22. Knights of Columbus
- 23. Gloria Sadowski
- 24. Geoff Gamble
- 25. Tresa Petrecca
- 26. Joyce DiPietro
- 27. Rosemary Gear
- 28. Violet Rlley
- 29. Joseph Wybierala
- 30. Dan Quay
- 31. Lou Filos

#### ITALIAN LEMON RICOTTA CAKE

- <sup>3</sup>/<sub>4</sub> cup butter, softened 1 <sup>1</sup>/<sub>2</sub> sticks 1<sup>1</sup>/<sub>2</sub> cups sugar 15 ounces whole milk ricotta cheese 1/2 teaspoon salt 3 large eggs 1 teaspoon vanilla
  - 1 large lemon, zest and juice

Preheat oven to 350 degrees. Grease a 9" springform pan using butter and powdered sugar, set aside. In a large mixing bowl, cream together the butter and sugar until combined. Add in the ricotta cheese and blend until light and fluffy, about 4 to 5 minutes. Mix in the eggs, one at a time. Add in the vanilla, lemon zest, and lemon juice and mix to combine. In the same bowl, stir in the baking soda and salt. Lastly, add in the flour and mix until just combined, scraping down the sides of bowl. Pour the batter into the prepared pan. Bake for 45-55 minutes, or until the cake is set and a toothpick inserted in the middle of the cake comes out clean. Let cool for 15 minutes before removing from pan. Cool on a wire rack and dust with powdered sugar before serving.

- November SUPER RAFFLE WINNERS
- 1. Ann Angeletti
- 2. Maryanne Spiridigliozz
- 3. Gloria Scrivani
- 4. Mark Roeder
- 5. Loretta Lombardi
- 6. Loretta Lombardi
- 7. Kelly Riley
- Regina Miante 8.
- 9. Robert Reilly
- 10. Theresa Ferrante
- 11. Joe Giacoponello
- 12. Larry Lusk
- 13. Mary Castorina
- 14. Chris & Gretchen Montcalmo
- 15. Tom Piatti
- 16. Henry Gewont
- 17. Angela Kurek
- 18. Jerry Kerner, Sr.
- 19. Kevin Fusco
- 20. Leo & Hania Romeo
- 21. Dion Guthrie
- 22. Alex Barbato
- 23. Lois Taylor
- 24. Luke Roeder
- 25. Carol Conn
- 26. David Morgan
- 27. Gino Poisinelli
- 28. Sandy Zitzer
- 29. Brian Bolling
- 30. Tony Montcalmo

<sup>1</sup>/<sub>2</sub> teaspoon baking soda 1<sup>1</sup>/<sub>2</sub> cups flour powdered sugar for top

Baby Jesus – Bambino Gesu Candy Cane - Canna Dolce Christmas Eve - Il Veglione Christmas Card - Cartolina de Natale Christmas Tree - Albero di Natale Eggnog - Zabaione Fruit Cake - Panfrutto Gifts – Regali Happy New Year – Buon Anno Holly - Agrifolio Manger - Presepio Merry Christmas - Buon Natale Mistletoe - Vischio Nativity - Nascita Naughty/Nice - Carrivo/Buono Santa Asue - San Niccolo Snow - Neve Wreath - Corona de Natale

Italian

Holiday ,

Vocabulary



Amici e Fratelli Lodge #2673 held a recruiting event on December 9th at Nick's Grandstand Grille.



# HAVE A MERRY

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# CHRISTMAS!











# AND A HAPPY NEW YEAR!





