

Buon Natale e Felice Anno to all my Brothers and Sisters!

I hope everyone is doing well. Hard to believe the Christmas holiday is here! I wish you a fun Christmas and good health in the New Year. The Grand Lodge of Maryland has had a good year! Now is the time I get to thank everyone for their help and support. I do it with pleasure!

I begin with a great big THANKS to the Executive Officers and Trustees. They are a wonderful group of people with whom to work! Their support means a lot to me and their focus is always on making the Grand Lodge of Maryland a success in everything we do.

Thanks goes to our Executive Secretary Loretta Butta Joyner. She is always there for me and never says she is not able or can't do something. She either knows it or will find a way to get it done.

Thanks to Lauren DeFeo, Editor of the il Giornale newsletter. She graciously agreed to take over when Sister Wanderling had to resign. Lauren does a great job for us in keeping the il Giornale looking good every issue, but most important, lends her expertise to something I know nothing about doing!

A big THANKS to our ADVERTISERS. I so much appreciate their support. If any of them can help YOU in your endeavor to secure what they have to offer, please do so. In case you haven't noticed, they are ALL Italian-Americans!

Thanks to Mike and Fran Transparenti. WOW! Without them, what would I do? Same goes for Dan Longo, our Webmaster to whom I like to refer as my 'tech guru'!

For the past many months, we have been holding 'in-person' meetings, but also allowing those unable to come in-person due to distance, etc., the opportunity to participate. For that, I need to recognize Judge Ed Angeletti, Mike Castino and Tony Montcalmo who puts the zoom part of the meetings altogether for us. Most recently, I will add Sue Palamara's name to that list. THANKS to all of them!

Thanks goes to Vince Zaccaria who put together two (2) very successful events – our Bull/Oyster Roast and our Crab Feast – for the Grand Lodge this year. Did one heck of a job!

Thanks to Rosalie Ranieri and Frances Cipriotti for the great job done for the past 9 years on our Heritage Day @ Ripken Stadium that recognizes ALL of the scholarship recipients – from the Grand Lodge as well as all local lodges. It's a fun day and the students are recognized.

SPECIAL thanks to ALL Local Lodge Presidents!

(President's Letter continued on the top of page 6)

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### AN ITALIAN-AMERICAN INDIAN! What? Who knew?

I happened upon an article written in the PRIMO Magazine in 2019 and thought I'd share it with you, finding it very interesting. I had no clue – seeing him many, many times on screen and never knowing. He was known as "Iron Eyes Cody." If you enjoyed westerns from a long time ago, you most surely know his face!

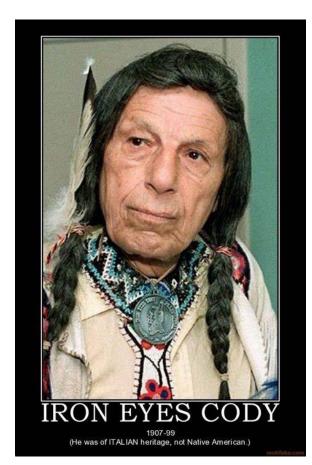
He played the part of a Native American Indian in the silent film era and up until 1990. He made five films with Gary Cooper, among dozens more, and hundreds of TV shows too numerous to mention.

He was born in 1904 and named Espera Oscar DeCorti. He was the son of Francesca Salpietra and Antonio DeCorti – both Italian immigrants from Sicily who settled in Kaplan, Louisiana. Other than his family and friends back home in Louisiana, along with his known 'open secret' in Hollywood, just about everyone thought him to be an authentic and real Native American until exposed by a curious film historian in 1996. (He did try to legitimize his reason in his autobiography.)

He changed his name to Cody – which wasn't unusual for actors and actresses to change their names, but the article says Iron Eyes "took it (his name change) to a whole new level".

He met and married a Native American woman (Bertha Parker), adopted two Native American boys and from then on asserted the American Indian ancestry. Thus, it seems, he became one.

He was making a film in New York forty plus years ago and was approached by an agent for the anti-litter organization 'Keep America Beautiful' campaign. He signed a 5-year contract to work for them and made television history with his famous 'tear' anti-littering/



pollution commercial in 1971. (Do you remember it? I do. I can see it now.) He initially refused to do the commercial because he said, "Indians don't cry." Some claim that Lady Bird Johnson persuaded him. By doing that commercial, he helped to improve people's attitude about the Native American Indian.

He received Cleo Awards for his outstanding anti-littering/pollution commercials over the years, but 'the tear' commercial is still listed as one of the best commercials ever on television.

Iron Eyes Cody was active in the Boy Scouts and local Indian activities for many years. He wrote several books about the Native American Indian and his 1982 autobiography –

"Iron Eyes: My Life as a Hollywood Indian."

There is a lot more to this Italian American who seems to have had an amazing life. Who knew? Did you? Not me. No clue. Iron Eyes Cody died on January 4, 1999 at the age of 94.

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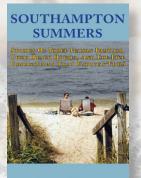
### SOUTHAMPTON SUMMERS

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

By Albert Marra

Andiamo!

Meet the Marra, Maffei and 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.



ALBERT MARRA

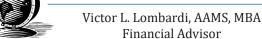
New Dominion Press Norfolk, VA

"The family stories also transported me to other times and other places. Several 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 regardless of where we are from."

- Gabriela Christie Toletti, Ph.D.

Check out *Southampton Summers* at Amazon.com or Barnesandnoble.com. For a signed copy, contact the author at SouthamptonSummers@gmail.com.

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MOST ITEMS SHARPENED WHILE YOU WAIT!

(President's Letter continued from page 1)

Their support means a lot to me and the Grand Lodge. Being a president of a lodge can sometimes be stressful. These presidents have done a wonderful job in wanting their lodge to be successful. Several of the lodges have added many new members this past year through hard work and love of their heritage!

We have a new State Chaplain – Fr. Andrew DeFusco. Fr. Greg Rapisarda had to resign due to new pastoral assignments that will take up too much of his time to continue. THANK you to Fr. Rapisarda for his support and guidance over the past few years.

I SINCERELY THANK ALL THE 'MEMBERS' OF THE OSDIA. Without you, there would be no OSIA Grand Lodge of Maryland. You are 'celebrating' your heritage by being/becoming a member of the Order. I HOPE that you will reach out to other family members and friends ('social' member) to celebrate their he that we can continue the OSDIA for years to come! Grazie tante!

Have a very MERRY CHRISTMAS and a HAPPY, HEALTHY 2023! God Bless ....

Fraternally and fondly, Anita Lombardi Riley

### WHERE DID "JIMINY CHRISTMAS" COME FROM?

As the story goes, 'Jimmy Christmas' or 'Jiminy Christmas' is a direct reference to Jesus Christ and dates back to 1664, when it was first recorded as 'Gemini', a twist on the Latin phrase Jesu domini. The name of the Walt Disney character Jiminy Cricket was probably Based on this phrase!

### WHY DO SOME PEOPLE USE 'XMAS'?

The answer might surprise you! No, it's not because people were too lazy to write 'Christmas'. In the Greek language used by the early Church, the letter "C" for Christ or Christos was the letter 'chi' or 'X" (pronounced 'key'). Christ's name was often represented with the first two letters of the name 'Christos' – 'chi' and 'rho.' This looks like an X with a small 'p' on top.

### WHY DO WE DECORATE CHRISTMAS TREES?

Evergreen trees have been a traditional symbol of winter festivals for thousands of years, well before Christianity. Plants and trees that remained green all year had a special significance for people who lived in cold winter climates.

Ancient people hung evergreen boughs over their doors and windows. Some believed that evergreens kept witches, ghosts, evil spirits and illness away.



Romans decorated evergreen trees with trinkets and topped them with an image of their Sun god at festivals of Saturnalia.

Christians started using evergreen as a symbol about 400 years ago in Germany as a sign of everlasting life with God.



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- 7 Glenn Graziano
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- 9 Henry Gewont
- 10 Susanna Wittstadt
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- 18 Mary Malone
- 19 Gary L. Molino
- 20 Camillo DiCamillo
- 21 Martha Calabrese
- 22 Lillian Laird
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- 24 Marni Wybierala
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- 28 Catherine Roberts
- 29 Mike Cardamone
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- 31 Rob Urick

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- 19 Kris Roeder
- 20 Elisa Petragnani
- 21 Imelda Liberat
- 22 David Ashby
- 23 Henry Crusse
- Branden Hethcoat 24
- 25 Al Hansen
- 26 Andrew Esposito
- 27 Dylan Woods
- 28 James Conigland
- 29 Bart Gewont
- 30 Rosina Tumminello

### **2023 SUPER RAFFLE TICKETS ARE HERE!**

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Makes a great gift!







Newsletters are always more enjoyable if they contain human interest stories. We had a whopper in the Fall issue, but it would be 50 much better if we had one in **EVERY** issue! Please think about sharing a story, short or long, which describes an interestina event or situation. It can be serious. funny or both. It must stimulate an emotion in our readers. They may be able to identify or sympathize with, fantasize about or criticize the story... but it moved them in some way! Photographs are welcome. Ridicule is not. Be courageous. Try your hand at a little writing. There is a story-teller in every one of you out there reading this right now!

laurenlovestoride@gmail.com



# It's Struffoli!

### A NEOPOLITAN CHRISTMAS DESSERT

### **INGREDIENTS:**

9 oz. Flour 1 Egg and 1 Yolk 2 oz. Butter 4 tblsp. Sugar Grated peel ½ Orange & Lemon Pinch of Salt
Dry White Wine
Honey
Chopped Almonds (Optional)

### **DIRECTIONS:**

Blend the flour with the egg, butter, 1 tablespoon of sugar, the grated peel and salt. Shape dough into thin rods size and shape of a pencil.

Then, cut the rods into pieces about 6-7 inches long or roll them in a shape of a small ball.

Fry them in hot oil, a few at a time, until golden brown. Drain them on a paper towel and allow them to cool.

In a saucepan, heat the honey with the remaining 3 tablespoons of sugar. Add a little water, if necessary, stir and bring to a boil. Add the chopped almonds and the fried Struffoli, stirring until they are covered with the honey mixture.



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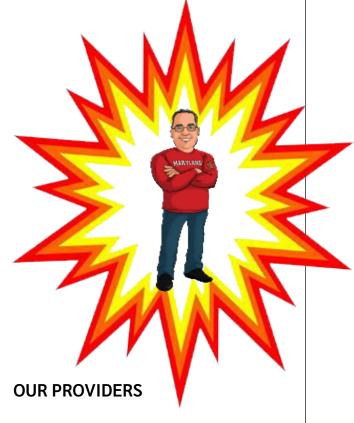
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### This holiday season, why not bring a taste of Italy to your entertaining?

**CHIANTI CLASSICO:** In Italy, Sangiovese grapes are prevalent and highly prized for their acid structure, tannins and aromas of dark cherries. A Chianti Classico must include at least 80% Sangiovese. Look for the iconic black rooster (Gallo Nero) on the label to find a true Chianti Classico. This wine pairs well with tomato-based dishes and Pecorino cheese.

Toscolo Chianti Classico (2018) is medium bodied with a full ruby color and aroma of blueberry and blackberry, cassis, chocolate, mocha and incense.

Another lovely choice is Isole e Olena Chianti Classico (2019). This medium-bodied red is perfumed with berries, forest floor and baking spice, and its juicy palate features ripe Morello cherry, crushed raspberry, white pepper and star anise.

Don't miss the ripe and juicy Cavaliere D'Oro Chianti Classico (2017) with black cherry, walnut and slight mushroom character.

#### **BRUNELLO**

Brunello di Montalcino, sometimes called the king of wines, contains 100% Brunello-Sangiovese grapes.

The Brunello grape has a thicker skin and darker color than Sangiovese, with more complexity.

This sophisticated wine pairs well with food, especially grilled meats.

One very special wine to try is Il Poggione Brunello Di Montalcino (2017). With notes of cherries, potpourri, dark tobacco, licorice, shrubs and intense smoky hints, it has just the right freshness and finish.

### **SUPER TUSCAN**

Super Tuscans are an unofficial category of Tuscan wines, which came about when producers, aiming for a unique quality, deviated from Chianti regulations by adding other grapes, such as Merlot. The result is a quality wine with a cult following.

Podere Grattamacco Bolgheri Rosso (2020) is a blend of Cabernet Sauvignon, Cabernet Franc, Merlot and 10% Sangiovese. Silky, layered and light, you'll taste hints of blueberry, menthol, licorice, pine and cinnamon.

### **AMARONE**

Amarone is a rich red wine made from Valpolicella grapes grown in the Veneto region. The grapes are dried before being pressed, which concentrates the sugar and typically results in a higher alcohol content. Amarone ages well and can be truly spectacular. Zenato Amarone (2017) is an Amarone della Valpolicella Classico.

It is silky with a bit of cinnamon, cacao, black raspberry and balsam herbs.

### **MEATS**

Antipasti, per favore! Try a mix of salami, mortadella and prosciutto, for starters.

#### **CHEESES**

Recommendations: The nutty flavored Marieke Gouda, aged 9-12 months, and from Carr Valley Cheese, the mixed-milk Menage, the subtle chocolate flavor in Cocoa Cardona, soft Fontina, sharp Cheddar and Swiss-style Gruyere.

### **GARNISHES**

For a scrumptious snack, serve a mix of red, black and green olives, such as the meaty but mild Castelvetrano of Sicily. Add small bowls of Italian hazelnuts and almonds. For more color and sweetness, add fresh berries, dried apricots and dates.

### **BREAD AND OIL**

Serve slices of crusty Italian bread with a tasty olive oil for dipping, and crispy Patti Grissini Italian Breadsticks, which are easy to eat and fun to crunch.







AND I BELIEVE YOU KNOW WHERE THE TREATS ARE



WELL, IT'S NOT GOING TO THROW ITSELF