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IL GIORNALE

Grand Lodge of Maryland

Spring Issue
2024
410.668.OSIA

Italian Alps

Letter from our President

Ciao – to my Brothers and Sisters,

Hope this finds you well and that you had a great holiday season. Can you believe it’s almost Spring? Personally, I can’t wait.

Everything seems to be going well so far and here’s hoping we will have a great 2024 – happy and healthy and throw in a little prosperity, too! Hoping the same for all of you, as well.

Our first event will be coming up shortly – our annual Bull/Oyster Roast to be held on Sunday, April 7 at Rosedale Gardens. We’re hoping for a great crowd again this year. It’s a really nice affair – with a great menu. Check out the flyer inside.

Also, I ask that you read my request to send to the Grand Lodge your e-mail address IF we do not have it already. I explained in the article inside, the cost of everything has gone up and the OSDIA is no exception. It will help us with the cost of the printing and mailing of the *il Giornale*. Sending the newsletter digitally will help. Hope you’re able to do that for us. I thank you in advance. *(See article inside)*

We had the pleasure of a visit from our National President, Michael Polo at our February Grand Council meeting. It was a pleasure seeing him and vice versa, I’m sure! He wants to visit Grand and local Lodges across the country so that our membership knows who National is and that they are there to help in any way if needed.

Our next event after the Bull & Oyster Roast will be the annual Crab Feast. We had over 200 in attendance last year and hope for the same again this year. Look for that information to come.

Our Memorial Mass and Luncheon honoring all of our deceased members is set for September 8th *(actual date of the Blessed Mother’s Birthday)*. Go to the website and see what our local Lodges are doing in the way of events:

osiamd.org

The presidents of local Lodges get all the information about the Grand Lodge happenings to forward to their membership to give you a head’s up! Hope you are able to participate in at least a few of them.

Thanks for all that you do for the Order Sons/Daughters of Italy in America in keeping our heritage and culture alive!

Fraternally and sincerely,

Anita Lombardi Riley
President

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YOUR ATTENTION, PLEASE!

As most “shoppers” know, the cost of just about everything has gone up the past couple of years – not down! The OSDIA is no exception!

We have tried on occasion to collect e-Mail addresses from our membership to help save money on the cost of printing and mailing the il Giornale to your home. Although we have received many addresses thru “new” membership apps lately, there is still a large number of our membership who receive the newsletter via the U.S. mail. We’d very much like to lessen that number. Therefore, my request:

**IF YOU HAVE A COMPUTER,
YOU HAVE AN E-MAIL ADDRESS!**

I am RESPECTFULLY asking for your help. FYI: Many organizations and some of our lodges send their lodge newsletters by E-mail ONLY - or - charge a yearly fee if a member chooses to receive it by U.S. mail.

I ask that you PLEASE (unless you are already receiving a digital copy of il Giornale) FILL OUT THE SHORT FORM BELOW and mail back to the Grand Lodge so that we can begin with the Fall issue in forwarding the il Giornale to you digitally.

I sincerely thank you very much in advance for your help!

Anita Lombardi Riley
President OSDIA Grand Lodge of Maryland

Cut on dotted line and mail completed form below

Name _____ Lodge Name _____

E-mail Address (Print Clearly) _____

Signature _____

Date _____

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YES NO

If you checked NO, do you agree to pay a mailing fee of \$10 per year

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**I understand if I vote NO, I will no longer receive il Giornale by U.S. Mail beginning January 2025*

YES

Please mail this form to:

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Perry Hall, Maryland 21128



SUE ANN BAIETTI BECOMES OCEAN CITY OSDIA PRESIDENT

Sue Ann Baietti of Millsboro has been installed as the new President of the Ocean City Lodge of the Sons and Daughters of Italy. She took office at the organization's January meeting, along with a full slate of new officials. In total, 12 new officers and five trustees took office in January for the 2024 year.

Sue Ann has been a member of the cultural and charitable association for more than nine years and has previously served as Corresponding Secretary. She is best known for her charity work having organized the club's Dine and Donate programs in recent years.

The Ocean City chapter of the Sons and Daughters of Italy was started in 1980 and today has almost 200 members who join together to raise money for local charities and scholarships. It's main fundraiser, the annual St. Joseph's Day Festival will be held this year on Saturday, March 23 at St. Andrews Hall, Synepuxent and 144th Street in Ocean City.



ABOVE: Outgoing President, Vinnie Mollicone, congratulates incoming President, Sue Ann Baietti, on her election as President of the Order Sons and Daughters of Italy in America Ocean City Lodge. BELOW: The planning crew finalizing the 2024 St. Joseph's Day Festival.

POPULAR ST. JOSEPH'S DAY FESTIVAL IS ON THE HORIZON

It doesn't take a village, but still it takes a lot of people to plan Ocean's City's popular St. Joseph's Day Festival that brings family style Italian food and fun to the resort city. Planning for the 2024 edition began in 2023 and continued into January this year as the Italian/American social and cultural group, the Sons and Daughters of Italy of Ocean City, look to build on last year's record-setting turnout.

The 12th annual Festival will be held on Saturday, March 23, at its usual location, St. Andrews Hall, Synepuxent and 144th street in Ocean City. As always, admission is free. Once inside the doors, festival goers will experience home-style Italian foods, breads, baked goods, pastries, and desserts, accompanied by Italian music throughout the day.

Italian-themed merchandise will be available for sale. Stuffed gift baskets and baskets of joy filled with wine and spirits will be raffled off. Silent auctions will be held for a variety of packages, including sports packages and leisure activities. For the more adventurous, the Pick Six wheel game will return, and tickets can be purchased for the 50-50 drawing. The Ocean City chapter of the Sons and Daughters of Italy was

started in 1980 and today has almost 200 members. Its mission includes increasing awareness of the Italian culture and contributions of Italian Americans to the United States, helping the community with scholarships for high school students and a tradition of charitable giving to support local organizations.



st. patrick's day march 17th

Some "facts," fun and folklore:
2024 Farmer's Almanac

JOKE of the month of March:

Q: Why should you never iron
a four-leaf clover?

A: You don't want to press your luck!

The color "blue" was the color originally associated with St. Patrick, but green is now favored.

St. Patrick's birth name was Maewyn Succat. Born in Britian, which was part of the Roman Empire at that time.

St. Patrick was an atheist throughout his childhood, although his family were Christians.

The first St. Patrick's parade was held in New York City on March 17, 1762. St. Patrick's Day is the traditional day for planting peas, even in the snow. Cabbage seeds are often planted on that day as well, and old-time farmers believed that to make them grow well, you needed to plant them while wearing your nightclothes!

The 3-leaf shamrock legend has it that St. Patrick used it in his teachings about the Trinity - Father, Son and Holy Ghost. The legend of that teaching has been in question as there is no direct record that he actually used the shamrock as a teaching tool.

Note: The symbol of St. Patrick is the three-leaf shamrock, not a four-leaf shamrock. The significance of celebrating St. Patrick's Day on March 17th is because it is believed to be the death in the late 5th century. The holiday started as a Christian feast day celebrating St. Patrick's life and the spreading of Christianity to Ireland. Today it's a day of celebration of all things IRISH! So, don't forget the wearing of the "green" and of course, the "green" beer!

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Italian Easter Bread

INGREDIENTS

Brioche Dough

- 1 3/4 cups + 2 tablespoons all purpose flour
- 1 pinch salt
- zest of 1 lemon
- 2 1/2 tablespoons sugar
- 1/4 cup lukewarm 2% milk
- 1 1/2 teaspoons active dry yeast
- 2 eggs (room temperature) (slightly beaten)
- 1/2 cup butter (salted) (room temperature)

Egg Wash

- 1 egg
- 1 tablespoon water

Topping

- 2 - 4 eggs (uncooked and dyed)
- Optional: Colored Sprinkles

DIRECTIONS

Brioche Dough

In the bowl of a stand mixer, whisk together the flour, salt, zest and sugar. Make a well in the center and add the milk and yeast. Mix together with a fork. Add the eggs. With the dough hook attachment, knead for approximately 1 minute just to combine. Cover the bowl with plastic and let rise 2 hours. Every 30 minutes, fold both ends into the middle (repeat this four more times).

When the time has passed, add the butter, a little at a time, on medium high speed with the dough hook. Knead just enough to combine all the butter, then let the dough rest 10 minutes. Knead again for 5-6 minutes until smooth and the dough does not stick to the sides of the bowl. Place the dough in a lightly greased bowl, cover with plastic and refrigerate for 1-2 hours. Move the dough to a lightly floured flat surface. Divide the dough into 4 parts. Roll each part into 2 ropes (10-12 inches long), join 2 ropes at the top and twist the ends one over the other (see photo), join the ends to form a wreath (circle) repeat with the remaining ropes. Place the wreaths on a parchment paper lined cookie sheet. Cover and let rise in a warm draft free area for 1-2 hours or until the wreaths double in bulk. 15 minutes before rising time has finished preheat oven to 390°F.

Add a dyed uncooked egg (if desired) to the centre of the wreath then brush the wreaths with the egg wash (be careful not to brush the eggs). Add sprinkles if desired. Bake for approximately 20 minutes or until golden, or when tapped on the bottom and there is a hollow sound. Immediately move the baked buns to a wire rack to cool. Let cool before serving. Enjoy!

Congrats!

TO OUR DECEMBER '23 SUPER RAFFLE WINNERS!

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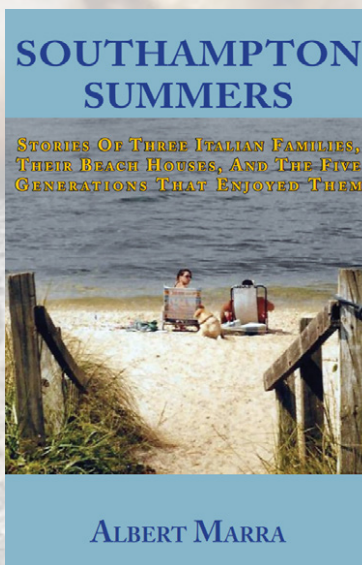
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This a procession in Little Italy. John Pica is in the center. Mayor Tommy D'Alesandro is on his left and Baltimore City Senator Joe Bertorelli on his right. "The Duke" was a city councilman at the time.

PROUDLY ONE OF OUR OWN!

John Pica, Sr. was born in Baltimore, Maryland to parents Antonio Giacomo Pica who hailed from Vico Nel Lazio and Mary Grasso Pica whose origin is Sicily.

John was raised on South Exeter St. in Little Italy, along with his three sisters – Marie, Josephine and Grace.

He attended Loyola Blakefield High School where he played basketball (6'4") with the great Jim Lacy. He quit high school to enlist in the Army! (to me, amazing). After returning from the war, he attended Mount Vernon College and then earned a JD at Mount Vernon School of Law.

As a young boy, John became a Page in Congress. He was also part of Mayor Tommy (Senior) D'Alesandro's staff and ultimately, I suppose, the "political" bug finally hit him and politics became his way of life as an adult for several years. He served as a Baltimore City Councilman from 1956-1959 and again from 1963-1967.

Prior to opening his own construction company, John worked for the Baltimore City Department of Transportation, retiring after many years. He was appointed by Governor Glendenning to serve on the Maryland Transportation Task Force.

He served honorably for his country, serving in North Africa, Monte Cassino, Anzio and Mount Pantano. He was awarded numerous medals that include: two Purple Hearts, Combat Infantry Badge, Good Conduct Medal, Distinguished Service Medal, Silver Star, Bronze Star and

THE JOHN PICA STORY

WORLD WAR II MEDALS

Silver Star
for Valor & Heroism

Bronze Star
for Bravery & Valor

Gold Medallion

Two Purple Hearts

Combat Infantry Badge

Distinguished Service Medal

Good Conduct
Medal



Gold Medallion. He was also recognized and listed in the World War II Maryland Roll of Honor.

When John returned from war, he met and married Antionette Pellegrini. They were married for 40 years and had two children, John Jr. and Maria.

John then began working in construction, working for family-owned construction companies such as Marocco, Matricciani and Pecora. He ultimately opened his own construction company called Alpine Construction, with partner Ernie Carozza.

John Pica, Sr. was certainly an Italian-American of whom we should all be proud! Young people today, it seems, don't know too much about World War II and the young men like John who enlisted. Many lost their lives so we could have the freedoms we enjoy today. They are truly the



"The Duke" dancing with Mrs. Marcantoni the night Thomas Da'Alesandro, Jr. (Big Tommy) won the election for Mayor. All of Little Italy was celebrating out in the streets!

best generation!

Upon his death on February 14, 2002, there were nothing but good things said about John Pica.

"He was a true war hero who never talked about his military exploits" said former Mayor Thomas J. D'Alesandro III.

"He epitomized the Little Italy I knew in the 1940's and 50's. He was a great jitter-bugger (dancer). He loved people, and had a ton of friends, including a personal friendship with Frank Sinatra and President John Kennedy. He was industrious in everything he did. He loved life. He was an energetic and compassionate guy."

Lt. Governor Kathleen Kennedy said "He was a fabulous man filled with grit and courage and great stories – most of which were true."

"He was a generous man – he gave more than he got" said John Guerriero, former owner of Continental Foods.

I did not know Mr. Pica personally, but I knew of him and saw him many times at various functions. These quotes from those who did know him, tell us a lot about the person he was - a man who worked hard, truly cared about people, but more importantly, loved helping people. John Pica, Sr. gave his all in everything he did – but mostly, gave to us. He truly was a "hero" in many more ways than one!

SALUTI!

Written by OSDIA Grand Lodge President
of Maryland
Anita Lombardi Riley
as told to her by John A. Pica, Jr.

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just belong together



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THE LUPA CAPITOLINA RETURNED

In June of 2022, in the dead of the night, the bronze statue of the “Capitolina She-Wolf” - better known as “Lupa Capitolina” – was stolen from Eden Park in Cincinnati, Ohio. To this day, why it was stolen remains a mystery.

While I’ve seen pictures of the statue, I never gave much thought about it – nor the story behind it. I suppose I should be ashamed of myself. But reading a couple of articles and the mythology behind it, I found interesting. Soon after the statue was stolen, many Italian Americans, generous benefactors and others decided to replicate the statue and return to its rightful place in Eden Park. On November 3, 2023, they did just that with a ceremony attended by Italian American dignitaries, interested citizens, leaders of the Park Board and Foundation and presidents of the United Italian Societies and OSDIA.

(Short version): Roman mythology has it - Romulus and Remus were twin brothers. Their mother was Rhea Silvia, daughter of King Numitor who was displaced by his brother Amulius. Sources say that Rhea conceived the twins by the god Mars when he visited her in a sacred grove dedicated to him.

Seeing the twins as a possible threat to his rule, Amulius ordered them to be killed and they were left abandoned on the bank of the River Tiber to die. They were saved by the god Tiberinus, Father of the River and survived with the care of others, at the site that would eventually become Rome.

The twins were adopted by Faustulus, a shepherd and grew up not knowing their true identities. Over time, they became natural leaders and well known in their community. As adults, they became involved in a dispute between supporters of Numitor and Amulius. As a result, Remus was taken prisoner and brought to Alba Longa. Both his grandfather and the king suspected his true identity. Romulus, meanwhile, had organized an effort to free his brother and set out with help for the city. During that time, they learned of their past and joined forces with their grandfather (Numitor). Amulius was killed and Numitor was reinstated as King of Alba. The twins then set out to build a city of their own.

The image of the she-wolf suckling the infant twins (no one really knows why that depiction was used, as there were others) became and remains an iconic representation of the City of Rome and ancient Romans since at least the 3rd Century BC and its founding legend - making Romulus and Remus preeminent among the feral children of ancient mythology.

Possible historical bases for the story and interpretations of its local variants are subjects of ongoing debates.

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