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IL GIORNALE

Grand Lodge of Maryland

February Issue
2025
410.668.OSIA

Agghetta, Roma!

Letter from our President

Ciao to my
Brothers and Sisters,

Hard to believe it's February already, but regardless, I hope your holidays were good and lots of fun! "Happy New Year" and good health in 2025!

Not much happening during the holiday season (Thanksgiving until the first of the year), other than baking, Christmas parties, eating, everyone taking the words "tis the season to be jolly" to heart! That's what we're supposed to do. But, we anticipate a busy year ahead for the Grand Lodge of MD and its Local Lodges as well.

We have SUPER RAFFLE TICKETS still available. If interested in purchasing one, e-mail me at dolcevitaap@verizon.net OR mikeandfrant@verizon.net. The tickets make great gifts and you can win more than once a month - that happens a lot! All proceeds go into the Scholarship Fund. Tickets are \$25.00 each - winners are drawn 365 days a year!

The Scholarship Committee is planning a fundraiser in late March. Look for more information to come.

Our first event of the year is our Oyster/Bull Roast to be held at Rosedale Gardens on Sunday, April 6th. Consider joining us as we very much appreciate your support! It's always a great menu and all the oysters you can eat. Music by Monaldi's, door prizes and money raffles. Hope to see you there.

Preparations are being made for the Italian Heritage Festival. It was a great success for the first time at its new location at the Towson Courthouse Square last October. We're anticipating an even larger crowd this year. The event will take place on Saturday, October 18, 2025. Support your heritage!

The Ocean City Lodge is preparing for their annual St. Joseph's Day celebration. If you live in the area, drop by and enjoy music, great food, etc. It always brings in a huge crowd. Very enjoyable day for all!

St. Leo's St. Anthony Festival takes place May 30 and 31, 2025 in Little Italy. They're looking for volunteers. Maybe you can help with this fabulous event.

Lots will be happening in 2025. All you need to do is go to the website osiamd.org and check it out. I bet there is a local lodge function or Grand Lodge event that will be of interest to you, your family and friends. It's great to be Italian, don't you agree?!

That's it, for now. In the meantime, if you have any questions or concerns, don't hesitate to contact me at (410)668-6742. I will absolutely get back to you. I thank you for your support, but mostly I thank you for all that you do for the OSDIA and your heritage!

Wishing you a:

Happy St. Valentine's Day | *LOVE is in the air on February 14th. Lots of chocolate and flowers!*
St. Patrick's Day | *Wearing of the Green (and green beer, of course). Be Irish for the day!*
Buon Pasqua! (Happy, holy Easter) | *A time to thank Jesus for what He did for us and blessings!*



**SUPER RAFFLE TICKETS
STILL AVAILABLE**

**Contact any Local Lodge President
or Call Fran Transparenti (443) 804-4115**

Sincerely and fraternally,

Anita Lombardi Riley
President Grand Lodge of MD

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ANNAPOLIS LODGE PRESS RELEASE



WREATHS ACROSS AMERICA

The Annapolis Lodge took part in the annual Wreaths Across America event at Crownsville Veterans Cemetery on December 14, 2024. Wreaths Across America is a national nonprofit dedicated to remembering, honoring, and teaching the importance of freedom. The organization's efforts include placing wreaths on veterans' graves, reciting the names of fallen soldiers, and educating the public about the sacrifices made by those who served. Every year, thousands of volunteers nationwide come together on this day to lay wreaths at veterans' graves.

The Annapolis Lodge proudly donated 157 wreaths for placement at Crownsville Veterans Cemetery and had many volunteers join in to help with this meaningful tribute. Special thanks to the Grand Lodge for their generous donation of 5 wreaths. We deeply appreciate your continued support!

ANNAPOLIS ITALIAN CHRISTMAS MARKET

The Annapolis Lodge hosted its 11th Annual Italian Christmas Market during the first weekend of December. The event featured a wonderful selection of artisan vendors, delicious Italian food and Dolci, specialty drinks, and entertainment from local music groups. Families enjoyed a visit with Babbo Natale for photos, and children had a blast at the kids' tent with crafts and face painting. We had several thousand people come throughout the day!

This event requires over 100 volunteers and months of planning to make it a success, and we are grateful to our members for their hard work and dedication in bringing it all together. As one of our largest fundraisers, the Italian Christmas Market allows us to contribute to both local and national charities, making a positive impact in our community and beyond.

TOWSON DULANEY LODGE PRESS RELEASE

CHRISTMAS PARTY

Towson Dulaney Lodge celebrated the birth of Jesus at their annual Christmas party on December 11th. Nancy Shackelford went out her way with the super decorations. Our family started the season with a splash!



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OCEAN CITY LODGE PRESS RELEASE

SDOI NAMES TWO MEMBERS AS DISTINGUISHED CITIZENS



JoAnn Ward holding her award plaque at the SDOI Christmas Party where it was presented

Two long-time members of the Ocean City Lodge of the Sons and Daughters of Italy have been honored by the organization by being chosen Distinguished Citizens of the Year for 2024. The honors went to Joann Ward of Frankford, DE, and Andy Maggio of Ocean View, DE. The Distinguished Citizen of the Year Award honors members who are making or who have made significant contributions to their community through their time, actions, talents and dedication.

JoAnn Ward has served as Vice President of the Sons and Daughters of Italy, and in a number of other positions as well as on the club's Executive Council, and currently is assisting the social chairperson planning socials, travel and other events. Annually, she helps plan the St. Joseph's Day Festival, the club's largest fund raising activity for its scholarships and charitable giving. JoAnn was also chosen

because of her volunteer work. She volunteers at Wicomico County's Beaver Run Elementary School, where her daughter is a teacher. Nearer to home she helps manage her community's Hamlet Lending Library, and when the HOA treasurer moved she volunteered to fill that office.

Andy Maggio has invested the years since 2019 in promoting his faith and has been the subject of local news stories for his rosary and scapular initiatives. He created a ministry serving the Christian Community in greater Ocean City and elsewhere on the Eastern shore. He is the founder of the Rosary and Scapular Initiative (RSI) that has expanded beyond his home parish in Bethany Beach, DE to VA hospitals, schools, and Christian organizations. To date more than 300,000 rosary and scapular kits have been distributed by RSI that has been granted charitable organization status by the IRS.



Andy Maggio thanking SDOI members for recognizing him as a Distinguished Citizen for 2024

DATE SET FOR THE 13TH ANNUAL ST. JOSEPH'S DAY FESTIVAL

One of Ocean City's most popular ethnic celebrations, the St. Joseph's Day Festival, will open its doors this year on March 22. Hosted by the Ocean City Lodge of the Sons and Daughters of Italy, the day-long fest of home-cooked food, music, games, basket raffles, and a silent auction, will be held at its usual location, St. Andrew's Hall on 144th Street and Sinepuxent Avenue.

As always, admission is free. Doors open at 11 a.m. and the festival runs all day until 5:30 p.m. Italian delicacies like ravioli, meatballs, sausage, breads, zeppole, fresh-filled cannoli and baked goods will be on the menu. Wine, beer, and non-alcoholic soft drinks will be available. Italian-themed music will be played for patrons throughout the day.

As festival goers move around the floor they will find tables of Italian-themed merchandise 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.



Festival Co-Chair, Vito Potenza (standing) at the final planning meeting for this year's St. Joseph's Day Festival.

Little Italy Lodge #2286
annual



CARNEVALE PARTY

SUNDAY, MARCH 2, 2025
1-5 PM ~ \$35 at door

MUSIC BY MONALDI BROTHERS
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Includes New Orleans-style open buffet, soft drinks, house wines & beers, coffee, King cake
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The Little Italy Lodge is celebrating

Carnevale

Sunday afternoon

March 2nd, 1:00-5:00 pm

Celebrate Mardi Gras with us!

\$35 per person payable at the door.

This includes unlimited New Orleans style buffet, unlimited sodas, house beers and wines, plus dancing to the Monaldi Brothers band.

Cocktails and premium wines are available on a cash basis. There's coffee and King Cake included for dessert!

If you'd like to reserve a table for eight, full payment and names in advance are required. Otherwise, it's open seating with our doors opening at 12:30 p.m.

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ANTONIO GATTO LODGE PRESS RELEASE

ANNUAL ITALIAN MASS & DOLCE

On October 9, the Antonio Gatto Lodge (AGL) proudly sponsored the annual Mass in Italian at St. Mary's of the Mills Catholic Church in Laurel, MD. Our Choir performed beautiful hymns in Italian, creating a truly moving and appreciated experience for all attendees. This event consistently draws a large turnout from the community. Following the Mass, everyone was warmly invited downstairs to enjoy Dolce prepared by Lodge members, coffee, and punch.

LODGE CHRISTMAS PARTY

This year, our Lodge Holiday party took place on December 8, at Olive on Main in Laurel, MD. It was a fantastic opportunity for everyone to come together and celebrate the holiday spirit with delicious food and engaging conversation. The event also featured raffles with exciting Holiday prizes.



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- 24 - Dino Zazzetta
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- 30 - Tom Iacoboni
- 31 - Kathryn Handelman

DECEMBER 2024

LENT IN ITALY, FROM NORTH TO SOUTH

(<https://italoamericano.org>)

In Christianity, Lent is the period of forty days that anticipates Easter and corresponds to the forty days spent by Jesus fasting and praying in the desert of Judea, as told by the Gospels. For Catholics, this is traditionally a period of restraining and meditation, often accompanied by days of fasting – usually Fridays.

While our grandparents' generation was likely more observant of the church's requirement to respect Lent, including the overall call to refrain from meat throughout the forty days, we are more relaxed about it today, with most people being non-observant or limiting the application of the ritual fasting to Fridays without meat.

This doesn't mean that the period of Lent isn't celebrated – on the table and in village squares – in special ways, with recipes and events that are typical only of this time of the year. Let us start with food. Traditional Italian Lent food includes anything that is considered "poor," that is, that was once accessible to all, so bread, vegetables (easily available from family orchards) polenta in the North, soups and fish, both fresh and preserved in salt. La Cucina Italiana mentions one fish in particular, herrings – the dried, salted version – which were cheap and tasty and could make a meal with just a piece of bread. A traditional dish of Veneto is, for instance, herrings and polenta, a custom that, legends say, started at the end of the 15th century when Treviso fought back an attack from the Ottomans.

It is not surprising to see that fish appears on Lent tables across the country. Take baccalà and stoccafisso: they are a staple pretty much everywhere. First of all, the difference: baccalà is salted cod, while stoccafisso is air-dried cod. While we are talking of two different preparations, in some regions the names are interchangeable, like in Veneto, where we talk of baccalà alla Vicentina and baccalà mantecato but the fish used is actually stoccafisso. The same happens in Campania or Calabria, where baccalà is often used to name both preparations.

Cappon Magro is what you eat in Liguria during Lent. It's a delicious and very filling dish, which is served cold, made of layers of cod or other types of fish, potatoes, vegetables, and parsley salsa verde (which is made with olive oil, anchovies, garlic, and pinenuts) and a bottom layer of toasted bread or galletta del marinaio, a traditional Ligurian dry biscuit sailors used to bring with them at sea. As you can see by the ingredients, we are talking about a very rich, very complex dish: it may have no meat, but it's far from being an example of cucina povera! In nearby Piemonte, Lent means lasagne gran magro, pasta layered with a sauce made with butter, anchovies, parmesan, and pepper.

Neapolitans likes scammaro for Lent, a sauce made with olives, pine nuts, capers and sultanas, which they use to top pasta or to add flavor to omelets – this last dish is called, as you may imagine, frittata di scammaro. Naples is also a fan of baccalà, which is traditionally battered and fried.

And what about dessert? Can we have dessert during a time of fasting and restraint? Well, while many of us in Italy like to give up sweets and cakes for Lent, in what we traditionally call "fioretto," there are several sweet preparations typical of this period. Genoa is known for its quaresimali, cookies made without fats (no butter, no oil, no egg yolks), the main ingredients of which are pasta di mandorle, sugar, fennel seeds, egg whites, and orange blossoms water. They are then decorated with flavored icing. In Rome, Quaresima means maritozzo, but not the creamy ones we're used to eating during the rest of the year, but a simpler version, made with honey, pine nuts, and candied fruit.

But Lent doesn't show its influence on Italian heritage only in the kitchen. In some areas of the country, there are rituals and customs associated with this time of the year that date back centuries. For instance, in Irsina, in the Matera province of Basilicata, seven black-dressed dolls are placed in public, with one disappearing every Sunday. In Salento (Campania), we find the Caremma, a puppet that holds a thread of yarn in a hand and an orange pierced with seven feathers in the other: each Sunday, a feather is removed, symbolically cleansing humanity from sin.

If you like Italian cinema, and especially if you are a fan of Federico Fellini, then you may remember the opening scene of his Amarcord, where an old-woman-shaped puppet is cut in a half during a celebration and its content – candies, dried flowers, and cookies – is then collected by those present: that's the traditional mid-Lent ritual of the segavecia, or "cut-the-old-lady," a propitiatory rite that wants to symbolize the end of the cold season and the beginning of Spring. The same ritual, albeit in slightly different forms that may involve the burning or "drowning" of the puppet, takes place a bit everywhere in the center and North-East of Italy.

As it is typical of our country, though, every little village, every family even, has special habits for this time of the year, small rituals that may be tied to old family memories or people we loved, but are no longer with us: a treasure of knowledge, history, love, something to share with joy and pass on to the next generation.

Click on photo to the right to reach meatless meal recipes!



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CALL for TALENT - St. Leo's Feast of Saint Anthony Italian Festival held annually in June needs **YOUR ENERGY**. Consider serving this major parish fundraiser as we begin planning and continue this longtime tradition - in existence since 1904! With questions or interest, email our Events Manager and Festival Coordinator, Amy Lamberti - amy21060@yahoo.com. Areas of need:

- **VENDOR COORDINATOR**
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- **PROMOTION & MARKETING**
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Grazie

Italian Valentine's Day Tarts

These Italian Valentine's Day tarts are made with a buttery chocolate pastry crust then filled with pastry cream. Shaped into hearts, these indulgent tarts are the perfect sweet treat for a romantic celebration!



Ingredients

6 Fresh Strawberries
1 ¼ cups Flour
1 tablespoon Cocoa Powder
2 ½ tablespoons Flour
½ teaspoon Vanilla Extract
4 ounces Dark Chocolate (melted)
5 tablespoons Butter (cubed)
¾ cup Milk (whole)
¾ cup Cream (whipping, heavy or whole cream at least 30% fat content)
1 Large Egg
4 Large Egg Yolks (room temperature)
1 pinch Salt
¼ teaspoon Baking Powder
¾ cup Granulated Sugar

Directions

To start, in a large mixing bowl add the flour, salt, baking powder, sugar and sifted cocoa, mix together with a whisk to remove any lumps.

Add the egg and butter, then combine with a flat beater or use your hands to mix until combined.

Move pastry dough to a lightly floured flat surface and gently knead a couple of times. Wrap the dough in plastic wrap and chill.

Remove the dough from the fridge and roll out on a floured flat surface. Cut dough into heart shapes using a cookie cutter. Place the shapes into a prepared heart shaped or regular muffin tin then gently flatten into place.

If using a heart shaped tin then gently flatten a bit up the sides of the pan, this is to give it a border to hold the cream.

Prick bottoms of shells with a fork and place a square of parchment paper or cupcake liner into each shell. Fill each one with pie weights, rice or beans then bake. Remove the paper and the weights then bake again or until baked through.

While the tarts cool, make your pastry cream. In a medium pot, over low heat, bring milk and cream to a hot temperature but do not boil. Remove from heat and cool to warm.

In a different medium pot whisk together the egg yolks and sugar, add the flour and vanilla and whisk to combine. Place pot over medium heat and slowly add the warm cream mixture, whisking continuously until thickened.

Pour the hot pastry cream into a heat resistant glass bowl and cover the surface of the cream with a piece of plastic wrap and refrigerate. Fill cooled Valentine's Day tart with the cold pastry cream, garnish as desired and serve.

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