



La Bandiera



*The Banner
Newsletter of
The Italian Heritage Lodge of Fairfax #2517
Order Sons and Daughters of Italy in America*

**ABRILE 2023
MESSAGGIO DELLA PRESIDENTESSA**

Welcome,

They say April showers bring May flowers.....I'm looking forward to rebirth, a colorful Spring with warmer breezes.

Many thanks to all those who came out and participated in our night with Bishop Emeritus Loverde and installation of new officers. The Bishop was charming and had some wise and topical words for the group regarding vocations and commitment. He worked the room and made sure he met with everyone. And I hear he raved about the food the entire ride home. Best of all, he wants to join us again in the future.

I congratulate the new and returning members of the IHL Executive Council. And a heartfelt shoutout to the team who works so hard to make these events a success. We couldn't do it without them and we appreciate all their efforts. The night was fabulous.

On April 15th we will welcome Daniel Piazza, as he gives a short presentation on the Stamps of Vatican City. Dinner to be served also and we will send out a separate announcement with details.

Looking forward to seeing everyone on the 15th

*Best,
Dawn*



BENVENUTA !

IHL is pleased once again to welcome a new member.
Diane Singleton moved to our area recently and has been searching out great groups like ours to meet new people and gather with us for our fun events.
Benvenuta to Diane and we look forward to meeting you and your husband, Robert, soon.

**ORDER SONS & DAUGHTERS OF ITALY IN AMERICA
ITALIAN HERITAGE LODGE #2517
2023-2024 OFFICERS**

<u>President:</u>	Dawn Falsinotti	<u>Lodge Trustees:</u>
703-362-1724	falsinotti@yahoo.com	Carol Cassella
<u>Vice-President:</u>	Charles Romano	James Cocco
631-974-5040	crretired22@gmail.com	John Dovel
<u>Imm. Past-President:</u>	Coletta Sciscilo	Vivian Mott
703-795-2231	colette.sciscilo@gmail.com	Nancy Perrelli
<u>Orator:</u>	Joseph Scafetta, Jr.	
703-533-8064	joseph.scafetta.jr@gmail.com	
<u>Recording Secy.:</u>	Marianne Hallahan	
703-968-8330	rumbarunt@aol.com	
<u>Financial Secy.:</u>	Eleanor Lillo	
703-354-2454	delillo1@verizon.net	
<u>Treasurer:</u>	Dennis Lillo	
703-354-2454	delillo1@verizon.net	

Master of Ceremonies: Roy Schender
Mistress of Ceremonies: Sandy Schender

Guard: Michael Gering

Education Chair: Elisabetta Lazarte
Elisabettalazarte@gmail.com

Membership Chair: Sharon Peruzzi Strauchs
sharon@tlc-nv.com

Webmaster: Joe La Marca
Joe.lamarca@italianheritagelodge.org

Publicity Chair: **Vacant**

Lodge Members Serving on the Grand Council of Virginia:
Joseph Scafetta, Jr., Former State President
Marianne Hallahan, Trustee
John Asiello, Arbitration Committee

IL CALENDARIO

April 9

Easter Sunday

April 11	Executive Council Meeting	7:00 p.m.	The Esposito's, Fairfax
April 15	Guest Speaker* Daniel A. Piazza "Stamps of Vatican City"	5:00 p.m.	Knights of Columbus Hall
April 19	Lunch Bunch	Noon	Chutzpah Deli 12214 Fairfax Towne Cent. Fairfax
April 25	Happy Hour	5:00 p.m.	One Bar & Grill 10427 North Street, Ste. 102 Fairfax
April 29	Italian Language Group**	6:00 p.m.	Francesca Mazzarella
April 28-29	GLVA 38 th Biennial Convention		Roma Lodge Virginia Beach, VA
May 6	Italian Bingo	5:00 p.m.	Knights of Columbus Hall

Details will be emailed soon regarding the April 15th dinner with Guest Speaker Daniel A. Piazza.

* RSVP to Dawn Falsinotti (falsinotti@yahoo.com)

** RSVP to Dennis Ferrara (dennisferrara@hey.com)

IHL Language & Dinner Group

The IHL Language Group gathered on Saturday, March 25th at the Arlington home of Tony Andreoli and his son, Michael, for an evening of dinner, language study and conversation in "*la bella lingua Italiana*". Much thanks go to Tony and Michael for hosting this month's group in their home, to all attendees contributing delicious food, dessert and wine, and to Francesca Mazzarella for providing the Italian "*lezione*". A quote from Dennis: "*We gathered at his [Tony's] place for a great meal, three hours of fun, Italian conversation and maybe a drop or two of vino.*"

April's language group *cena e conversazione* is planned for April 29th and will meet at the home of Francesca Mazzarella. You can email Dennis Ferrara at dennisferrara@hey.com if you have questions or are interested in joining.

APRIL BIRTHDAYS



Susan Bonsiero	April 3
Carlo Mignani	April 3
Mary Kay Yates	April 4
Maria Buchert	April 5
James Cocco	April 11
Marianne Hallahan	April 15
Teresa Scafetta	April 15
Flo Primeggia	April 20
Angelo Saladini	April 23
Nancy Maiwand	April 23
Fred Ingham	April 29

APRIL ANNIVERSARIES

Elisabetta and Amando Lazarte
April 10



Your lodge council at work.....

According to IHL bylaws, a yearly audit of the lodge's financial records must take place. Following is the report given to the Executive Council members by our IHL Financial Secretary, Eleanor Lillo:

Good morning fellow Executive Council Members,

On Saturday, February 25th, 2023, the Trustees of the Italian Heritage Lodge of Fairfax #2517 met at the Lillo's residence to perform the 2023 annual audit. The Trustees were Carol Cassella and Nancy Perrelli.

Present as well were Dennis Lillo, Treasurer, and Eleanor Lillo, Financial Secretary. All monies (checks, deposits, financial statements, reimbursement vouchers, etc.) were reviewed for the period from February 2022 to February 2023. The resulting review found that the accounts were accurately reported and all current balances are correct.

Ciao,
Eleanor Lillo
IHL Financial Secretary

IHL La Bandiera Advertisement Page

There are currently two ad spaces available on the last page of *La Bandiera*. The yearly ad price is \$25/members and \$35/non-members and your ad will run twelve times per year (once a month). If you would like to renew or place a new ad in *La Bandiera*, please contact Joe La Marca (joe.lamarca@italianheritagelodge.org) who will assist you with preparing your ad. Please send your ad fee made payable to "Italian Heritage Lodge" to Dennis Lillo, Treasurer, 5104 Colebrook Place, Alexandria, VA 22312.

Daniel A. Piazza

Daniel A. Piazza was born on Staten Island, New York, in 1977. His father's family originated in Sicily; his mother's family, in the regions of Campania, Liguria, and Friuli. Dan earned a Bachelor of Arts degree in history from Wagner College on Staten Island in 1998. He went on to earn a Master of Arts degree in history from Syracuse University in 2004. His specialty was United States history prior to 1815.

Dan came to Washington in 2007 to work for the Smithsonian Institution. He climbed the government ladder and is now the Curator of Philately at the National Postal Museum where he is responsible for exhibitions, research, and acquisitions related to the museum's six million postage stamps and postal artifacts. He is a member of numerous national and international philatelic societies and a frequent contributor to collector journals. He was elected a Fellow of the Royal Philatelic Society London in 2017.

Beside his professional curatorial work, Dan personally collects and studies the stamps and postal history of Italy and Vatican City. He is the former editor of the Vatican Philatelic Society (VPS) journal, *Vatican Notes*, and a member of the Italy and Colonies Study Circle (UK). He is also an avid genealogist and a member of the Abruzzo Molise Heritage Society.

Dan resides in Bowie, Maryland with his wife, Jill, and daughter, Corinne. Since Dan will be traveling to speak to us on his day off from work, let's give a warm welcome to Dan Piazza!



*Italian Heritage Lodge Installation of New Officers
Ceremony and Dinner
March 11, 2023*



The 2023-2024 Installation of Officers Ceremony and Dinner was held at the St. Leo Knights of Columbus Hall, Fairfax, on Saturday evening, March 11, 2023. We express our gratitude to Larry Brennan, President of the Grand Lodge of Virginia, for traveling to Fairfax on a busy weekend to preside over our ceremony installing Officers and Trustees to a new term. Our guest of honor was His Excellency Paul S. Loverde, Bishop Emeritus of the Arlington Diocese. Bishop Loverde extended many blessings to our members and guests, as well as spoke to us about vocations and the importance of commitment to each of them. He enjoyed meeting and conversing (sometimes in Italian) with everyone in attendance. A tremendous amount of thanks goes out to those who worked so hard, before, during and after this event to make the evening such a memorable one for all.



The Sciscilo #growingupitalian homeschoolers represented “Italy” at the Manassas Area Roman Catholic Homeschoolers (MARCH) group for International Day. They presented a table of wine, cheeses, dried pasta, olive oil, fresh basil, an olive tree, and homemade pizzelle. While the most beautiful Italian music was playing, all the children attending the International Day exhibits were treated to a demonstration and hands on pasta making by Tess Sciscilo. For the moms and dads, cappuccino was served as well.



GRAND LODGE OF VIRGINIA ORDER SONS & DAUGHTERS OF ITALY IN AMERICA 38TH BIENNIAL CONVENTION – APRIL 28-29, 2023 CELEBRATION OF 100TH ANNIVERSARY OF GLVA

The Grand Lodge of Virginia (GLVA) will hold its 38th Biennial Convention at the Roma Lodge, Virginia Beach, VA on the weekend of April 28-29, 2023. The convention will also be a celebration of Grand Lodge of Virginia’s 100th Anniversary.

Italian Heritage Lodge is entitled to nine delegates, not including our President, Dawn Falsinotti, and Trustee, Marianne Hallahan, as she is currently an IHL member serving on the grand council of GLVA. At our February and March meetings, delegates were nominated and elected to attend the convention. Delegates must be regular members for at least one year and cannot be social members. Registration forms have been sent in, lunch menus have been selected, welcome bags and folders are being prepared, a terrific 100th Anniversary celebration is ready to present to convention goers, and the agenda has been set for the convention.

We wish all convention attendees safe travels and a fun time gathering with brothers and sisters from all of Virginia’s lodges and the executive council members of the Grand Lodge of Virginia.



PIZZA RUSTICA (ITALIAN EASTER PIE)

Pizza Rustica (*also known as Pizza Chiena or Pizza Ripiena*) is a rustic Italian pie from southern Italy that's served during Easter. Depending on the region it can be made with a [pizza dough crust](#) or a pastry crust. It always contains eggs so kind of resembles a quiche and can contain a variety of different meats and cheeses. We love our Pizza Rustica with flaky, and buttery pastry (*don't worry it's not difficult to make*) and an incredible filling of eggs, ricotta, salami and smoked scamorza cheese.

It truly is delicious and the perfect way to celebrate Easter!

Ingredienti

Flour – traditionally in Italy this recipe is made with 00 flour (double zero) but all-purpose flour works just fine.

Butter – the butter must be cold to make a good pie crust/pastry. We like to use a food processor to crumb it with the flour to avoid using warm hands.

Eggs - use large eggs at room temperature.

Ricotta - make sure to use whole milk ricotta for best flavour.

Salami - It's better to use a salami that's not spicy and preferably whole so you can cut it into ½ cubes. Salami Napoli is a great option.

Cheese - I use a mix of pecorino and smoked scamorza cheese which is a delicious creamy and mellow smoked cheese. You should be able to find it in Italian food stores but if not you can use cubed provolone, fontina, or mozzarella.

Mix the 3.5 cups flour, 1 teaspoon sea salt, 1 teaspoon granulated sugar, and ¼ teaspoon baking powder in a bowl. Tip into a food processor, add the 9 oz. unsalted cubed cold butter, and blitz until it resembles fine crumbs.

Tip the butter and flour mixture back into the bowl, make a well in the middle and add 3 large beaten eggs. Mix everything together until a dough starts to form then using your hands gently knead the dough to form a ball. You just want to bring the dough together until fully incorporated and smooth, don't over-knead. Wrap the dough in plastic wrap and refrigerate for 1 hour.

Cut the 2 cups of salami and 1 cup of smoked scamorza (or cheese of choice) into ½ inch cubes, set aside.

Mix 8 large eggs in a large bowl with 1 cup of ricotta until smooth and most of the lumps have gone. Add the cubed salami, Scamorza, 2/3 cup grated Pecorino cheese, and ¼ teaspoon black pepper and mix to combine.

Remove the dough from the fridge and cut into two. Roll out the first half into a large rough circle about ¼ inch thick (3-4mm). Place the dough over your pie dish and tuck in the edges. Pour the filling into the pie then roll out the second half of dough.

Place the top over the pie, press it very lightly so it touches the filling, and press it up the sides of the pie dish so the filling is completely encased. Trim the edges of the pie with a sharp knife and press the edges together with a fork to seal it. If you find the pastry isn't sticking together you can dab the edges lightly with water to help it stick. Brush the top of the pie with beaten egg and make an incision in the middle to let steam out. Bake in the oven for 1 hour until golden brown and cooked through. The pie is best eaten cold or slightly warm so let it cool before serving.

Recipe taken from "inside the rustic kitchen"

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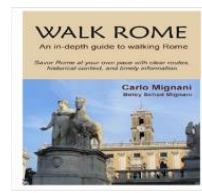
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CARLO AND BETSY MIGNANI have written a valuable guide to assist tourists who want to explore the Eternal City on their own with historical context and timely information. Available on Amazon, search “Walk Rome Mignani.”

www.walk-rome.com



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