



La Bandiera

The Banner



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

APRILE 2021 – BUONA PASQUA MESSAGGIO DELLA PRESIDENTESSA

Buona Pasqua a tutti! Best wishes for a blessed Easter spent with those you love.

Spring is a time of renewal and fresh beginnings. The trees are blooming and we all welcome the warmer temperatures. Let's start to enjoy before it gets too hot. By now many of you have received your Covid vaccinations and that's terrific. It's time for us to slowly get back to life as it was. Starting May the lodge will begin meeting again in person. It has been conveyed to us from OSDIA state that the IHL lodge must begin meeting again regardless of the Covid situation. Every precaution will be implemented to ensure safety.

That being said, we have some changes coming to IHL that will be appreciated by our membership. We will begin meeting for Lunch Bunch again. We're also introducing an in person "Happy Hour" for those who cannot make Lunch Bunch. Restaurants are being chosen with sensitivities for Covid and weather in mind. Lunch Bunch will be held at P.J. Skidoo's in Fairfax and Happy Hour will be held at Giardino (technically in Annandale at the King's Park Shopping Center). Both restaurants have covered dining and are adhering to Covid precautions. The newsletter will also take on some changes. It will be more informative with additional content that members will find of interest. We will also begin to feature a Member/Members of the Month. A photo and short biography will be submitted by the person/persons selected. This will give us a chance to highlight our members so you can get to know them a little better. Some of the upcoming activities at the lodge will include: Italian Bingo, Board Game Night, Breakfast at the Lodge, Picnic, In-House Wine Tasting, Peach Picking, Italian Movie Night and the annual Spaghetti Dinner.

And finally, we're changing our dues structure to be in alignment with the rest of OSDIA National. Dues are billed and paid in January for that year; whereas our lodge has been billing on the month you joined the lodge. Not only will we be aligned with the rest of OSDIA National, it will make the job of the Financial Secretary easier. We have not asked for dues since February 2020 due to Covid and because we haven't been meeting. This was an Italian Heritage Lodge decision; the rest of the state continued to invoice and expect payment from their membership. Beginning in May, we will invoice for a half year of dues. There will be additional information provided in the newsletter, please read.

We're excited for these changes, events and getting to see each other again.

God bless you all and stay safe.

Dawn

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ITALIAN HERITAGE LODGE #2517
2021-2022 OFFICERS**

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Vacant

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(This position is also open for anyone interested)

Guard:

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Elisabetta Lazarte

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Membership Chair:

Sharon Strauchs

Webmaster:

Joe La Marca

Master of Ceremonies: Roy Schender

Mistress of Ceremonies: Vacant

Lodge Members Serving on the Grand Council of Virginia:

Joseph Scafetta, Jr., Former State President

Coletta Sciscilo, Second Vice-President

Marianne Hallahan, Trustee

John Asiello, Arbitration Committee

Tony Musco, Arbitration Committee

FUTURE LODGE EVENTS

April 4	<i>Easter Sunday – Feast of the Resurrection</i>		
May 13	Lunch Bunch	Noon	P.J. Skidoos 9908 Fairfax Blvd., Fairfax
May 14	***** Due Date for List of Convention Delegates *****		
May 20	Happy Hour	5:30 – 7:00 PM	Giardino Italian Restaurant Kings Park Shopping Center Annandale/Springfield
June 7	GLVA Quarterly Meeting	7:00 PM	Via Zoom
June 26	GLVA Convention	10:00 AM – 4:00 PM OR	In-Person at Giuseppe Verdi Lodge
June 26	GLVA Convention	9:00 AM – 2:30 PM	Zoom Convention

Buon Compleanno
e Tanti Auguri!



APRIL BIRTHDAYS

Anthony Gelona	April 1
Susan Bonsiero	April 3
Carlo Magnani	April 3
Mary Pellegrino	April 4
Linda Moran	April 8
James Cocco	April 11
Teresa Scafetta	April 15
Marianne Hallahan	April 15
Florence Primeggia	April 20
Angelo Saladini	April 23
Mike Maggio	April 23
Fred Ingham	April 29



APRIL ANNIVERSARY

Armando & Elisabetta Lazarte
April 10

CONGRATULAZIONI – We congratulate our newly installed Officers and Trustees for the 2021-2022 term. GLVA President Larry Brennen and Former State President Joseph Scafetta, Jr. graciously presided over our ceremony which took place via zoom this past Saturday. We are especially grateful for those members who stepped up and assumed open positions. **WELCOME** to our new officers and trustees:

President Dawn Falsinotti
Vice President Francesco Falsinotti
Immediate Past President Coletta Sciscilo
Orator Fred Michaelangelo
Recording Secretary Eleanor Lillo
Financial Secretary Laura Strong
(Acting) Treasurer Dennis Lillo
Trustee Loretta D'Amico (Acting)
Trustee John Dovel
Trustee Marianne Hallahan
Trustee Nancy Perrelli

Because the pandemic did not allow us to meet to conduct business over this past year, an entire term of nominations and elections was not held. In accordance with our bylaws, at this time we are asking for nominations for the following positions and ask for any one that is interested in volunteering for any of these positions to contact our President. The process will be open for the next month.

Treasurer: Duties: establishes the budget; helps establish project budgets with the chairpersons; reports the Lodge's financial status to the Executive Council and the general membership monthly; maintains a working cash flow; sends to the President copies of all account statements; maintains finance records in accordance with standard acceptable accounting standards.

Guard: Duties: Door keeper of the local Lodge; admits those to the Lodge assembly that belong and excludes others that do not; helps keep order whenever needed during official functions of the Lodge.

Trustee (two positions open): Duties: Reviews Lodge financial records once a year; oversees the activities of the Executive Council.

Mistress of Ceremonies: Duties: Ceremonial Officer of the Lodge; assists the President, in conformity of the laws and in ritual form during the installation of new Officers, initiation of new members, and other official ceremonies and functions.

OUTGOING OFFICERS & TRUSTEE – our sincere thanks and gratitude to Vice President Joe Cardinale, Financial Secretary Dot Saia, Treasurer Cynthia Williams, Guard Sal Guli, and Trustee Rosalie Ciccotelli. Without your presence, hard work and dedication to IHL over the years, we would not have enjoyed the success we have had. Each of you contributed in many different ways and stepped in when needed for all of our events. *Grazie mille a tutti!*

We are happy to return to our very popular monthly “Lunch Bunch” – Thursday, May 13 at noon at P.J. Skidoos, 9908 Fairfax Boulevard, Fairfax. We will be dining al fresco and hope that all who feel comfortable dining outdoors and connecting in person with our members once again will attend. Please RSVP to President Dawn to make your reservation.

Our March “Happy Hour” for our members to gather virtually and share their quarantine experiences was great – those who joined in were Dawn, Colette, Marianne, Loretta, and June and Joe La Marca. We all expressed joy in seeing one another and caught up on what we have been doing and not doing, and what we are looking forward to in the future months! Our next “Happy Hour” will be in-person. For all who feel comfortable meeting we will meet outside at Giardino Italian Restaurant, 8944 Burke Lake Road (Kings Park Shopping Center), Springfield, VA on Thursday, May 20 from 5:30-7:00 p.m.

Effective July 1, 2021 our new dues structure will come into effect. Each member will be billed by email for the remaining 6 months of 2021 and prorated accordingly. You will receive an email from Laura Strong, our Financial Secretary, with new information on amount due and where to mail your dues payment. In January 2022 we will issue new invoices for that year.

**37th Biennial Grand Lodge Convention
Order Sons and Daughters of Italy in America**

Here is the GLVA Biennial Convention information that is available to date:

Date: Saturday, June 26, 2021

Time: In Person: 10:00 AM – 4:00 PM

VIA Zoom: 9:00 AM – 2:30 PM

Location: Depending upon the Governor’s directives at that time regarding the covid virus, the convention will be held by zoom or it will be held as an in- person/outdoor catered event at Giuseppe Verdi Lodge.

Delegates: IHL must attend with at least 9 delegates, not including the President.

Names of delegates must be provided to **GLVA by Friday, May 14th**.

Fees: If this becomes an in-person event, information regarding costs will be forthcoming.

Registration: A registration form will be sent to delegates as soon as it is approved.

Italian Language Program of Northern VA – Please contact Elisabetta Lazarte at elisabettalazarte@gmail.com or (703) 887-1995 to obtain the schedule of varying levels of Italian language instruction, dates and times, and tuition costs. Spring registration is now on going. Classes will take place online via ZOOM.US. Elisabetta conveys “as always, and evermore, I am thankful to all of you for wanting to learn the ITALIAN language and Culture!”

***Baldizzi Family Tenement Museum** - Learn how immigrants survived economic hardships like the Great Depression, and how they received support from the government and their own community. Visit the 1930s home of Adolpho and Rosaria Baldizzi, immigrants from Sicily who lived at 97 Orchard Street with their children, Josephine and Johnny. This virtual tour will explore their daily lives and experiences as immigrants living through the Great Depression. How did they manage economic struggles? What lessons can we draw from their story for our lives today? Cost: \$10/device; free with Museum membership. Upcoming schedule: Sunday, April 4 at 4:00pm ET; Wednesday, April 7 at 6:00pm ET; Thursday, April 15 at 9:00pm ET; and Friday, April 23 at 4:00pm ET*

Torta Pasqualina Or Italian Easter Pie Is A Quintessential Italian Specialty To Celebrate Easter!

To celebrate Easter, preparing a traditional, classic Italian Easter Pie (*Torta Pasqualina*) is a must for most Italians. This is truly one big mama of a torta/pie. Certainly so massive, time-consuming, and expensive in ingredients, that it is saved only for special celebrations such as Easter . . . this is not your average weekly or even monthly pie/torta!

If this is your first time baking a traditional Italian Easter Pie, know that there is quite a bit of time work involved . . . you might even want to enlist some family or friends into the kitchen to help you with the grating and the slicing of all the ingredients. This is one labor of love!

Made to feed a crowd, Italian Easter Pie is massive, hefty pie packed with literally more than 2 pounds of Italian meats in this puppy: salami, hot capicola, Italian sausage, prosciutto and pancetta. And about 3 pounds of assorted Italian cheeses: mozzarella, ricotta, and Parmigiano. And all baked inside a delectable, buttery, flakey crust!

So Many Versions Of Italian Easter Pie Recipes!

There are countless regional versions of Italian Easter Pie (Torta Pasqualina), each with their own unique way of preparing it. You might even find that within the regions, this recipe differs among towns and families as well! Of course, everyone believes that their recipe is the best! But that's the way of Italian cooking!

This recipe includes not only meats and cheeses, but also a lot of veggies as well: artichokes, porcini mushrooms, onions, spinach, Italian parsley, and of course . . . garlic!

Italian Easter Pie is better when prepared a day ahead because it needs to rest for a minimum of 3 hours after baking. This helps you slice it better into firm pieces. Just re-heat it for a half-hour before serving so that it is warm.

I don't know about you, but I don't want my cholesterol checked after eating a slice of this pie!

Many countries celebrate Easter with recipes that include eggs . . . LOTS of eggs, and Italy is no exception.

In Italy, large, sumptuous Easter pies or tortas made with eggs are traditional. Sometimes called "**Torta Pasqualina**", "**Pizza Rustica**", "**Pizzagaina**", or "**Pizza Chena/Piena**" and is the first course served to break the modest eating, the sacrificing of certain foods, or the fasting during Lent.

This meaty-cheesy-egg layered pie is a stellar, filled-to-the-brim, show-stopping **celebratory dish** and absolutely perfect for indulging in at the end of Lent. It is a traditional opulent dish that is meant to feed a crowd and to be enjoyed by many around the table on Easter when we celebrate the resurrection of Christ and His gift of salvation.

Even though you might find recipes that only include meat, cheese and eggs, you'll also find those that include spinach or artichokes or both, as I choose to do! Additionally, I like more eggs, more meat, and more cheese . . . not just one or two of each . . . but ALL of them! Some people prefer the meats and cheeses layered by slices, yet as in my version, many people like the meats and cheeses in tiny cubes. In addition, some enjoy their pie with a fluffy bread dough, while others insist on having a flakey pie crust . . . we like ours more on the bread dough side. I know that I wouldn't like the whole eggs cooked in the middle as some include and I KNEW that my husband wouldn't touch it with hard-boiled eggs inside. So my version has no 'hard' eggs inside.

Some versions even layer the pastry inside along with the eggs, meat, and cheeses, with 12 layers being common to represent the twelve apostles of Christ. One thing that all of the hundreds of versions have in common is that they are all savory and not sweet.

Prepare the pie 1 – 2 days ahead of Easter so that the flavors marry nicely and you won't be so worn out that you don't enjoy the holy day of Easter. During this time, the torta should be refrigerated, but on the day it is served, allow it to come to room temperature 2 hours before serving. Small slices are all that is required due to the heaviness of this dish; it is quite filling.

If you have extra pie dough, you can also cut out a 'cross', or some 'egg and/or flower designs' to symbolize Easter, spring, and new life!

Like frittatas, **Italian Easter Pie/Tortas** are so versatile in that they can be served warm or cold, and for any meal, breakfast, lunch, or dinner!

Ingredients

Filling

- 1 package dried porcini mushrooms, soaked in warm water for 30 minutes and drained
- 2 tablespoons (1/4 stick) butter
- 1 pound fresh spinach
- 1 can artichoke hearts, drained and chopped
- 1 tablespoons olive oil
- 4 large garlic cloves, minced
- 4 tablespoon minced fresh parsley
- salt and freshly ground pepper
- 2 pounds ricotta cheese, drained
- 1 cup freshly-grated Parmesan cheese
- 8 eggs
- 1/4 cup whipping cream
- 4 Tbsp. flour

Layers Of Italian Meats And Cheeses

- 1/2 cup asiago cheese, shredded or sliced
- 1 large ball of fresh Mozzarella cheese, sliced
- 1/4 lb. provolone cheese, shredded or sliced
- 1/2 cup pancetta, cubed or sliced thin
- 1/4 cup mortadella, cubed or sliced thin
- 4 oz. hot cappicola, cubed or sliced thin
- 1/4 lb. prosciutto, cubed or sliced thin
- 4 oz. soprassetta, cubed or sliced thin
- 4 oz. Genoa salami, cubed or sliced thin
- 4 oz. pepperoni, cubed or sliced thin

Pie Dough

- Use your favorite high-quality pie dough recipe

Instructions

1. Pre-heat oven to 400 degrees.
2. Place dried porcini mushrooms in bowl of hot water to plump up for about 30 minutes, drain.
3. In buttered saucepan, sauté the mushrooms for 5 minutes.
4. In separate large frying/sauce pan, in olive oil, cook the spinach for 2 minutes.
5. In another sauce pan, in olive oil, cook artichokes for 5 minutes.
6. In another small sauce pan, in olive oil, sauté garlic.
7. Add all of these together, except the spinach, set it aside for the assembly of torta.
8. Add in the parsley.
9. Set aside.
10. In a large bowl, blend ricotta cheese, Parmesan cheese, eggs, whipping cream, and flour.
11. Add the mushroom, artichoke, garlic, parsley mixture to the cheese-egg mixture.
12. Assembly of Torta
13. Spray/grease a 10" springform pan
14. Roll out pie dough so that it is wide enough to cover both the bottom and sides of the baking pan.
15. Pour in about 2 inches of the cheese-egg-artichoke filling mixture.
16. Bake for about 10 minutes.
17. Remove from oven and alternate layers of remaining cheeses and Italian meats, except the mozzarella.
18. Layer the cooked spinach on top.
19. Layer the slices of mozzarella on top of spinach.
20. Pour remaining cheese-egg-mushroom-artichoke mixture over the meat and cheese layers.
21. Place a top layer of pie dough on top and baste with an egg wash.
22. Bake for 70 - 80 minutes, using aluminum foil to prevent dough from burning.



Buona Pasqua

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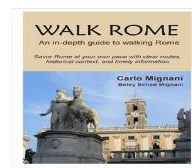


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CARLO AND BETSY MIGNANI have written a valuable guide to assist tourists who want to explore the Eternal City on their own with historical context and timely information.

Available on Amazon, by searching
“Walk Rome Mignani”
Website: www.walk-rome.com



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