



# La Bandiera

*The Banner*



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

## **DICEMBRE 2021 MESSAGGIO DELLA PRESIDENTESSA**

*Buon Natale e Buon Anno a tutti,*

*As we move into this most beloved time of the year, let's remember what and why we celebrate, the birth of our lord, Jesus Christ. Christmas is also the time to celebrate our family and friends, the holiday traditions we love and bountiful riches in our lives.*

*Even though we've been dealing with the challenges of Covid, we've been meeting in person since May with relative success. Our meetings and events generally are attended by 1/3 of our membership. We've had a lot of fun happenings over the last 6 months and will continue into the new year. Hopefully, 2022 will continue to bless us all with health and happiness.*

*We're planning on closing out the year with our annual Christmas Party on December 11th. The festivities will begin at 5:30 with cocktails and hors d' oeuvres followed by a delicious dinner and finally, what many of us look forward to all year, many Christmas cookies, cakes and goodies.*

*Don't forget to please bring an unwrapped gift for a child that will be delivered to the Children's Hospital by the Lillo's in time for the holiday.*

*If you have a family member or friend that you would like to attend, please feel free to invite them. All are welcome! Please RSVP to Eleanor Lillo at [delillo1@verizon.net](mailto:delillo1@verizon.net)*

*Blessings to you all and Merry Christmas.*

*All the best,  
Dawn*

### **BENVENUTI!**

***IHL welcomes our two new members –  
Pam Pasquariello and Marianna Novielli  
We are excited to have you both as part of our IHL  
family and look forward to seeing you at future events.***

**ORDER SONS & DAUGHTERS OF ITALY IN AMERICA  
ITALIAN HERITAGE LODGE #2517  
2021-2022 OFFICERS**

**President:**

**703-362-1724**

**Dawn Falsinotti**

**falsinotti@yahoo.com**

**Vice-President:**

**Francesco Falsinotti**

**falsinotti@yahoo.com**

**Imm. Past-President:**

**703-795-2231**

**Colette Sciscilo**

**colette.sciscilo@gmail.com**

**Orator:**

**703-323-8294**

**Fred Michaelangelo**

**amichaelangelo@msn.com**

**Recording Secy:**

**703-354-2454**

**Eleanor Lillo**

**delillo1@verizon.net**

**Financial Secy:**

**703-942-6323**

**Laura Strong**

**strong104@live.com**

**Treasurer:**

**703-354-2454**

**Dennis Lillo**

**delillo1@verizon.net**

**Publicity Chair:**

**Joe La Marca**

**Joe.lamarca@italianheritagelodge.org**

**(This position is also open for anyone interested)**

**Guard:**

**Vacant**

**Education Chair:**

**Elisabetta Lazarte**

**Elisabettalazarte@gmail.com**

**Membership Chair:**

**Sharon Peruzzi Strauchs**

**sharon@tlc-nv.com**

**Webmaster:**

**Joe La Marca**

**Master of Ceremonies: Roy Schender**

**Mistress of Ceremonies: Vacant**

**Lodge Trustees:**

**Loretta D'Amico**

**John Dovel**

**Marianne Hallahan**

**Nancy Perrelli**

**Vacant**

**Lodge Members Serving on the Grand Council of Virginia:**

**Joseph Scafetta, Jr., Former State President**

**Marianne Hallahan, Trustee**

**John Asiello, Arbitration Committee**

## FUTURE LODGE EVENTS & OTHER IMPORANT INFORMATION

December 8	Lunch Bunch*	Noon	Hunan West Kings Park Shopping Center, Springfield
December 11	<i><b>FESTA di NATALE *</b></i>	5:30 PM	Knights Of Columbus Hall
December 16	Happy Hour	5:30 PM	Brio Italian Grille 11776 Fair Oaks Mall
December 25	<i><b>Feast of the Nativity – Buon Natale</b></i>		
January 1, 2022	<i><b>Buon Anno – Happy New Year</b></i>		
January 1	2022 Membership Dues and Ad Invoices will go out in January		
January 8	White Elephant*	Noon-4:00 PM	Knights of Columbus Hall
February 12	TBD		
February 28	OSDIA National Leadership Grant deadline – see info in Newsletter		

*\*Reservation needed*

*Join your IHL friends for this month's "Lunch Bunch" on Wednesday, December 8 at noon at Hunan West, 8938 Burke Lake Road, Kings Park Shopping Center, Springfield. RSVP to President Dawn (falsinotti@yahoo.com) to make your reservation.*

*For Happy Hour this month – Thursday, December 16 at 5:30 p.m. – we will be meeting at Brio Italian Grille, 11776 Fair Oaks Mall, Fairfax. Our Happy Hours have become quite popular!*

***WHITE ELEPHANT** – On Saturday, January 8, 2022 IHL brings back our very popular "White Elephant". This winter event includes an inexpensive soup and sandwich lunch and features the main event of this yearly fundraiser. Our very experienced auctioneers, June & Roy, will once again charm our members with their skills of pricing and selling your donated items. No need to price, just bring in any new, used, slightly worn items you no longer want or that you need to unburden yourself of. We all may have items we are replacing when we receive desired Christmas gifts, some things we have outgrown or are outdated, or anything our children left behind when they moved out! Please call Coletta (703-795-2231) if you have any questions about what items you can donate. We are looking forward to presenting this fun and popular gathering again after a brief absence.*



Buon Compleanno  
e Tanti Auguri!



## DECEMBER BIRTHDAYS

Suzanne Mitchell	December 1
Rosalie Ciccotelli	December 2
Rosalind Michaelangelo	December 5
Betsy Mignani	December 6
Frank Bonsiero	December 8
Peter Ognibene	December 9
Rupert Harmon	December 19
Steven Lipton	December 21
Augie Taormina	December 24

## DECEMBER ANNIVERSARIES

Mike & Amal Maggio  
December 19

### *The Election of Lodge Officers for 2022-2023*

*The Lodge will elect officers early next year for the 2022-2023 term. The following timetable is set out in the Lodge's By-Laws for the election of officers:*

*November, 2021 – The President will appoint three members to serve on the Nominating Committee. They are: Dennis Lillo, Eleanor Lillo and Loretta D'Amico.*

*December, 2021 – The Chairman of the Nominating Committee, Dennis Lillo, shall report the nominations from the Committee.*

*(No nominations can be made from the floor at this meeting.)*

*January, 2022 – The January Newsletter will carry the results of the Nominating Committee. Members may nominate from the floor at the January lodge meeting.*

*February, 2022 – Elections are held – no more nominations are permitted except in the case of withdraw.*

*March, 2022 – The newly elected officers are installed.*

*Any lodge members interested in serving on the Italian Heritage Lodge council for this period please notify a member of the Nominating Committee of your desire to serve on the council for the 2022-2023 term .*

### Walk-A-Thon Update.....

Mille grazie a tutti! Many of you have sent in your donations for our Walk-A-Thon charity fundraiser. So far we have received \$710 which will be distributed according to your direction as follows:  
Alzheimer's \$365 ~ Autism \$225 ~ Cooley's Anemia \$120

## *Remarks for the 40<sup>th</sup> Anniversary of the Italian Heritage Lodge – John Asiello*

I was asked to make some remarks about our Lodge by our President Dawn.

I am sure that it was not because of my oratory skills but because - My wife Laura and I are long time members of our Lodge having joined in January 1987 and I am the oldest Past President having been the 4<sup>th</sup> President of our Lodge.

I thought that it would be interesting to provide information on the establishment of the Lodge, Presidents in succession, and some unique programs that were accomplished. I will be mentioning names in my remarks because of the wonderful people that have contributed to the success of our Lodge.

### **Establishment of the Italian Heritage Lodge:**

My Source for the Establishment of the Lodge are excerpts from our 25<sup>th</sup> Anniversary Edition of the History of the Italian Heritage Lodge. It was written and edited by Chuck Nardiello, Al Alfano, and Tony Finocchiaro and published and coordinated by Paul and Susan Agosta. Dot Saia, President of the Lodge during our Silver Jubilee year, was responsible for the Dinner Menu, for a very dignified dinner celebration, and for introducing our Guest speaker at the Banquet. (A copy of this edition is on the table).

**In the Fall of 1981**, Nino Belfiore commenced a meeting in his home consisting of Louis Blasiotti, Victor Hammerly and Eugene Zang.

**Purpose:** The Purpose of the meeting was to discuss the reasons and need for forming an Italian Lodge. It was decided that there was a need and that the Lodge would be special. It would not only be dedicated to the principles as stated in the Constitution of the OSIA, but a special emphasis would be placed on the members' belief in God, in fellowship, Culture, Heritage and Charity.

**On October 26, 1981**, these Founding Fathers met to determine the Name of the Lodge. It was resolved that It would be "**The Italian Heritage and Fellowship Society**." This would be the second Lodge in Fairfax County. The first Lodge in Northern VA was the George Washington Lodge.

**Official Charter:** This Italian Lodge was Chartered on November 15, 1981, and the third meeting was held on January 9<sup>th</sup>, 1982, and was held at St. Timothy's Catholic Church in Chantilly VA. A total of 35 prospective members were in attendance. Nino Belfiore welcomed all guests with a talk about the organization and the goals of the lodge.

**On January 18, 1982**, the fourth meeting was held at the home of Nino Belfiore. Those in attendance were Nino Belfiore, Louis Blasiotti, Victor Hammerly, Ersilia Origlio and Eugene Zang. They contacted the 35 prospective members that attended the January 9<sup>th</sup> meeting about applications, dues, and election of officer.

**On February 13<sup>th</sup>, 1982**, the first official meeting took place. Victory Hammerly suggested that a Joint Installation Ceremony be held at Cameron Station on March 13<sup>th</sup>, 1982. They decided on Guest speakers for the Installation, that they would hold 12 meetings per year on the second Saturday of the month starting at 7:00 PM. They also planned to contact Churches in Annandale and Fairfax searching for a place to hold their meetings. At this meeting 25 applications were received for Membership. These new members were to be installed on March 13<sup>th</sup>.

**On March 13<sup>th</sup>, 1982**, Installation of officers and new members took place. Mr. Richard Petta, National Trustee from Arlington was present to conduct the Installation Ceremony. Nino introduced Dr. Maria Wilmeth who spoke to the group, challenging them in the areas of education and Social Services. Thus, the first lodge officers were officially charged to carry on the activities of the Italian Heritage and Fellowship Society. Coincidentally, our Lodge member and Past Grand Lodge President, Joe Scafetta who was President of the Avanti Italiani Lodge, at the time, presented a Gavel as a gift to Nino Belfiore.

**Succession of Presidents:** Note that they all had massive programs, events and activities that have made an impact on our lodge, and I have only indicated comments that give varied areas collectively.

**1982 - Nino Belfiore** – Established the Lodge.

**1983-85 – Victor Hammerly** – Started a periodic Newsletter, set up dues structure, location of meeting, and shortened the name to "Italian Heritage Lodge".

**1986-88 – Maria Hammerly** – Victor’s wife was president. The Lodge received our First award – a Silver plated Bowl from the Grand Lodge of VA as first Place winner in the State Merit Point Contest for Cultural, Social Activities and Membership Growth.

**1989-91 – John Asiello** – established Monthly Newsletters, Welcome Dinner Italiano, membership appreciation month, and the Lodge photo albums that Laura maintained. These became a major source of our historical data along with our Monthly newsletters.

**1992-93 – Jerry DiCerbo** – emphasized Italian Culture, Heritage, and financial strength. Established a mutual fund and continued programs such as Folklore dancing and videos, travelogues, and Guest Speakers.

**1994-95 – David Asiello** – Because of his age younger members started taking an interest in Italian culture. Matt Michaelangelo received an Award for his essay in the Christopher Columbus Essay contest. Fundraising increased, Membership increased over 30%.

**(The Nunnenkamp’s:** They came from NY and transferred immediately to our Lodge. They did so much for our Lodge and the Grand Lodge, things too numerous to mention here).

**1996-97 – Josephine Nunnenkamp** – Adopted a Logo and name for our Monthly Newsletter “La Bandiera”. Was an Officer on the GLVA and became the Grand Lodge President.

**1998-99 – Herb Nunnenkamp** – we were the Host lodge for the GLVA 1999 Biennial Convention. Led our Lodge’s participation in the “Viva Vienna Festival”.

**2000-01 – Paul Agosta** – Revised the By-Laws of our Lodge. Walk-A-Thon to raise funds for our support of the National Charities – Alzheimer’s, Cooley’s Anemia and Autism.

**2002 – Art Moscatello** – Art had a severe car accident and was not able to complete his term of office. Vice President Lucio D’Andrea became acting President. Supported the Italian Language Scholarship program for Mantua and Robert Frost Schools.

A year or two later when he recovered, Art returned to the Lodge and again became a major contributor.

**2003-04 – Omero Sabatini** – Held a Round table discussion to plan the year’s agenda. Olga Mancuso director of “Casa Italiano” spoke on Italian language and Culture in the Washington area schools.

**2005-08 Dot Saia** – Was our silver Jubilee President as already mentioned. Established the “Lunch Bunch.” and reorganized our membership and Financial Records. Fairfax 4<sup>th</sup> of July Parade

Continuing Presidents in Succession

2008-09 - Joe LaMarca 1 year.

2009-11- Frank Marcinkowski 2 years.

2011-12 - Anne Marrelli 1 year.

2012- 15 - Dennis Lillo 3 years.

2015-18 - Nicolette Sciscilo 3 years.

2018 – Present - Dawn Falsinotti 3 Years.

**Unique Programs of the Lodge:**

**Italian Festival in Alexandria** – Great Fund raiser - Meatballs Subs, Pizzas and Baked Ziti. Checkered tablecloths and Italian Music.

**Italian Folk Dancing** – Candle Dance and the Tarantella classes were held. Taught by an Italian Dance group from Baltimore which also gave a dance program.

**Family lodge for all ages** – Family, Friendly environment, Children welcomed and a separate area for them during our business Meeting and Guest Speakers. Thought of as the future of our Lodge. The Kids especially enjoyed and participated in the candle dance

**Annual Picnics** – K of C Lawn, Extended Family and Friends Invited, Bocce Ball, Music, Italian Card Games and Picnic Foods including Italian Sausage with peppers and onions.

**Bocce Ball in Vienna Park** – a women’s club in Vienna asked if we would teach them the rules of Bocce Ball at the bocce ball courts in Vienna. Paul Agosta and I met them at 8:00 AM on Saturdays. We did our best and they were grateful.

**Leewood Adult Care** - taught them how to make pizzelles and play Bocce in the meeting Room.

**In Conclusion:** We are grateful for the leadership demonstrated by the Past and Current Presidents of our Lodge. I have taken this time to honor them in this presentation and to thank them for their contributions to the continuing success of our lodge.





**ITALIAN HERITAGE LODGE**  
**FESTA di NATALE**  
**DECEMBER 11, 2021 @ 5:30 P.M.**  
**KNIGHT'S HALL at**  
**ST. LEO'S CHURCH**

**MOLTO DIVERTENTE . . .**

Yes, IHL always has a lot of fun and our members, families and guests truly enjoy themselves during our holiday celebration. This year will be a bit different so that we can follow the Covid restrictions. Remember that we are celebrating another year together, we are all healthy, and we are all looking forward to creating more Italian family memories.

**DARE UN REGALO . . .**

In keeping with the giving spirit of the holiday, members have the opportunity to bring and place under the tree an unwrapped gift costing between \$10.00-\$15.00. The Hospital for Sick Children in Washington, DC, where the gifts will be taken, has requested that the gifts be unwrapped as they cannot give the children gifts without first inspecting them. Any age range or gender is acceptable. The gifts brought to the party will be taken to the hospital the following week.

**MANGIAMO TUTTI . . .**

This year our Christmas celebration will begin with a cocktail hour, and our holiday meal will be a delicious selection of homemade and catered foods (from Mamma Lucia's) and holiday desserts. Wine and beverages will be provided, including homemade eggnog.

**QUANTO COSTA? . . .**

The dinner cost will be \$20.00 per person. You can make your payment at the door, but please RSVP to Eleanor Lillo by **December 9<sup>th</sup>** at [delillo1@verizon.net](mailto:delillo1@verizon.net)



*In the months of October and November, at our monthly meetings, we collected food donations to assist the “House of Mercy” Food Pantry. Baskets were set out on October 30<sup>th</sup> and November 13<sup>th</sup> so that donations could be collected for this local food pantry.*

*We have done this in the past as we came close to the Thanksgiving season and our members have shown much generosity. Our members brought in items that were packaged, canned, or boxed such as soups, rice, pasta, peanut butter & jelly, cereals, etc. The House of Mercy was extremely grateful and completely overwhelmed by the amount of food that was collected and donated to their food pantry just in time for Thanksgiving. As IHL resumes events we are grateful for the opportunity to once again assist our community as a fraternal organization.*

### ***OSDIA “NATIONAL LEADERSHP GRANTS”***

*Through the Sons of Italy Foundation (SIF), and hundreds of thousands of family members located in all fifty states and the District of Columbia, the Order Sons and Daughters of Italy in America (OSDIA) has awarded nearly \$61 million in scholarships to date. In past years, the SIF has offered 10 to 15 merit-based scholarships (National Leadership Grants), ranging from \$4,000 to \$25,000, in a nationwide competition. Last year, students received a total of \$85,000 in merit-based scholarships!*

#### ***General Information***

***General Eligibility:*** *U.S. citizens of Italian descent (at least one Italian or Italian-American grandparent) enrolled in a four year undergraduate program or a graduate program at an accredited academic institution for the Fall 2022 term. Previous SIF scholarship winners are not eligible. Additional eligibility requirements may apply to specific scholarships.*

***General Requirements:*** *Please see each scholarship description for its specific requirements. The following general requirements apply to all scholarships (except where noted):*

- Application Form: Must be submitted along with requirements for each scholarship.*
- Transcripts: For each scholarship, transcripts provided must be through the December 2021 term. All transcripts must be stamped by the institution.*
- Processing Fee: A \$35 non-refundable processing fee is required with each scholarship application. The fee includes a one-year At-Large Membership to OSDIA, with all At-Large Membership benefits.*

***Deadline:*** *The deadline for all scholarships (unless otherwise noted) is February 28, 2022. All requirements for a given scholarship must be met or the application will not be considered. All scholarship materials must be submitted online, and completed applications must be submitted by February 28, 2022. No exceptions will be made. The SIF takes no responsibility for incomplete or late applications.*

***Process:*** *Applications are screened by education professionals. Final selection is made by OSDIA’s National Scholarship, Education and Culture Committee. Scholarship recipients will be notified by May 1, 2022. Monetary awards are presented directly to the students’ academic institutions in accordance with eligibility requirements.*

Google [nationaloffice@osia.org](mailto:nationaloffice@osia.org) to apply and for further information on these leadership grants.



# *Incontrate i La Marca* (Meet the La Marcas)

Members since 2008

As a couple June and Joe had a storybook beginning. They met on June 1, 1968—the first beautiful day of England’s year—at the foot of Shakespeare’s statue in Stratford-upon-Avon, and Joe rowed June along the Avon River. Later, while reading June’s letter in which she agreed to a formal date, Joe, only 25 years old, had a stroke. Joe figured that Cupid, aiming his arrow toward his heart, mistakenly struck his head. When discharged after three weeks in a military hospital in Germany, he phoned June and learned that she was in the

process of moving to Paris. A few months later Joe had Air Force business at the U.S. Embassy in Paris and contacted June. Well, everyone falls in love in “Paree,” no? The rest of their courtship was also in Paris. When June later visited Joe at his duty station in Germany, Joe led her by the hand to see his rose garden, where he dropped to one knee and proposed marriage.



Joe’s paternal grandparents were natives of Sicily, and Joe grew up in an almost all-Italian town in south Louisiana. Although without a hint of Italian ancestry, June has always been an ardent Italophile. As a teenager, she and a girlfriend even hitch-hiked to Italy. June serves as co-auctioneer for the annual lodge White Elephant Sale to raise funds for charity. She has been in sales ever since she worked in a department store while in high school. When June and Joe lived in rural Wyoming, June had the highest Tupperware sales west of the Mississippi River, except for three sellers in

California; and she has been a very successful Re/Max realtor® for the last 35 years. June earned degrees from the University of Birmingham (U.K.) and Louisiana State University. Joe earned his Bachelor’s degree from LSU and holds Masters Degrees from both the University of Northern Colorado and the University of Wyoming. He also completed all coursework and two of the qualifying exams for his Doctorate at the U of So. California before it closed its D.C. campus. So much for the dissertation; by then Joe had discovered golf. Following a 28-year military career, Joe became a certified golf instructor and taught at several Northern Virginia golf courses and at GMU. However, a few years ago, a guest speaker at the lodge offered to be his agent for a new career in screen acting, and so ended his 19-year golf teaching profession.



Joe completed community service training via “Leadership Fairfax,” and for years after was active in the National Association for Community Leadership. In 2003 June and Joe noticed a “Sons of Italy” booth at the Maryland Seafood Festival. Intrigued, they visited three OSIA lodges in Northern Virginia and applied for IHL membership. The following year, Joe was elected lodge Trustee and later served as Vice President, President, and Immediate Past President and was the IHL Chairman for the City of Fairfax Fourth of July Parade for 11 years. He currently serves as Publicity Chairman and Webmaster. He and June started taking local Italian language classes about 15 years, ago, and they coordinate the activities of the lodge’s Italian Language Group.

# STRUFFOLI

## Ingredients:

### For the dough:

4 cups all purpose flour  
1 tablespoon sugar  
Grated zest of half a lemon  
Grated zest of half an orange  
Pinch of salt  
4 large eggs  
1 tablespoon unsalted butter  
1 teaspoon grappa, rum or vanilla  
3 cups vegetable oil for frying

### For the honey syrup:

2 cups honey  
½ cup sugar  
1/3 cup water  
¼ cup small colored sprinkles



Stir the flour, sugar, lemon and orange zest and salt together in a bowl and turn it out onto a clean work surface. Make a well in the center of the dry ingredients and add the eggs, butter and grappa to it. With your fingertips, work the eggs, butter and grappa together until more or less blended, then begin working in the dry ingredients. Continue working the dough until it is smooth and evenly blended. Gather the dough together into a ball, wipe the dough from your hands and add it to the dough ball. Clean your hands and the work surface, flour both lightly and knead the dough until smooth, 3 to 4 minutes. Wrap the dough in plastic wrap and let stand at room temperature 1 hour.

Pull off a plum size piece of the dough and roll it out with your palms and fingers to a rope about 1/3 inch in diameter. Repeat with the remaining dough. Cut the dough ropes crosswise into 1/3-inch lengths. Roll the pieces of dough between your hands into balls.

Pour the oil into a wide, deep skillet or braising pan and heat over medium heat until a deep frying thermometer registers 350° degrees F or a dough ball gives off a lively sizzle when slipped into the oil. Carefully slide about one-fourth of the dough balls into the oil and fry, turning and immersing them with a wire skimmer or slotted spoon, until golden brown on all sides, about 4 minutes. Transfer them with the skimmer to a paper towel-lined baking sheet to drain, first allowing any excess oil to drip back into the pan. Repeat with the remaining dough balls, allowing the oil to return to the correct temperature before frying the next batch.

Have a bowl of cold water and a serving plate large enough to hold the finished struffoli (about 12 inches in diameter) close by. Stir the honey, sugar and water together in a heavy wide pot large enough to hold all the dough balls over low heat until the sugar is dissolved. Increase the heat to high and bring the syrup to a boil. The syrup will foam up dramatically when it comes to a boil. Continue cooking until the foam dies down and the mixture becomes just a shade darker [ok?], about 4 minutes. Remove from the heat and immediately add all the fried dough balls. Toss them in the syrup with a wire skimmer until they are coated. Remove the dough balls from the syrup with the skimmer, allowing excess syrup to drip back into the pan first, and mound them on the serving plate like a pyramid, helping yourself with your hands from time to time, after dipping them into the cold water to protect them.

Scatter the sprinkles over the mound of struffoli until it is colorful. You may serve them the same day, however it also keeps well for several days covered loosely with plastic wrap.

**La Bandiera Editor: Coletta Sciscilo (703) 795-2231 / [Coletta.sciscilo@gmail.com](mailto:Coletta.sciscilo@gmail.com)**

**Website: [www.ItalianHeritageLodge.org](http://www.ItalianHeritageLodge.org) Facebook: OSDIA Fairfax**

**Instagram: [sonsofitaly\\_ihl2517](https://www.instagram.com/sonsofitaly_ihl2517)**

*Please patronize our advertisers*



**PELOSI WOOD FLOORS, INC.  
GENE PELOSI 703-791-4831**

Wood Floor and Ceramic Tile Specialists Refinishing-  
Staining – Floor Repairs  
Commercial/Residential – Licensed/Insured  
[www.pelosiwoodfloors.com](http://www.pelosiwoodfloors.com),



**RE/MAX ALLEGIANCE**

**June La Marca, ABR, CRS, GRI, CDPE**

Life Member, Top Producer  
Relocation Specialist

5641 Burke Centre Parkway, Burke, VA 22015  
Office -703-250-8500, [june@junelamarca.com](mailto:june@junelamarca.com)  
Cell -703-477-7312, Fax 866-269-0389



**4 J WEALTH MANAGEMENT, LLC**

**Jeff Sciscilo, CFA**

A registered Wealth Advisor

**703-566-9573, [Jeff@4jwealth.com](mailto:Jeff@4jwealth.com)**

330 King St., Suite 10B, Alexandria, VA 22314

**Cortona Academy, Grades 7-12**



**Sharon Peruzzi Strauchs, Director**

Since 1992, one of the best  
private academies on the East Coast

Discounts for IHS members, families and friends

[www.CortonaLearning.com](http://www.CortonaLearning.com)

703-464-0034; [Sharon@TLC-NV.com](mailto:Sharon@TLC-NV.com)



**R. E. LEE ELECTRIC CO., INC.**

**Roy E. Lee, PRESIDENT**

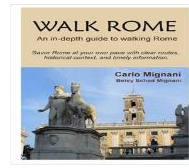
**703-550-7500, Fax 703-550-7505**

Government & Commercial

Interior, Exterior, Line Work

P.O. Box 280, 8207 Backlick Rd.,

Newington, VA 22122



**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](http://www.walk-rome.com)

**FM**

**Frances E. Mazarella, (Francesca)**

LEED, AP License # INT 100586, NCIDQ

#2479

Consultant: Design & Construction Management,

Commercial, Government, Retail, Residential

2151 Jamieson Ave, # 802

Alexandria, VA 22314

[Franemaz@gmail.com](mailto:Franemaz@gmail.com), 703-836-6995

**YOUR AD HERE!**