

La Bandiera



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



**DICEMBRE 2023
MESSAGGIO DELLA PRESIDENTESSA**

Buon Natale a tutti,

The holidays are definitely the most wonderful time of the year. We all look forward to parties and festive occasions, getting together with family and friends. Eat, Drink and be Merry!

Our Christmas Party is December 2nd and we're looking forward to a fun night with our special guest, Francesco Isgro, President, The Italian-American Museum of Washington, D.C., a bounty of great food and ending with Dirty Santa.

We have a lot of fun activities planned for the upcoming year. We'd love to see some of you more often; we miss you. We're still accepting donations earmarked for our three charities. Please contact Eleanor Lillo with any questions.

I wish all of you a fabulous holiday season, a blessed Christmas and a happy and healthy new year.

All the best, Dawn



*Our IHL members, families and friends are wished a blessed
Christmas season.*

May your blessings continue throughout the New Year !

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

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Mistress of Ceremony: Sandy Schender

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Lodge Members Serving on the Grand Council of Virginia:

Joseph Scafetta, Jr., Former State President

Coletta Sciscilo, Trustee

Marianne Hallahan, Arbitration Committee

Charles Romano, Arbitration Committee

IL CALENDARIO

December 2	<i>Festa di Natale</i> Holiday Dinner* with Guest Speaker Francesco Isgro	4:30 p.m.	K of C Hall
December 9	Cena e conversazione**	6:00 p.m.	Nannette Croce's home
December 12	Lunch Bunch	Noon	Bonefish Grill 13005 Lee Jackson Hwy. Fairfax
December 14	Happy Hour & Dinner	5:00 p.m.	Pupatella 2980 District Ave., #140 (Mosaic) Fairfax
December 25	<i>Buon Natale</i>		
January 1, 2024	<i>Felice Anno Nuovo</i>		
January 17, 2024	Executive Council Meeting	6:00 p.m.	The Esposito's



- * RSVP to Eleanor Lillo (delillo1@verizon.net)
- ** RSVP to Dennis Ferrara (dennisferrara@hey.com)



DECEMBER BIRTHDAYS

Rosalie Ciccotelli	December 2
Rosalind Michaelangelo	December 5
Betsy Mignani	December 6
Frank Bonsiero	December 8
Peter Ognibene	December 9
Wendy Lazarus	December 20
Augie Taormina	December 24

DECEMBER ANNIVERSARIES

Sloan Tandet & Brian Givens
December 3



ELECTION OF OFFICERS FOR 2024-2025 TERM

According to our Bylaws, the IHL Nominating Committee was elected at our meeting on November 18th. The Nominating Committee consists of Chairwoman Teresa Talierco Scafetta, John Asiello, Laura Asiello, Sharon Strauchs, and Joey Scafetta, III, whose duty it is to solicit members who may be considering filling open council seats. The process begins in November and carries through February, with installation of new officers and trustees in March 2024. Please start thinking about whether you would like to be considered, to use your talents, skills, creativity and contribute in other ways to the success of our lodge.

At the December 2nd meeting, Teresa Talierco Scafetta, as the Chairwoman of the Nominating Committee, shall report the nominations agreed upon by a majority of the Committee.

Members will be kept updated through La Bandiera regarding nominations, the voting process, and the installation ceremony details.

Benvenuta!

IHL welcomed our newest member in November:

Charles Santangelo of Alexandria

Charles, we all look forward to meeting you and getting to know you over our various monthly events and are happy to have you as part of our Italian American family.



HARVEST DONATIONS FOR HOUSE OF MERCY FOOD PANTRY

At our monthly meetings in October and November, IHL collected food donations to assist the “House of Mercy” Food Pantry in Manassas. Baskets were set out on October 21st and November 18th so that donations could be collected for this local food pantry in the form of packaged, canned, and boxed foods. We have done this in the past as we came close to the holiday seasons and our members have shown much kindness.

As always, IHL is grateful for the opportunity to assist our community once again as a fraternal organization through the generosity of its members.

IHL La Bandiera Advertisement Page

The 2024 New Year also brings the renewal of our *La Bandiera* Ad page (the last page of each month's newsletter). There are currently two ad spaces available. 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 to Ellie Lillo (contact her at delillo1@verizon.net).

IHL Annual Dues

Last January, IHL instituted the collection of lodge dues on a calendar year basis.

In December, each member will be receiving a “Dues Notice” by email from Eleanor Lillo, IHL Financial Secretary. Membership renewal costs will remain the same and are \$35.00 for a single person and \$65.00 for a married couple.

The deadline for renewing your membership is December 31, 2023.

We encourage those who will be attending the ***Festa di Natale to bring your payment to this event on December 2nd. Otherwise, please read Ellie’s instructions when you receive her email for payment amount and remittance.***

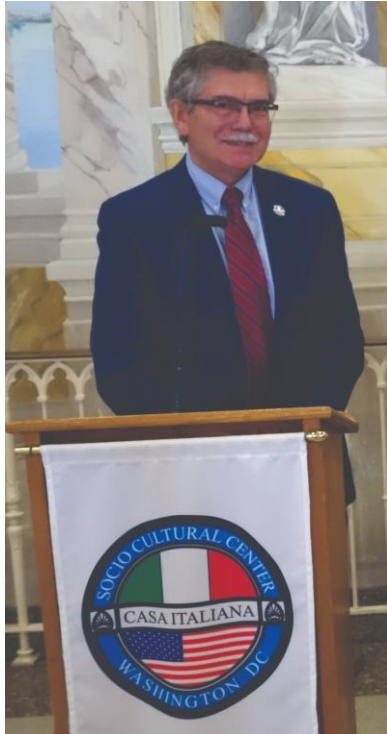
How To Play Dirty Santa Or Yankee Swap

- Select a dollar limit for the gifts. \$15
- Specify in your party invitation to wrap the gift without a to-and-from label.
- Before starting, everyone draws a number from a hat. The slips of paper should be numbered one through the number of people participating. The person with #1 starts the game.
- The game begins once #1 selects a gift from the pile (after much thought and deliberation, of course), opens it, and shows it to everyone.
- The person who drew #2 then goes and has the option to steal #1's gift (aka "Dirty Santa") or pick a different gift from the pile. This continues with each person having the chance to steal or choose a wrapped gift.
 - A gift can be stolen no more than three times. The host should keep a tally of each gift and announce once a gift is "dead" and can no longer be stolen.
 - A gift can also only be stolen once per turn. For example, if person #17's gift was stolen, and they steal from person #5, then person #5 cannot steal the gift that was taken from #17.
 - If your gift is stolen, you can't steal it right back. You can steal another gift or choose from the pile. Personally, we're partial to choosing all the mysterious gifts left unopened, so that the whole stash is revealed sooner.
 - In one rule variation, each participant can only be stolen from three times. At that point, they are out of the game, and the gift they're holding is theirs to keep.
 - When all the gifts have been opened, the person who drew #1 has the option to steal a gift (since they did not have any gifts to steal initially). If they choose not to steal and keep the gift they have, the game is over. If they decide to steal, then the game continues until someone decides to keep their gift.

Tips For Winning

Our biggest tip for Dirty Santa is to pay attention to how many times your favorite gifts have been stolen, especially if you're the lucky participant who drew the #1 slot. Remember that the main point of Dirty Santa is [creating holiday cheer](#), so no arguing over the rules. (*You don't want to get coal in your stocking, do you?*)

Francesco Isgro'
Guest Speaker for the IHL Festa di Natale
December 2, 2023



Francesco Isgro' was born in Sicily and immigrated with his family to the United States when he was a teenager. After finishing high school and college in New York, he joined the Peace Corps and spent two years in Central Africa where he put his knowledge of French to good use. He moved to Washington in 1978 and graduated from the Antioch School of Law, now the David C. Clark School of Law in the District of Columbia. After he was admitted to the D.C. bar, he earned a Master of Laws degree in International Law from Georgetown University and spent his entire career as an immigration attorney in various roles with the U.S. Department of Justice. While working for the government, he also taught immigration law for a decade at Georgetown University Law Center and another decade plus at his alma mater.

After retirement, he became the president of the Casa Italiana Sociocultural Center and was a co-founder of the Italian-American Museum, both in Washington, D.C. He is also the editor of the *Voce Italiana* monthly newspaper. Francesco is a member of the Abruzzo Molise Heritage Society and the Lido Civic Club where he is past president. In 2019, he was bestowed the title of Cavaliere dell'Ordine della Stella d'Italia (Knight of the Order of the Star of Italy) by the Italian government for his promotion of Italian culture and friendly relations between the United States and Italy.

He and his wife Anna have two daughters and live in McLean. Francesco will speak to us at our Christmas party on **December 2** about the Italian-American Museum and *Voce Italiana*.

Let's come out and give a warm welcome to our guest speaker,

Francesco Isgro'!

(submitted by Joseph Scafetta, Jr.)

NOVEMBER HOLIDAY DINNER



***Ronald G. Capalaces, author
“When All The Men Were
Gone”***



For our November/Veteran’s Day evening on Saturday, November 18, 2023, the guest speaker was Ronald G. Capalaces who is the author of “When All the Men Were Gone,” a memoir of his boyhood growing up during World War II.

Ron’s career was producing television and film productions for clients. After he retired in 2000, Ron and his wife moved to Irvington, Virginia and now reside in McLean, Virginia.

Ron was born in Binghamton, New York. During World War II, Ron’s father was a U.S. army soldier fighting in North Africa. His father was killed in combat there in 1943, when Ron was ten years old. After graduating from the local high school, Ron attended Harper College in Binghamton, now a campus of the State University of New York (SUNY). He later married Marie with whom he has five daughters.

Ron spoke about his boyhood and sold and autographed copies of his book after his presentation.

(Photographs taken and contributed by Eleanor Lillo)

Italian Walnut Cake (Torta di Noci)

By Angela Allison, [This Delicious House](#)

Italian Walnut Cake, known as "torta di noci," is a traditional three-ingredient cake made with walnuts, eggs, and sugar. This classic Italian dessert, which originated in Southern Italy, is a flourless treat with a sweet dense texture that's perfect for any occasion.



This traditional cake is great served around the holidays or whenever you are craving a simple and delicious cake. Plus, this recipe has been tested to guarantee perfect cake results every time. You only need three ingredients to make Italian Walnut Cake. Start by preheating your oven and lining a greased 9" springform pan with a circle of parchment paper; set aside.

STEP 1: GRIND WALNUTS (12 OUNCES)

In a food processor fitted with a blade attachment, add in the toasted or un-toasted walnuts (based on preference). Pulse the walnuts until they are finely ground. Be careful not to mix too much or you'll end up with walnut butter.

STEP 2: MIX FOUR EGG WHITES

Then, in a medium bowl, use an electric mixer to beat together the egg whites and one-half cup sugar. Mix until the eggs are soft and frothy. The eggs will have slightly stiff peaks. (You can also use a stand mixer with paddle attachment for this).

STEP 3: MIX FOUR EGG YOLKS

In a separate bowl, combine the egg yolks and one-half cup sugar. Use the same mixer on medium speed to beat together the egg yolks and sugar, until the mixture is pale and frothy, and has doubled in size. Add in one teaspoon lemon or orange zest (optional). Then, pour the walnut mixture into the egg yolks use a wooden spoon to mix to combine. Fold the beaten egg whites mixture into the cake batter using a rubber spatula.

STEP 4: BAKE AND GARNISH TORTA DI NOCI

Lastly, pour the walnut cake batter into the prepared cake pan. Bake on the center rack in the oven for about 30-35 minutes or until a toothpick inserted in the middle of the cake comes out clean. Let the cake cool on a wire rack for 10 minutes before removing the collar from the pan. Let the cake cool completely before dusting with powdered sugar, slicing, and serving.

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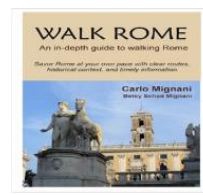
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CARLO AND BETSY MIGNANI have written a valuable guide to assist tourists who want to explore the Eternal City on their own with historical context and timely information. Available on Amazon, search “Walk Rome Mignani.”

www.walk-rome.com



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