



La Bandiera



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

MAGGIO 2022
MESSAGGIO DELLA PRESIDENTESSA

Welcome!

Spring has sprung.....trees are flowering, azaleas blooming in spectacular colors and the birds are chirping. We're actually having spring with temperature not getting too hot too fast. We had our Spring Fling last month. Many thanks to Eleanor Lillo and her presentation on gardening. Eleanor is quite the source for all things gardening. Everyone enjoyed taking home the herb garden they created. Hopefully everyone will enjoy fresh herbs all summer long.

We're adding a new "Member Spotlight" to our IHL newsletter. It will highlight what is happening in our members' lives. Our first month features IHL member Kerri Farrell and her husband Mac, and their new addition, Mitch. He is adorable and joins big brother, Jack. Mitch is also the grandson of lodge past-president, Colette Sciscilo. Congratulations to the whole family.

May is Italian Bingo which has proven to be quite the night and a lot of fun. A ravioli dinner is on the menu with salad, bread and dessert. Please join us as we play for Italian prizes.

Hope to see you soon.

All the best,
Dawn

MEMBER NEWS

This month we welcome two new members to IHL ~
Joan Tortorelli and Emilia Demeo

Many of you already know Joan as she has attended many of our events over the years as Trustee John Dovel's guest. Emilia is known to many of our members as she also attended past events with her late husband, Palmer.

Benvenuti ai nostri nuovi membri e vecchi amici!



Congratulations to Kerri and Mac Farrell on the birth of their second child, Mitchell Jeffrey. Mitch was born ten days early to the surprise of his parents and big brother Jack. Nonna Coletta reports that he is a very happy baby, always smiling and growing beautifully.

**ORDER SONS & DAUGHTERS OF ITALY IN AMERICA
ITALIAN HERITAGE LODGE #2517
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Lodge Trustees:
Carol Cassella
Loretta D'Amico
John Dovel
Nancy Perrelli
Vacant

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

Guard: **Vacant**

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

May 11	Executive Council Meeting	7:00 p.m.	
May 12	Lunch Bunch*	Noon	Cantina D'Italia 13015 Fair Lakes Shopping Center, Fairfax
May 14	Italian Bingo*	5:00 p.m.	K of C Hall
June 2	<i>Festa della Repubblica Italiana</i>		
June 11	<i>Giochiamo a bocce**</i>	Noon – 4:00 p.m.	Home of the Lillo's 5104 Colebrook Place Alexandria, VA 22312
June 12	RAIN DATE for bocce		

* RSVP to President Dawn (falsinotti@yahoo.com) for Lunch Bunch and Italian Bingo Night. There will be a cost of \$10.00 for dinner on Bingo night.

** RSP to Dennis and Ellie Lillo for our “Let’s Play Bocce” event. Please see the flyer in the newsletter for all details of the return of “Bocce at the Lillo’s”



MAY ANNIVERSARIES

Mary Kay and Leon Yates May 10
Sandy & Roy Schender May 11

*Felice
Anniversario*



MAY BIRTHDAYS

Joanne DeMarco	May 1
Francesco Falsinotti	May 7
June La Marca	May 10
Joseph Scafetta, Jr.	May 10
John Asiello	May 17
David Strong	May 21
John Dovel	May 23
Concetta King	May 31

Lodge Business

To all members: IHL is in the process of amending the following by-laws at our May 14, 2022 meeting. Please carefully review the changes below and send your comments, questions, and vote of approval for these amendments to Coletta Sciscilo at colette.sciscilo@gmail.com before May 14th. At the May 14th general meeting, all members present at the meeting will vote on the changes and your comments will be added. Members will be informed at a later time if the amendments will go forward and approved by the Grand Lodge of Virginia.

Proposed Changes to Internal By-Laws of the Italian Heritage Lodge

Article IV, Section 1, subsection b, currently reads as follows:

“Dues shall be paid annually by the anniversary month of the member’s admission to the Lodge.”

Proposed amendment with added words being underlined:

“Dues shall be paid annually by January 31 of each year. For new members, dues shall be pro-rated from the anniversary month of the member’s admission to the Lodge.”

Reason for change:

The Grand Council wants to make uniform the dues structure of all local lodges in Virginia. The other four local lodges require all members to pay their dues by the end of January.

Article VIII, Section 2, second sentence, currently reads as follows:

“For Council meetings, eight (8) elected officers shall constitute a quorum for the transaction of business.”

Article VIII, Section 5, subsection b, currently reads as follows:

“A majority of the Executive Council shall constitute a quorum. (8 of 15)”

Proposed amendment with added words being underlined and deleted words ~~stricken out~~:

Article VIII, Section 2, second sentence, will be deleted in its entirety.

Article VIII, Section 5, subsection b, will be amended to read as follows:

“A majority of the Executive Council shall constitute a quorum. ~~(8 of 15)~~ If the Executive Council has less than 15 elected officers, the quorum shall be a majority thereof. In all cases, the Immediate Past President shall be counted in determining whether a quorum is present.”

Reasons for changes:

Article VIII, Section 2, second sentence, and Article VIII, Section 5, subsection b, are inconsistent with each other. The former clearly does not count the IPP in determining the presence of a quorum while the latter implies that the IPP is counted because the IPP is a member of the EC. The second sentence added by this proposed amendment to the latter makes it clear that the IPP counts in determining a quorum. The first added sentence also reduces the number of members required to constitute a quorum of the EC whenever there are less than 15 elected officers.

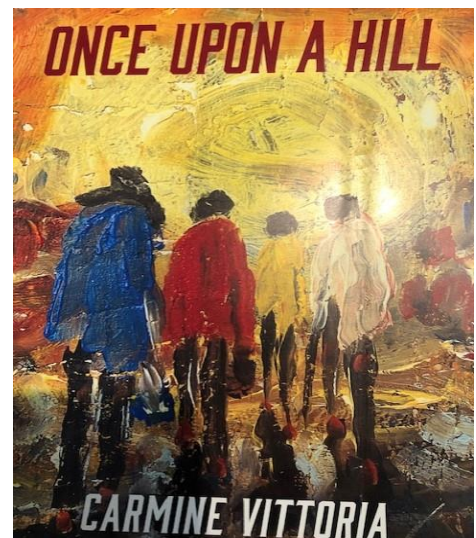
ITALIAN BINGO NIGHT – IHL has come full circle now from last year's Italian Bingo Night, which started us off after the pandemic caused us to cease monthly meetings and activities. It has been a good year for our members and we have welcomed many new members whom we have enjoyed getting to know. Italian Bingo Night is full of fun and "Italian" prizes. Beginning with an important lodge meeting regarding amendments to our by-laws and voting, then a dinner of ravioli with your choice of marinara or meat sauce, salad and garlic bread, and desserts, bingo will follow. The cost for dinner is \$10.00 and bingo costs are 15 games for \$15.00. Please RSVP to Dawn at falsinotti@yahoo.com

BOCCE AT THE LILLO'S – We are in need of a few fellows to assist with set up for the bocce event. Please contact Dennis Lillo if you have the time to arrive a little bit early to help set up or offer any other assistance needed. Don't forget to RSVP also as we will need a head count for the food purchasing. Cost for the lunch is \$10 per person, which includes grilled hamburgers and hot dogs with all the fixings, baked beans, potato salad, chips and desserts. Bring your beverage of choice. And come ready to play your best game of bocce on the Lillo's official bocce court. [The rain date is Sunday, June 12.] See the flyer attached as well as info within this Newsletter.

Some of our members may recall our friend, Carmine Vittoria. He gave a presentation to our lodge in 2018 when he published his book *Bitter Chicory To Sweet Espresso*. Sr. Vittoria is also a bocce champion and I remember when he attended one of our most recent "Bocce at the Lillo's" events and gave all of us a lesson in how to play bocce like a champion! Sr. Vittoria recently informed me of his newly published book, *Once Upon A Hill*. -cs

"The book, *Once Upon a Hill*, may be categorized as a historical fiction. It combines a sentimental story with tales of corruption in Boston politics, Whitey Bulger, the background of the mafia's arrival in the USA and its integration with the general public, intimate details of the lives of two Italian immigrant buddies - one of whom turns to academia and the other to crime..... and eye-opening historical facts that should entice readers to want to flip from page to page. The story is true but a few names are fictional, for obvious reasons. Names of government officials and some of the mafia members are actual. Specifically, characters like governors, mayors, 9-5 working people, university professors and not so illustrious ones like mafiosi, pimps, drug dealers, Whitey Bulger, mobsters, and etc. are convoluted with the two main characters. In addition, a smorgasbord of social issues, such as the plight of immigrants in general, jitterbugging teenagers era, Cuban refugees, etc., are presented in a very different "light" from other books. The story takes place mostly in the large Italian-American community of the North End, Boston. In reading the book, one may notice a slight tint of the following books: *A Tale of Two Cities*, *Don Camillo*, *Christ Stopped at Eboli*, *Cicero*, *The Italians*, *Pizza Connection*, etc."

The book is available on Amazon.com or Brodart Co or Direct (\$25 check or cash to Purpo, Inc., P.O. Box 490217, Key Biscayne, FL 33149).



OSDIA National Chaplain's 2022 Easter Season Message

Mary Magdalene came to the tomb that morning to give Jesus a decent burial. In the frenzy and turmoil of those last days no one thought about the burial of Jesus that would follow his death other than Joseph of Arimathea who offered the tomb. So Mary approached the tomb that early morning with mixed emotions. Although she saw Jesus die she felt that not everything died with him. She was grieving yet sought some closure. She wanted to eventually move on with her life and stop pretending that the world could be a better place than it was. Jesus was dead and Mary didn't want to ponder heavenly parables. She wanted to deal with the earthly facts.

And what were the facts? Jesus had given her a vision of a just world that could not be sustained. He had given her a hope for a peace that could not happen. He called the poor and hungry blessed and the rich and powerful cursed. It was a glorious idea but the poor were still starving, babies still died and the Romans still occupied the land. Even though Jesus didn't change anything his bruised body deserved to be anointed and so she asked the gardener, *"Where have you taken him?"*

The gardener replied: *"Mary"*. Hearing her name on his lips she recognized Jesus and ran to hug him although he told her not to touch him. She was upset and afraid thinking she was being rejected as she had always feared. But as she looked at him she realized that he meant she was simply not able to touch him because he lived in a new and different realm; and was alive in an invulnerable way.

It was then she recognized that in his resurrected life Jesus turned all reality into a new order. When he descended into hell he reached into the darkest recession of humanity where evil, eternal alienation and death held sway. There he squeezed the life out of death. When he ascended into heaven we do not mean he left for a better home. He just united heaven with earth so there would no longer be an infinite abyss between God and us. One day heaven and earth will be the same place.

These are some of the facts but in the case of Mary Magdalene these mysteries are not always visible to the naked eye. We, too, are not able to touch Jesus any more than she was. We reach out only by faith in his resurrection. Not as some miraculous past event but as a present reality. Jesus is alive now in our world. Beneath the surface of daily strife there is healing and beyond death there is everlasting life. It is there, along with Mary Magdalene, we will actually be able to touch Jesus. That is why we proclaim: "Christ is Risen, Alleluia!!"

Buona Pasqua, Tutti!

Rev. R. Adam Forno, National Chaplain – OSDIA
NY State Chaplain Emeritus - OSDIA



Buona Pasqua

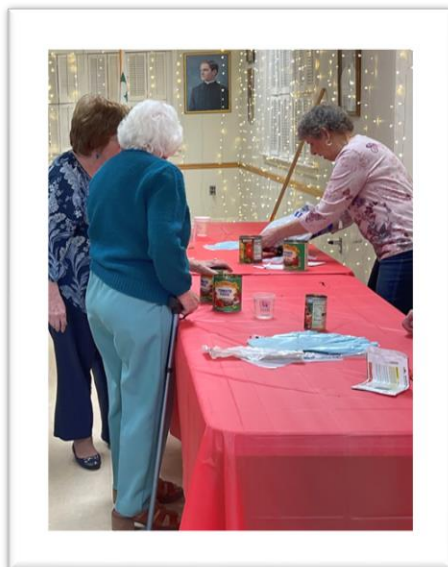


SPRING FLING



To mark the beginning of “la primavera” IHL held an April *Spring Fling*. A presentation by Eleanor Lillo gave our members an excellent overview of preparing garden beds for spring planting, growing plants and herbs from bulbs and seeds, soil preparation, potting and other topics under her expertise. After dinner, members took part in potting herbs from seeds to take home.

Thank you so very much Eleanor for your time and preparation informing our members of the joy of spring planting. You did a terrific job!



IHL Bocce at the Lillo's

!!!!!!PLEASE CONFIRM ATTENDANCE!!!!!!

When: Saturday, June 11, 2022
(RAIN DATE: Sunday, June 12, 2022)



Where: 5104 Colebrook Place
Alexandria, VA 22312

Time: 12:00 PM to 4:00 PM



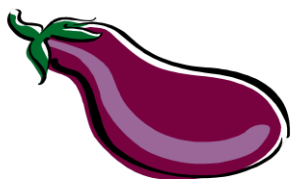
Hosted by Eleanor and Dennis Lillo

Menu: Grilled Hamburgers and Hot Dogs with all the Fixins,
Baked Beans and Potato Salad.

IMPORTANT! Please bring your beverage of choice.
There will be a charge of \$10.00 per person for the barbeque.
Make check payable to IHL and mail to 5104 Colebrook Place,
Alexandria, VA 22312.

IMPORTANT! Please RSVP with number of people attending
by June 6th at email delillo1@verizon.net
Or call at (703) 354-2454

This event is sponsored by the Italian Heritage Lodge
of Fairfax for
Lodge members and their families.



Come and enjoy the fun!



ITALIAN LANGUAGE PROGRAM OF NORTHERN VA Primavera 2022/Spring 2022

Our classes are based on a COMMUNICATIVE approach to the Language. As grammar is definitively taught in our classes, *Speaking and Understanding of the Spoken & Written language is our 1st and main goal.*

Our classes are composed of 2 hours of instructions and a 10-minute break every 55-60 minutes.

Beginner classes: Will use the “**New Italian Espresso 1**” book for English speakers. This book set includes Textbook, workbook, audio visual DVD/CD ***which will be used for about 2 Years . This is generally different for each class. It takes 5 to 7 sessions to finish this beginner course based on the speed of the class.*** Teacher will purchase the books for the class. The cost for this 2-year packet is generally \$95.00 to \$105.00 based on shipping.

Beginners Reading Classes: Will use *Read and Think Italian*, and we will concentrate on the reading which have a recording. <https://www.amazon.com/Read-Think-Italian-Premium-Second/>

Pre-Intermediate review and conversation classes: Will be using *The Ultimate Italian Review and Practice*: USBN 978-1-260-45351-5. If you have the old edition no need to purchase the Second edition. The new edition has an online audio, but the book content is the same. This book is easily found online.

Intermediate: Will use the “**New Italian Espresso 2**” book for English speakers. This book set includes Textbook, workbook, audio visual DVD/CD ***which will be used for about 2 Years . This is generally different for each class. It takes 5 to 7 sessions to finish this beginner course based on the speed of the class.*** Teacher will purchase the books for the class. The cost for this 2-year packet is generally \$95.00 to \$105.00 based on shipping.

Intermediate/Advanced: Will use the Farinelli Guided Film Series. We will start with: *Pranzo di Ferragosto* This book will be used for 1 session. Teacher will purchase the books for the class. The cost for book is generally \$45.00 + shipping TBD. Teacher will send the recorded section to watch in class each week prior to class.

Advanced: Will use the ALMA NUOVO ESPRESSO L5 (C1) with Audio CD and online video access. This book will be used for 4-5 sessions based on the speed of the class. Books can be easily found online on Amazon.

Please do not hesitate to contact me should you have any questions regarding the schedule or the new session.

Abbracci,

Elisabetta Lazarte

Italian Language Program of Northern VA

703-887-1995

ElisabettaLazarte@gmail.com

CARBONARA 101: THE BASICS

There may be no more beloved Italian dish than carbonara: hot pasta tossed with a creamy sauce of raw beaten eggs, accentuated with crisp bits of guanciale, and finished with a shower of grated aged Pecorino Romano cheese plus freshly ground black pepper. A plateful of pasta carbonara can transport you to a Roman trattoria. Made with just a few ingredients, it's simple to recreate at home.

To do as the Romans do, pick up some guanciale and Pecorino Romano cheese. If you can't find them, just substitute bacon and Parmigiano Reggiano. In regard to pasta, the classic shape is tonnarelli, a long pasta, but spaghetti, mezze maniche, and rigatoni also work well. And don't forget the eggs and freshly ground black pepper. While it is also made with fettuccine, linguine, or bucatini, spaghetti remains the canonical carbonara pasta shape, and the classic recipe contains no butter, cream, or garlic.

Ingredients:

12 oz. tonnarelli, spaghetti, mezze maniche or rigatoni
4 oz. guanciale or rindless bacon
¼ cup grated Pecorino Romano (or Parmigiano Reggiano)
4 fresh large egg yolks
salt
black pepper

Cut the guanciale into ¼" layers, then into long, 2" strips.

Combine the egg yolks with the grated cheese and a pinch of black pepper.

Brown the strips of guanciale for 2 minutes in a pan, until crisp, then turn off the heat and leave to cool.

Bring a large pot of water to a boil. Add salt. Cook the pasta, setting aside a ladleful of the pasta cooking water, until al dente. Drain.

Pour the reserved hot water into the frying pan with the cooled guanciale, then transfer the pasta to the same pan and mix together. Add the yolk and cheese mixture, stirring rapidly.

In the warm pan with the hot pasta, the eggs will cook gently and become creamy – don't stir over heat otherwise the carbonara will become lumpy. It's important to stir quickly to prevent the yolks from congealing and taking on the texture of scrambled eggs.

Season with freshly milled black pepper and serve immediately on heated plates.



Recipe and article taken from
La Cucina Italiana

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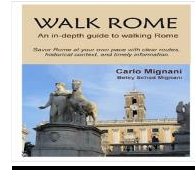
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CARLO AND BETSY MIGNANI have written a valuable guide to assist tourists who want to explore the Eternal City on their own with historical context and timely information. Available on Amazon, search "Walk Rome Mignani."

www.walk-rome.com



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