



La Bandiera

The Banner



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

MAGGIO 2021 MESSAGGIO DELLA PRESIDENTESSA

Hip Hip Hooray, May is here, the birds are singing, flowers blooming and IHL is open again for business. We hope you can join us for our first event, Italian Bingo. We have great prizes and we're offering a complimentary dinner of pizza and salad. We'll be following VA state Covid rules. Come and have some fun.

We'll also be meeting again for the lunch bunch and our first ever happy hour. All are outside in compliance with Covid regulations. More information is in the newsletter including the date for our next scheduled Council Meeting.

We have a lot of new and exciting plans coming up. All we need is you.

Looking forward to seeing everyone again and life slowly getting back to normal.

See you on the 8th.

*My best,
Dawn*

*Italian Book Club
Club del libro italiano*

*We are trying to get a feel for lodge interest in starting a book club.
Exclusively Italian-themed books will be read, discussed
and critiqued.*

*Send in your thoughts and suggestions to President Dawn
and let's see what we can get started!*



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

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John Dovel

Marianne Hallahan

Nancy Perrelli

Vacant

Publicity Chair:

Joe La Marca

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(This position is also open for anyone interested)

Guard:

Vacant

Education Chair:

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

May 1	<i>Festa del Lavoro</i>		
May 8	Italian Bingo Night*	6:00 P.M.	St. Leo K of C Hall
May 9	<i>Buona Festa della Momma</i>		
May 10	GLVA Pre-Convention Meeting	7:00 P.M.	Via Zoom
May 12	Executive Council Meeting	7:00 P.M.	Via Zoom
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 12	Game Night and Ravioli Dinner*	6:00 P.M.	St. Leo K of C Hall
June 18	Lunch Bunch*	Noon	Uno Pizzeria & Grill 3058 Gate House Plaza Falls Church
June 26	GLVA Convention	10:00 AM – 4:00 PM	In-Person at Giuseppe Verdi Lodge
		OR	
June 26	GLVA Convention	9:00 AM – 2:30 PM	Zoom Convention

Calling all gamers – plans are underway for our June event –
 Game Night & Ravioli Dinner – Saturday, June 12th.
 Join your fellow lodge members for games of Poker, Scopa, Briscola,
 Scrabble, Monopoly and others.
 Enjoy a Ravioli and Salad dinner for \$5.00
 (Wine and Sodas for bar donation)



Virginia Covid Guidelines will
 remain in place for this event



* RSVP required for these events – email Dawn at falsinotti@yahoo.com

Buon Compleanno
e Tanti Auguri!

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
Sharon Harmon	May 23
John Dovel	May 23
Concetta King	May 31

MAY ANNIVERSARY

Roy & Sandy Schender
May 11



Our IHL By-laws require that we ask for nominations from members for the 2021-2022 positions of Treasurer and Trustee. Having received no nominations for candidates for these two positions, the installation of Dennis Lillo as Treasurer and Loretta D'Amico as Trustee will take place as soon as possible. Congratulations to Dennis and Loretta on your new terms and we wish you a successful year.

Last month requests for nominations were also sent out to our members for several vacant positions. We have not received nominations nor volunteers for the following positions so please consider that, as our new Executive Council was installed in March and as activities and events are slowing being scheduled, we would like these positions to be filled if anyone is eager to be a positive part of IHL. We are always grateful for your help, ideas, and presence at the lodge.

Trustee: Duties: Reviews Lodge financial records once a year; oversees the activities of the Executive Council.

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.

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.

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.

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 (falsinotti@yahoo.com) to make your reservation. Looking ahead, our June “Lunch Bunch” is scheduled for Friday, June 18 at Uno Pizzeria & Grill, 3058 Gate House Plaza, Falls Church.

Our May “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. No RSVP is needed.

**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.

“Italy Magazine” brings us this bright spot of news from our beloved Italy:

“Ciao a tutti!

Most of Italy is officially classified as “yellow zones” this week, so restaurants and cafés are setting up sidewalk tables for outdoor service, museums and archeological sites are shaking off the dust covers and opening up to visitors, and Italians are topping up their gas tanks to cross regional borders for the first time in months. This easing of Covid-19 restrictions means that live events are once again possible and May has a busy roster with everything from Venice’s historic Festa della Sensa to Piano City Milan.

Mother’s Day is just around the corner (ahem.). If you’re not sure what to get your Italophile “mamma”, consider subscribing as a founding member so she can enjoy a lifetime of all things Italy Magazine including unlimited access to our online content, our digital magazine “Bellissimo” four times a year, our monthly members-only “Buongiorno!” newsletter, and our entire library of eBooks. In addition, if you order by May 9th, we’ll include a gourmet gift box stuffed with Tuscan goodies and a charming candy “bouquet” made of traditional confetti (Jordan almonds) from Sulmona.”

Julia Rad - The Rad Bakery

By Nancy Perrelli

Anyone who knows me knows I love to bake! I was about 30 years old when I was bit by the “baking bug.”

So you can imagine my delight and amazement when I heard about Julia Rad, the granddaughter of IHL member and Membership Chairperson Sharon Peruzzi Strauchs, who recently started her own bakery website at age 12! I couldn’t wait to talk to her, so, late in March we got together on Zoom.



Julia, who would be turning 13 in April, is a bright, intelligent, energetic young woman who is in the 7th grade at Farmwell Station Middle School in Ashburn, VA. She has two brothers, one older and one younger, and two dogs and she plays on a volleyball team. Her current plan for her future is to go to college to obtain a Business Degree, then attend Culinary School, with the intent of opening her own bakery.

Julia says she started baking around the age of three with her Mother (who, Julia says, is a very good cook!) and her Nonna (Sharon Peruzzi Strauchs). In these early years of her “baking career” they would bake about 20 kinds of cookies, freeze them, and then eat them on New Year’s Day.

Julia loves sweets and since she also is creative, baking is a perfect project for her. She started a blog when she was about eight years old, sharing her recipes with her followers. Then in late 2020 she established her website, the rad bakery (theradbakery.wixsite.com/mysite). Photos of her beautiful creations can be seen on her Instagram link. (https://www.instagram.com/the_rad_bakery/ Also, her Instagram username is: @the_rad_bakery.)

When I saw Julia’s creations online I wondered how she managed to make all those glorious baked goods while attending school. Julia told me she usually bakes after school hours. For example, she will bake a cake during the week, put it in the frig, and frost it on the weekend. (A seventh grader with time management skills? I am very impressed!)

Julia says among the most popular items on her website are sculpted fondant cakes, such as an apple cake and a gondola cake. For Julia, her favorite things to bake are buttercream cakes, like her Cotton Candy Cake or her Lava Cake. On the day of our conversation Julia had just made a Reese’s Cake with peanut butter and topped with Reese’s candy. Yum!

At present, ordering on Julia’s website is mainly for locals because the items are for pick-up or nearby delivery. But she is researching how to expand her business to include mail delivery, at least for some items. Also, during the Pandemic, in another effort to expand and improve her business, Julia has been watching online videos on food photography. (As a baker myself who has attempted to photograph my baked goods, this is a specialized area of photography. And when Julia perfects her technique, I may be her first customer!)

A couple of years ago, Julia auditioned for a spot on a popular national baking show. Contestants had to prepare 10 different desserts and submit pictures in under a week! Julia said she had to do some research as she had never made some of the items that were required. She is currently auditioning to compete in another national competition. As of this writing, no word yet! Fingers crossed!

And, finally, I asked Julia if her brothers ever helped her bake. With a laugh, Julia said “No!” “However,” she added, “they help with the eating!”



[Author’s Note: I told Julia I plan to stay in touch with her and I’ll share her progress with IHL Newsletter readers.]

ITALIAN HERITAGE LODGE
WILL RETURN TO EVENTS WITH AN
"ITALIAN BINGO NIGHT"

SATURDAY, MAY 8TH

6:00 PM TO 8:30 PM

ST. LEO KNIGHTS OF COLUMBUS HALL

PLAY!

15 GAMES FOR \$15



MANGIA!

PIZZA &

INSALATA

(PROVIDED AT NO COST)

BAR DONATION FOR WINE

AND SODA

WIN Italian Prizes
WINES, CHOCOLATES,
COFFEE, OLIVE OIL,
CERAMICS, SOAPS, &
CASH GRAND PRIZE

Win something nice
for your mom on
Mother's Day

PLEASE RSVP TO DAWN AT

FALSINOTTI@YAHOO.COM

BY MAY 7TH FOR OUR FOOD ORDER

COVID/Virginia Guidelines
will be in place for this event

La Cucina Italiana

Mozzarella in Carrozza With Marjoram Sauce

The Italian analogue to grilled cheese, mozzarella in carrozza packs crispy, cheesy goodness.

Americans have grilled cheese and mozzarella sticks, and Italians have mozzarella in carrozza. These fried mozzarella sandwiches originated in Naples as a way to use leftover cheese and needless to say, the occasion of making this is no longer reserved for leftovers – Italians buy mozzarella especially for making this crunchy, stretchy comfort food. Its name, which means “mozzarella in carriage,” refers to how the strings of melted cheese resemble the reigns of a horse-drawn carriage when the sandwich is pulled apart.

From the classic to variations with a twist, there are plenty of ways to prepare it. This version draws some inspiration from Liguria, pairing it with a sauce made from marjoram, the herb found in much of the region's cuisine. For this classic version, carnivores can feel free to throw prosciutto, speck, or even some 'nduja into the mix.

Ingredients for 4

For the mozzarella in carrozza

12 oz. fiordilatte mozzarella
5 oz. breadcrumbs
8 slices of bread
4 large eggs, lightly beaten
lemon
peanut oil
salt
pepper

For the sauce

2 oz. milk
1 tsp. marjoram
½ cup sunflower seed oil
lemon
salt
pepper



Cut the mozzarella into 4 slices, dry them lightly with kitchen paper, and stuff the bread to obtain 4 sandwiches. Make sure that the mozzarella does not overflow.

Pass the sandwiches in lightly beaten eggs and then in breadcrumbs, then “seal” the edges of the bread slices.

Cook the mozzarella in carrozza (no more than two at a time) submerging them in abundant boiling peanut oil, at 350°F, until golden brown, then drain them on kitchen paper.

Blend the milk with the puffed marjoram, a drop of lemon juice, salt, and pepper; add the sunflower oil slowly until you obtain a smooth and uniform emulsion.

Decorate as desired with new carrot leaves or fresh herbs. Serve the mozzarella in carrozza with the marjoram sauce.

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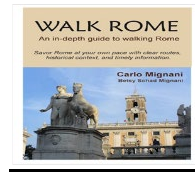
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CARLO AND BETSY MIGNANI have written a valuable guide to assist tourists who want to explore the Eternal City on their own with historical context and timely information.

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



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