



La Bandiera

The Banner



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

**GIUGNO 2020
MESSAGGIO DALLA PRESIDENTESSA**

Dear all -

Finally, Phase I has opened and we can all get out a bit.

Phase II will be implemented in a few weeks and if we're lucky, by August we will be back to normal. We plan on getting back to normal as soon as possible.

Our first event will be the Lodge installation and we're looking at early August. Until then, we will keep in touch with you by email.

We miss everyone and pray you are all doing well. We're living in some incredibly challenging times but be strong and we'll get through it.

*All the best,
Dawn*

Festa della Repubblica, or Republic Day, is similar to Independence Day in the US and is celebrated on June 2nd each year in Italy.

It celebrates the day in 1946 when the Italian people were called to the polls for the official formation of the Republic of Italy after World War II.

ORDER SONS & DAUGHTERS OF ITALY IN AMERICA
ITALIAN HERITAGE LODGE #2517
2019-2020 OFFICERS

<u>President:</u>	Dawn Falsinotti 703-362-1724 falsinotti@yahoo.com	<u>Lodge Trustees:</u> Rosalie Ciccotelli John Dovel Marianne Hallahan Dennis Lillo Nancy Perrelli
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<u>Treasurer:</u>	Cynthia Williams	

Publicity Chair: Joe La Marca
joe.lamarca@italianheritagelodge.org
(This position is also open for anyone interested)

Sentinel: Sal Guli

Education Chair: Elisabetta Lazarte
Elisabettalazarte@gmail.com

Membership Chair:

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

SAVE THE DATES - FUTURE LODGE EVENTS

THESE EVENTS HAVE BEEN POSTPONED INDEFINITELY:

April 4	Casino Night	6:30 P.M.	K of C Hall
May 9	A Night of Italian Music	6:30 P.M.	K of C Hall
June (TBD)	Bocce & Picnic	11:00 A.M.	The Lillo's home

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June 8	GLVA Quarterly Meeting	7:00 P.M.	Zoom
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June 21 **BUONA FESTA DEL PAPÀ**



August 8	Installation of Officers & Dinner	Tentatively Scheduled	
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September 19	Meet & Greet Spaghetti Dinner	6:30 P.M.	K of C Hall
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October 10 (TBD)

November 14 (TBD)

December 12	Festa di Natale	6:00 P.M.	K of C Hall
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JUNE ANNIVERSARIES

Buon Anniversario !



Bruno & Rosemary Viani	June 1
Russell & Karen De Rose	June 5
Fred & Maria Ingham	June 9
Jim & Marilyn Cocco	June 20
John & Nancy Tarlano	June 20
Sal & Diana Guli	June 22
Mario & Judy Palmiotto	June 28

Buon Compleanno
e Tanti Auguri!

JUNE BIRTHDAYS



Sandra Schender	June 18
Kerri Farrell	June 23
Omero Sabatini	June 26

ATTENZIONE ! **Upcoming events.....**

Dear Members and friends,

We have received word from the Grand Lodge of Virginia as well as directives from National that for the time being, all future events will be indefinitely postponed until it is safe to socialize. These will include the following events:

*Monthly Executive Council Meetings
Monthly Lunch Bunch
Monthly IHL Italian Language Group
Installation of Officers Dinner and Ceremony
Casino Night
A Night of Italian Music
Bocce Event*

IHL DUES: IHL will be suspending the payment of current dues for June until further notice. We realize that because of work/salary situations, many members will be unable to submit their annual dues at this time. Since this is a fluid situation and since we have been unable to hold events, please bear with us as we assess an appropriate solution. If you have any questions, please contact either Dot Saia or Dawn Falsinotti.

Monthly Lunch Bunch: We would like to try resuming our monthly lunch bunch in July but perhaps at a restaurant with outdoor seating. Look for upcoming information (date and location) detailing what is available at that point and which restaurant can accommodate our group.

Installation of Officers and Dinner: We are hoping to hold the installation of officers and dinner sometime in August at the Knights Hall. The date and time, along with the dinner details, will be forthcoming once finalized.

Our member, **Russ De Rose**, is diligent in forwarding information to me to insert in our newsletter. It is greatly appreciated, Russ, so I am passing along a few things he mentioned to me.....

If you have an interest in US history, movies and/or immigration, he suggests “National Archives at the Movies”. Russ says that the National Archives is great in searching out these topics and directs everyone to such things as Citizen Archivist, History Hub, VE Day, and The Cummington Story. Visit National Archives at the Movies catalog@nara.gov

If it is cooking you are interested in, or even mostly pasta, Russ suggests:
The Pasta Project with Jacqui Debono <https://www.the-pasta-project.com/jacqui-debono/>

Jeff Sciscilo recommends another top chef, Evan Funke (chef-owner of *Felix Trattoria*, Venice California). Evan’s bio reads that he “is a culinary storyteller, a custodian of Italian tradition and a master of the old world techniques of handmade pasta. Funke’s singular passion as a pasta maker and chef was solidified in Bologna, under the mentorship of Alessandra Spisni at La Vecchia Scuola Bolognese.” “He is a man obsessed, on a self-assigned lifelong mission to save obscure pasta shapes from the brink of extinction....he returns to Italy twice a year to find small-town sfoglini, or pasta makers, and masters their techniques and brings each shape back to LA. In fact, no pasta shall grace the menu at *Felix* if it hasn’t been physically taught to him by the hands of a native Italian.”

(Provided by *bon appétit*)

Torta di mandorle italiana ***(Almond Cake)***

Ingredienti:

¾ cup butter (room temp)	3 teaspoons almond extract
1 ½ cups sugar	Pinch salt
2 eggs (room temp)	½ cup slivered almonds
1 ½ cups flour	

Beat butter and sugar until creamy, add the eggs and beat until fluffy.

Add flour, almond extract and salt and mix until smooth.

Grease and flour a spring form pan. Place a piece of round parchment paper on the bottom of the pan and grease that as well.

Spread the batter into the pan and smooth the top.

Sprinkle the slivered almonds on top and gently push into the batter.

Bake at 350° for 30 minutes until brown on edges and soft in center.

Zucchini alla Nonna (Zucchini Appetizers)

Ingredients:

- ½ cup grated onion, lightly browned in ½ cup vegetable oil
- 3 cups zucchini, peeled and grated, and dried in paper towels to remove moisture
- 1 cup Bisquick
- 4 eggs, lightly beaten
- ½ cup grated Parmesan cheese
- 4 ounces of shredded Mozzarella cheese
- ½ teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon dried oregano



Preparation:

Preheat oven to 350°. Grease a 13" x 9" baking dish then line it with parchment paper and grease the paper.

Sauté the grated onion in the vegetable oil until lightly browned.

Mix the sautéed onion and the remaining oil with all other ingredients in a large mixing bowl.

Pour the mixture into the prepared baking dish and gently toss the dish from side to side to distribute the mixture evenly in the dish.

Bake for 40 minutes, or until the mixture is browned on top. Cool before cutting and serving. Make the bars any size you wish. Cut them smaller, or bite sized, if you are serving "finger food."

(this recipe was developed by Eleanor Lillo and Colette Sciscilo)

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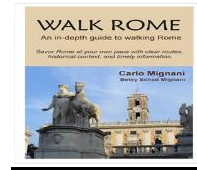


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CARLO AND BETSY MIGNANI have written a valuable guide to assist tourists who want to explore the Eternal City on their own with historical context and timely information. Available on Amazon, by searching "Walk Rome Mignani"
Website: www.walk-rome.com

FM

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