

ITALEO Newsletter



"Supporting those who protect us"

UPCOMING EVENT

COMEDY SHOW



Saturday, March 11th
Italian Sports Club

We're bringing back
Frank Del Pizzo

[CLICK HERE](#)

UPCOMING EVENT

MEMBERSHIP MEETING

Tuesday, April 4, 2023

6:00 PM

Sicilian Sports Club

1302 East Ridge Rd.

Rochester, NY 14621

[RSVP](#)

By 3/31 @ 11 PM

INTRODUCING

OUR 30TH ANNIVERSARY CHALLENGE COIN



AVAILABLE NOW

[CLICK HERE](#)

ITALEO

Celebrating 30 Years

March 8 – International Women's Day

Called La Festa della Donna, La Festa delle Donne or Giornata Internazionale della Donna, International Women's Day is observed widely in Italy and noticeable for the proliferation of yellow mimosa flowers.

March 9 – Feast of Santa Francesca Romana, Rome

On March 9, Romans celebrate the local saint, Santa Francesca Romana, by visiting the Tor de' Specchi, which is open only on her feast day. Santa Francesca Romana, whose path was said to be lit by angels, is also the patron saint of Roman drivers. So it is customary for believers to drive to Piazzale del Colosseo, near the saint's namesake church, to have their cars blessed.

March 17 – Saint Patrick's Day

Saint Patrick is a rather minor saint in Italy, so his feast day is not the big deal that it is in Ireland, the United States, and other places in the world with large Irish communities. On the other hand, Irish bars are common in most big cities in Italy, so you can usually duck into one of those for a pint of Guinness or finger of whiskey.

Courtesy of <https://www.italofile.com/march-italy/>

St. Joseph's Day - March 19

Festa di San Giuseppe/Father's Day in Italy

St. Joseph, who is the patron saint of the family, is celebrated at the Spring equinox and his day is a feast of bread. At one time, the Feast of San Giuseppe, as he is called in Italy, was an Italian national holiday. St. Joseph's feast day is still celebrated with families gathering together to create enormous buffets for neighbors and friends. The table is said to overflow with an abundance of food that the Father of the Holy Family provides. The centerpiece of St. Joseph's Day festivities is an alter laid with fine linens and decorated with flowers and decorative breads. In America, the festival is like a giant potluck dinner, but the dishes served are similar to those eaten in Italy and are always meatless - from fried croquettes of fish, sardines, calamari, and shrimp to pasta with anchovies and breadcrumbs, stuffed artichokes, spring vegetable frittatas, fava bean soup or minestrone. But in America, as in Italy, a highlight of the meal is the special sweets that are prepared. Although the names and shapes of these hot delicate fritters differ from region to region, they are as much associated with St. Joseph's Day as turkey is to Thanksgiving. They are usually called zeppole or frittelle; other names are cassatedde, sfinci, or bigne. The pastries may be fried or baked and are sometimes filled with a sweetened ricotta, pastry cream, or custard. In some areas the zeppole are made of rice while in others they are based on flour.

<https://www.mangiabenepasta.com/stjoseph.html>



EXECUTIVE BOARD**President***Jessica Franco*BOARD OF DIRECTORS**Vice President***Anthony Difante***Treasurer***Charles Zona***Sgt at Arms***Mark D'Angelo***Secretary***Ed Bernabei*BOARD OF OFFICERS**Membership***Mark Ellis***Corresponding Secretary***Ellie Bonagura***Digital Coordinator***Rosalina Hosbach***Event Coordinator***Julia Sardellitti**ITALEO - Celebrating 30 Years***11
MARCH**

Sat, Mar 11 | Rochester

ITALEO 2nd Annual Comedy Show

Frank Pizzo is coming back and we are so excited to see him perform again! So hurry and get your tickets because you will not want to miss out on this show! In addition we are also celebrating ITALEO's 30th Anniversary

!!

*Thank You Sponsors**Gold Sponsors*

- Gallo & Iacovangelo LLP
- Matthews Kia
- Matthews Hyundai
- Tim Boucher
- Faber Builders Inc.

Silver Sponsors

- Beach Perio, Implants & MedSpa

Bronze Sponsors

- NYRA Trophies & Awards (Michael DiCataldo)
- Dr. Joseph Carbone
- Heros & Homes (Danielle Liberatore)
- Chief Michael Brandenburg
- Hollywood Traders

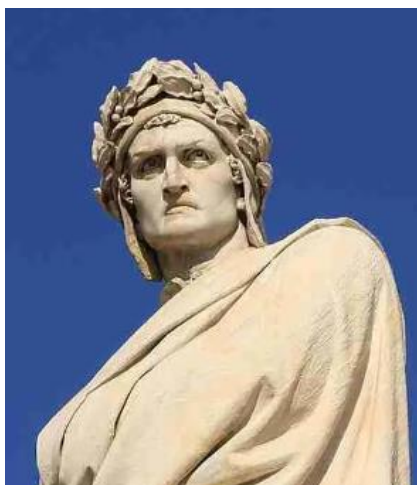
REMINDER:**No March Membership Meeting**

Please make note of our new venue (Sicilian Sports Club) & change of date (first Tuesday of each month).

March 25 – Two Occasions

MARCH 25 — FLORENTINE NEW YEAR,
AKA FEAST OF THE ANNUNCIATION

The official arrival of spring is celebrated in Florence on the Feast of the Annunciation, which includes a parade from the Palazzo Vecchio to Piazza SS Annunziata. Revelers gather in Piazza SS Annunziata for food, drink, and music and it is custom to pay a visit to the church of Santissima Annunziata to see its richly decorated interior, which includes frescoes and mosaics of the Annunciation.



MARCH 25 — DANTEDÌ, NATIONAL DANTE ALIGHIERI DAY

On 17 January 2020, the Italian government declared 25 March as National Dante Alighieri Day or Dantedì. This was in advance of the 700th anniversary of the poet's death in 2021. March 25 was chosen because it is the "date scholars put as being the start of the journey to the afterlife in the Divine Comedy."



RECIPE CORNER

St. Joseph's Day Bread

Makes 1 loaf - approx. 18-inches in length

Ingredients:

2/3 cup warm milk, 105 - 115 degrees F.
1 (1/4-ounce) package dry active yeast
3 cups bread flour, divided
1/4 cup sugar
1 teaspoon salt
2 tablespoons melted butter
2 eggs
1/2 teaspoon anise seed or 1 teaspoon anise extract

Egg wash: 1 egg mixed with 1 tablespoon water
Sesame seeds

Instructions:

Stir the yeast into the warm milk and allow to rest for 10 minutes.

Pour the yeast mixture into the bowl of an electric mixer. Add 1 cup of flour, sugar, salt, and melted butter. Beat the mixture with the paddle attachment for 2 minutes. Add the eggs, anise seed or extract, and another cup of flour. Beat for 2 more minutes.

Change from the paddle attachment to a dough hook. Add the remaining flour, 1/4 cup at a time, until the dough starts to come together. You may not need to add all of the flour. Then allow the dough hook to knead the dough on medium for 3 to 4 minutes. Transfer the dough to a greased bowl. Cover and allow to rise in a warm place until doubled in volume, about 1 hour.

Punch the dough down and divide it into 2 equal pieces. Roll each piece into a 20 - 22-inch rope. Place the 2 ropes on a parchment lined baking sheet. Loosely twist the ropes together, tucking the ends under. Cover and allow to rise until doubled in size, about 30 - 40 minutes.

Preheat the oven to 350 degrees F.
Brush the loaf with the eggwash and sprinkle liberally with sesame seeds.
Bake for 30 to 35 minutes or until golden brown. Transfer to a wire rack to cool.



If you'd like to submit an Italian Recipe to include in the next newsletter, please email us at:
italeorochester@gmail.com