

ITALEO Newsletter



**NOW ACCEPTING
SCHOLARSHIP
APPLICATIONS**

Applications
accepted
October 1, 2024
Through
November 20, 2024

[CLICK HERE](#)
for guidelines!

**UPCOMING EVENT
CHRISTMAS PARTY**

Saturday, December 7th
Italian American Sports Club
1250 Buffalo Rd.
Rochester, NY
Tickets may sell out fast!
Deadline November 30th
[CLICK HERE](#)
to purchase tickets
or [CLICK HERE](#) for flyer.

**UPCOMING EVENT
CHILDREN'S CHRISTMAS
EVENT WITH SANTA**

Sunday, December 22nd
Italian American Sports Club
1250 Buffalo Rd.
Rochester, NY
Deadline December 9th
[CLICK HERE](#)
for details & to RSVP

November

Thank you, Carl Simms, Code4Alpha – October Meeting Guest Speaker

“All is under control, but keep the backup coming.”

We had a great turn out for our October 1st Membership Meeting. We had guest speaker, Carl Simms, from Code 4 Alpha. Here is Carl’s bio:

Carl C. Simms is a 28 year veteran of the Rochester Police Department, and served in the Patrol, Tactical Unit, Special Criminal Investigation Narcotics Unit, Professional Development Firearms Trainer, Professional Development Field Training Officer, Emergency Task Force (Entry and Designated Marksman).

Carl was also an Investigative Coordinator in the Highland Section, Special Criminal Investigation Narcotics Unit engaging in community relations with church organizations, landlords, Middle Schools, and High Schools. Carl was also the Training Coordinator for the Emergency Task force Designated Marksman Team. Carl retired from the Rochester Police Department while working his last few years in the Tactical Unit and retired in 2006.

For more information about Code 4 Alpha, please visit their website: <https://code4alpha.org/>



Congratulations, Rick Antelli

The Italian Civic League hosted the 83rd Annual Columbus Day Luncheon held at the Italian American Community Center on Monday, October 14, 2024. ITALEO member, Rick Antelli, was recognized with the Outstanding Community Service Award. Congratulations, Rick!



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ITALEO CHRISTMAS PARTY 2024

Special Guest
Lou Gramm

ITALEO Christmas Party 2024

SATURDAY DECEMBER 7TH, 2024
DOORS OPEN AT 5PM
5-6PM APPETIZERS; DINNER AT 6:15PM
AWARDS TO FOLLOW

TICKETS \$45

ITALIAN AMERICAN SPORTS CLUB
1250 BUFFALO RD
ROCHESTER, NY 14624

Buffet Dinner
Cash bar
50/50 and Raffle Prizes
Music by DJ Bobby C

RSVP BY NOVEMBER 30TH
YOU CAN PURCHASE TICKETS
ONLINE AT WWW.ITALEO.ORG OR

Now taking nominations for the following awards:

Businessperson of the Year Award

An active member who is willing to go above and beyond, participates in events and gives back to the Organization.

Officer of the Year Award

A law enforcement officer who has demonstrated outstanding achievement and exemplified selflessness, empathy and strength of character.

Special Recognition Award

Someone who displays exceptional dedication and outstanding contributions to community outreach. Their unwavering commitment to making a positive impact has not only enriched the lives of countless individuals but has also set a remarkable example of leadership and compassion.

Sharon Rivaldo Stand Up for the Blue Award

This award will be presented to an active member who not only gives back to the Organization but demonstrates outstanding character and goes above and beyond to help others.

DEADLINE NOVEMBER 9TH

PROMOTIONS & RETIREMENTS

Do you know of any member that has recently been promoted or has retired in 2024?

Please submit their names so that we may recognize them at our Annual Christmas Party. italeorochester@gmail.com



DEADLINE NOVEMBER 9TH

NO NOVEMBER OR DECEMBER MEMBERSHIP MEETING

MEMBERSHIP MEETINGS RESUME IN 2025

NOVEMBER DATES:

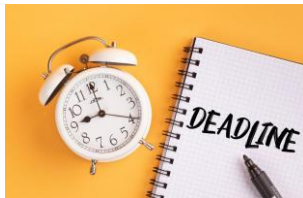
ELECTION DAY
NOVEMBER 5, 2024
Don't forget your civic duty!



VETERAN'S DAY
NOVEMBER 11, 2024



SCHOLARSHIP APPLICATION DEADLINE
NOVEMBER 20, 2024



THANKSGIVING DAY
NOVEMBER 28, 2024



CHRISTMAS PARTY
TICKET PURCHASE DEADLINE
NOVEMBER 30, 2024



RECIPE CORNER

Sausage & Wild Rice Stuffed Acorn Squash

STUFFING

- 8 ounces/1 cup wild rice, cooked according to package instructions
- 1 pound sausage
- 1 medium onion, diced
- 2-3 ribs celery, diced
- 2 teaspoons olive oil
- Pinch of red pepper flakes
- 2 teaspoons onion powder
- Salt and pepper to taste

- 1 cup dried cranberries
- 1 1/4 cups pecans, diced
- 2 tablespoons butter

SQUASH

- 2 acorn or butternut squash, halved and seeds removed
- 1 quart chicken stock
- Salt and pepper to taste
- 2 teaspoons olive oil

Instructions

1. Preheat oven to 350 degrees. Prepare the wild rice (brown rice or farro make a nice substitute).
2. Add the clean squash halves to a large pot and cover with chicken stock. Simmer 10-15 minutes to tenderize the flesh. Cook until tender but not fully cooked.
3. While the squash cooks make the stuffing. In a nonstick skillet with tall sides, over medium high heat, brown the sausage, onions, and celery in the olive oil seasoned with red pepper flakes, onion powder, and salt and pepper.
4. Once the meat and veggies are browned, add the rice, cranberries, and pecans. Stir to sauté and add a touch more olive oil if needed. Add 2 tablespoons butter.
5. Lay the squash, flesh facing up, in a 9×13 pan. You may need another pan if your squashes are large. Season the inside and flesh of the squash with salt, pepper, and olive oil.
6. Stuff liberally with the sausage and rice mixture. Overflowing is more than fine! Add 1 cup of the chicken stock used to simmer the squash into the pan. Cover with foil and cook 45 minutes.
7. Remove from the oven and serve hot. Enjoy!

Makes 4 halves with a bit of stuffing left over

Prep time 30 minutes; Bake time 45 minutes



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

italeorochester@gmail.com