

ITALEO Newsletter



"Supporting those who protect us"

NOTICE

TOTAL SOLAR ECLIPSE

Monday, April 8, 2024

Rochester

3:20 PM EDT

3 minutes, 40 seconds

BE SAFE

EXPECT DELAYS

PROTECT YOUR EYES

UPCOMING EVENT

MEMBERSHIP MEETING

Tuesday, May 14, 2024

6:00 PM

Sicilian Sports Club

1296 E. Ridge Rd.

Irondequoit, NY

SAVE THE DATE!

SCAN QR CODE TO
DONATE TO THE
FAMILY OF
SERGEANT
SANFRATELLO



THANK YOU FOR YOUR DONATION



March Was Women's History Month

Featured on March 20th on the Irondequoit Police Department's Facebook Page were the current Women of the Department. The officers are Officer Heidi Zimmer, Officer Kelly Kreiser, Investigator Jamie Coon, Sergeant Kylee Nichols and on the right is Captain Jessica Franco, the first female Captain in our 100-year history. Absent is Officer Alyssa Schwartz. All but two are ITALEO members. These women do such a wide array of jobs. First line supervisor, policy creator, child predator investigator, field-training officer, background officer, crime scene technician, bow-hunt officer, firearms instructor, ATV officer etc. Additionally, they are spouses and mothers. We are proud to call them our partners. During this 100-year anniversary of the Department, we salute you!



Happy Retirement



Tony DiFante, our ITALEO Vice President, retired on March 30th after serving 28 ½ years in Law Enforcement. He started his career in the Rochester Police Department in 1995 and transferred to the Irondequoit Police Department in 2000 where he retired as an investigator.

**ENJOY
YOUR
RETIREMENT**

“Blessed are the peacemakers, for they will be called children of God.”

From now until the May 31, 2024, 100% of all, tax deductible donations, made to the OFFICER RELIEF FUND will go directly to the family of Thomas Sanfratello. You can scan the QR Code on the front page of the newsletter or you can help by visiting our website, www.italeo.org or mail a check to PO Box 17344, Rochester, NY 14617, made payable to ITALEO, Inc.; Memo: Sanfratello.

<https://www.thebatavian.com/howard-owens/law-enforcement-leaders-recall-sanfratello-as-incredible-human-being-while-recounting>



Thomas A. Sanfratello

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***Heidi Zimmer***Corresponding Secretary***Ellie Bonagura***Digital Coordinator***Rosalina Hosbach***Event Coordinator***Julia Sardellitti***Food & Beverage****Coordinator***Sam Meloni***3rd Annual Stand Up For The Blue Comedy Show**

The 3rd Annual ITALEO Comedy Show was a roaring success, blending top-notch talent from the phenomenal comedians Dan Viola and Todd Youngman, with delicious food and great drinks! A special thanks to the ITALEO Board Members that were instrumental in making this event successful. We had around 200 people in attendance. We raised \$5,000 in sponsorships alone. A heartfelt thank you to all our generous sponsors, donors, supporters and our emcee, Terry Clifford, who recently retired from 92.5 WBEE of the BEE Morning Coffee Club. Thank you for being instrumental in making this year's show a tremendous success and your support truly means the world to us. ITALEO is empowered to elevate our efforts and reach new heights, fostering a path of continuous advancement and accomplishment.

Ultimate Lou Gramm Raffle

**Concert Ticket
with Meet & Greet
Winner:**

**Kylee Nichols
IPD Sgt.**



**Signed Guitar
Winner:**

**Kimberly Hill
Monroe County
Probation Officer**

We raised \$5,305. We got good press from this fundraiser. President Franco did an interview with Channel 8 (WROC). Secretary Bernabei promoted our OFFICER RELIEF FUND on Joe Robach's WYSL Podcast. Kimberly Hill entered the raffle to win the guitar for her husband. Channel 10 interviewed him. Crime Stoppers is a great partner to Law Enforcement, and we look forward to teaming up with them in the future. We are splitting to the proceeds 50/50 with Crime Stoppers. The ITALEO funds will be donated to Sgt. Thomas Sanfratello's family.

<https://13wham.com/newsletter-daily/crime-stoppers-raise-more-than-5000-for-k-9-initiative-through-fundraiser>

<https://www.rochesterfirst.com/news/lou-gramm-signed-guitar-raffled-off-to-support-law-enforcement/>

<https://www.whec.com/top-news/raffle-winners-husband-ecstatic-over-lou-gramm-autographed-guitar/>

https://www.podbean.com/media/share/pb-jiz88-15ad353?utm_campaign=w_share_ep&utm_medium=dlink&utm_source=w_share

SAVE THE DATE



**Sunday, August 11, 2024
Noon to 5 PM
St. Paul Exempt
690 Thomas Ave.
Irondequoit, NY**



SAVE THE DATE



**SEPTEMBER 7, 2024
12PM – 2PM**

**2ND ANNUAL
SHARON RIVALDO
MEMORIAL CRUISE
ON THE COLONIAL BELLE**

SAVE THE DATE



**ITALEO
CHRISTMAS
PARTY**

**Sat., Dec. 7th, 2024
IASC**

RECIPE CORNER

Tomato & Basil Focaccia

<https://www.weekendbakery.com/posts/tomato-basil-focaccia/>

Ingredients for the Focaccia (makes one Focaccia_

350 g bread flour	a handful of fresh basil leaves
8 g sea salt	24 vine tomatoes
3 g instant yeast	sea salt flakes and black pepper
approx 250 ml lukewarm water	clove of garlic, sliced in half
3 tbsps olive oil	flour for dusting

Making the Focaccia

I make this focaccia dough the night before and leave it in the fridge overnight. The water content is quite high so the dough will be a bit sticky. The focaccia dough structure will benefit from this. I also add lukewarm water, even though the focaccia dough goes in the fridge, so it gets a bit more development while it cools gradually.

Stir together the flour, salt, and instant yeast in a bowl. Add the lukewarm water and mix for 7 minutes, or until the dough is smooth and slightly sticky. Place the dough in a bowl sprayed with a bit of oil, cover with clingfilm and put it in the fridge. The next day get it out of the fridge and leave it for 30 minutes to acclimatize. Give it one set of stretch and fold to develop the dough a bit further and put it back in the bowl. Leave it to rest for 50 minutes.

In the meantime, you can get your basil and olive oil. Shred the basil leaves with your fingers in smaller pieces, combine them with the olive oil and set aside.

Take the dough onto a floured work surface and shape it into a 20 x 30 cm (8 x 12 inches) rectangle. Put the oil with basil leaves on top of the dough and with your fingertips make holes in the dough and spread the oil, making sure the oil also drips in the holes. Put the tomatoes on top and press them into the dough.

I like to use the vine tomatoes, branches, and all, because it looks nice, but you can also take them off first or even take their skins off by blanching them in hot water for a minute, whichever you prefer.

Preheat your oven at 220°C = 430°F. Now leave the focaccia to proof for about 30 minutes. Sprinkle with sea salt flakes and some black pepper. Take it to the oven and bake for about 20 to 25 minutes until golden brown on top. Out of the oven, rub the bread with the sliced clove of garlic and serve immediately.



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

italeorochester@gmail.com