

ITALEO Newsletter



LAST CALL

ITALEO SUMMER PICNIC

August 11, 2024

Noon to 5 PM
St. Paul Exempt
690 Thomas Ave.
Irondequoit, NY

*Visit our website to RSVP or
print out the flyer & mail it in!*

[CLICK HERE](#)

UPCOMING EVENT

2ND ANNUAL SHARON RIVALDO COLONIAL BELLE FALL CRUISE

September 7, 2024

400 Packets Landing
Fairport, NY

To View Flyer

[CLICK HERE](#)

UPCOMING MEETINGS

ITALEO MEMBERSHIP

**There are no meetings
scheduled for August or
September.**

Visit our website for updates!

Next Meeting scheduled for:

Tuesday, October 1st
6:00PM
Sicilian Sports Club
1296 E. Ridge Rd.
Irondequoit, NY





*Thank you, Erin Rogers
Your presentation was awesome!*

LAW ENFORCEMENT TORCH RUN (LETR) - PARTNERS IN THE MOVEMENT

The Law Enforcement Torch Run (LETR) is the largest public awareness vehicle and grass-roots fundraiser for Special Olympics. The individual agencies and LETR community members have been essential to driving the mission and impact of Special Olympics across New York.

Special Olympics is proud of our relationship with the thousands of law enforcement personnel across New York State who are dedicated to increasing public awareness for our program. They are also committed to raising funds for our athletes so that we can offer our programs free of charge. In addition, law enforcement officers volunteer at competitions and events year-round, serving as our ambassadors in local communities.

For more information on Special Olympics and ways to give, [CLICK HERE](#).



AUGUST EVENTS:

ROC
A. P. Property Services
ROCHESTER AIRSHOW

TICKETS AVAILABLE NOW!

FEATURING THE ITALIAN FRECCIA TRICOLORI TEAM

August 3 – 4, 2024

Irondequoit National Night Out August 6th



Irondequoit Police Dept. is going to start the night out by having a small parade throughout the town from 5:30PM to 6:30PM. Specialized vehicles and patrol vehicles will drive through the town with lights and sirens on through many neighborhoods just to say hello. They will make their way back to the Town Hall Complex, where there will be tables and displays set up. Food and refreshments will be available for residents who stop by to show their support.

To learn more about National Night Out: [Click Here](#)

For event information, [CLICK HERE](#)

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**Food & Beverage
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Sam Meloni

**ITALEO FALL CRUISE 2024**

September 7th, 2024

**TICKETS ARE
LIMITED**

Please Arrive @ 11:30AM
Boarding at 11:45AM-Boat Takes Off at 12:00PM
End Time: 2:00PM

Location:
Colonial Belle
400 Packetts Landing,
Fairport, NY 14450

Tickets Include:
2 hr. Boat Ride
Lunch: Sub Sandwiches
Dessert

To purchase tickets visit Italeo.org
or
call Jessica (585) 474-4693 or Ed (585) 764-4846



TICKETS - \$40.00 PER PERSON

Sponsorship Packages**Gold Sponsorship**

\$1,000 - Includes 8 tickets
Advertisement
ITALEO Decals

Silver Sponsorship

\$500 - Includes 4 tickets
Advertisement

Bronze Sponsorship

\$250 - Includes 2 tickets
Advertisement

Please Make Check Payable to ITALEO Inc
Memo Line - Colonial Belle





Rome residents reel from devastating tornado that left city in shambles

7/17/2024

Story by Conor Wight

News 5 WSTM/WTVH - Syracuse

Jennifer Riolo said in just 20 seconds, her family in Rome lost everything in what the National Weather Service is describing as the worst tornado to hit Oneida County in at least 30 years.

Riolo said that the weather Tuesday afternoon developed into what seemed like an average thunderstorm. Suddenly, she got an emergency service alert to take shelter. She looked outside to see a tree hurtling across her front yard; at that point, she screamed for her daughter Lily, who was the only person home with her at the time.

They hit the basement, only for the window in the laundry room to shatter under the force of winds moving at around 135 mph. Riolo's sole focus was her daughter, trying to use a 12-pack of paper towels to shield them both in the bathtub.

"When it happened, there was this awful sound. It sounded like somebody had vice grips on my house; my house was squealing. It was a sound I had never heard."

When they emerged just 20 seconds later, they found nearly all of their belongings had been thrown dozens of yards across the grass. Their four-wheeler was chucked like a toy, taking the stairs of their second-story deck along with it. Their RV had crashed into their car in the driveway from a parked position 40 feet away.

Riolo's husband raced home, dodging roofs torn from buildings that began raining onto the street in Rome. Nearly the entire city was devastated, with some buildings destroyed.

To read the article & view the video: [CLICK HERE](#)

Shane Riolo is a Sergeant at the Rome Police Department. He was on duty at the time the Tornado touched down. It touched down right near his home. His wife and child escaped with the clothing that they were wearing at the time. Friends have started a GO FUND ME to assist the family. ITALEO is making a donation to the Riolo family through the Rome Police Department. If ITALEO members wish to help Sgt. Riolo's family, please donate to the ORF using the QR Code on this page. If donating via our website or by check, indicate Riolo Family in the memo line.

SCAN QR CODE TO DONATE



Now - ITALEO Events

9/14/2024 - 3rd Annual Tony "MAZ" Golf Tourney

This tournament is dedicated to keeping the memory of Officer Mazurkiewicz and all Police Officers killed in the line of duty alive.

For more information or to register: [Click Here](#)

This year, the proceeds from the tournament on September 14, 2024, will benefit Honor Flight Rochester.



Roman Catholic Diocese
of Rochester

Mass Honoring First Responders
Sunday, September 22, 2024 at 11:15 a.m.
Cathedral of the Sacred Heart
269 Flower City Park Rochester, New York



Columbus Day Luncheon

10/14/2024 at 11AM to 2PM

Flag Raising, Luncheon, Speaker, Sponsorships



150 Frank DiMino Way
Rochester NY 14624

This year's sponsor is the Sicilian Sports Club.



RECIPE CORNER

Crostata di Marmellata

Ingredients

330 gr flour 00
150 gr sugar caster
165 gr butter unsalted
1 tsp baking powder
1 tbsp lemon zest grated
1 pinch salt
2 unit egg yolks
1 unit egg whole
1 jar strawberry rhubarb jam

Equipment

1 Rolling Pin
1 tart pan (9 inch diameter)
1 pastry cutter

Instructions

STEP 1: MAKE PASTA FROLLA (SHORTBREAD PASTRY)

Sift the flour, add the salt and baking powder. Mix the sugar with the grated zest of a lemon and then add the sugar to the flour.

Make a wheel and add the eggs and the butter, cut in pieces. Start by mixing the ingredient with a spatula and then when is mixed enough use your hands and form a ball.

This process has to be fast otherwise the butter will melt and it will be harder to form the dough. Wrap the dough and place it in the refrigerator for at least 1 hour or overnight.

STEP 2: ROLL OUT THE PASTA FROLLA

Preheat the oven to 350 F° (180 C°) and remove the dough from the fridge at least 30 minutes before rolling it out. Divide the pastry dough in 2 part. Refrigerate the one you will not use.

Place the dough on a lightly floured surface or baking paper and start rolling it out with a rolling pin, moving from the centre to the edges.

Once it is half inch thick place it on top of a mold or tart tin of 9 inch diameter. Press it down with the borders of the pasta frolla overflowing the mold edges.

STEP 3: FILL THE CROSTATA

Fill the crostata base you obtained with your favorite jam. Spread it evenly. For different filling see below.

STEP 4: MAKE THE LATTICE TOP

Make the lattice top. In this this recipe I put extra efforts and I rolled the pastry into a sheet and cut strips with a fluted pastry wheel (see notes).

STEP 5: CLOSE THE EDGES

The last part is closing or sealing the edges. You will just fold the extra edges over and you will close them with the rib of a fork to make a pretty decoration.

STEP 6: BAKE THE CROSTATA

Bake the crostata di marmellata for 40-45 minutes in the middle rack of your oven. Remove it when the pastry is golden brown. Wait the crostata to be cold before cutting and serving it.

Notes

A quick alternative is to make strips just by rolling them by hand and placing them on a crisscross pattern on top of the crostata.



Crostata di Marmellata

Crostata di Marmellata (jam filled tart) is a traditional Italian dessert made with shortbread dough (pasta frolla) and usually filled with any jam or preserves of your preference.

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

italeorochester@gmail.com