

ITALEO Newsletter



"Supporting those who protect us"

UPCOMING VOTE

BOARD OF DIRECTORS

Nominations for Board of Director Positions are now being accepted. Directors serve for a 3-year term.

- President
- Vice President
- Treasurer
- Secretary
- Sergeant at Arms

Interested parties, please email your submission & position.

NEXT MEETING

MEMBERSHIP MEETING

Tuesday, March 5, 2024

6:00 PM

Sicilian Sports Club

1296 E. Ridge Rd.

Irondequoit, NY

\$10/dinner

Bring a dessert to share.

SAVE THE DATE

ANNUAL COMEDY SHOW

Saturday, March 23, 2024

Italian American

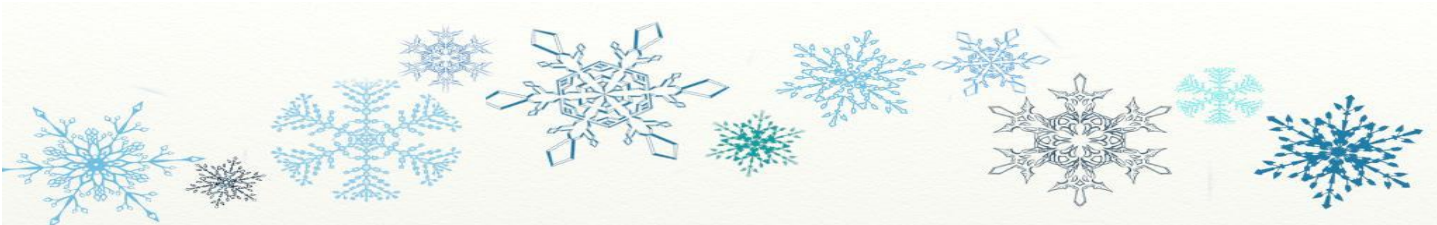
Sports Club

Featuring two local talents:

Dan Viola
&

Todd Youngman

More details coming soon!



Awaiting a visit from La Befana?



LA BEFANA: A HISTORY OF ITALY'S ANNUAL EPIPHANY TRADITION

By Clemente Lisi
January 5, 2024

In Italy, a country that exudes centuries-old traditions rooted in Christianity, there exists a holiday that captures the imagination of both young and old alike every Jan. 6.

The holiday – known as La Befana – is a unique blend of religion and folklore that marks the end of the Christmas season.

To read the origin story
& watch a YouTube Video of
“Who is La Befana?”

[Click Here](#)



New York's new Laws in 2024

excerpt of article

By Mark Weiner | mweiner@syracuse.com

New York lawmakers passed 896 bills this year, of which 774 had been signed into law by Gov. Kathy Hochul, marking the end of a busy legislative session.

Some of the most significant laws are aimed at making it easier for New Yorkers to vote, helping consumers, improving public health and safety, protecting wildlife and the environment, and making sure New Yorkers are paid a living wage.

About a dozen of the bills were signed into law in the days just before Christmas as part of a string of after-hours actions by the governor.

Here's a quick look at some of the new laws that will be enforced starting in 2024:

Clean Slate Act

The criminal records of New Yorkers who complete their sentences and stay out of trouble will be sealed under a law that will become effective in November 2024.

The Clean Slate Act will seal most criminal records three years after a person serves time or parole for a misdemeanor, and eight years after a person is released for felony convictions.

Criminal records for those convicted of murder, sex crimes, domestic terrorism and most Class A felonies will not be eligible for sealing.

Advocates for the law say it will help about 2.2 million New Yorkers who face hurdles in accessing jobs, housing, and education because of their criminal records. New York is the 12th state to pass a law that will seal those records.

Cracking down on unlicensed, reckless drivers

Beginning Nov. 1, it will become a felony for New Yorkers to drive with a record of five or more license suspensions, down from 10 suspensions. Violators found guilty of aggravated unlicensed operation of a motor vehicle could be sentenced to up to five years in prison.

The state Legislature passed “Angelica’s Law” in June. The law was named for Angelica Nappi of Long Island, who was killed in a 2008 car crash with a driver operating a vehicle with seven prior license suspensions. The driver had been released from prison after serving four months.

[Click Here for full article](#)

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***ELECTION OF BOARD OF DIRECTORS**

Please note our fiscal year begins March 1, 2024.

An elected director shall hold office for a three (3) year term until his or her successor is elected and qualified. This is according to our By-Laws.

We are now taking nominations for the following positions:

- President
- Vice President
- Treasurer
- Secretary
- Sergeant at Arms

Interested parties should submit nominations via our general email:

italeorocheester@gmail.com

A voting survey will then be created & sent out. If we do not receive any nominations to hold a vote, the current BOARD will continue to serve the organization.

Deadline for nominations is February 1, 2024.

MEMBERSHIP DUES

Memberships fees are due by March 1, 2024. Membership cards for those members who have already paid their renewal will be mailed out by the end of the month.

Each member who is not paid or communicated with the Board of Directors regarding payment by June 1st of each year, shall be a Member "not in good standing."

To serve our members effectively, please make sure your contact information is up to date. Please let us know of any changes via our general email:

italeorocheester@gmail.com

Join ITALEO or Renew Your Membership Today!

<https://www.italeo.org/membership>

UPCOMING EVENTS

For more information, click below:

[Rochester Polar Plunge 2024](#)

AUGUST 3RD & 4TH

ROCAirshow.com

It's been 32 years since the Frece Tricolori (tricolor arrows) have been in the United States. On August 3 & 4, 2024, the world's largest military jet team will take to the skies over Rochester, NY with their fabulous red, white, and green smoke depicting the Italian flag.



Sponsored by AP Property Services

RECIPE CORNER

Chicken Piccata - by Alejandro Valdes Lora

Ingredients

3 boneless, skinless chicken breasts
Kosher salt
Freshly ground black pepper
1/4 c. (30 g.) all-purpose flour
1/2 c. extra-virgin olive oil, divided
6 tbsp. cold unsalted butter, cut into pieces
1/2 c. dry white wine
1/2 c. low-sodium chicken broth
Juice of 1 lemon
1 (3.5-oz.) jar capers, rinsed
Lemon wedges, for serving

YIELDS:

3 – 4 serving(s)

PREP TIME:

10 minutes

TOTAL TIME:

30 minutes

CAL/SERV:

943

Directions

Step 1

Cut chicken breasts in half parallel to work surface all the way through. In between 2 sheets of plastic wrap, pound each breast until 1/4" thick; generously season with salt and pepper.

Step 2

In a large shallow bowl, place flour. Dredge chicken in flour, shaking off excess. In a large skillet over high heat, heat 1/4 cup oil until very hot. Working with 3 chicken pieces at a time, cook, turning once, until golden brown, about 2 minutes per side. Transfer to a plate. Adjust heat as needed and repeat with remaining chicken.

Step 3

In same skillet over high heat, bring wine, broth, and lemon juice to a boil. Cook, stirring occasionally, until thickened and reduced by about one-quarter, about 5 minutes. Reduce heat to low and add butter, one piece at a time, vigorously whisking after each addition; don't stop whisking until all butter is incorporated. If sauce starts to break, add 1 tablespoon water and continue to whisk until sauce is smooth and glossy.

Step 4

Return chicken to skillet. Add capers, bring sauce to a light simmer, and cook until warmed through, about 3 minutes. Serve with lemon wedges alongside.



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

italeorochester@gmail.com