

# ITALEO Newsletter



<p><b>NEXT EVENT</b></p> <p><b>2<sup>ND</sup> ANNUAL SHARON RIVALDO COLONIAL BELLE FALL CRUISE</b></p> <p><b>September 7, 2024</b>                  Arrive by 11:30 AM                  Boarding 11:45 AM                  Cruise 12 PM to 2 PM                  400 Packets Landing                  Fairport, NY</p> <p>See you there!</p>	<p><b>UPCOMING EVENT</b></p>  <p><b>Roman Catholic Diocese of Rochester</b></p> <p><b>Mass Honoring First Responders</b>                  Sunday, September 22, 2024                  11:15 a.m.</p> <p><b>Cathedral of the Sacred Heart</b>                  269 Flower City Park                  Rochester, New York</p>	<p><b>UPCOMING MEETING</b></p> <p><b>ITALEO MEMBERSHIP</b></p> <p><b>Tuesday, October 1<sup>st</sup></b></p> <p><b>6:00PM</b></p> <p><b>Sicilian Sports Club</b>                  1296 E. Ridge Rd.                  Irondequoit, NY</p> <p>Deadline to RSVP                  September 27<sup>th</sup> @ 8PM</p> <p><a href="#">CLICK HERE TO RSVP</a></p>
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## 2024 ITALEO PICNIC RECAP

There were approximately 100 members in attendance for a fun filled summer day of door prizes, gift basket raffles, 50/50, good eats from Northcoast Catering, Netsin's Ice Cream, Cornhole and, of course, Bocce Tournaments. Mother Nature displayed a thunderous downpour towards the end of the day but that didn't "dampen our spirits!" People ran for cover under the St. Paul Exempt's pavilion, but Tony Di Fante had the music playlist playing, some members danced, and the picnic went on! The Netsin's ice cream truck pulled up close to the shelter and ice cream treats were passed along under the umbrellas to our members! Thank you to those who attended! A good time was had by all!



## SEPTEMBER EVENT:

### 9/14/2024 - 3<sup>rd</sup> 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.



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**Thank you, Cruise Sponsors!**

We sincerely thank all of our sponsors for their remarkable generosity. Your support is invaluable to the organization. Your trust and commitment empower us to strive for excellence, and we are honored to have you as an integral part of our journey. We recognize that our successes are deeply intertwined with your support, and for that, we are endlessly thankful. On behalf of all of us on the board, we thank you.

Arnold Boldt

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special  
**THANK YOU**  
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**Town of Irondequoit issues a Proclamation to the Police Chaplains**

**In Recognition of their Faithful Support & Guidance over the past 100 years**



## AAA Class

### Attention Members:

A AAA insurance reduction class will be sponsored by ARPALER on Saturday, October 19th beginning at 9am at the Locust Club [1425 Lexington Ave.](#)

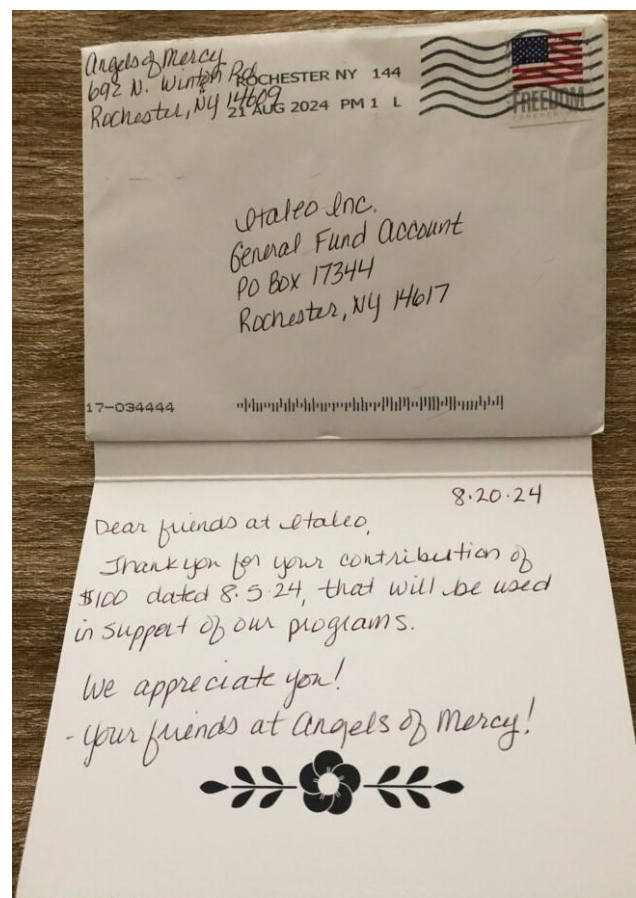
### Reservation due by October 1st.

You can receive 10% off 3 yrs off liability premium for each driver in your family who has a car assigned to them.

The cost is \$34 per person which can be paid at the door at the time of the class.

Please bring your payment of cash or check, a pen and your driver's license to the class.

Please respond by email to [frankdiprimo@yahoo.com](mailto:frankdiprimo@yahoo.com) to make a reservation. Need a minimum of 15 to hold the class at this reduced price (normally \$50). Maximum class size of 40 people. Currently 15-16 people are signed up.



## RECIPE CORNER

### Italian Pasta e Fagioli

- ¼ cup olive oil extra virgin
- 6 oz. pancetta diced
- 1 medium onion finely diced
- 2 carrots peeled finely diced
- 2 stalks celery leaves removed finely diced
- 2 cloves garlic minced
- 1 T fresh rosemary finely chopped
- 1 15oz can crushed tomatoes
- 1 14 oz can whole tomatoes (hand crushed)
- 2 30oz cans beans, drained & rinsed (cannellini, pinto or kidney)
- 7-8 cups vegetable or chicken stock/broth
- 1 T finely chopped fresh rosemary or dried
- 2 bay leaves
- 1 cup dried ditalini pasta or another type of small pasta

### Instructions

Heat oil: In a large (10-inch) pot or Dutch oven over medium heat, heat 3 tablespoons olive oil.

Cook pancetta: Add the pancetta to the heated oil and cook until it starts to crisp, and the fat is rendered, about 4-5 minutes. Stir while it's cooking with wooden spoon, so it doesn't brown too much on one side.

Sauté vegetables: Add in the onion, carrots, celery, and cook for 6-8 minutes, until softened. Stir with wooden spoon while it's cooking. Add the garlic in and stir for one minute, be sure to not let it brown.

Add in the tomatoes: and use a wooden spoon to break them up (if using canned plum tomatoes, break them up before adding, and remove the tough white core).

Add broth + beans: Pour in the broth and half of the beans. Add in the bay leaf and rosemary sprigs. Bring to a boil with the heat on high. Lower the heat and simmer, partially covered, for about 45 minutes. Check the seasoning and add a little salt, if needed, and some freshly ground black pepper, if you like.

Blend the beans: Blend the other half of the beans in a blender. If it's hard to blend, add a little bit of broth. You could also mash them in a bowl with a fork or a potato masher.

Cook the pasta: in a separate medium sized pot in boiling and salted water until al dente. Drain, drizzle on olive oil and reserve in a bowl with a little olive oil drizzled on it until the soup is ready.

Combine the creamed beans: If you blended some of the soup, add it back to the pot and stir to combine. Add more broth if it's too thick and simmer to heat it before serving.

Serve: Ladle into soup bowls and drizzle a little bit of extra-virgin olive oil before serving. If you like, sprinkle on some Parmigiano-Reggiano cheese and crushed red pepper flakes. ENJOY!

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

[italeorochester@gmail.com](mailto:italeorochester@gmail.com)