

ITALEO Newsletter



UPCOMING EVENT

CHRISTMAS PARTY

Sat., December 20th

Webster Golf Club

440 Salt Rd.

Webster, NY 14580

Deadline: 12/13/2025

[Click Here](#)

To Purchase Online

UPCOMING EVENT

CHRISTMAS WITH SANTA

Sun., December 21st

Italian American Sports Club

1250 Buffalo Rd.

Rochester, NY

1:00 PM - 4:00PM

MEMBERSHIP DUES

2026 MEMBERSHIP DUE

It's time to renew your
ITALEO Membership



[Click Here](#)

To Pay Online





Christmas Party Champagne Brunch Menu

Cheese & Veggie Trays
Stuffed Mushrooms

Freshly Prepared Waffles & Toppings
Scrambled Eggs
Breakfast Potatos
Hickory Smoked Bacon
Seasonal Fresh Fruit
Salad and Rolls
Penna with Maranara
Sausage with Peppers & Onions
Chicken Marsala

Coffee, Tea, Hot Chocolate
Bottomless Mimosas Station
Assocrted Chilled Fruit Juices
Other Non-Alcoholic Beverages

Christmas with Santa Kids Christmas Party

December 21, 2025

1:00 PM - 4:00 PM

**Italian American Sports Club
1250 Buffalo Road**

Please call Tina Alteri, 585-455-4999

Leave a message with the child's age, boy or girl.



From Irondequoit to Quantico: A Journey of Leadership and Learning

By Jessica Franco

After nine weeks of intensive training at the **FBI National Academy** in Quantico, Virginia, I'm one week away from officially being a FBI NA graduate of Session 296!

This program brought together law enforcement professionals from around the world to strengthn leadership, wellness, and community engagement skills. The coursework and collaboration were challenging, rewarding.



"This experience reminded me that leadership isn't just about rank – it's about influence, integrity, and the commitment to serve others better every single day."

The lessons I've learned and the connections I've made will directly benefit the **Irondequoit Police Department** and the community we serve. By applying new strategies in officer wellness, leadership, and community partnerships, we'll continue building a stronger, safer Irondequoit.

A huge thank you to my family, and colleauges for their incredible support throughout this journey. I'm honored to bring this experience home and put it to work.



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****A Message from President Franco:***

As we celebrate the holiday season, I want to thank each of you for your continued support throughout the year. Your commitment to our mission makes everything we do possible.

A special thank-you to our Board of Directors for your hard work and dedication. Your efforts have been essential to our success.

Wishing you all a joyful Christmas and a happy, healthy New Year. I look forward to all we will accomplish together in the year ahead.



Upcoming Events:

DATE	EVENT
December 4 th	Steak & Bourbon Night SSC
December 6 th	34th Annual Christmas Gala IACC 6PM
December 11 th	Holiday Dinner Sons & Daughters of Italy Vincent Lombardi Lodge
December 13 th	IASC Christmas Gala
December 20 th	ITALEO Annual Christmas Party ***New Location*** Webster Golf Course
December 21 st	Christmas Breakfast with Santa IASC 1PM - 4PM
December 31 st	New Year's Eve Gala IASC 6:30PM
March 3 rd	ITALEO Membership Meeting SSC 6PM
March 28 th	ITALEO Casino Night IACC



RECIPE CORNER

Italian Almond Ricotta Cookies

<https://thisitaliankitchen.com/italian-almond-ricotta-cookies/>

Ingredients	Almond Glaze
<ul style="list-style-type: none"> • 2 cups all purpose flour • 2 teaspoons baking powder • ½ teaspoon salt • 1 cup sugar • ½ cup butter, softened (one stick) • 1 cup ricotta cheese • 1 large egg • 1 teaspoon almond extract 	<ul style="list-style-type: none"> • 1 cup powdered sugar • 2 tablespoons milk • ½ teaspoon almond extract • sliced almonds for decorating (optional)

Instructions

1. Line a baking pan with a baking mat or parchment paper; set aside.
2. In a medium bowl, whisk together the flour, baking powder, and salt; set aside.
3. In a large bowl, use an electric mixer on medium/high to cream together the sugar and butter, until mixture is light and fluffy, about 2 minutes. Beat in the ricotta, egg, and one teaspoon of almond extract, and mix until combined. Add in the flour mixture and mix until just combined.
4. Cover the cookie dough and chill in the refrigerator for at least 2 hours.
5. Preheat oven to 350 degrees. Remove cookie dough from refrigerator and use a cookie scoop to measure out about a tablespoon of batter and roll into a ball. Place on prepared baking sheets leaving about 2 inches between cookie balls.
6. Bake for 12-14 minutes or until the bottom of the cookie starts to brown slightly. Note that the cookies will not change color much. Cool in pan for 5 minutes before removing to wire rack to cool completely.
7. To make the glaze, in a small bowl whisk together the powdered sugar, milk, and ½ teaspoon of almond extract. Hold the cooled cookie upside down and dip the top of the cookie in the glaze. Return to the wire rack to dry completely. Sprinkle with sliced almonds if desired.



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

italeorochester@gmail.com