

# ITALEO Newsletter



*"Supporting those who protect us"*

## NON-ITALEO EVENT

### NATIONAL NIGHT OUT

Wed., August 2, 2023

5:30 PM - 8:00 PM

**Irondequoit Town**

**Hall Campus**

1280 Titus Ave.

Rochester, NY 14617

ITALEO will have a table set up.

Hope you can join us!

## UPCOMING EVENT

### ITALEO SUMMER PICNIC

Sunday, August 13, 2023

12:00 PM - 5:00 PM

**St. Paul Exempt**

690 Thomas Ave.

Rochester, NY 14617

[CLICK HERE](#)

## UPCOMING EVENT

### ITALEO DINNER CRUISE

Saturday, September 23, 2023

6:30 PM - 8:30 PM

**Colonial Belle**

400 Packetts Landing

Fairport, NY 14450

[CLICK HERE](#)

**ITALEO**

*Celebrating 30 Years*

BLOOD DRIVE



The Rochester Locust Club & the American Red Cross are hosting an upcoming blood drive.

Please join the live saving mission and schedule an appointment today.

Drive Details

Site: Rochester Locust Club  
1425 Lexington Ave., 14606

Room: Conference Room

Date: Wed., August 2, 2023

Time: 11:00AM - 4:00PM

Blood Program Leader:  
Adam Devincentis

Click button to make appt.



VOLUNTEER OPPORTUNITY



G2 is an organization of specially trained volunteers and support staff who promote social/emotional strength for all children.

Generation Two employs play and intergenerational friendship to enhance the child's social, emotional, and intellectual development. In weekly sessions each child meets with an adult volunteer trained in child-directed play, creating a collaboration that becomes a medium for personal growth.

Please consider volunteering.



MEMORIAL SERVICE  
PIERSON/  
MAZURKIEWICZ



Trinity Communion Church  
759 Winona Blvd.  
Irondequoit, NY 14617

September 13, 2023  
6:00 PM

WE WILL REMEMBER ...  
WE WILL HONOR ...

Officer Daryl R Pierson  
End of Watch - 9/3/2014

Officer Anthony Mazurkiewicz  
End of Watch - 7/21/2022



**Membership Meeting - Tuesday, July 11, 2023**

Another great member meeting! It was so wonderful seeing all our amazing members. We can't thank you enough for all that you do in supporting the organization ❤️

A special shout out to Officer Denny Wright who was our guest speaker for the evening. Officer Wright stands as a living testament of what a hero is. Through his extraordinary acts of bravery, selflessness, and unwavering commitment, Officer Wright has touched the lives of countless individuals, leaving an enduring legacy that will continue to inspire and uplift. It is with the utmost respect and gratitude that we honor Denny Wright for his remarkable contributions as a police officer and an exceptional human being by making him an Honorary ITALEO member 🍷🍷



EXECUTIVE BOARD

President  
*Jessica Franco*

BOARD OF DIRECTORS

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## The Sharon Rivaldo Memorial Scholarship Fund

Formerly known as the Shield of Knowledge Scholarship Fund

The scholarships fund was renamed in memory of our beloved (President Emeritus) Sharon Rivaldo, who passed away this year.

This is a \$500 scholarship given to a young adult of Italian descent who is an undergraduate in college. This is an effort to support a student's education. College is important for many reasons, including career stability and satisfaction, and the ability to make an impact on your community.

The ITALEO Board has decided to continue making this a member benefit. We have now opened it up to not only members, but kids, grandkids, nieces and nephews of current members in good standing.

We are accepting applications until November 1st, 2023. Two winners will be announced at our Annual Christmas Party on December 2nd, 2023, at the Italian American Sports Club.

Applications are available at [www.italéo.org](http://www.italéo.org).

The ITALEO Board would like to thank the members that "threw their names in the hat" to become the Chairperson to oversee the Scholarship Fund. 75% of the vote went to two of the four candidates. We have decided to appoint them Co-Chairs. **Please welcome and congratulate Jen Gugino and Joe Picciotti as our Scholarship Chairpersons!**

There will not be a membership meeting in August or September.

Our next meeting is scheduled for Tuesday, October 3, 2023 at 6PM at the Sicilian Club.

**We now have Polo Shirts available.**

Please check our website often for news & available items.



## ITALEO Dinner Cruise

**September 23rd, 2023**

**30 Years ITALEO 30 Years**  
OFFICERS OF GREATER ROCHESTER

*Colonial Belle*

**ITALEO Dinner Cruise**

**Celebrating 30 years of excellence and remembering  
(President Emeritus)  
Sharon Rivaldo**

Boarding at 6:15PM-Ends at 8:30PM | Ticket price 45\$ Per Person

### Sponsorship Packages Available:

- Gold \$1,000; includes 8 tickets, advertisement & 30<sup>th</sup> Anniversary Pin
- Silver \$500; includes 4 tickets & advertisement
- Bronze \$250; includes 2 tickets & advertisement

*If purchasing a sponsorship, please make check payable to ITALEO, Inc; (in memo line please indicate "Colonial Belle")*

*Please email logo for advertisement to [italeorochester@gmail.com](mailto:italeorochester@gmail.com)*

**Click here** to print the Dinner Cruise Flyer

Colonial Belle  
400 Packetts Landing  
Fairport, NY

### **TICKETS ARE LIMITED!**

**Tickets can only be purchased Online or through Jessica Franco or Edmond Bernabei. Tickets will also be available at the July Meeting.**

**We are ONLY accepting checks mailed to the PO Box for SPONSORSHIP PACKAGES!**

### Tickets include:

2-hour boat ride & dinner

- Chicken Parmigiana
- Pasta Marinara/Meatballs
- Salad/Bread & Butter
- Gluten Free, Vegetarian & Vegan Options available (Please let us know in advance)
- Dessert

## RECIPE CORNER

### *Caponata Siciliana*

Time: 1 hour and 10 minutes + 1 hour of cooling

Skill Level: Intermediate

Recipe: Joëlle Néderlants

### Ingredients for 6

2¼ lb./1 kg. round purple eggplants  
1½ lb. 600 g. San Marzano tomatoes  
¼ cup./60 g. white wine vinegar  
2 oz./50 g. celery heart  
2 Tbsp. /40 g. pine nuts  
15-20 green olives in brine  
10 basil leaves  
2 white onions  
salted capers  
sugar  
salt  
extra-virgin olive oil

Cut the eggplants into not too small cubes, then place them in a colander and cover them with 4 large handfuls of salt. Let rest for 40 minutes. Finely slice the onions and sauté them in a saucepan with 2-3 Tbsp. oil. Blanch the tomatoes, peel them, cut them in half, and remove the seeds. Next, cut the pulp into small pieces.

Cut the celery into cubes. Pitt the olives and cut them into chunks.

Desalt 2 Tbsp. capers. Add celery, tomatoes, capers, olives, pine nuts to the onions, and cook for 3-4 minutes. Rinse the eggplant under running water, squeezing them lightly to remove excess liquid. Dry them well with paper towels and fry them – not all at once, but in stages, for 5-6 minutes in abundant extra-virgin olive oil, until golden. Let the fried eggplant dry on paper towels, then add it to the vegetables. Next, add 1 Tbsp. each of sugar and vinegar, and continue cooking for another 2-3 minutes. Season with salt, add the basil leaves, mix then turn off and let the caponata cool. You can serve it immediately, but it will taste even better the next day.



Link to recipe website - [CLICK HERE](#)

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)