ITALEO Newsletter

PAY YOUR 2024 DUES

MEMBERSHIP DUES

Deadline is

Friday, March 1, 2024

to pay your annual dues.

New members will receive a WELCOME EMAIL.

Membership Cards will be handed out at the March Meeting or mailed to those who are not in attendance.

UPCOMING 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.

RSVP

UPCOMING EVENT

ANNUAL COMEDY SHOW

Saturday, March 23, 2024

Italian American

Sports Club

Featuring two local talents:

Dan Viola
&
Todd Youngman

More details & to purchase tickets:

CLICK HERE

Polar Plunge 2024

Our ITALEO President will be participating in this year's POLAR PLUNGE.

For more information:
CLICK HERE

To donate to Team IPD:
CLICK HERE

EAST ROCHESTER OFFICER SHOT

Excerpt from article by: Jim Tortora

Posted: Jan 14, 2024 / 04:23 PM EST, Updated: Jan 16, 2024 / 01:15 PM EST

EAST ROCHESTER, N.Y. (WROC) – Police were responding to a 911 call at 709 Garfield Street just after 3:30 p.m. that turned out to be an ongoing domestic situation. The suspect, now identified as Raymond Noel, 50, was seen in the driveway outside the residence with a firearm, police said.

ER Officer Brad Steve issued multiple commands to Noel stop and remove his hands from his pockets while he continued to walk toward a door to get inside the residence. According to police, Noel continued to ignore instructions, before pulling a handgun from his pants and pointing it at Officer Steve, who then opened fire at Noel, hitting him once in the upper torso.

Noel fired several shots at Steve before hitting him his ballistic vest near his stomach area. Both Steve and Noel received medical attention on scene before being transported to the hospital, police said.

Steve is a retired officer of the Brighton Police Department. He works for the ERPD part-time and has over 20 years of service.

FOLLOW-UP: Suspect Charged

by: James Battaglia, Posted: Jan 19, 2024 / 04:03 PM EST. Updated: Jan 19, 2024 / 04:25 PM EST

ROCHESTER, N.Y. (WROC) — The man accused of shooting an East Rochester police officer Sunday was indicted by a grand jury Friday on charges of attempted aggravated murder, attempted aggravated assault upon a police officer, and criminal possession of a weapon.

Raymond Noel, 51, shot East Rochester Police Officer Brad Steve around 3:30 p.m. on Garfield Street, according to investigators. Steve responded to a 911 call and saw Noel in the driveway with a gun.

Police said Noel moved to enter the building, ignored multiple commands to stop, then aimed a handgun at Steve. Both began shooting and both were hit. Steve was protected by a ballistic vest. Noel was hospitalized while prosecutors determined the charges to file against him.

Noel is scheduled to return to court on February 7.

THE ITALEO BOARD VOTED TO SEND A GIFT CARD FOR WEGMANS TO OFFICER BRAD STEVE. CORRESPONDING SECRETARY, ELLIE BONAGURA DRAFTED THE CARD FROM OUR MEMBERSHIP.

"Blessed are the peacekeepers for they are the children of God"
Matthew 5:9

Officer Brad Steve replied,
"I wanted to thank you and your organization for the generous gift and support. It means a lot! Tell the members thank you for me."

3rd Annual ITALEO Comedy Show
Stand Up for the Blue

You won't want to miss out on this year's comedy show! There won't be just one, but two comedians this year! Hurry and get your tickets before it sells out! There will be a Buffet Dinner, Cocktail Hour (Cash Bar), 50/50, and Raffle Prizes! Taxes and fees apply to online sales only!!!

TIME & LOCATION

Mar 23, 2024, 5:00 PM – 9:30 PM
Rochester, 1250 Buffalo Rd, Rochester, NY 14624, USA

ABOUT THE EVENT

This year's Comedy Show will be held at the Italian American Sports club on March 23rd, 2024! Doors will open at 5:00PM, Cocktail hour will be from 5-6PM and the show will begin at 7:30PM. There will be a Buffet Dinner, Cash Bar, Raffle Prizes, and 50/50! This year's comedians will be Dan Viola and Todd Youngman! Hurry and get your tickets because it's going to be a very fun evening!

Buffet will include:

-Roasted Chicken
-Sasuage peppers and onions
-Roasted Potatoes
-Fried broccoli and cauliflower
-Salad - Family Style
-Pasta - family Style
-Bread/Butter - Family Style

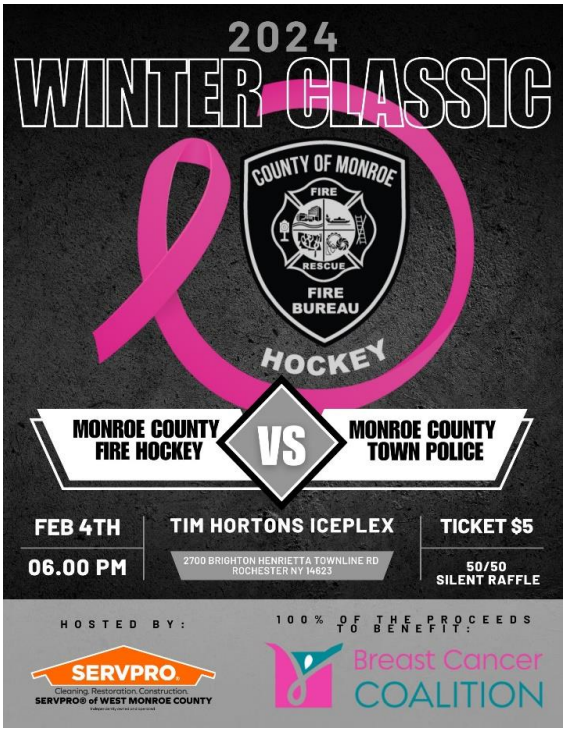
Upon your arrival, please fill out the back of your ticket so you can be entered to win free membership! This applies to current and non-members!

Click link to visit EVENT PAGE on our website:

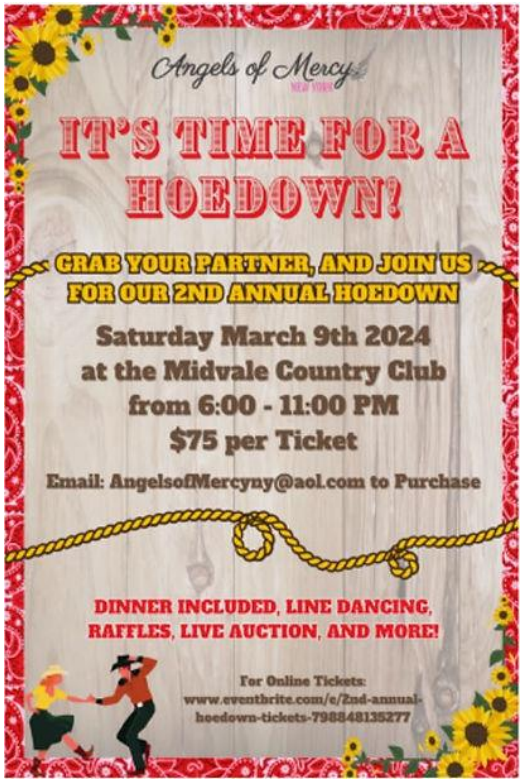
https://www.italeo.org/event-details/3rd-annual-italeo-stand-up-for-the-blue-comedy-show

Sponsorship Packages are available: CLICK HERE

UPCOMING EVENTS



All funds raised from admissions and raffles will once again be donated to the Breast Cancer Coalition of Rochester.
Hope to see you there!



Visit the Angels of Mercy website for more information: CLICK HERE
For tickets, CLICK HERE

RECIPE CORNER

Torta Caprese
Italian Flourless Chocolate Cake

INGREDIENTS
Prep Time: 10 Min
Cook Time: 30 Min
Servings: 8
Doses for a 20 cm/8 hinc non-stick springform pan with removable bottom (8 people)

125 g (4,4 oz) of dark chocolate (from 50% to 70% cocoa). The higher the percentage of cocoa, the more intense the chocolate flavor.
185 g (6,5 oz) whole blanched almonds or almond flour
125 g (4,4 oz or ½ cup) of unsalted butter
3 medium eggs at room temperature
125 g (4,4 oz or 1/2 cup) of granulated sugar
icing sugar for decoration

INSTRUCTIONS
Step 1) – To make Torta Caprese recipe first melt the butter and chocolate in a double boiler and set aside.
Step 2) – Meantime, separate the yolks from the whites and set the yolks aside for the moment. Place the whites in a bowl and beat them up with an electric mixer or with a stand mixer until stiff. Set aside: they will be added to the torta caprese mixture at the end.
Step 3) – Beat the egg yolks with the sugar until you get a fluid and pale yellow cream. It takes about 5 minutes.
Step 4) – Now if you are using whole blanched almonds, you must first mince them finely and reduce them to flour. Add the almond flour little by little to the yolks and sugar cream and mix well. Then add the melted chocolate to the mixture and stir.
Step 5) – Add the beaten egg whites, stirring with a wooden spoon from the bottom up.
Step 6) – Grease and flour a 20 cm/8 inch non-stick springform pan with removable bottom, then pour the torta caprese mixture.
Step 7) – Level well with a spoon. Then preheat the oven to 350°F (180°C). Bake in a static oven on the middle rack for about 30 minutes. Baking times may vary from oven to oven but be aware that torta caprese should be moist inside. So usually, for a 20 cm/8-inch baking pan, the baking time never exceeds 35 to 38 minutes.
Step 8) – At the end, remove from the oven and let the cake cool in the pan for at least 30 to 40 minutes.
Let it cool completely on a cooling rack so that it chills quickly without moistening the bottom of the cake.

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

italeorochester@gmail.com