

ITALEO Newsletter



PAY YOUR 2025 DUES **MEMBERSHIP DUES**

Deadline is
Saturday, March 1, 2025

to pay your annual dues.

New members will receive a
WELCOME EMAIL

Membership Cards will be
handed out at the March 4th
Meeting at the Sicilian Sports
Club or mailed to those who
are not in attendance.

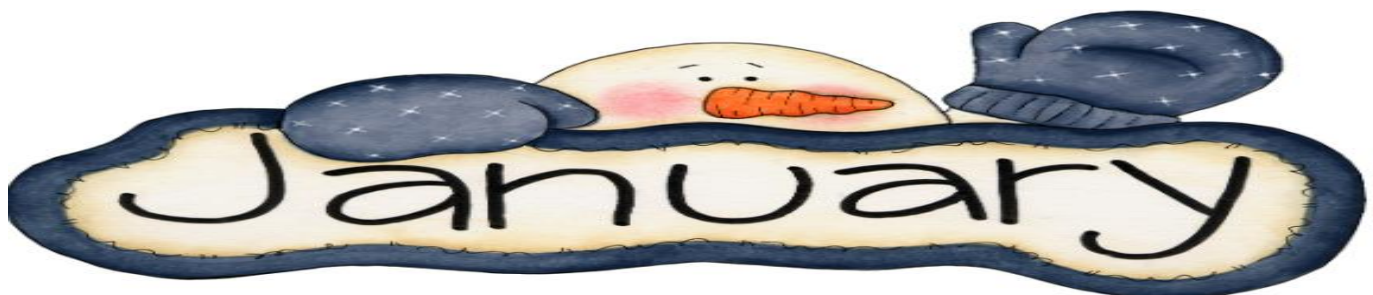
NEXT EVENT

**STAND UP FOR THE
BLUE COMEDY SHOW**

Save the Date

Saturday, March 22
Italian American Sports Club

Details to come!



ITALEO Christmas Party 2024 - Recap



The ITALEO Christmas party was nothing short of spectacular!

From start to finish, it was a night filled with laughter, good company, and unforgettable moments. The food was absolutely delicious, with something for everyone, and the drinks kept the festive spirit flowing throughout the evening.

The highlight of the evening was undoubtedly the awards ceremony, where we celebrated the exceptional achievements of our team. Congratulations to all the award recipients! Your dedication and hard work were recognized, and it was wonderful to see everyone's contributions celebrated so wholeheartedly. You truly inspire us all.

The memories created that night will stay with us for a long time, and it is safe to say that the ITALEO Christmas party was an overwhelming success. A huge thank you to everyone who attended and helped make the event so special. It was the perfect way to wrap up the year, and we cannot wait to see what the future holds for this incredible team. Here is to more celebrations, achievements, and shared memories in the years to come!





Children's Christmas with Santa at IASC - Recap

This year's Lunch with Santa at the Italian American Sports Club was a truly magical experience! We were thrilled to collaborate with the Sports Club, and they graciously allowed us to join their wonderful holiday event. It was fantastic to see so many smiling faces, especially the kids, as they met Santa, shared their holiday wishes, and enjoyed a festive meal.

Laughter filled the room, and it was clear that lasting memories were made. The joy and excitement in the air were contagious, creating a heartwarming atmosphere that everyone cherished. It was an incredible opportunity to come together, celebrate the season, and create a truly unforgettable event for families in the community.

A big thank you to the Italian American Sports Club for making this event so special, and we look forward to many more collaborations in the future!



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*

These New York Laws Take Effect in 2025

By Michael Stallone

Several new laws in New York will take effect in 2025. Many could impact your life, including paid prenatal leave changes and minimum wage increases.

Minimum wage increase

New York State will raise the minimum wage by \$0.50 to \$16.50 an hour for employees in New York City, Long Island and Westchester, according to the state's Department of Labor.

The rest of the state will also see a \$0.50 increase to \$15.50. The 2025 increases will be followed by another \$0.50 increase in 2026.

Paid prenatal leave

Beginning on Jan. 1, 2025, pregnant New York workers will receive additional paid time off "for doctors' appointments, procedures or other types of prenatal care." The leave is part of the state's paid sick leave program, which is separate from New York State Paid Family Leave.

Paid leave for COVID-19

On July 31, 2025, the COVID-19 quarantine leave legislation will expire.

Equal Rights Amendment

On Election Day, New York voters passed Proposition 1, meaning an amendment designed to protect abortion rights and other civil liberties will be enshrined in the state's constitution.

On paper, the Equal Rights Amendment is slated to expand the state constitution's anti-discrimination protections to include a host of new terms such as ethnicity, national origin, age, disability, and "sex, including sexual orientation, gender identity, gender expression, pregnancy, pregnancy outcomes, and reproductive health care and autonomy."

In its current state, New York's constitution only protects against discrimination based on race, creed, or religion.

Retail worker safety act

Assembly Bill A8947C establishes the retail worker safety act "requiring retail worker employers to develop and implement programs to prevent workplace violence."

This will be effective on March 4, 2025.

FOR MORE INFORMATION:

<https://www.fox5ny.com/news/ny-new-laws-2025-minimum-wage-new-york>

Attention: Members with Businesses

If you'd like to promote your organization and advertise your services in our newsletter or on our website, please forward your ad or business information via email:

italeorochester@gmail.com



ARPALER's new 2025 calendar is for sale for only \$20 each. They are full color and every police agency within Monroe County and the 911 Center is represented. Everyone needs a calendar & they make great gifts at a reasonable price. You can purchase one at any ARPALER meeting, by walking into the Locust Club during business hours, or by contacting the ARPALER office via email or phone message. Proceeds assist in maintaining the Beneficiary Fund.

<https://arpaler.com/>

RECIPE CORNER

The Best Struffoli Recipe

Struffoli are deep-fried balls of dough that are hard on the outside, and soft on the inside, and perfect for serving for dessert. They are also coated in honey to make them even more delicious. Struffoli are a staple in Italian households around the holidays, especially at Christmas time.

For Dough

4 eggs

¼ cup canola oil

zest of one lemon

2 cups + 2 tbsp all-purpose
flour, sifted

For Frying & Coating in Honey

3 ¼ cup canola oil

¾ cup honey

sprinkles of various colors to
top the struffoli

Instructions

In a stand mixer with the paddle attachment, beat the eggs well, about 2 minutes. Add the canola oil, lemon zest, and flour until a ball of dough starts to form. Dough will not be fully formed at this point. Remove dough from mixer, and on a clean surface, knead the dough with your hands (add more flour if needed). Knead until dough is smooth and not sticky. Wrap dough in a clean tea towel and let it rest for 30 minutes. Cut a piece of dough off the ball and roll it into a long rope. Cut into 1-2 cm pieces. Set aside. Repeat this process until the dough is finished. Line up all the pieces of dough and cut into 1 cm balls. Set aside. In a deep pan, heat up canola oil until its hot enough to fry the dough. Working in batches, place the balls in the oil, and fry, until they are golden brown, about 3 minutes. Remove from oil and place on plate lined with paper towel, so excess oil is absorbed. Repeat until all balls are fried. In a pot, heat up honey until it melts slightly. Place balls in honey and stir well with a wooden spoon, until all the balls are coated well in honey, about 2-3 minutes. Wait a few minutes (so the sprinkles don't melt), then add the sprinkles and stir.

Place honey-coated balls in individual muffin liners, and top with more sprinkles if desired.



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

italeorochester@gmail.com