

ITALEO Newsletter



UPCOMING EVENT

MEMBERSHIP MEETING

Tuesday, April 4, 2023

6:00 PM

Sicilian Sports Club

1296 East Ridge Rd.

Rochester, NY 14621

See you there!



Rest In Peace

Sharon Marie (Magnera) Rivaldo

Our President Emeritus

AVAILABLE NOW

**OUR 30TH ANNIVERSARY
LAPEL PIN**



[CLICK HERE](#)

ITALEO
Celebrating 30 Years

APRIL 7 – Good Friday

In Italy, Good Friday is a religious observance that occurs in the lead-up to Easter Sunday and Easter Monday. It commemorates Jesus Christ's crucifixion and death, as written in the Christian bible. It is not a public holiday. Businesses have normal opening hours. Good Friday is also known as Holy Friday (*Venerdì Santo*) in Italy. Some Italians eat only fish as part of a fasting ritual on Fridays. Statues in Italian churches are cloaked in black or purple covers. Large processions, where people carry religious symbols such as crosses, take place all over in cities and towns all over the country. The most famous procession is the Way of the Cross - *Via Dolorosa* in Rome. Tens of thousands of pilgrims from all over the world gather in the ancient city to watch the Pope lead a torchlit procession on Good Friday.

APRIL 9 – Easter Sunday

Easter Sunday is a public holiday. It is a day off for the general population, and schools and most businesses are closed. It commemorates the resurrection of Jesus Christ. The Easter date is set around the time of the March Equinox. Easter, or *Pasqua* in Italian, is a festive holiday throughout Italy. Religious parades and celebrations are held in many towns and cities nationwide. A statue of Jesus or his mother, Mary is carried in street processions that involve large crowds. Easter meals vary, but include eggs, Easter pie, and lamb. Eggs in Italian Easter dishes symbolize fertility, renewal of life.

APRIL 10 – Easter Monday

Easter Monday is a national holiday in Italy that continues from Easter Sunday. It is a public holiday and a day off for the general population, and schools and most businesses are closed. It is known as *La Pasquetta* in Italian. It is a popular time to take short breaks to the countryside with friends and/or family. Easter games include egg races. Many people also go on picnics at this time of year. Easter Monday commemorates the risen Jesus' meeting with his disciples on the day after he was resurrected.

Courtesy of [Holidays Today and Upcoming Holidays in Italy \(timeanddate.com\)](https://www.timeanddate.com/holidays/italy/)

APRIL 25 – Liberation Day

Liberation Day is a national holiday in Italy that is annually celebrated on April 25, marking the fall of Mussolini's Italian Social Republic and the end of the Nazi occupation in Italy in 1945, toward the end of the second World War. It is a public holiday. It is known as *Festa della Liberazione* in Italian. The day honors those who served in the Italian Resistance. Marching bands, music concerts, food festivals, political rallies, and other public gatherings take place in many places in Italy. The Italian flag is usually seen in parades to celebrate. The song "Bella Ciao" is also played often around this time of year, as it was sung by the Italian resistance during World War II.



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ITALEO - Celebrating 30 Years

**WHAT
A
NIGHT!**

The 2nd Annual ITALEO **STAND UP FOR THE BLUE** comedy show was a memorable night! A sold-out show that had everyone laughing. We want to take a moment to thank all our sponsors and donors, which helped raise money for the ITALEO Organization after celebrating 30years! Our speakers for the event were Denny Wright, Gary Galetta and our Irish-Italian MC the Mayor Pete Kennedy. Great Job gentleman!

Thank you to Amico's pizza for donating gift certificates used for raffle prizes. Thank you to Home Depot for donating the Ryobi trimmer/leaf blower combo. Donna Schaertl sure does make some delicious cookies that everyone was talking about. The IASC staff was incredible.

Let's not forget the ITALEO Board who worked tirelessly to make this a successful event!



*In Loving Memory
of Our President Emeritus*

Sharon Marie (Magnera) Rivaldo

Webster – On March 17, 2023, at age 77, Sharon passed away after a long and courageous battle with autoimmune disease. Sharon was a retired Lieutenant with the Monroe County Sheriff's Office, President Emeritus of ITALEO, Inc., and organized the Annunciation Church senior group for 50 plus years. She volunteered at Camp Good Days and Special Times and devoted herself to the community in many other areas. She will be dearly missed.

Calling Hours were Tuesday, March 21 at Falvo Funeral Home in Webster. The Funeral Mass was held Wednesday, March 22 at Peace of Christ Parish at St. Ambrose Church on Empire Blvd. Our dear, Sharon, was laid to rest at Holy Sepulchre Cemetery.

Donations may be made to ITALEO, Inc., PO Box 17344, Rochester, NY 14617

<https://www.italeo.org/>



*Sharon, we will always love you
and you will live on in our hearts.*



Upcoming Non-ITALEO Event

Italian-American Police Association
Western New York

ANNUAL OUTING & OUTDOOR CONCERT

FEATURING

FARE TRADE

INCLUDING THESE OTHER GREAT ACTS

**Back to the Bars, Yank the Cover, Smash and
Joe Bolognese & Ashlee Amoia**

WEDNESDAY

JUNE 28, 2023

2:00PM until 9:00PM Doors open at 1:00PM

WINGS MEETING PLACE

3964 California Road, Orchard Park, NY

Assorted food served 2:00PM until 8:00PM

Clams served 4:00PM until gone

Catering by J's WHITE ELEPHANT

PRE-SALE \$30.00 ENDS JUNE 23, 2023

AT THE DOOR \$35.00

Tickets can be purchased online for will call at

www.iapawny.org or call 716-570-3299

for ticket information.

Refunds will be given in the event that the show is cancelled, otherwise **NO REFUNDS.**

Printing compliments of LoTempio PC Law Group



Reminder:

Please make note of our new venue, the Sicilian Sports Club, for membership meeting beginning April 4, 2023. Meetings will now be held the first Tuesday of each month. Entrance is on the side of the plaza. The Sicilian Sports Club is handicap accessible.



RECIPE CORNER

Agnello alla Scottadito: Italian Grilled Lamb Chops

Prep:5 mins; Cook:40 mins; Marinating Time:12 hrs
Total:12 hrs 45 mins; Servings:4 to 6 servings

Ingredients

- 1/2 cup extra-virgin olive oil
- 1/2 cup dry white wine
- 3 to 4 juniper berries
- 3 to 4 whole peppercorns
- 2 cloves garlic, peeled and trimmed
- 1 teaspoon fine sea salt
- 1 to 2 bay leaves
- 2 lemons, cut into slices
- 2 1/4 pounds baby lamb chops
- Fine sea salt, to taste
- Freshly ground black pepper, to taste
- Lemon wedges, for serving

Steps to Make It

1. Gather the ingredients.
2. Combine the extra-virgin olive oil and white wine in a large mixing bowl.
3. Crush the juniper berries, peppercorns, garlic, and 1 teaspoon fine sea salt together in a mortar and pestle until you obtain a rough paste.
4. Transfer this paste to the olive oil-and-wine mixture and stir to mix well.
5. Tear the bay leaves roughly and stir them in as well. Add the lemon slices (squeezing them just a bit before adding them to the marinade) and marinate the lamb in this marinade for at least 12 hours in the refrigerator, turning the pieces occasionally.
6. Shake off any excess liquid before cooking the lamb chops. You can either cook the marinated lamb chops in a skillet over a brisk flame or grill them on charcoal (preferable) or gas grill.
7. In any case, lay lemon slices from the marinade over the chops as they cook, turn the chops occasionally, and season them well with sea salt and freshly ground black pepper when they're almost done. It should take about 8 to 10 minutes for them to be done.
8. Serve with lemon wedges that can be squeezed over the lamb before eating.



[Agnello alla Scottadito: Italian Grilled Lamb Chops Recipe \(thespruceeats.com\)](https://thespruceeats.com)

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