

ITALEO Newsletter



UPCOMING MEETING MEMBERSHIP MEETING

Tues., October 7th
6:00 PM

Sicilian Sports Club
1296 E. Ridge Rd.
Rochester, NY 14621

[RSVP](#) by 10/3/2025



Frank
Iacovangelo

For Your
GOLD SPONSORSHIP
For the
Sharon Rivaldo
Memorial Cruise

NEXT EVENT CHRISTMAS PARTY

Sat., December 20th

Webster Golf Club
440 Salt Rd.
Webster, NY 14580

Details coming soon!



The 3rd Annual Sharon Rivaldo Fall Cruise



Left: Frank Corridi, Founding Member, First President and Right: Current President Jessica Franco

"Lookout! Low bridge ahead!" That was part of the fun and what we heard on the 3rd Annual Sharon Rivaldo Fall Cruise! The weather started out a bit cloudy and drizzly, but the sun came out and brightened up the upper deck where a great time was had by all! We thank our sponsors Frank Iacovangelo, Mark D'Angelo, Sande Macaluso, Carlo and Antonia Sardellitti and Hollywood Traders for their generous support. It's a wonderful way to keep the legacy of Sharon alive. We know she would have loved this event! Good times, good people and always for a good cause... "Supporting those who protect us!"



Scholarship Corner:

This month we are featuring Joseph Fantigrossi, courtesy of Nicole Fantigrossi.

Joseph (JB) Fantigrossi, a 2023 scholarship recipient, is currently a junior at Temple University, pursuing a Bachelor of Fine Arts in Musical Theater.

A passionate performer, JB, has already appeared in four university productions and will take the stage this October as Harold Bride in *Titanic: The Musical*. His dedication to the arts continues to shine both on and off the stage.

This summer, Joseph broadened his horizons through Temple's Study Abroad Program, spending six enriching weeks at the university's Rome campus. While overseas, he completed several honors history courses toward his minor and explored cultural landmarks in Pompeii, Naples, Florence, and even Paris.

Joseph is on track to graduate in May 2027, and we look forward to seeing where his talent and ambition take him next.



Do you have an update on any of our Scholarship Winners and would like to share that information with our Membership? Please contact Rosalina at rosalina.hosbach@gmail.com to have your update included in our next newsletter.

SCHOLARSHIP APPLICANTS NEEDED

We are now accepting applications for the Sharon Rivaldo Memorial Scholarship.

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 our 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.

[Click Here](#) for Scholarship Application

PROMOTIONS & RETIREMENTS

Do we have any members that have recently received a promotion or have retired? Please let us know! We would like to recognize those members at our annual Christmas Party.

A CALL FOR NOMINATIONS

We are now taking nominations for the following awards to be given out at our annual Christmas Party:

Businessperson of the Year Award

An active member who is willing to go above and beyond, participates in events and gives back to the Organization.

Officer of the Year Award

A law enforcement officer who has demonstrated outstanding achievement and exemplified selflessness, empathy, and strength of character.

Special Recognition Award

Someone who displays exceptional dedication and outstanding contributions to community outreach. Their unwavering commitment to making a positive impact has not only enriched the lives of countless individuals but has also set a remarkable example of leadership and compassion.

Sharon Rivaldo Stand Up for the Blue Award

This award will be presented to an active member who not only gives back to the Organization but demonstrates outstanding character and goes above and beyond to help others.

**SCHOLARSHIP APPLICATIONS
PROMOTION/RETIREMENT ACKNOWLEDGMENTS
NOMINATIONS**

DEADLINE IS NOVEMBER 20TH

Please E-mail us at: italeorochester@gmail.com

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FIRST RESPONDERS MASS

"During the First Responders Mass, we gathered in prayerful gratitude for the brave men and women who selflessly dedicate their lives to protecting and serving our community".



Upcoming Events:

October 5th	<u>Italian Heritage Day</u> Rochester Public Market 11AM – 4PM
October 7th	ITALEO Membership Meeting 6PM @ SSC
October 13th	ICL Columbus Day Luncheon @ IACC
December 20th	ITALEO Annual Christmas Party ***New Location*** Webster Golf Course
December 21st	Breakfast with Santa IASC



RECIPE CORNER

Easy Italian Apple Cake (Torta Di Mele)

<https://scrummylane.com/easy-apple-cake-torta-di-mele/#wprm-recipe-container-7297>

Ingredients:

- 1 cup self-rising flour, (Alternatively, use all-purpose flour and add 2 teaspoons baking powder.)
- 1/2 cup sugar
- 1 lemon, rind and juice
- 3 large eggs, lightly beaten.
- 4.5 ounces butter, melted (1/2 cup or a stick – alternatively, use 1/2 cup oil)
- 4 apples, (Or 2.5 to 4 apples (see note below), depending on size, peeled & sliced thinly)
- 1 teaspoon cinnamon, optional
- 3/4 cup pine nuts, 1/2 cup in batter, 1/4 cup on top – optional
- Icing sugar for sprinkling at the end

To Serve:

- icing sugar for sprinkling over the top
- cream, ice cream or custard (optional)

Instructions:

1. Pre-heat the oven to 355F / 180C (fan oven).
2. Line an 8-inch round cake pan with baking paper and lightly grease with butter or spray with oil.
3. Zest and juice the lemon and set the zest aside. Put the chopped apples in a small bowl and pour the lemon juice over them.
4. 1 lemon, 4 apples
5. Combine the flour, sugar, and lemon zest together in a large bowl, then add the eggs, melted butter, cinnamon & pine nuts (if using) and 2/3 of the apples. Stir until just combined.
6. 1 cup self-rising flour, 1/2 cup sugar, 3 large eggs, 4.5 ounces butter, 1 teaspoon cinnamon, 3/4 cup pine nuts, 1 lemon
7. Tip the batter into the cake pan and smooth on top, then arrange the rest of the sliced apples on the top in a circle pattern (see photos in post and recipe video). Sprinkle over extra cinnamon (optional) and the rest of the pine nuts (if using).
8. Bake for about 1 hour, or until a skewer pushed into the center of the cake comes out clean. Check after 45 minutes, then every 5 minutes after that.
9. Cool, then sprinkle with a bit of icing sugar before serving. Serve slightly warm or cold alone or with ice cream or whipped cream.
10. icing sugar for sprinkling over the top, cream, ice cream, or custard (optional)



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

italeorochester@gmail.com