ITALEO Newsletter



ANNUAL PICNIC

Saturday, August 9th Noon to 4:00 PM

> St. Paul Exempt 690 Thomas Ave. Irondequoit, NY

Purchase Tickets <u>HERE</u>
Deadline August 2nd
SEE YOU THERE!

NEXT EVENT

ANNUAL ITALEO SHARON RIVALDO FALL CRUISE

Saturday, September 6th Noon to 2:00 PM

> On the Colonial Belle 400 Packets Landing Fairport, NY

DETAILS COMING SOON!

NEXT MEETING

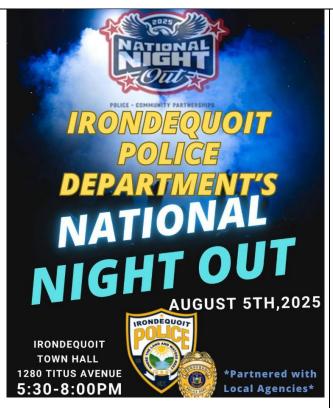
MEMBERSHIP MEETING

Tues., October 7th 6:00 PM

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

MARK YOUR CALENDAR





History of National Night Out

National Night Out, established in 1984, is an annual community-building campaign that promotes police-community partnerships and neighborhood camaraderie to make neighborhoods safer. It was founded by Matt Peskin and is sponsored by the National Association of Town Watch (NATW). The first event involved 2.5 million residents across 400 communities in 23 states.

ITALEO will once again have a table at this event. Enjoy the music, food and good conversations. Chief Peters will be in the dunk tank! Hope to see you there!

Do you have your tickets?



Our own Mike DiCataldo will be receiving the Law Enforcement award and Virginia McIntyre will singing the Italian anthem.





Sponsorship Packages

Gold Sponsorship \$1,000 - Includes 8 tickets Advertisement ITALEO Decals

Silver Sponsorship \$500 - Includes 4 tickets Advertisement

Bronze Sponsorship \$250 - Includes 2 tickets Advertisement

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

Scholarship Corner:

CONGRATULATIONS, CAMERON BERNABEI!

Cameron Bernabei received a scholarship award from ITALEO in December 2022. He graduated in May, cum laide, from the University of Buffalo with a degree in Biology and is in the US Army Reserves. Last summer, he attended Basic Combat Training. He is currently at Combat Medic School at Fort Sam Houston in San Antonio, Texas. He is now applying to colleges to get his Physician's Assistant Degree (PA).



Thank You, Chuck!

We had Guest Speaker, Chuck Salina, at our July Membership Meeting. Chuck is The US Marshal of the Western District of New York. He was appointed to his position in July 2011 by President Obama. He spend his entire law enforcement career in the US Marshals Service. He and his team aided in the capture of the second suspect in the quadruple homicide that occurred in Irondequoit. Thank you for your service to our community!



upcoming Events:

August 1st - 3rd	Italian Food Festival
	IACC
August 5th	Irondequoit
	National Night Out
	Starting at 5:30PM
August 8th - 10th	Hoochenanny Music &
	Whiskey Festival
	Camp Eastman
August 9th	ITALEO Annual Picnic
August 9th – 10th	Brockport Arts Festival
August 12th	Italian American Heritage
	Night at the Ball Park
	Red Wings Event
August 30th	De Cecco
	Little Italy Festival
	Ontario Beach Park
September 6th	ITALEO Annual
	Sharon Rivaldo Fall Cruise
	on the Colonial Belle
	12PM – 2PM
September 14th	First Responders' Mass
	Cathedral of the
	Sacred Heart
October 13th	ICL Columbus Day
	Luncheon @ IACC
December 20th	ITALEO Annual
	Christmas Party
	New Location
	Webster Golf Course
December 21st	Breakfast with Santa
	IASC

Please Note:

Our own Sam Meloni is being honored at this year's ICL Columbus Day Luncheon at IACC.

Your ITALEO Board will try to put together several reserved ITALEO tables for this event.

If you are interested in attending, please reach out to Rosalina Hosbach via email:

Rosalina.hosbach@gmail.com or italeorochester@gmail.com

RECIPE CORNER

Marinated Cherry Tomato Pasta

https://giadzy.com/blogs/recipes/marinated-cherry-tomato-pasta
By Giadzy

Ingredients:

- 3 pints cherry tomatoes, halved
- ½ cup extra-virgin olive oil
- 2 large shallots, sliced thin
- 2 garlic cloves, minced
- 2 teaspoons lemon zest, from 2 lemons
- 1/3 cup lemon juice, from 2 large lemons

- 1 teaspoon kosher salt
- ½ teaspoon red pepper flakes
- 1-pound dried pasta, such as Spaghetti Chittara
- 1 heaping cup fresh basil, torn
- 1 cup shaved Parmesan cheese

Instructions:

- To a large bowl, add the cherry tomatoes, olive oil, shallots, garlic, lemon zest, lemon juice, kosher salt and pepper flakes. Mix together until the tomatoes and shallots are coated in the marinade.
- Cover the bowl and set aside at room temperature for 2-4 hours.
- Cook spaghetti to al dente according to package instructions. Add the spaghetti to the bowl with the marinated tomato mixture and toss to evenly coat. Add the fresh basil and shaved Parmesan and toss until mixed. Serve warm, room temperature or cold.



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

italeorochester@gmail.com