

ITALEO Newsletter



PAY YOUR 2025 DUES

MEMBERSHIP DUES

Deadline is

Saturday, March 1, 2025

to pay your annual dues.

If you have not already paid,
please check your E-mail for a
Dues Reminder Notice.

New members will receive a
WELCOME EMAIL

Membership Cards will be sent
out soon.

MEETING NOTICE

MEMBERSHIP MEETING

Tuesday, March 4th

Sicilian Sports Club

1296 E. Ridge Rd.

Rochester, NY 14621

6:00PM

RSVP by February 28th

[Click Here](#)

NEXT EVENT

STAND UP FOR THE BLUE COMEDY SHOW

Saturday, March 22

Italian American Sports Club

1250 Buffalo Rd.

Rochester, NY 14624

[Click Here](#)

To Purchase Tickets

FEBRUARY

Stand Up For the Blue Comedy Show



Saturday, March 22, 2025
Starring Danny Liberto and D-Low Brown

COCKTAIL HOUR

DINNER & SHOW

50/50 RAFFLE PRIZES

**TICKETS AVAILABLE
ONLINE**

RESERVE A TABLE OF 8 OR 10

SPONSORSHIP PACKAGES
AVAILABLE

FUNDRAISING EVENT FOR OUR
OFFICER RELIEF FUND



★ Back the Blue ★ Gold Sponsorship

8 - FREE Tickets

TV Monitor Logo
displayed throughout
the evening

Website Recognition

Table Recognition

Special shoutout
recognition during the
show

\$1000

★ Back the Blue ★ Silver Sponsorship

4 - FREE Tickets

TV Monitor Logo
displayed throughout
the evening

Website Recognition

Table Recognition

\$500

★ Back the Blue ★ Bronze Sponsorship

2 - FREE Tickets

TV Monitor Logo
displayed throughout
the evening

Website Recognition

Table Recognition

\$250

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*

Have you heard of 1st Tix?

They are an organization that gives tickets (sporting tickets, concert tickets, theater tickets, etc.!!!) to first responders!!!

All you must do is sign up online and they verify your service then you request tickets to events that you want to attend!!!

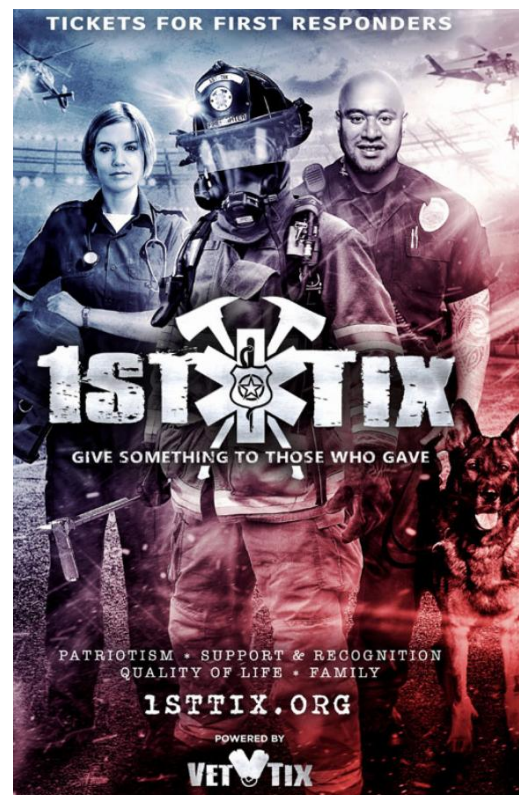
Check it out! It is a way for them to give back to all of you who put yourselves in harms way for everyone else.

OUR MISSION GIVE SOMETHING TO THOSE WHO GAVE

1st Tix provides tickets to events which reduce stress, strengthen family bonds, create positive memories, and encourage first responders to stay engaged with local communities and American life. We support the brave men and women who answer our emergency calls by honoring their service with positive family and life experiences.

1st Tix provides tickets to currently serving and retired law enforcement officers, firefighters, EMTs, nurses and 911 Dispatchers.

1st Tix secures tickets to sporting events, concerts, performing arts, educational and family activities across the nation.



First responders sign up online. We verify their service. 1stTixers request tickets to events that interest them, then pay a small delivery fee to receive their free tickets.

Visit: <https://www.1sttix.org>

- ❖ Learn how it works.
- ❖ Why they do what they do.
- ❖ Who they are.
- ❖ Support their cause/Donate.
- ❖ Sign up to get tickets.



From President Franco:

Polar plunge was cold this year!

Thank you to everyone who made a donation to support a great cause.

Rochester Polar Plunge Cheers to 25 Years!

Freezin' for a Reason for Special Olympics New York

ARE YOU AN ITALEO MEMBER WITH YOUR OWN BUSINESS?

ITALEO has now created a business page on our website where you can fill out a form with your information and we will advertise your business providing ITALEO members with trusted business recommendations.

This is a wonderful opportunity to not only promote your business, but also to connect with members seeking trusted and reliable business references. By participating, you will gain exposure to a broader audience and help others find reputable services and products they can trust.

To add your business
information, visit:

<https://www.italéo.org/business>

Any questions, please email:

italeorochester@gmail.com



RECIPE CORNER

Sorrento-Style Cannelloni

Pasta filled with slowly cooked meat, tomato and ricotta and topped with melted mozzarella; it is the perfect Sunday meal.

Ingredients:

¾ LB. of mixed ground meat, pork, or beef	1 ½ CUPS of tomato sauce
12 OZ. of ricotta	5 OZ. of mozzarella, cut into ½" cubes.
¾ CUP of Parmigiano Reggiano, grated	3 TBSP. of tomato paste
8 sheets of fresh pasta (around 4 1/2" x 7" in size)	1 medium onion
Basil leaves	Unsalted butter
Extra-Virgin Olive Oil	Salt
	Pepper

Instructions:

- ❖ Finely chop the onion. Heat 1-2 Tbsp. oil in a large pan and sauté. Add ground meat and cook over high heat. Add white wine and let evaporate. Add tomato paste, salt, pepper, basil and 1/2 cup water. Lower heat to medium and cook for around 40 minutes until the meat is completely broken up.
- ❖ Preheat the oven to 350°F.
- ❖ Place all the ingredients in a mixer and blend until smooth. Add ricotta and Parmigiano and mix with a spatula until smooth. Transfer filling to a pastry bag.
- ❖ Bring a pot of salted water to a boil. Fill a large bowl with iced water. Cook pasta sheets for 1 minute, then soak in iced water for 5-10 seconds.
- ❖ Arrange the pasta sheets on a workspace and pat dry with a tea towel or paper towels. Pipe filling along the longest side of each pasta sheet and roll into a cylinder.
- ❖ Butter a 7"x12" baking dish, spread 2 Tbsp. tomato sauce over the bottom and place the cannelloni on top. Cover with remaining tomato sauce and mozzarella cubes, and sprinkle with Parmigiano. Place in oven and bake for around 20 minutes.



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

italeorochester@gmail.com