

ITALEO Newsletter



"Supporting those who protect us"

UPCOMING EVENT

ITALEO DINNER CRUISE

Saturday, September 23, 2023

6:30 PM - 8:30 PM

Colonial Belle

400 Packetts Landing

Fairport, NY 14450

Deadline - September 7th

UPCOMING EVENT

FALL GET TOGETHER

Friday, October 13, 2023

6:00 PM - 8:00 PM

Irondequoit

Fish & Game Club

658 Bay Front South, Rochester, NY

Site Not Handicap Accessible

[RSVP](#)

By October 6th

NOW ACCEPTING

SCHOLARSHIP APPLICATIONS

Submission Deadline

November 1, 2023

2 Winners

to be announced at

Annual Christmas Party

ITALEO

Celebrating 30 Years

THE NATIVITY OF MARY – SEPTEMBER 8TH

More than 1900 years ago there dwelt in the little Galilean village of Nazareth a holy couple of royal race of David, whose names were Joachim and Anne. They were already far advanced in years, and had almost ceased to hope that God would bless them with a child, when the long-felt desire of their hearts was gratified by the birth of a daughter, who would be forever blessed among women and make the names of Joachim and Anne known and honored through all future ages.

This child was called Mary, the chosen one of Adam's race, destined to be the Mother of Jesus Christ, Who became her Child, to redeem and save the world.

The Feast of September 8 in honor of the Blessed Virgin Mary originated at Jerusalem, as did the Solemnity of August 15. It is a case of the Feast of the basilica known at the end of the 5th century as the Basilica "of holy Mary where she was born," and now known as the Basilica of St. Anne.

On this feast, the Church unites in spirit with the Patriarchs and Prophets of the Old Law, with all who during long centuries of expectation watched and prayed for the coming of the Just One, Whose advent and work of redemption had their beginning in the birth of His Immaculate Mother.



FEAST DAY OF ST MICHAEL - SEPTEMBER 29TH Patron of Policemen

The name MICHAEL signifies "Who is like to God?" and was the war cry of the good Angels in the battle fought in heaven against Satan and his followers. Holy Scripture describes St. Michael as "one of the chief princes," and as leader of the forces of heaven in their triumph over the powers of hell. He has been especially honored and invoked as Patron and Protector by the Church from the time of the Apostles. Although he is always called "the Archangel," the Greek Fathers and many others place him over all Angels – as Prince of the Seraphim.



PRAYER TO ST. MICHAEL ARCHANGEL

St. Michael the Archangel, defend us in battle.

Be our protection against the malice and snares of the devil.

May God rebuke him, we humbly pray.

And do you, O Prince of the heavenly host, by the divine power, trust into hell Satan and all evil spirits who prowl about the world, seeking the ruin of souls.

Amen.

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***ANOTHER
ITALEO
PICNIC,
ANOTHER
SUCCESS!**

The ITALEO Board would like to thank everyone who attended the picnic and especially those members who brought a dessert to pass. We had approximately 80 people. The weather cooperated beautifully. Thank you to our vendors, Northcoast Catering and Netsins, for the delicious food and amazing ice cream.

NYRA donated our trophies for the bocce and corn hole tournaments. Thank you, Mike DiCataldo for your generosity. Dave & Dawn Amico donated four \$25 gift cards for Amico's Pizza to be raffled off. A great big thank you to both of you. Congratulations to our tournament winners & our 50/50 and raffle winners.

Annual Blue Mass

Sunday, September 10, 2023

11:15 AM

Cathedral of the Sacred Heart

269 Flower City Park

Rochester, NY

Pierson/Mazurkiewicz Memorial Mass

Wednesday, September 13, 2023

6:00 PM

Trinity Communion Church

759 Winona Blvd

Irondequoit, NY

Possible ITALY TRIP

for ITALEO Members in the works!

More details coming soon.

Watch your E-MAIL INBOX.



Fraternal Order of Police

Legal Defense Plan

The FOP Legal Defense Plan is sponsored by the National Fraternal Order of Police and operated by the FOP Legal Plan, Inc. Legal defense protection is a necessity for law enforcement professionals. As the frequency and cost of allegations rise, the FOP Legal Defense Plan offers lodges and lodge members a very affordable and comprehensive plan with several options. The FOP Legal Defense Plan contracts with Plan attorneys to represent eligible participants when confronted with covered claims. Participants in the Plan have the right to select an attorney of their own choice.

FULL COVERAGE OPTIONS

Subject to terms, conditions, limitations and other exclusions, the FOP Legal Defense Plan is designed specifically to cover exposures that active law enforcement officers face every day. The FOP Legal Defense Plan will pay legal defense costs for covered duty-related administrative disciplinary actions, criminal, and civil (excess) lawsuits, including grand jury proceedings. The Legal Defense Plan coverage is a benefit of FOP membership. Available options and more details can be found at foplegal.com.

Eligibility: You must be an FOP member in good standing, employed by a federal, state or local government law enforcement agency, or employed by a law enforcement entity operated by a private college/university, private railroad or Native American tribal government (with some restrictions).



RECIPE CORNER

SALTIMBOCCA ALLA ROMANA

Veal with Prosciutto and Sage

Chef Francois-Regis Gaudry

Denise Solier-Gaudry has always made this recipe for her family, having learned it from a book on Roman cooking. It eventually became a "madeleine de Proust" to her son, reminding him of his childhood.

SERVES 4

8 very thin veal cutlets
8 slices prosciutto, such as di Parma
8 sage leaves
3 tablespoons butter
Scant ½ cup white wine
Salt and freshly ground black pepper

If the cutlets are a little thick, flatten & tenderize them with a weight or a rolling pin. Wrape the cutlets with the prosciutto (covering them almost completely). Place a sage leaf in the center of each cutlet on top of the prosciutto & secure it with a toothpick.

In a large skillet, melt half the butter until foaming. Cook the cutlets over high heat, 1 minute on the prosciutto side & 2 minutes on the opposite side. Add wine & season with salt & pepper. Remove the cutlets & set them aside to stay warm. With the pan still over high heat, reduce the sauce a little, add the remaining butter, then pour the sauce over the cutlets & serve.

CHANGE THE MEAT: replace veal with beef or chicken

MAKE INVOLTINI: these are saltimbocche rolled up & held in place by a toothpick, with prosciutto & sage rolled up inside.

TO SERVE WITH THEM: place mozzarella or provolone slices between the veal & prosciutto; you can add capers, chopped artichokes, or chopped red onions to the pan.



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

italeorochester@gmail.com