ITALEO Newsletter



MEETING REMINDER

MEMBERSHIP MEETING

Tuesday, May 6th 6:00 PM

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

RSVP by 5/2/25

Happy Mother's Day!



NEXT MEETING

MEMBERSHIP MEETING

Tuesday, June 3rd 6:00 PM

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

RSVP by 5/31/25



Let's Go Red Wings!



ITALIAN AMERICAN NIGHT AT THE BALLPARK -

August 12th

* discounted ticket price \$7; can be sold on consignment as a fundraiser

Rochester Community Baseball, Inc.

Triple-A Affiliate of the Washington Nationals

Innovative Field One Morrie Silver Way Rochester, NY 14608-1754

Phone 585-454-1001 Fax 585-454-1056

E-Mail: Info@RedWingsBaseball. com Website: RedWingsBaseball.com

Facebook.com/RocRedWings Twitter: @RocRedWings * local Italian Americans honored for their contributions to the community before the game on the field. Possible categories: Volunteer...Business Person...Family...Law Enforcement...Sports.... Red Wings Partner...Education...Health Care.

- * scholarship winners recognized
- * honorary first pitch for two representatives
- * Italian flag flown with US flag
- * provide a representative to sing the National Anthem and/or Italian anthem (soloist or singing group)
- information table to promote upcoming community events and activities
- * approved vendor to provide, sell authentic Italian menu item

As part of this partnership, the Red Wings will:

- * provide mascot Spikes for two one-hour appearances at family events
- * provide a Red Wings player at a luncheon to promote Italian American Night

Nick Sciarratta (ITALEO associate member) 454-1001 ext 3097 nicks@redwingsbaseball.com

A Heartfelt Thank You!

I hope this message finds you well. I am writing to express my deepest gratitude for the overwhelming support, thoughts, and prayers you have sent my way following the unexpected passing of my father.

During this challenging time, your kindness and compassion have been a tremendous source of comfort and strength for my family and I. Knowing that we are surrounded by such a caring group of people, that I consider my second family, has truly made a significant difference in navigating through our grief.

Your thoughtful messages and gestures have reminded us that we are not alone, and I am sincerely thankful for that. It is during moments like these that the power of friendship and support stands clear, and for that, we are forever grateful.

Thank you all once again for standing by us and offering a warmth that has touched our hearts.

"Blessed are those who mourn, for they shall be comforted" (Matthew 5:4)

Jessica Franco

HEY GOLFERS!

IRONDEQUOIT NIGHTSTICK CLUB GOLF TOURNAMENT

June 26th at Links at Greystone 1400 Atlantic Ave., Walworth, NY To register or donate: CLICK HERE



19TH ANNUAL RYAN J MCPHEE GOLF TOURNAMENT

July 13th at Mill Creek Golf Club 128 Cedars Ave., Churchville, NY To register: CLICK HERE



GREECE POLICE UNIFORMED PATROLMEN'S ASSOCIATION SHOW WITH A CO GOLF TOURNAMENT

August 12TH at Salmon Creek Country Club 355 Washington St., Spencerport, NY To register: CLICK HERE



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National Police Week 2025

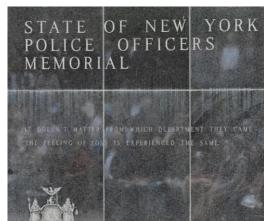
Sunday, May 11th - Saturday, May 17th, 2025

National Law Enforcement Officers Memorial

Dedicated in 1991, the Memorial currently contains the names of 24,067 officers who died in the line of duty. Those names include officers who have given their lives as a result of shootings, traffic crashes, or deaths as the result of a medical condition contracted while on the job., such as rare cancers contracted from helping with rescue and recovery operations in the wake of the 9/11 terror attacks. Every year these fallen officers and other historical fallen officer deaths discovered through research, are immortalized on the wall so the Memorial. Sadly, the names keep coming.

An expansion project was completed in 2021 to accommodate the growing number of fallen officers by adding another 15 inches to the height of the existing curved Walls of Remembrance and is intended to serve the needs of the Memorial through 2063.





ALBANY, NY

The New York State Police Officers
Memorial will be hosting a remembrance
ceremony at the Memorial on the Empire
State Plaza located at 100 S Mall Arterial
in Albany, NY. The Police Officers
Memorial and the annual Remembrance
Ceremony honor the memory and sacrifice
of police officers from around New York
State who have died in the line of duty.

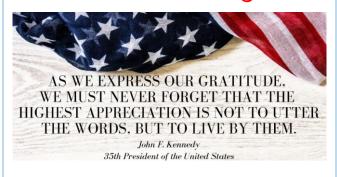
Tuesday, May 6, 2025, at 1:00 PM

ROCHESTER, NY

Memorial Ceremony
Locust Club
May 14, 2025
Noon



Memorial Day



Guest Speakers

We are always trying to make our meeting more engaging for our members. Is there a topic you would like more discussed at our next meeting? Do you know a guest speaker that would like to present at our next meeting?

Please email us your suggestions at: ltaleorochester@gmail.com

Recruiting New Members

Do you know someone that would like to become a member of our organization? Please refer them to our website or a board member for more information.

Save the Date

June 21st ICL Bocce Tournament

August 1st – 3rd Italian Food Festival

IACC

August 9th ITALEO Annual Picnic

September 6th ITALEO Annual

Sharon Rivaldo Fall Cruise on the Colonial Belle

October 13th ICL Columbus Day

Luncheon

December 20th ITALEO Annual Christmas Party

RECIPE CORNER

Farfalle With Almonds and Olive Tapenade

https://www.lacucinaitaliana.com/recipe/pasta/farfalle-with-almonds-and-olive-tapenade

A quick summertime vegetarian pasta packed with in-season tomatoes, crunchy almonds, and briny olive tapenade.

Ingredients:

- 12 oz. Farfalle Pasta
- 5 Tbsp. Readymade Olive Tapenade
- Fresh Marjoram
- Salt

- 6 oz. cherry tomatoes
- 2 oz. raw almonds
- Extra-Virgin Olive Oil

Instructions:

- Wash the tomatoes, cut them in half and toss them in a bowl with a drizzle of oil and the leaves of 4 sprigs of marjoram.
- 2. Cook the pasta in boiling salted water until al dente.
- 3. Chop the almonds with a knife and sauté them in a pan with 1/4 cup oil for 1 minute. Add the tomatoes and mix well.
- 4. Drain the farfalle and top with the olive tapenade, tomatoes and almonds.



If you can't find Readymade Olive Tapenade, to make your own, click link to recipe below:

https://www.culinaryhill.com/olive-tapenade/



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

italeorochester@gmail.com