

ITALEO Newsletter



NEXT MEETING MEMBERSHIP MEETING

Tuesday, May 6th
6:00 PM

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

[Click Here](#)

RSVP by 5/2/25

SAVE THE DATE

PICNIC



ANNUAL ITALEO PICNIC
AUGUST 9TH FROM 12PM -
4PM

ST. PAUL EXEMPTS

NORTH COAST CATERING
NETSINS ICE CREAM

BOCCE

SAVE THE DATE



ANNUAL SHARON RIVALDO
FALL CRUISE
SEPTEMBER 6TH
FROM 12PM - 2PM

ENJOY A BEAUTIFUL
AFTERNOON ON THE
ERIE CANAL



4th Annual Stand Up for the Blue Comedy Show

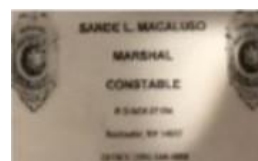
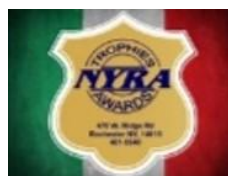


The 4th Annual Stand Up for the Blue Comedy Show was an absolute blast this year! With delicious food, great drinks, and plenty of laughs, courtesy of the amazing Danny Liberto and D Low Brown, the night was a true success. A heartfelt thank you goes out to all our incredible sponsors for their generous support for our officers, and to everyone who contributed to the prizes, we cannot thank you enough. We are excited to share that we raised an impressive \$5,900 at this year's fundraiser! Your unwavering support means so much to us, and we are so grateful to everyone who helped make this event unforgettable!

Thank You Sponsors



**Matthews Hyundai
of Greece**



From our comedians:

Just a quick note to say Thank You for giving us the opportunity to be a part of your yearly Back-The-Blue event.

It was an awesome room to perform in and the audience was ideal.

It was well planned and organized and refreshing to see the workers and volunteers really like what they do.

You're a great organization backing a good cause...our Police. (even the non-Italian ones too...lol).

So, on behalf of Vinnie, Dan Brown, and myself, we thank you, and we thank you again for that generous bonus, it meant a lot to us.

God bless you folks and keep me in mind if you need Comedians for future functions.



Take Care,
Danny Liberto
The Comedy Company



Dan Brown & Vinnie Paulino



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

ITALIAN AMERICAN NIGHT AT THE BALLPARK - Tuesday August 12

- * discounted ticket price \$7; can be sold on consignment as a fundraiser
- * 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 Sciaratta (ITALEO associate member)
454-1001 ext 3097
nicks@redwingsbaseball.com

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*

Basics of Raise the Age Law (RTA)

In 2017, New York passed the "Raise the Age" law, which **changed the age of criminal responsibility for certain offenses**, moving 16 and 17-year-olds from being automatically charged as adults to being processed in the Family Court system, with exceptions for violent felonies. [1, 2, 3]

Here's a more detailed explanation: [1, 2, 4]

- **Background:** Before "Raise the Age," New York treated 16 and 17-year-olds as adults for any crime they committed, leading to many young people being incarcerated in adult facilities. [1, 2, 4]
- **The Law:** The "Raise the Age" law, implemented in phases starting October 1, 2018, shifted the focus to a more rehabilitative approach for youth involved in the justice system. [1, 5]
- **Key Changes:** [1, 2]
 - **Age of Criminal Responsibility:** The age of criminal responsibility was raised to 18, meaning 16 and 17-year-olds are now considered "Adolescent Offenders" (AO) and are processed in the Family Court system for most offenses. [1, 2]
 - **Adolescent Offender (AO):** A new classification for 16 and 17-year-olds charged with felonies, who are processed in the "Youth Part" of adult criminal court, with judges specially trained in youth development, before potentially being moved to Family Court. [1, 2]
 - **Family Court Focus:** Cases of 16 and 17-year-olds are generally heard in Family Court, which emphasizes rehabilitation and alternatives to incarceration. [2, 6]
 - **Exceptions:** There are exceptions for violent felonies, where cases may be heard in the Youth Part of adult criminal court, depending on the severity of the crime and other factors. [2]
- **Purpose:** The primary goal of "Raise the Age" is to provide a more developmentally appropriate response to youth involved in the justice system, emphasizing rehabilitation and reducing the risk of re-offense. [2, 6, 7]
- **Implementation:** The law requires counties to develop plans for implementing "Raise the Age," including funding for alternative programs and facilities for youth. [8, 9]
- **Ongoing Efforts:** There are ongoing efforts to ensure the full implementation of "Raise the Age" and to advocate for justice systems that recognize and meet the needs of youth. [6, 10]

[1] <https://www.nycourts.gov/courthelp/criminal/RTA.shtml>

[2] <https://imprintnews.org/justice/juvenile-justice-2/raising-the-age-of-criminal-prosecution-how-does-it-serve-youth-and-the-public/63258>

[3] <https://raisetheagency.org/>

[4] <https://www.youtube.com/watch?v=8NcplalKsVk>

[5] <https://www.nyc.gov/site/probation/services/raise-the-age.page>

[6] <https://criminaljustice.cityofnewyork.us/programs/raise-the-age/>

[7] <https://www.ny.gov/programs/raise-age-0>

[8] <https://www.politico.com/news/2025/01/16/new-york-raise-the-age-00197473>

[9] <https://www.ny.gov/raise-age/frequently-asked-questions>

[10] <http://www.childrensdefense.org/cdf-in-the-states/new-york/cdf-ny-raise-the-age-campaign/>

St. Joseph's Day Table



The Feast of Saint Joseph's table has always been a special day in March for the Italian/Sicilian people.

The Italian Women's Civic Club (IWCC) recently enjoyed a traditional St. Joseph's Table on March 18th. In attendance was our very own, Ellie Bonagura.



The painting that you see pictured here of St. Joseph was on loan from member Phil Rivaldo and has always been a special part of the celebration as it belonged to our beloved Sharon Rivaldo who was also an IWCC member.

ITALEO board member Ellie Bonagura is also on the board of IWCC and said, "the Saint Joseph's Table continues to be a cherished tradition each year for IWCC. It is important to keep these traditions alive that are part of our heritage."

RECIPE CORNER

Italian Easter Cookies

<https://www.momontimeout.com/italian-easter-cookies/>

Ingredients:

- | | |
|---|---|
| <ul style="list-style-type: none"> • 3 cups all-purpose flour • 2 teaspoons baking powder • ¼ teaspoon salt • ¾ cup granulated sugar • 8 tablespoons unsalted butter softened • 1 teaspoon vanilla extract • 2 teaspoons almond extract • 3 eggs room temperature | Cookie Glaze <ul style="list-style-type: none"> • 1 cup powdered sugar • 3 tablespoons milk or cream • 1 teaspoon almond extract vanilla extract or lemon juice can be substituted • liquid food coloring and sprinkles for decorating |
|---|---|

Instructions:

1. Preheat the oven to 350F°. Line two large baking sheets with parchment paper or silicone baking mats and set aside.
2. In a medium bowl, whisk together the all-purpose flour, salt, and baking powder.
3. In a large bowl or the bowl of a stand mixer, combine the softened butter, granulated sugar and both the vanilla and almond extracts and beat on medium high speed until the mixture is light and fluffy.
4. Add one egg at a time, mixing on medium-low speed until the egg is incorporated until adding the next egg.
5. Slowly add the flour mixture to the wet ingredients, mixing just until combined. Be careful to not over mix.
6. Use a medium cookie scoop (about 1 ½ tablespoons of cookie dough) and use your hands to shape into balls. Place the balls about an inch apart on the prepared baking sheets.
7. Bake for 12 to 15 or until an inserted toothpick comes out clean. Let the cookies rest on the baking sheets for about 5 minutes before transferring to a cooling rack. Let cookies cool completely before glazing.

Italian Cookies Glaze:

1. Whisk together the powdered sugar, milk, and almond extract in a small bowl until smooth and no lumps remain.
2. Divide the glaze equally into 3 bowls (or however many colors you want) and tint with food coloring.
3. Carefully dip the cooled cookies in the glaze and decorate with sprinkles. Allow them to set up on a plate before serving. (Consider double dipping the cookies for a deeper glaze color.)



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

italeorochester@gmail.com