

# ITALEO Newsletter



*"Supporting those who protect us"*

## REMINDER

### SHIELD OF KNOWLEDGE

**Submission Deadline is  
TODAY, October 1<sup>st</sup>.**

Scholarships will be awarded at the Christmas party.

For application, [CLICK HERE](#)

Scholarship applications are open to children & grandchildren of members.

We have not received any submissions at this time.

## UPCOMING EVENT

### ANNUAL COLUMBUS DAY LUNCHEON

Monday, October 10, 2022

Starts 11:00 AM

Italian American Community Center

150 Frank Dimino Way

The ITALEO Board as well as several members will be in attendance. Hope to see you there!

*Did you buy your tickets?*

## NEXT MEETING

### MEMBERSHIP MEETING

Tuesday, October 25, 2022

6:00 PM

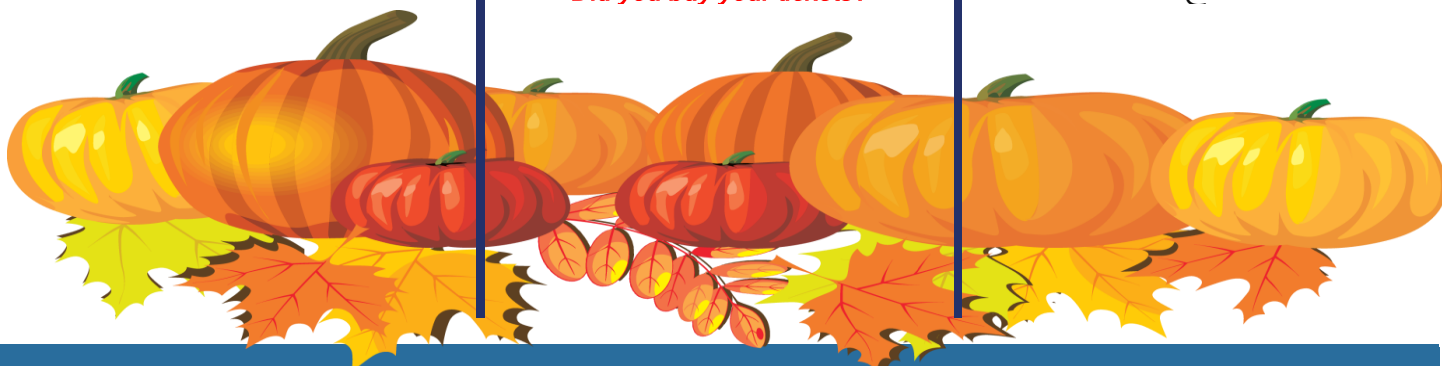
Bella Pasta

2500 Ridgeway Avenue

Don't forget to [RSVP!](#)

*Reservation Deadline*

*10/23 @ 11PM*



## UPCOMING EVENT

**IRONDEQUOIT ROTARY  
PASTA DINNER**

Sunday, November 6, 2022

Noon to 5:00 PM

Tickets are \$10

Bishop Kearney High School

125 Kings Highway

North Entrance

## UPCOMING EVENT

**ANNUAL MEMBER  
CHRISTMAS GALA**

Saturday, December 3, 2022

Begins at 4:00 PM

Italian American

Sports Club

1250 Buffalo Road

*Link to Event - [CLICK HERE](#)*

## REMINDER

**ITALEO APPAREL**

Interested in purchasing the black long-sleeved shirt or the hooded sweatshirt?

Please email us your order. Include your size and quantity. Payment due upon delivery.

*[italeorochester@gmail.com](mailto:italeorochester@gmail.com)*

## PRIVATE CLASS FOR CLUB MEMBERS

A AAA class for ITALEO members, including their family, friends, work mates, etc, has been planned. The cost will be \$29 for a minimum of 18 students. Certificates will be issued at conclusion of class. Who wouldn't want a discount on their car insurance premium for 3 years or up to a 4-point reduction off their license? Class will be held at the Locust Club, Saturday, January 21 starting at 9 AM. If interested, please click the link to below. *Reservation deadline is 1/7/2023 @ 11PM.*

### [Registration Survey](#)



### *Mark D'Angelo, Volunteering with Code 4 Alpha*

Code 4 Alpha means "All is under control but keep the backup coming." Their motto is "Together Then - Together Now".

To learn more about the organization and their mission, visit their website at:

[code4alpha.org](http://code4alpha.org)

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**September to Remember**

The ITALEO board would like to thank everyone that came out to the Irondequoit Fish & Game Club for our September to Remember Event. Good turn out! Good food! Good company! And who could forget all those stairs. Grazie a tutti!

Congratulations to our 50/50 winners. You know who you are! Sam Meloni and Elaine Gennarino won the wine raffles. Dave and Dawn Amico won the 30-pack of beer. A big thanks, to David and Dawn Amico for the delicious pizzas and wings for evening. If you enjoyed the food, visit Amico's, located at 859 E. Ridge Rd. in Irondequoit.



ITALEO INC will continue to raise funds for the Mazurkiewicz family through the OFFICER RELIEF FUND.

[CLICK HERE](#) to donate or learn more.

*Police Officer's Prayer to St. Michael*

Saint Michael, heaven's glorious commissioner of police, who once so neatly and successfully cleared God's premises of all its undesirables, look with kindly and professional eyes on your earthly force.

Give us cool heads, stout hearts, and uncanny flair for investigation and wise judgement.

Make us the terror of burglars, the friend of children and law-abiding citizens, kind to strangers, polite to bores, strict with lawbreakers and impervious to temptations.

You know, Saint Michael, from your own experiences with the devil that the police officer's lot on earth is not always a happy one; but your sense of duty that so pleased God, your hard knocks that so surprised the devil, and your angelic self-control give us inspiration.

And when we lay down our night sticks, enroll us in your heavenly force, where we will be as proud to guard the throne of God as we have been to guard the city of all the people.

Amen.

## SOME ITALIAN AMERICANS FIGHT TO KEEP COLUMBUS DAY

*Courtesy of cbsnews.com (2017) – excerpts of the article*

### *Is it time to say arrivederci to Christopher Columbus?*

A movement to abolish Columbus Day and replace it with Indigenous Peoples Day has gained momentum in some parts of the U.S.

But the gesture to recognize indigenous people rather than the man who opened the Americas to European domination also has prompted howls of outrage from some Italian Americans, who say eliminating their festival of ethnic pride is culturally insensitive, too.

Many Italians who migrated to the U.S. initially had a rough time. In 1891, 11 Italians were lynched in New Orleans by a mob that held them responsible for the death of a police official.

At the end of the 1800s, Italians began to link themselves more with Columbus. Italian American businessman and newspaper owner Generoso Pope was among those who worked to get Columbus Day recognized as a federal holiday in 1937.

Indigenous Peoples Day began to gel as an idea before the 500th anniversary of Columbus' first voyage to the Americas.

Many places that have adopted Indigenous Peoples Day. A few cities have compromised. Salt Lake City officials declared they would keep Columbus Day but celebrate Indigenous Peoples Day on the same day.

States and municipalities aren't legally bound to recognize federal holidays, though most do. Columbus Day is already one of the most inconsistently celebrated. Places that choose to replace it with Indigenous Peoples Day may give their own workers or school children a day off, teach in schools about Native Americans instead of Columbus, issue proclamations or mark it in other ways.



## RECIPE CORNER

### Trofie with Genoa-Style Pesto



**Cooks in:** 20mins

**Levels:** Easy

**Serves:** 4

#### LIST OF INGREDIENTS

- 12 OZ. of trofie pasta
- 20 basil leaves
- 1/4 CUP of pine nuts
- 1 garlic clove
- coarse salt
- 1/4 CUP of Pecorino Sardo (or Pecorino Romano) cheese
- 1/3 CUP of Grana Padano cheese
- extra-virgin olive oil

#### METHOD

- Gently wash and dry the basil.
- In a mortar and pestle, begin grinding a few basil leaves, adding a few more as you go. If you don't have a mortar and pestle, use a food processor.
- When the leaves are ground, add a few pine nuts at a time, then one sliced garlic glove, and a large pinch of salt (the salt grains create friction and help with pulverization). Grind until the ingredients form a paste.
- Mix in the grated cheeses.
- Finally, slowly drizzle in 3 Tbsp. extra-virgin olive oil and mix into the pesto until it is smooth and fairly thick. Just before using the pesto, dilute it with 1 Tbsp. of the pasta cooking water, to make it easier to mix.
- Cook the pasta in a large pot of boiling salted water until al dente. Drain, mix with the pesto until evenly coated, and serve.

If you'd like to submit an Italian Recipe to include in the next newsletter, please email us at:  
[italeorochester@gmail.com](mailto:italeorochester@gmail.com)