

ITALEO Newsletter



"Supporting those who protect us"

UPCOMING MEETING

MEMBERSHIP MEETING

Tuesday, May 14, 2024

6:00 PM

Sicilian Sports Club

1296 E. Ridge Rd.

Irondequoit, NY

Deadline to RSVP May 10th

[CLICK HERE](#)

SCAN QR CODE TO
DONATE TO THE
FAMILY OF
SERGEANT
SANFRATELLO



THANK YOU FOR YOUR DONATION

Taking donations through 5/31/2024

NEXT MEETING

MEMBERSHIP MEETING

Tuesday, June 4, 2024

6:00 PM

Sicilian Sports Club

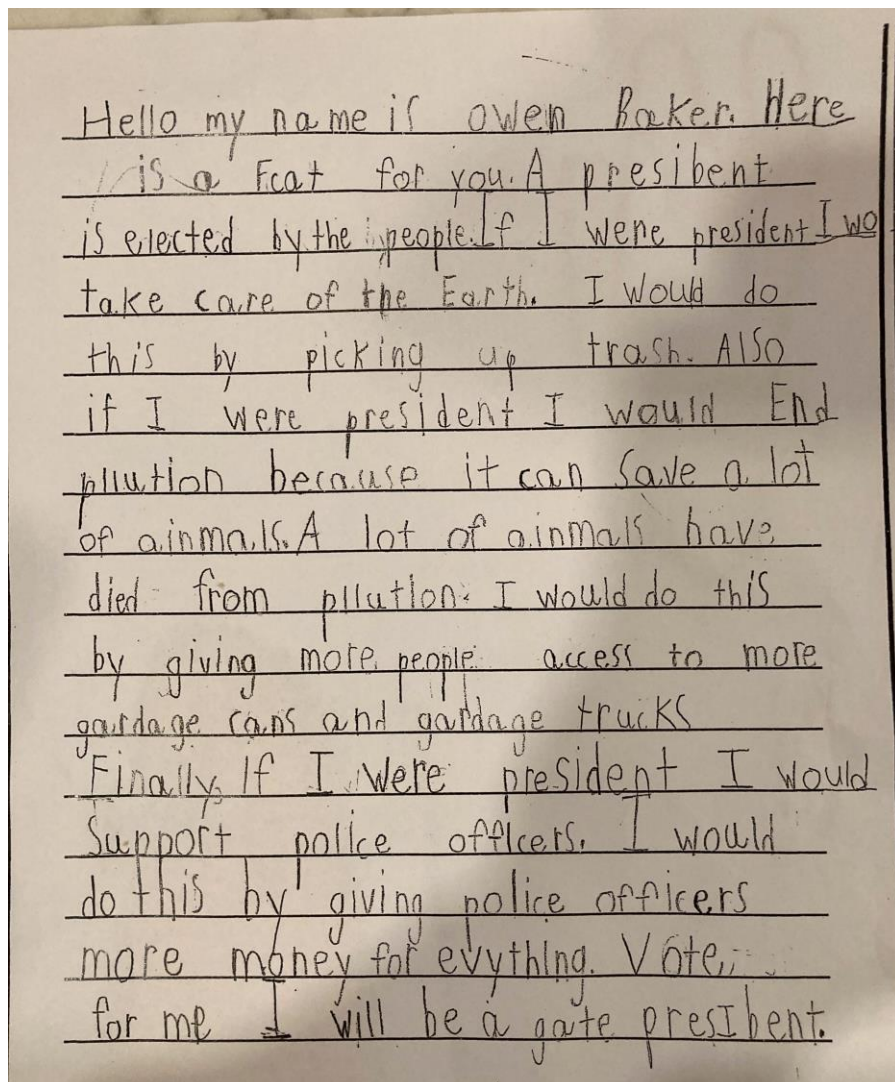
1296 E. Ridge Rd.

Irondequoit, NY

SAVE THE DATE!



Message from 8-year old Owen Baker
(Michael Giardina's grandson)



National Police Week



National Police Week offers honor, remembrance, and peer support, while allowing law enforcement, survivors, and citizens to gather and pay homage to those who gave their lives in the line of duty.

**NEVER LET THEM
WALK ALONE**

ARPALER Memorial Service

Wednesday, May 15th

11am

Rochester Police Locust Club

1425 Lexington Ave.

Rochester, NY 14606

Outdoor service honoring our members who passed away during the year, followed by lunch.

ALL ARE INVITED

Sgt Chris Beach from the Greece Police Department passed away April 23rd at home surrounded by family after a long battle with Cancer. Chris started his career with the Caledonia Police Department in Livingston County before transferring to Greece PD and eventually being promoted to Sergeant. There will be no calling hours. His memorial service is Sunday, May 5th at the Genesee Country Museum, 1410 Flint Hill Road, Mumfords, New York. Services start at 3pm. Procession to St Columba Cemetery, 3333 Brown Road, Caledonia, New York.



*In loving memory of our brother,
Sergeant Christopher Beach,
whose service and commitment to duty
will never be forgotten.*

May he Rest in Peace.

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***Rochester Air Show Survey Results****Interest in attending: Yes = 7, No =7****Preferred date: August 3, 2024****We needed at least 20 or more to get any type of discounted rate to attend.****We will not be going forward with group attendance for this event. Our apologies in advance.****Congratulations, Lou!**

Rochester's rock star, Lou Gramm, the original frontman of the band Foreigner, will be inducted into the Rock and Roll Hall of Fame this fall as part of the band. The induction ceremony will take place in October in Cleveland.

Thank you, Lou, for supporting ITALEO.

Attend Monthly Meeting Virtually

We will now be offering the option to attend our monthly meetings virtually using the Zoom app.

**Bracelets for Hoosack & Jensen**

To purchase memorial bracelets, honoring Lt. Michael "Hootch" Hoosack & Officer Michael Jensen, with proceeds going to their families, click link to visit site:
<https://www.etsy.com/listing/1705866468/officer-michael-jensen-and-lt-michael>

**6th Annual Bocce Tournament 2024**

**Saturday, June 15th
9:00 AM**

**Italian American Community Center
150 Frank Dimino Way
Pizza & Beverage served at Noon**

Sign up before June 8th

**Call Quintino Di Cesare at 247-6601
Or Event Chairman
Vincent Giannantonio 208-1578
\$20.00 per person**

SAVE THE DATE**SUMMER PICNIC**

Sunday, August 11, 2024
Noon to 5 PM
St. Paul Exempt
690 Thomas Ave.
Irondequoit, NY



SAVE THE DATE



SEPTEMBER 7, 2024
12PM – 2PM

2ND ANNUAL
SHARON RIVALDO
MEMORIAL CRUISE
ON THE COLONIAL BELLE

SAVE THE DATE

ITALEO CHRISTMAS PARTY
Saturday, December 7th, 2024
Italian American Sports Club
1250 Buffalo Road

**RECIPE CORNER***Malloreddus alla Campidanese*

<https://www.lacucinaitaliana.com/recipe/pasta/malloreddus-alla-campidanese>

Cooks in 1 hr. 20 min.

Serves 6

List of Ingredients:

1 Lb. 12 Oz. of Tomatoes	1 Lb. of Fresh Sicilian Sausage
1 Lb. Malloreddus Pasta	1 Onion
Bay Leaves	Saffron
Basil	Pecorino Sardo Cheese
Dry White Wine	Extra Virgin Olive Oil
Salt	

To make malloreddus alla campidanese, first peel and de-seed the tomatoes, then chop.

Finely chop the onion and cook in 2 tbsp oil for 1-2 minutes until brown, then add the sausage meat and a bay leaf. Cook a further 10 minutes.

Dissolve a pinch of saffron in 1/2 cup hot water, then add to the pan along with 1/2 cup wine.

Add the tomatoes to the pan and season to taste, then cover and cook for 20 minutes. Add a few basil leaves and cook a further 20-25 minutes.

Boil the Malloreddus pasta, then drain and transfer to a wide bowl to provide enough room to stir in the sauce; once combined, add a generous handful of grated Pecorino Romano.

Buon Appetito

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

italeorochester@gmail.com