



Amici d'Italia

Lodge 2791

Jacksonville, Florida

Volume 2 - Issue 12

OFFICERS

President : *Annette Guarino*
 Vice President: *Dominic Addeo*
 Past President: *Mark Gregorio*
 Orator: *Bob Sussan*
 Recording Secretary : *Cathy DiTrapani*
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 Jack Cosentino
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 Grand Lodge Trustee: *Fran Bosi*
 Grand Lodge 2nd VP: *Mark Gregorio*
 Chaplain: *Carmen Roman*
 Founder: *Alba Rapisarda Renninger*

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The Amici Newsletter

March 2025

FROM THE PRESIDENT....

Our March General Meeting on Friday March 21 is our annual St. Joseph's Table potluck and celebration. If you have never been, you will be most surprised by the pageantry and solemnity of the presentation. You will not be surprised by the great cooks and breads.

While we try to avoid donor fatigue from our devoted members, we kicked off our fundraising for the 2025-26 scholarships and charitable causes with a successful Carnevale. The hard-working committee of Sheen, Mintchwarner, Guilianos, Guarinos, Callaghan and Romans cooked, set up, cleaned up, supplied and poured the wine and served, free and clear of all costs to OSDIA. Rich Thompson got us all moving and singing to Dixieland and Italian favorites with his talented clarinet and saxophone. Several made donations although they could not attend. Thanks to you all.

Once again this month, there are so many Lodge activities coming up, it is hard to keep up (all the details are in later pages):

Membership Open House March 8 at Happy Brew; Restaurant Night at Sakura Japanese Steakhouse in Mandarin; Annual St. Joseph's Dinner (next general meeting); Joe/Paddy Party at Our Lady Star (March 22); group attending My Fair Lady in June and ballet group for Giselle in May.

We are continuing to Promote our shared culture, Preserve the best of our heritage and Protect our reputation through our Committee on Social Justice. We have so much of which to be proud.

Annette



ABOUT US



The Order Sons and Daughters of Italy in America® (OSDIA) is the largest and oldest national organization for men and women of Italian heritage in the United States. Founded in 1905 as a mutual aid society for early Italian immigrants, today OSDIA has thousands of family members located in all 50 states and the District of Columbia, making it the leading service and advocacy organization for the nation's estimated 26 million people of Italian descent. Our missions include encouraging the study of Italian language and culture in American schools and universities; preserving Italian American traditions, culture, history and heritage; and promoting closer cultural relations between the United States and Italy.

*Wishing you a Speedy Recovery.
Get Well Soon.*

*Marilyn Sussan & Nancy Perrone
Pray for our President Annette Guarino for a
safe and speedy recover as she is having
hip surgery!*

© Lord, you give me light; you
dispel my darkness.
Psalm 138:28



March Birthdays

- | | | | |
|-------------------------|-----------------------------|---------------------|--------------------|
| 1 Carmen Roman | 12 Al Ferraro | 15 Daniel Romanello | 21 David Evans |
| 4 Michele Christensen | 13 Christopher Heffelfinger | 16 Paul Ouellette | 29 Felicia Yacuzzo |
| 6 Vito DiTrapani | 13 Cheryl Venero | 18 Robert Roggio | |
| 11 Theresa Heffelfinger | | | |



SCHOLARSHIP PROGRAM

*Applications for 2025 now available
Contact Chair Lucy Cortese*



The Order of the Sons and Daughters of Italy in America (OSIDA) promotes, enhances, and encourages the *study of Italian heritage and culture*. Our local chapter offers two scholarships to high school seniors of Italian descent who display academic excellence and leadership abilities. Applications are available for students from public and private high schools in Baker, Clay, Duval, Flagler, and Nassau counties.

Completed applications and supporting materials are **due by March 14, 2025**. Award decisions will be announced by April 4th. Recipients will be honored at a chapter recognition dinner on April 25th. For more information or a scholarship application, contact chair Lucy Cortese at

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The Amici Newsletter Lodge 2791 March 2025

Information, Activities and Updates

Meetings Mailing Address Contact Information



- Council meets 1st Tuesday of the month.
- Lodge meets the 3rd Friday of the month at 6:30pm at Shepherd of the Woods Lutheran Church 7860 Southside Blvd, Jacksonville Florida 32256. **Next Meeting March 21, 2025**
- Mail address: Amici D'Italia Lodge 2791 PO Box 8985 Jacksonville, Fl 32239-8985
- President: Annette Guarino email annette57@aol.com phone 914-548-7821
- Newsletter: Sal Santapola email saldesanta@gmail.com phone 904-887-8758



The book club meets periodically at 6:30pm at Dom Sorrentino's home, 12640 Shoal Creek Lane North, Jacksonville, Fl 32225. **Next Meeting will be in March. Will advise of date via email.**

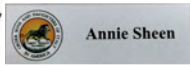
Book Discussion: The Sicilian Inheritance by Jo Piazza.

Chair Leader Cheryl Callavini 904-744-1779

RSVP to attend 904-866-8527, so that your name is at the entry gate.



Golf Shirt/Name Tag



Golf Shirt - Cost \$25 - Name Tags Cost is \$13

Contact Annie Sheen for Golf Shirt or Name Tags. Anniesheen@comcast.net

Italian Heritage Cook Book - \$20 - Purchase at the general meeting.



Scholarship



Scholarships - Order Sons and Daughters of Italy in America

National Leadership Grants – General Information Through the Sons of Italy Foundation® (SIF), and tens of thousands of family members located in all fifty states and the District of Columbia, the Order Sons and Daughters of Italy in America® (OSDIA) has awarded tens of millions of dollars in scholarships to date. The Foundation is excited to support more talented youth to achieve their dreams. Scholarship application - for next year: www.osdia.org/scholarships/ Due by March 14, 2025 (See page 2 for more information.)

Committees



We continue to reach out for volunteers to assist on each committee which are the following: **Fraternity, Philanthropy, Membership, Culture, Finance & Communications.**

Committees established and are on going are: Fraternity, Finance, Philanthropy (Charities & Scholarship). Contact Sal Santapola @ saldesanta@gmail.com if you are interested in volunteering.

Night out Social Sakura Japanese Steakhouse March 27, 6pm



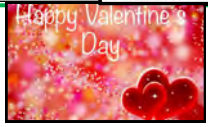
Join us at Sakura Japanese Steakhouse 9432 San Jose Blvd Jacksonville, Fl 33257 (904) 739-8282

web page [Japanese Steakhouse - Sakura Japanese Steakhouse](#)

Night out Social Bono's BBQ Thursday Feb. 27, 6pm

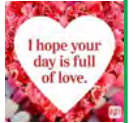
A great attendance 25 members attended and some good Barbecue at Bono's Pit BBQ & fellowship.





February 21, 2025 FRIDAY GENERAL MEETING

Celebrating Valentine's Day



Celebrating Valentine Day with 55 members. Pizza and Pasta were enjoyed by the members and their friends. A good time was had by all with fun and fellowship.





Benefactor Day at Marywood Retreat and Conference Center. Tuesday February 25, 2025 10am—2pm

Father Emal Tomaskovic, SA, lead the discussion about the Franciscan Friars, of the Atonement what they do, in supporting many, call to heal wounds, to unite what has fallen apart and to bring home those who have lost their way.

We had mass in the beautiful chapel at Marywood overlooking the St. Johns River, lunch and many discussions on how you can support the order.

Great attendance especially from OSDIA. Pictured below.



Father Emil Tomaskovic, SA

*By funding a Gift Annuity, you not only secure your own future; you secure ours as well. Thank you for supporting the Franciscan Friars of the Atonement. It is only through the long-term commitment of friends like you that we can continue the mission of healing, peace and unity that began with our founder **Servant of God Father Paul Wattson, S.A.**, more than a century ago. God bless you for your kindness!*



If you have any questions, please call Father Emil Tomaskovic, S.A. at 1.800.338.2620 or 845.424.2130 or email SpecialGifts@AtonementFriars.org For more information and to preview your personal gift annuity illustration, visit www.AtonementFriars.org/Annuity



Facebook.com/AtonementFriars

GRAYMOOR • PO Box 301 • Garrison, NY 10524
OFFICE OF MISSION SUPPORT
845.424.2130 OR TOLL FREE 1.800.338.2620
FAX 845.424.2168
Legal title: Friars of the Atonement, Inc.
www.AtonementFriars.org/Annuity



CHARITABLE GIFT ANNUITIES HELP YOU PREPARE FOR YOUR FUTURE AND OURS
PREPARING FOR TOMORROW BY PLANNING FOR TODAY



L/r OSDIA Sons & Daughters of Italy



GRAND LODGE OF FLORIDA

37th BIENNIUM STATE CONVENTION

MAY 28 - JUNE 1, 2025

EMBASSY SUITES, BUENA VISTA So. Kissimmee Florida

CONVENTION FEES AND REGISTRATION

ROOM RATES: \$ 159.00 per night plus taxes

Rates are applicable 3 days before and after the official meeting dates, subject to availability.

DELEGATE REGISTRATION FEE: \$ 290.00 includes all event meals below

ALTERNATE DELEGATE REG. FEE: \$ 275.00 includes all event meals below

5/29 **THURS. WELCOME RECEPTION BUFFET:** \$60.00 Open Seating

5/30 **FRI. PRESIDENTS & OFFICERS LUNCHEON:** \$75 .00 Open Seating

5/31 **SAT. FORMAL INSTALLATION DINNER / DANCE:** \$95.00 Assigned Seating

PLEASE NOTE, NO MEAL TICKETS ARE REQUIRED FOR SOCIAL FUNCTIONS. ALL GUESTS MUST MAKE THEIR RESERVATION THROUGH THEIR LOCAL LODGE WHO WILL FORWARD NAMES TO THE GRAND LODGE FOR THE GUEST CHECK IN LIST FOR EACH EVENT. *"NO WALK-INS"*

DELEGATES, ALTERNATE DELEGATES AND GUEST FEES SHOULD BE MADE PAYABLE, TO:

THE GRAND LODGE OF FLORIDA (Note on memo: CONVENTION 2025).

MAIL TO THE CONVENTION CHAIR: TONY CIANCIOTTA - OSDIA

5443 QUEEN VICTORIA DR

LEESBURG, FLORIDA 34748

ALL RESERVATIONS AND FEES MUST BE RECEIVED BY May 1st, 2025.

THE CONVENTION WILL BE HELD AT THE EMBASSY SUITES, BUENA VISTA SOUTH. 4955 KYNGS HEATH ROAD, KISSIMMEE, FL 34746 (407) 597-4000

Information is available on the Grand Lodge website "OSIAFLORIDA.ORG"

Complimentary Open bar every night from 5:30 pm to 7:00 pm for registered guests

Complimentary Cooked to order breakfast each morning for registered guests

Free self-parking



My Fair Lady is the quintessential classic musical based on the classic story of Pygmalian. This timeless musical boasts songs like Wouldn't It Be Lovely, I Could Have Danced All Night and The Rain in Spain.

**SATURDAY MATINEE
JUNE 21, 2025**

Dinner from 12pm to 1:40pm - Performance 1:50pm

We have booked *seventy-two seats* for this performance. Everyone enjoyed going to Alhambra Theatre for a pleasant time with a Broadway Show, dining, and fellowship.

Donation \$73.00 per person including tax and gratuity

We sold 30 tickets to date and only have 42 left.

Make Check Payable to OSDIA (sons and daughters of Italy)

We will start selling tickets at the next general meeting

Or you can email me and I will reserve your seats.

saldesanta@gmail.com



St. Joseph Bread

Shared by Maureen Bailey, Godfrey, Illinois

MY GRANDMOTHER carries on a tradition that her parents brought over from Italy when they settled in the U.S.

Each year on March 19, we celebrate St. Joseph's Day. To honor this patron saint, Grandma serves 13 different foods at a family meal.

One of my favorite parts of this special meal is Grandma's St. Joseph Bread. I'm sharing her recipe for others of Italian heritage (or anyone who loves delicious homemade bread!) to try in March...or any time of the year.

- 1-1/2 cups warm water
- 2 1/4-ounce packages dry yeast
- 2 tablespoons shortening
- 1 tablespoon sugar
- 1 tablespoon oil
- 2 teaspoons salt
- 4-1/2 cups flour, *divided*
- 1 egg, beaten
- 1/4 cup sesame seeds (optional)

In a small bowl combine water, yeast, shortening, sugar, oil and salt. Let stand 5 minutes. Put 2-1/2 cups flour in large mixing bowl and add liquid mixture. Beat until blended. Stir in as much of the remaining flour as you can mix with a spoon. Knead in the rest of the flour to make a moderately stiff

dough which is smooth and elastic (about 6 to 8 minutes). Shape into a ball and place in lightly greased bowl. Turn once to grease surface. Cover and let rise in a warm place approximately 45 minutes to an hour. It will double in size. Punch down and divide into 6 equal parts. Cover and let rest 10 minutes. Roll each piece into a 12-inch rope. Braid three ropes together for a loaf of bread. Place each loaf on a greased baking sheet. Cover and let rise until doubled (about 30 to 40 minutes). Brush tops and sides with egg. Add sesame seeds if desired. Bake at 400° for 20 minutes or until crust is light brown. Cool on wire rack. **Yield:** 2 loaves.

Pastry Dough

- 1 1/4 cup water
- 1 2/3 cup all-purpose flour
- 1/2 cup salted butter, softened
- 4 large eggs
- 1/2 tsp salt

Pastry Cream

- 2 2/3 cups whole milk
- 6 large egg yolks
- 1/2 cup granulated white sugar
- 1/2 cup
- 1/2 cup salted butter
- 1 tbsp

Pastry Decoration

- 1/4 cup powdered sugar
- 12 maraschino cherries or compote cherries

ST. JOSEPH'S DAY PASTRY Zeppole San Giuseppe



Pastry Dough

First, in a medium sized pot on the stove on high heat, add butter and melt it. Immediately add the water (1 1/4 cups) and salt (1/2 tsp). As soon as it comes to a boil, reduce heat to low and add all of the flour. Stir until it becomes thick and malleable and then turn off heat.

Next, place it into a large mixing bowl and allow it to cool for 5 minutes. Then, mix the dough for about a minute.

Important: Add eggs only ONE AT A TIME after each has been combined into the dough. The dough should be smooth after the last egg.

Then, add parchment paper or silicone mats to two large baking sheets.

Preheat oven to 400F.

Then, put the dough into a pastry bag with large star tip (optional) and begin piping the dough in round circles about two inches apart on the baking sheets. You can pipe one layer to use each as a top and a bottom, or you can pipe two layers on each to make them taller and then cut them in half when they're cool to fill with custard. The latter option will make larger pastries than the former.

Next, bake them until they get a brown coating on top which will be about 25 minutes and then add 3-4 more minutes. They need to be lightly browned on top before you remove them. Do not remove them beforehand. My suggestion is to do one baking sheet at a time because the bottom rack may not brown as quickly as the top if you bake them at the same time. Let them cool.

Pastry Cream

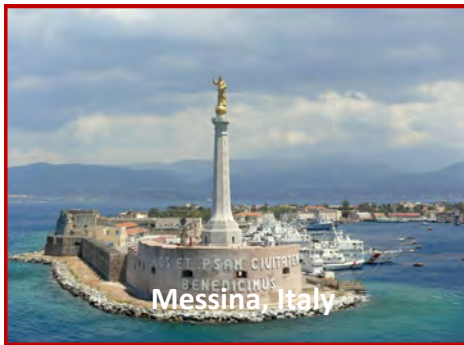
In a large mixing bowl, add egg yolks (6) and sugar (1/2 cup) and mix. Add the corn starch (1/2 cup) and 2/3 cup of the milk. Mix until smooth.

In a medium sized pot (non-stick preferably) add remaining two cups of milk and 1/2 cup of butter. Heat, but don't bring it to a boil. Turn the heat to low and begin adding the egg mixture. Stir quickly to combine; keep stirring constantly until it thickens. Scrape the bottom when it starts sticking. Do not overcook or it'll burn. Remove from heat; cover and let cool until ready to use

Pastry Assembly and Decoration

Then, put a one inch dollop of cream on the top, in the middle as shown on each.

Next, sprinkle with powdered sugar or do it just before serving.



March/April 2025

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1
2	3	4 Carnevale 6pm	5 Ash Wed	6 Council Meeting 6:30pm	7 Il Volo/ Symphony 8.00pm	8 coffee social 9:30pm
9	10	11	12	13	14	15
16	17	18	19	20	21 General Meeting 6:30pm	22 Joe Paddy Our Lady Star of the Sea
23	24	25	26	27 Skura Japanese Restaurant Social 6pm	28	29 West Side Story 12pm
30	31	1 Council Meeting 6:30pm	2	3	4	5
6	7	8	9	10	11	12

Carnevale Italian Style was a great gathering with food, fun, and fellowship. There were eighteen members and guests at the Lake Crest Clubhouse. Thank you to all the volunteers that made this happen. Raising funds for our Scholarship Program amounted to \$700.



Photos by Annie Sheen