



Amici d'Italia

Lodge 2791

Jacksonville, Florida

Volume 3 - Issue 24

OFFICERS

President : *Annette Guarino*
 Vice President: *Dominic Addeo*
 Past President: *Mark Gregorio*
 Orator: *Mo Cooper*
 Recording Secretary : *Donna Addeo*
 Financial Secretary: *Dominick Sorrentino*
 Treasurer: *Annie Sheen*
 Trustees: *Sal Santapola*
 De Santapola
 Mo Cooper
 Joe Pecorella
 Jack Cosentino
 Guard: *Donna Addeo*
 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 2026

FROM THE PRESIDENT....

This month we usher in our new Council 2026-2028 with a traditional installation ceremony. If you have never attended one, please come and enjoy the long-established protocols. It is also our annual celebration of St. Joseph's Day. As is our custom, no entry fee is charged to members, however, please bring a meatless dish to share since it is a Friday in Lent. All the refreshments and desserts usually donated are most welcome.

As my term of office as your President ends, please indulge me for a few words. I have words of gratitude and humility for the enormous opportunity I was given to steer the ship of our local lodge. As you know we are, but one lodge of the proud 125-year-old national organization devoted to the culture, spirituality, traditions, and heritage of our Italian ancestors. While it has not been easy on most days, nothing worth doing is ever easy. Nevertheless, I hope you will feel that I rose to the challenges to lead with equanimity and grace.

My wish for the new Council is continued success and growth.

Avanti.

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.



March Birthdays

Michele Christensen
Vito DiTrapani
Al Ferraro

Christopher Heffelfinger
Theresa Heffelfinger
Josephine Kroom

Carmen Roman
Daniel Romanello
Robert Roggio

Cheryl Venero
Felicia Yacuzzo

SCHOLARSHIP PROGRAM

*Applications for 2026 now available
Contact Chair Carmen Roman*



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 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.

A completed application and supporting materials are **due by March 13, 2026**. Award decisions will be announced by **Friday, April 3, 2026**. Recipients will be honored at a chapter recognition dinner on April 17th. For more information or a scholarship application, contact chair Carmen Roman cir7331@gmail.com Click on the link for the application.

<https://tinyurl.com/2xuup2x6>



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, Jax Fl. Friday March 20, at 6:30pm*
- 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
- Compassion: Georgianne Pionessa email ajp19@comcast.net phone 904-727-7112.
- Webmaster: www.italiainjax.org Giancarlo Zepeda email support@pendabrytemetal.com



The book club meets periodically at 6:30pm. Meeting at Toni O'Connor's home 12234 Spiney Ridge Drive South Jacksonville, FL 32225. Next meeting Thursday April 9th at 6:30pm
Book Discussion: Loyalty by Lisa Scottoline.
Chair Leader Cheryl Callavini 904-744-1779
RSVP to attend as this is a gated community call or text Toni at 732-272-3910

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 - \$15 - 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 applications due by March 13, 2026(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.

Restaurant Social Maggiano's Little Italy March 26, 6pm



Join us for lunch or dinner at Maggiano's Jacksonville and savor the rich flavors of Italian-American dishes inspired by Nonna's traditional recipes
ST. JOHN'S TOWN CENTER 10367 Midtown Pkwy., Jacksonville, FL 32246
Web page [St. Johns Town Center](http://St.JohnsTownCenter) | Maggianos.com Phone - 904-380-4360



3/3/25 Council Meeting

3/20/25 General Meeting (St. Joseph) 6pm

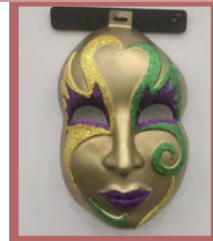
3/26/25 Restaurant Social Maggiano's Italian Restaurant

February 20, 2026 FRIDAY GENERAL MEETING Celebrating Carnevale Italian Style



We celebrated Carnevale Italian Style at our General Meeting with a delicious meal of stuffed shells, salads, bread, and soft drinks generously provided by our members. We also welcomed two new members, **Patti Berry** and **Jackie Gaarder**.

Photo (l-r): **Dom Addeo**, Vice President; **Annette Guarino**, President; new members **Patti Berry** and **Jackie Gaarder**; and **Mark Gregorio**, Past President.





Officer Elections

Our Lodge conducted Officer Elections during the February General Meeting. A slate of officers was elected. All officers will be sworn in at the March General Meeting.

Slate of Officers

President:	Dominic (Dom) Addeo
Vice President:	Mark Gregorio
Communications:	Sal Santapola
Recording Secretary:	Donna Auger
Orator:	Mo Cooper
Financial Secretary:	Dominick Sorrentino
Treasurer:	Annie Sheen
Immediate Past President:	Annette Guarino
Trustees:	Jennifer Burroughs
	Jack Consentino
	Mathilde Genovese
	Kathy Guiliano
	Joe Pecorella
	De Santapola
	Mary Wright
Mistress of Ceremonies:	Margie Rimmer
Guad/Sentinel:	Donna Addeo
Founder:	Alba Renninger
Chaplain:	Carmen Gonzalez Roman

Divine Mercy House Donation Presentation

Divine Mercy House provides a Christian maternity home for single women facing unexpected pregnancies. Open to women of all faiths, the home offers a loving, nurturing, and Christ-centered environment that supports each mother and her child physically, spiritually, emotionally, and educationally. Their mission helps build a strong foundation of goal-setting, personal growth, and moral values for long-term well-being.

On February 10, 2026, Donna Addeo (l/r) presented a \$250 donation on behalf of OSDIA to Amy Woodward, leader of Divine Mercy House. Supporting the visit in the photo are Annie Sheen and Robert and Kathleen Guiliano.





Amici D'Italia
Lodge 2791

ORDER
Sons and Daughters of Italy
IN AMERICA

Our New
Website is Live
[Www.italianjax.org](http://www.italianjax.org)

Our New Website is Live! Visit www.italiainjax.org

We're excited to announce the official launch of Amici d'Italia's brand-new website: www.italiainjax.org!

This site is designed to be a central hub for all things Amici — a place to stay updated on events, browse photos, learn about our history, and stay connected with fellow members.

Here's how you can get involved:

Send Us Your Feedback & Suggestions

We'd love to hear your thoughts! If you have ideas for features, pages, or content you'd like to see, please let us know. This is *your* club website — help us make it great.

Add Your Profile Picture & Bio

Members can now create an account and, if they choose, add a profile photo and short bio. This will appear in our private Member Directory, viewable **only to logged-in members** to ensure everyone's privacy.

To submit your info, just visit the **Contact page** on the website and upload your photo and a few details about yourself.

Don't worry about formatting or writing style — just send the basics, and we'll take care of the rest!

Spread the Word

Share the link with friends and family who might be interested in our community. Whether they're curious about Italian culture, local events, or just good food and company, everyone is welcome.

Visit us today at www.italiainjax.org and help us bring Amici d'Italia to life online!

Grazie mille!

Giancarlo Zepeda
Communications, Amici d'Italia | Lodge #2791

An Italian American Tradition St Joseph' Day - March 19th by Sal Santapola

St. Patrick may get all the attention with the famous parades and green beer, but for most Italian Americans it means only two more days until **St. Joseph's Day**.

Growing up in an Italian American family, St. Joseph's Day was one my family always celebrated. The tradition was brought over with the first immigrants and is still celebrated in both the old Italian American neighborhoods in the big cities and households nationwide. Every March 19, Italian Americans across the country will be sitting down to one of our favorite feasts.

The event commemorates the fatherly example of Saint Joseph and gives occasion for **celebrating the bonds of the family**. This Celebration in Italy on March 19, is The Feast of St Joseph, or La Festa San honoring St. Joseph. It is also the day in which Italy celebrates Father's Day.

In Sicily, the celebration takes centers stage. During the Middle Ages, there was a server drought, and the people prayed for their patron saint, St. Joseph, to bring them rain. They promised that if God answered their prayers through Joseph's intercession, they would prepare a large feast to honor him. The rain came and the people of Sicily prepared a large banquet for St. Joseph. The FAVA bean was the crop which saved the population from starvation.

A traditional "altar" or St. Joseph's Table is filled with gifts, both of food and sentimental ones, offered to the St. Joseph in thanksgiving. Generally, a statue of St. Joseph is placed at the head of the table is surrounded by gifts and various foods.

The table should be set up as the tradition of St. Joseph altar symbolic of the Trinity with Easter Lilies (representing purity, virtue, and humility) as well as bread, cakes, and cookies.

Families and friends celebrate St. Joseph's Day by in sharing traditional food and desserts:

- Fava Beans
- Soups made with lentils, fava beans, escarole, broccoli, or cauliflower
- Vegetables such as celery, fennel stalks and stuffed artichokes
- Eggplant Caponata – Excellent for dipping with Italian Bread
- St. Joseph Day Pasta or Carpenter's Pasta – made with breadcrumbs sauteed in butter to resemble wood sawdust.
- Fresh fruit
- Pastries – Zeppole di San Giuseppe (An Italian Cream Filled pastry like Cream puff)





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.



Tuscan & Umbrian Countryside

with Optional 2-Night Rome Pre Tour Extension

with Optional 2-Night Famous Food and Ferrari: Emilia Region Post Tour Extension

April 3 – 13, 2027



Book with
Airfare Now
& Save
\$350
Per Person

Upgrade to Elite Airfare! See inside for details.



For more information contact
Suzanne Fisher
Cruise Center World Travel
(904) 260-3401 Ext 251
suzanne@cruisecenterjax.com

FOR MORE INFORMATION CLICK ON THE LINK

<https://tinyurl.com/bdh9s4b5>



The Alhambra Theatre & Dining is set to host the musical **Saturday Night Fever** on. This 70's throwback musical follows the story of Tony Manero, a working-class Brooklyn kid who becomes a disco dance sensation. The show is set to iconic disco hits and will be a 70's throwback musical experience.

Saturday Matinee September 19th 2026 at Alhambra Dinner Theatre

Dinner: 12:00 PM – 1:40 PM Performance: 1:50 PM

We've reserved **60 seats** and booked **35** only **25** left to sell.

Join us for an afternoon of Broadway entertainment, delicious dining, and warm fellowship at the beloved Alhambra Dinner Theatre. It's always a crowd favorite — a perfect way to spend time together and enjoy the arts.

Cost: \$75.00 per person (includes dinner, show, and gratuity)

Please click the link to purchase:

1 Ticket \$75 plus \$2 transaction fee = \$77 <https://tinyurl.com/36ct7wz7>

2 Tickets \$150 plus \$4 transaction fee = \$154 <https://tinyurl.com/45jbjbjx>

You may also pay by check or credit card at the club.

Make checks payable to: Italian American Club

Contact Sal Santapola if you want to book seats at saldesanta@gmail.com



Arezzo Tuscany ,Italy



Chianti Tuscany, taly

March/April 2026

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3 Council Meeting 6:30pm	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20 General Meeting 6:30pm	21
22	23	24	25	26 Restaurant Social Maggiano's 6pm	27	28
29 Palm Sunday	30	31	1	2 Holy Thursday	3 Good Friday	4 Easter Vigil

SPOTLIGHT ON MEMBERS

Member
Spotlight

Each month OSDIA will feature **two members**: one sharing their professional life and accomplishments and one sharing their personal or family story and interests. Help us get to know each other—volunteer or nominate a member for the March issue.

Name

- **Spotlight type:** Professional / Personal
- **Work profession:** title & employer
- **Family background:** one line (origins, heritage, or notable story)
- **Short bio:** 50–75 words (career highlights or personal story)
- **Photo:** optional
- **Contact email**
- **Preferred month:** optional

Deadline for April - March 23 — please send submissions early to allow editing and layout.

Send submissions to: Giancarlo Zepeda — support@pendabrytemetal.com