

# VINCENT LINGUANTI LODGE #2212 NEWSLETTER

*“Liberty is our most precious prerogative. If we give it up for some temporary safety we will have neither liberty nor safety.”*



## President's Message

Brothers,

The month of May is upon us and it is that time of year for the annual convention. The New York Order Sons of Italy

will be celebrating the 106th convention from May 31<sup>st</sup> - June 3<sup>rd</sup> at the Villa Roma Resort and Conference Center, Callicoon, NY. Two of our members, Brothers Al Galan and John Pelletiere will be representing our lodge. I am sure they will make us proud with their presence.

Arrangements have been made for our lodge to host a Grand Council Plenary Session on Saturday October 27, 2012. It will be held at Tagaste Monastery starting at 9:00am and followed by mass at 4:00pm by Fr Francisco Sandoval OAR.

The 11th Annual Golf Outing is Tuesday, May 15th. Start organizing your foursome line up for this great day of golf, lunch, dinner and prizes. We are still looking for more sponsors. Please support our lodge to help with our scholarship program.

Our Memorial Mass will be held at 9:00am on May 20, 2012 at Tagaste Monastery with breakfast to follow. We will be remembering all our deceased members. Please make every effort to attend.

On Memorial Day May 28th we will be holding our Annual Memorial Service at the Vincent S. Linguanti gravesite - 10:30am, St Peters Cemetery, Route 9W, Haverstraw, NY. All members are welcome to attend. As she has done in the past Connie D'Urso will donate a wreath for this occasion. Her generosity is appreciated.

Important reminder: May 28th is the last Monday of the month and also Memorial Day. Our May meeting will therefore be held on Tuesday, May 29th.

Brother Thomas V. LiPuma, President

We have been asked by NY Commission for Social Justice (CSJ) to sign a petition protesting a derogatory video called "Bensonhurst Spelling Bee". The petition will be available at the meeting.

**MONTHLY MEETING**  
**Monday APRIL 30<sup>th</sup> 7:30PM**  
**Tagaste Monastery**

## NITE AT THE RACES

*Linguanti Style*

We're doing it AGAIN!

**Friday Apr 27<sup>th</sup> at Tagaste Hall**

**DOORS Open 6:00 PM**

**FOOD Served 6:30 PM**

**RACES Start 7:00 PM**

**Admission \$8**

## Linguanti Lodge GOLF OUTING

**11<sup>th</sup> Annual Frank Longabucco Memorial Golf**  
**Outing at Spook Rock GC Tuesday May 15<sup>th</sup>**

**Call Ernie Bosco 845-357-8777**

**\$150/Golfer for Golf & Cart, Lunch & Dinner**

**Lunch 11:30AM GOLF 1:00 PM Dinner Follows**

We need sponsors to make this event a success. It is one of our major fundraisers.

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## MEMORIAL MASS & BREAKFAST

Sun May 20<sup>th</sup> 9AM Linguanti Lodge Memorial Mass remembering deceased members at Tagaste Breakfast follows—Member and 1 guest free \$10/p for extra guests

**IF YOU ARE COMING TO THE MEMORIAL MASS**

**BREAKFAST YOU MUST CALL BRO TONY**

**CICCOTELLI at 845-837-1076**

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**Our Lodge is named for TSgt Vincent S. Linguanti, USAAF, the first Italian American service member from Rockland County to be killed in WWII.**

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### HEALTH AND WELFARE

Brother Charlie Gardella had Quadruple Bypass surgery and is now rehabbing at home. Give him a call, 845-634-9381. Your prayers continue to be requested for Brother Vinny Dima.

### MAY GOD BLESS YOU ALL

Please call President Tom LiPuma at **634-3282** if you know of a brother who is sick or hospitalized.

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### LINGUANTI LODGE SCHOLARSHIP PROGRAM

## Scholarship Awards Night Monday June 4<sup>th</sup> 8PM Tagaste

Chairman Bro Al Galan, 60 Gerardine Place,  
New City, NY 10956 845-356-7495

### Lodge Notes:

Our web pages on the NY Grand Lodge website are ready. The 2212 Web page went live Feb 1<sup>st</sup>. We are adding information. If you have any ideas of what should be there please contact Bro Geo Persico. SEE it at <http://www.nysosia.org/lodge.asp?LodgeNumber=2212>

## Next Council Meeting Monday May 21<sup>st</sup> at 7:30PM

### VOSIAL ASSOCIATES

VOSIAL Associates is accepting nominations for the open position on the Board of Directors. Inform John Pelletiere or Florio Campi of your desire to be on the Board. A vote, if necessary, will be held in April.

## NITE AT THE RACES *Linguanti Style* Friday Apr 27<sup>th</sup> at Tagaste Hall DOORS Open 6:00 PM FOOD Served 6:30 PM RACES Start 7:00 PM Admission \$8

### Wide world of facts:

The world's most popular fruit is the banana. In the United States, people consume more bananas than apples and oranges put together.

**USED WINE BOTTLE CORKS still needed. If you have any please give them to Bro George Persico.**



### Mark Your Calendar

### Upcoming Events

**Fri Apr 27 Nite at the Races *Linguanti Style***  
6PM Doors open 6:30 Food served Races 7PM

**Tues May 15 Linguanti Lodge Golf Outing**

**Sun May 20 Lodge Memorial Mass @Tagaste**  
9AM Breakfast follows--\$10p/p for extra guests

**Mon Jun 4 Lodge Scholarship Night**  
8PM Tagaste

**Sat Oct 27 State Lodge Plenary Session at**  
Linguanti Lodge

### May Birthdays

- 1<sup>st</sup> Joan Madonna
- 1<sup>st</sup> Carmen Nappo
- 2<sup>nd</sup> James Molinaro, Jr.
- 3<sup>rd</sup> Janet Passamonti
- 4<sup>th</sup> Patrick Casper
- 5<sup>th</sup> Dirce Bauco
- 6<sup>th</sup> Thomas Ferry
- 7<sup>th</sup> Laura Scotto
- 8<sup>th</sup> Joseph Boylan
- 10<sup>th</sup> Andrew Laiosa
- 11<sup>th</sup> Vivienne Caruso
- 11<sup>th</sup> Frank Varano
- 12<sup>th</sup> Jack Pentrelli
- 13<sup>th</sup> Ernie Bosco
- 14<sup>th</sup> Thomas Ciccone
- 14<sup>th</sup> Frank Tarantino
- 16<sup>th</sup> Diana Riccardi
- 18<sup>th</sup> Nicholas LaBruna
- 18<sup>th</sup> Jean Campi
- 19<sup>th</sup> Rose Ludwig
- 22<sup>nd</sup> Carmelo Schembri
- 26<sup>th</sup> Pat Casey
- 26<sup>th</sup> William Villanova
- 28<sup>th</sup> Scott Shedler
- 28<sup>th</sup> Fran Ducharme
- 29<sup>th</sup> Ralph Jeffrey
- 29<sup>th</sup> Theresa Varano
- 29<sup>th</sup> Lucille Gregory
- 30<sup>th</sup> Dennis O'Connell



We wish them all *Salute a cent'anno.*

### May Anniversaries

- 5/29/1949 Rose & Ralph Jeffrey
- 5/01/1955 Geraldine & Ulysses Econs
- 5/21/1955 Norma & Ben DeVivo
- 5/24/1958 Connie & John D'Angelo
- 5/18/1985 Joanne & David Tampkin
- 5/26/1985 Sue & Joseph Gregory
- 5/07/2005 Jennifer & Anthony Pavone
- 5/27/2007 Laura & Ralph Scotto

**Is your Birthday or Anniversary missing?**  
See Bro Sam D'Urso or call him at 845-369-0766



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#### 780 CALENDAR FUNDRAISER TICKETS SOLD

780 tickets paid and turned-in. Gross of \$7800.

The chart shows the number and prize of first 21 Calendar fundraiser winners. The winners are drawn out of a drum by at least four Lodge

Council members. Once a number is picked it is returned to the drum and is eligible to be selected again. In addition to the numbers shown in the chart, any ticket holder who has the number immediately before and after the selected number receives a \$10 check.

Charles M. Gardella,  
Chairman  
2012 Calendar Fund  
Raiser

	SUN	MON	TUE	APRIL WED	THU	FRI	SAT
	1	2	3	4	5	6	7
WINNER	1012	1685	1953	1660	1947	1050	1421
	\$ 100	\$ 25	\$ 25	\$ 25	\$ 25	\$ 25	\$ 50
	8	9	10	11	12	13	14
WINNER	1633	1421	1589	1953	1509	1844	1413
	\$ 100	\$ 25	\$ 25	\$ 25	\$ 25	\$ 25	\$ 50
	15	16	17	18	19	20	21
WINNER	1229	1167	1050	1714	1641	1903	1857
	\$ 100	\$ 25	\$ 25	\$ 25	\$ 25	\$ 25	\$ 50
	22	23	24	25	26	27	28
WINNER							
	\$ 100	\$ 25	\$ 25	\$ 25	\$ 25	\$ 25	\$ 50
	29	30					
WINNER							
	\$ 100	\$ 25					

**GOLF OUTING** ANY MEMBERS PLANNING TO PLAY GOLF OR WHO ARE HOLDING SPONSORSHIP(S) FORMS ARE REMINDED TO RETURN THESE FORMS AND PREPARE YOUR DONATION AT THE APRIL MEETING. THIS IS THE FINAL MEETING PRIOR TO THE OUTING.

FINAL ARRANGEMENTS ARE DUE TO SPOOK ROCK AND THE CATERER BY TUESDAY, MAY 1.



Brother Ernie

**CALL BRO ERNIE BOSCO ON 845-357-8777**

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### Culture Corner

#### Parmigiano Reggiano

Parmigiano Reggiano is the King of Cheese, one of Italy's finest products. With its rich, nutty taste and distinctive aroma, it is used by the finest chefs in food preparation. But it is equally delicious to eat with fruit, crackers and wine, or sprinkled on pasta, rice or soup. Taste some and experience the pleasure of eating this fine cheese.



The production of Italian hard cheese is fascinating to see. For the best imported products, every aspect is rigorously controlled. For example, cows graze on grass or eat hay and alfalfa. The milk produced from these cows comes from a strictly defined area, known as the "typical" zone. Rennet, a natural ingredient, is used for starter; maturation continues in an entirely spontaneous manner in temperature and humidity controlled chambers. Consorzio controlled cheese is easily to recognize, each cheese will bear a fire-branded mark in the rind. Think of this as a trademark. The Consorzio Parmigiano Reggiano stamp appears as little dots which repeat Parmigiano Reggiano on the rind of each wheel. Look for this as the Consorzio's guarantee regarding the authenticity of the quality and controls.

Cutting, or more precisely fracturing, a wheel which is 64-88 pounds is hard work and takes experience. A special short bladed, lance-shaped knife is used to cut the cheese, by tracing a line along the top and sides of the cheese to divide it into exact halves. This process continues for all cuts. By fracturing, rather than cutting the cheese, the natural structure is retained.

Many Americans don't realize just how long fine cheeses are aged. Imported Parmigiano is naturally aged for 18-24 months. To test the cheese, cheese masters use a traditional hammer, which acts like a stethoscope telling the master exactly when the cheese is defect free and fully aged.

Parmigiano is highly nutritious and has the highest percent of protein of any cheese. The fat content is relatively low, because the cheese is made with partially skimmed milk. Parmigiano is easily digested and high in calcium.

#### Grana Padano

The word Grana means "grainy" or "granular" because this is how the cheese looks when it is cut open. Grana Padano, an Italian cow's milk cheese, would be easily recognized for another reason--the wheel is enormous, usually ranging from 70 to 88 pounds.

Controlled by the Grana Padano Consorzio, Grana Padano is aged a minimum of 18-months. It carries a rhomboid mark on the cheese. This is a special four leaf clover and indicates the province of origin.

Grana Padano could be called the body builder. It is low in fat and very high in protein and calcium. It is easily digested because during the maturation process its proteins are broken down into amino acids.

The fine flavor of Grana Padano is ideal for both traditional and modern cuisine. Its sweet flavor makes it the choice of chefs as a topping or for cooking. It is a welcome addition to salads or eating with fruit. A special almond shaped knife is used to slice Grana so that the grainy quality of the cheese is maintained. Try eating some -- you'll find it delicious.



#### Pecorino Romano

Pecora in Italian means sheep, and Pecorino Romano is one of Italy's oldest cheeses. Legend has it that a shepherd filled his flask with sheep's milk before a long trip and the motion during the trip caused the milk to naturally ferment. The idea for a new cheese was born. Today, most Pecorino is made in Sardinia, Italy. With its fine flavor, Pecorino's popularity as a grating cheese has

grown significantly in the U.S. Since sheep only give milk for 6-7 months a year, all production must satisfy the public's demand for the entire year.

Pecorino Romano is made with only natural ingredients: 100% sheep's milk, rennet and salt. Pecorino is aged a minimum of 8-months in cool, damp cellars known as "cascine" in Italian. Production is controlled by the Denominazione di Origine Controllata (D.O.C.) which guarantees that any cheese labeled Pecorino Romano adheres to strict regulations governing production of the cheese. Look for the registered trademark of a stylized sheep's head over the words Pecorino Romano. There are many grades of Pecorino. Some Pecorino Romano is aged longer and with less salt. These premium loaves are made and cured in 60 lb. wheels. The regular Pecorino Romano loaf is 50 lb.

### Lodge Officers 2012-13

#### President

**Thomas V. LiPuma**

#### Vice President

**Joseph Gregory**

#### Immediate Past President

**Charles M. Gardella**

#### Orator

**Anthony Ciccotelli**

#### Financial Secretary

**John Pelletiere**

#### Treasurer

**Alfonso Galan**

#### Lodge Secretary

**Joseph Consiglio**

#### Trustee

**William Villanova**

#### Trustees

**Ernie Bosco**

**Anthony DeAngelis**

**Robert Langiulli**

**David Tampkin**

#### Masters of Ceremony

**Michael Gregory**

**Victor Secreti**

#### Sentinel

**Frank Hagen**

#### Chaplain

**Fr Francisco Sandoval OAR**

### Past Presidents

- ◆ Edward Mazzola †
- ◆ Paul W. Ludwig, Jr. †
- ◆ Florio S. Campi
- ◆ Edward Magliola
- ◆ John Leiti
- ◆ Ralph J. Izzo
- ◆ John Margherita †
- ◆ Joseph V. Visconti
- ◆ Ralph V. Jeffrey
- ◆ Joseph Costanzo
- ◆ James J. Molinaro
- ◆ George C. Persico
- ◆ John A. Pelletiere
- ◆ George Duarte †
- ◆ Sebastian D'Urso
- ◆ Charles J. Calotta
- ◆ Alfonso Galan

Vincent Linguanti Lodge  
Newsletter  
Brother George Persico, Editor  
(845) 429-8671

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