

Event Flyer Inside

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*The Newsletter of the
Lancaster Italian Cultural Society*

Volume 18 ~ Issue 4 November 2016



LANCASTER
ITALIAN
CULTURAL
SOCIETY



L'Osservatore Lancastriano



President's Message

Ciao a tutti,

My wife, Ann, and I wish you **Buon Natale e Felice Anno Nuovo!**

2016 has been a great year for LICS. Our membership increased from 198 to 222 families/households from this time last year, the newsletter is now printed in color, and we've had great trips and fun events, including the Summer Picnic, which featured our first Ferrari car to show there. I sincerely appreciate all of the time and outstanding efforts of our Board of Directors this year, and I thank you, the members, for your participation. Viva Italia!

*Grazie,
Rudy DeLaurentis*



Spaghetti Dinner Update

On Saturday, October 15th, 2016, we hosted the 9th Annual Spaghetti Dinner at St. John Neumann Catholic Church.

For the last 9 years, with your help, we have raised thousands of dollars for our **Scholarship and Art Awards**. We sent 2 tickets to each member/household, as well the Bocce teams' players. I am happy to report

that we served 455 spaghetti dinners at the event! The dinner was a very social and fun event that included our members, and many from the Lancaster community that love "home cooked spaghetti and meatballs," and want to help raise money for our scholarship program.

A little history of the event is in order. When Jennie DiCola was LICS president nine years ago, she wanted to increase the funds to the scholarship program. Up to that time, Michael Mastromatteo, also a former LICS president, was gifting \$1,000 a year to LICS for the program. Mike passed away this year, and we will miss him and appreciate his leadership and generosity.

Back to the story... Jennie asked the board of directors if anyone had any ideas about a fundraiser. Then board member Charlie Criniti, our previous LICS president, suggested a spaghetti dinner as a fundraiser. The idea took flight and from March to October that year the board and spaghetti dinner committee put together the first dinner. It was a great success and it got better every year after that.

This year, when I became president, I had the responsibility for the dinner. The committee that had done the work for all of the previous years needed a break, so we recruited some new volunteers. I was given a binder with all of the procedures and timetables from Jennie DiCola, Frank Provanzo and

George Belforti and was told to follow it, and we would be fine. It was a good instruction manual, but like all "how to" books, it is just not that easy.

Our current board of directors embraced the event and worked diligently to get all of the tasks completed. I was a bit worried as we got closer to the dinner, as this was like having a restaurant opening, and no one had restaurant experience, except for Ann Marie Petrone. It reminded me of one of the chef shows on TV where you didn't know if you were up to the challenge. Thankfully, the old team came back one more time to help us out, and I cannot thank them enough.



Above: Frank DiCola, Dave Lombardo & Jim V. Lombardo

But I'm going to thank them again right now. First, the kitchen team:

Chef Dave Lombardo, Jim V. Lombardo, Frank and Stephanie DiCola started cooking around 7 AM and worked until 7 PM in order to serve the 455 dinners. They cooked over 120

pounds of pasta, donated by Russo's, along with 1,000 meatballs, also from Russo's. The 30 gallons of tomato sauce was prepared and donated by Lombardo's Restaurant. Also, our gratitude to the past kitchen chefs **Paul Lombardo, Joe Ricupero and Jay Provanzo.**



Left to right: Tony Lombardo, Kim and Valerio Casonato

Spaghetti Dinner Volunteers:

Angela Alessio, George & Patsy Belforti, Eric Belsky & Dana Sutherland, Anita Bomberger, Bill & Roseann Bozochovic, Denise Bunting, Jay & Anne Butterfield, Peter Byrne, Frank Carano, Valerio & Kim Casonato, Bob & Joann Castello, Charlie & Sherry Criniti, Rudy & Ann DeLaurentis, Frank & Stephanie DiCola, Helen Ebersole, Jim & Phyllis Eckenroth, Greg & Valerie Faiola, Loretta Garrett, Erin Graybill, Jessica Graybill, Kayla Graybill, Theresa Graybill, Jim & Kate Guerra, Sylvia Handwerk, Steve, Judy & Mark Iovino, Tom & Pat LaBarbera, Bob & Rosemary LaFata, Lou & Joyce Loiseau, Dave & Barbara Lombardo, Jim & Stephany Lombardo, Tony & Terri Lombardo, David & Janice Longer, Ann Marie Petrone, Frank & Linda Provanzo, Louise Ross, Nick & Judy Siviglia, Don Spica, Bill & Pat Valenzo, Kathy Valeri & Granddaughters, Peyton & Lainey Groff, and John & Dee Viscardi.

Sponsors - \$200 Donations: Avis Rent -A-Car, Benecon, G.J. Palmieri, D.D.S.

Associates, Hot -Z-Pizza, Lancaster Mortgage Co., M&T Bank, Pasquale's Italian Garden & Pizzeria, Rodgers & Associates, Wiley's Pharmacy.

In-Kind Donations: COSTCO

Wholesale Club, Charles F. Snyder Funeral Home, Dart Container Corp., Giant Food Stores (Locations: Centerville Rd., Columbia Ave., Fruitville Pk., Lititz Pk.), Kegel's Produce, Lombardo's Italian-American Restaurant, Pasquale's Italian Garden & Pizzeria, Russo's Italian Food & Market, Saint John Neumann Catholic Church, Sauder's Eggs, Scheid Produce, Stauffer's of Kissel Hill, Turkey Hill Dairy, Weis Markets (Locations: Manheim Pk., Millersville Pk., Stony Battery Rd.).

Bake Sale Contributors:

There were over 50 members who

contributed baked sale treats to the fundraiser. The bake sale table was manned by Pat LaBarbera, Louise Ross and Ann DeLaurentis. The homemade biscotti, cannoli and many cookies, cakes and brownies raised over \$400. Thank you to all who provided the baked sale goods!

Dinner Attendees:

Committee co-chairs Ann Marie Petrone, Peter Byrne and Don Spica wish to express their gratitude to all who were part of this wonderful fundraiser. The 455 dinner patrons who enjoyed dinner with us deserve a resounding thanks for supporting LICS. Without you, we could not have raised over \$6,500, which will allow us to sponsor three \$2,000 scholarships and Art Awards for 2017!

Finally, after many years of support for the fundraiser, we lost 3 sponsors this year. So, we sincerely thank Fulton Bank, Mount Joy Wire Corp. and Heartland Builders, Inc. for their past support and wish them continued success.



Left to right: Jim Eckenroth, George Belforti, Phyllis Eckenroth, Patsy Belforti, Ann Marie Petrone & Steve Iovino

Membership Report

As of November 2016, we have 222 members/families.

Welcome New Members!

- Angela L. Alessio
 - Sandy J. & Joe Bomberger
 - Dolores DePeter Dannecker
 - Debra A. Keller
 - Alberto & Melanie Mancini
 - Mike & Bobbi Mattiace
 - Eileen & Jim Obrochta
 - Marianna Periandi
 - Bonnie & Gary Williams
- Thank you for joining our family!

Get Well Wishes to:

- Jennie DiCola
- Anna Molony
- Ann Byrne

Our Condolences to:

- Janice Reick and Family on the passing of her sister, Jeanette Holtry.
- Dr. Justin and Susan Cappiello and Family on the passing of his mother, Gloria Cappiello.
- Dennis and Betty Jo Grimm on the passing of her brother, Joseph McCord.
- Debra and Jerry McDonald and Family on the passing of their grandson, Evan Church.
- James V. and Stephany Lombardo on the passing of her brother, Stephen Kerek.

Congratulations to:

- Leonard and Millie Sloane on celebrating their 70th Wedding Anniversary on August 31st.
- Charles "Chad" Snyder III and Lee Shand on their marriage on October 29th. Chad is the son of Charles "Chip" and Doreen Snyder.

Bravo (Well Done):

Glenn Ebersole was inducted into the Elizabethtown Area High School's Athletic Hall of Fame in a ceremony held on October 7th.



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Vice President - Steve Iovino

Phone: 717-625-2838

Treasurer - David Ferruzza

Phone: 717-569-6909

Secretary - Janice Longor

Phone: 717-529-6612

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Ann Marie Petrone (717-393-8271)

Summer Picnic

Helen Ebersole (717-393-3663)

Phyllis Eckenroth (717-669-5489)

Carnevale News

For 2017, we are bringing back Carnevale, so please mark your calendars. We are hosting an afternoon masquerade party at Acorn Farms in Mount Joy, PA. It will be a special Party: **Our Carnevale Family Event, SUNDAY, FEBRUARY 26, 2017** 2:00 p.m. to 6:00 p.m. Members' children and grandchildren are free (up to age 12), and there will be a special children's menu. The adult menu is a delicious Italian food theme buffet. BYOB.

Fun adult and children costume contests, games and prizes, with music and dancing to enjoy by a local DJ!



Carnevale 2017



Christmas Party

Sunday, **December 11th**, is the LICS Christmas Party at the Eden Resort. Back by popular demand is singer Chris Poje. If you attended last year, you will remember an exciting and entertaining performance. This year, Chris will include some audience favorites and Christmas songs, in addition to new songs in the program.

Please see the attached flyer for more details, and we hope to see you there.



Italian Expressions:

“La buona moglie fa il buon marito.” A good wife makes a good husband. “Chi non fa, non falla.” Those who do nothing make no mistakes.



ITALIAN COFFEES

by: James J. Lombardo

Italy is known for many things: wine, romance, food, panoramic scenery, antiquity, and history. When it comes to coffee, however, its world renown coffees called espresso and cappuccino have become a part of everyday life just about everywhere. Even so, what is not commonly known is that there are varieties of Italian coffees, several of which are particular to select regions.

In Italy, you can order espresso in a number of ways: corto (a single shot), lungo (a bigger shot), caffè macchiato (coffee with a splash of milk or foam), and, of course, the classic cappuccino.

In addition, specialty coffee drinks are served in various regions of Italy which are seldom found here in the United States. A sampling of these coffees would include the following:



Galleggiante Float - Galleggiante is a three layer espresso float. This hot drink is popular in Tuscany, particularly in the province of Lucca. It consists of a shot of espresso, which “floats” over warm spirits, and is infused with an aromatic bay leaf which creates three distinct layers: spirits, espresso and its crema. Believe it or not, the bay leaf adds a surprisingly delightful aroma to the espresso flavor. Here are the directions in case you would like to experiment.

Ingredients, per serving:

2 tablespoons each rum, cognac and Sassolino
1 heaping tablespoon granulated sugar

1 bay leaf

1 thick strip lemon peel, including white pith

Combine the spirits, sugar and bay leaf in a heatproof container and heat using the steam wand on the espresso machine. Pour into a short glass, reserving the bay leaf for garnish. Then carefully place the lemon peel on top of the spirits and set the glass under the espresso machine so the espresso pours onto the lemon, a technique that allows the espresso to “float” on top of the liquor. Insert the bay leaf and serve.

Salento-Style Iced Coffee (Caffè in Ghiaccio Salentina)

Another style coffee popular in the Salento province of the Puglia region consists of a shot of espresso served over ice sweetened with homemade almond syrup. Invented in the 1950's, it is still one of southern Italy's most popular summer drinks.

Ingredients for 1 quart:

Homemade almond syrup
2 pounds blanched almonds
4 cups water
8 ounces granulated sugar

Grind the almonds, a little at a time, in a food processor slowly adding water throughout until a homogenous paste is formed. Let rest for 3 to 6 hours, stirring occasionally, and then strain through a fine cheese cloth. Discard the almonds. Stir in the sugar until dissolved. Store in a sealed container in the refrigerator for up to 2 weeks before serving.

Creamy Espresso Slushy - (L'Espressino Freddo)

Ingredients for 2 servings:

2 long shots espresso
2 teaspoons granulated sugar, plus more to taste
1 cup whipped cream
2 savoiardi or other cookies, optional
Put the hot espresso and sugar in a shaker with several ice cubes and shake until cold. Divide half of the strained cold espresso between 2 martini glasses. Stir the remaining cold

espresso into the whipped cream until combined, spoon over the espresso and serve with a cookie, if you like.



Negroni “AJ” from Florence

Negroni, invented in Florence circa 1919, consists of a shot of espresso added to a classic Italian cocktail resulting in a pleasing hint of bitterness and added depth of flavor and aroma.

Ingredients for 1 serving:

1 ounce sweet vermouth
1 ounce gin
1 ounce Campari
1 shot freshly brewed hot espresso
Orange slice
Lemon peel

Fill a short chilled glass with lots of ice. Pour the ingredients into the glass and stir well. Top with hot espresso. Garnish with orange slice and lemon peel.

Espresso in a Shaker (Caffè Shakerato)

One of Italy's most popular ways to enjoy iced coffee north of Rome is shakerato, hot espresso shaken with ice in a cocktail shaker, then strained into a martini glass.

Ingredients for 1 serving:

1 shot freshly brewed espresso
Sugar syrup

Combine the freshly brewed espresso, sweeten to taste with sugar syrup, and 3 to 4 ice cubes into a cocktail shaker. Shake vigorously until cold for about 10 seconds. Strain into a martini glass. Open the shaker, and using a spoon, remove the coffee foam, placing a little on top. Serve immediately.

(This article is continued on the following page.)

As a side note, Starbucks, the famous American Coffee Company, is scheduled to open 2 coffee bars in Milan in 2017. Howard Schultz, Starbucks CEO, visited Milan in 1980 and said it inspired him to bring “the romance and theater” of Italian coffee houses back to the USA. “Starbucks history is directly linked to the way the Italians created and executed the perfect shot of espresso,” Schultz said in a press release. “Everything that we’ve done sits on the foundation of those wonderful experiences that many of us have had in Italy, and we’ve aspired to be a respectful steward of that legacy for 45 years.”

Now the true test will be applied in Milan next year and will tell the tale of whether or not Starbucks meets the threshold of Italy’s world famous barristas.



Sunday, November 13th, was our general meeting at the Lancaster Liederkranz, in Manheim. Our program featured a demonstration of the **Arcobaleno Mini Pasta Extruder** machine by Antonio and Maja Adiletta. They showed us how simple it is to make delicious fresh pasta and generously gave us sample bags to take home. Thank you Maja and Antonio! The professional stainless steel pasta machine has brass dies that create



Everyone was watching with rapt attention!

flour to the machine, then a measured amount of water. The “dough hooks” knead the dough for a few minutes before the extrusion begins. The dies are made for many different pasta shapes, including one for making lasagna and ravioli.

The fresh pasta can last for a week in

model and \$1,800 for the painted steel model. It comes with two dies, and additional dies are available for purchase. Although expensive, the machine is built to last a lifetime and can be passed down through the family for generations to come.

The new chef, Matt Miller, at the



Antonio and Maja Adiletta

texture as the pasta dough passes through. This allows the pasta to hold sauce well. The process starts with adding a measured amount of semolina



Jim and Kate Guerra, Rose Marie Mariani and Loretta Garrett

the refrigerator, and much longer when frozen. Cooking time for fresh pasta is much shorter than for dried pasta. I cooked some the day after the demonstration and it was delicious. The gemelli shaped pasta had a “good chew” and indeed held the sauce well.

Now, you are likely wondering the cost of the pasta maker. It’s \$2,000 for the stainless steel

Liederkranz got good reviews from our members for his preparation of Chicken Piccata, Roasted Potatoes, Vegetable, Salad and Lemon Cake.

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2016 Event Photographs



Grazie to all who attended the LICS events this year. The above photos are from the Italian Night at the Barnstormers Game, the Nov. General Meeting and the Picnic.



Atlantic City, New Jersey Trip

Sunday, March 19, 2017

Itinerary

Leave: **8:00 AM** from Lancaster AC Moore parking lot (Oregon Pike side)
Depart: Atlantic City **5:00 PM**
Return Back to Lancaster: Approximately **8:00 PM**.
Cost: **\$45.00 and receive \$25.00 in slot play.**



Your seats will be given to you upon entering the coach.

We will be traveling with Elite motor coach. Our destination is the **Resorts Casino**.

Remember to bring your slot cards with you. If you don't have a slot card for the casino, you can get one when you arrive.

On our way down, you will receive a goody bag, play a few games of Bingo (cash prizes), win door prizes from local restaurants and supermarkets, and be a winner with our famous Pull Tabs. There will be a 20 minute rest stop.

When returning home, you will receive a snack bag and watch a movie.

Gratuity for driver is not included.

Must be 21 or older for this trip.

Reserve now, seats go fast, so get your check in ASAP. It is your responsibility to get someone to replace you if you have to cancel. There will be no waiting list.

Deadline for those with no reservations is **March 4, 2017** (if any seats are available).

Some coaches are equipped with outlets for your convenience.

Fill out form below and send with your check.

Make check to: **LICS** (Lancaster Italian Cultural Society)

Mail to: Dee Viscardi, 6486 Lincoln Court, East Petersburg, PA 17520

Reservations or Questions call 717-951-7112



✂-----✂

Name: _____ How Many: _____ Total: \$ _____

Address: _____

Home Phone: _____ Cell: _____

Trip Name and Date: **Atlantic City, New Jersey, Sunday, March 19, 2016**

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The Lancaster Italian Cultural Society
cordially invites you to our Christmas Dinner Party
Sunday, December 11, 2016, at the Eden Resort,
222 Eden Road, Lancaster, PA.

Social Hour ~ 12:00 p.m.

Fresh Vegetable & Cheese Display

Hot Hors D'oeuvre

Dinner and Entertainment ~ 1:00 - 4:00

Choice of Dinner Entrees:

Hunter Style Pork Loin OR Eggplant Rollatini



LANCASTER
ITALIAN
CULTURAL
SOCIETY



*Back By Popular
Demand!*



LICS is proud to again present Chris Poje as the entertainer for our Christmas Party. If you attended last year, you will remember an exciting and entertaining performance. This year, Chris will include some audience favorites and Christmas songs, in addition to new songs in the program.

In 2001, after 20 years as a Detective Sergeant in the NYPD, Chris retired to become a fulltime entertainer and performs over 100 shows annually. His passionate renditions of classic hits by Frank Sinatra, Tony Bennett and Michael Buble have thrilled audiences. In 2010, Chris won first place in the PA Senior Idol competition.

Please plan to attend and celebrate the holiday season with family and friends.

As part of our effort to support the community, LICS will donate its part of the proceeds from the 50/50 raffle to **The Clare House**, a program which serves homeless women and children.

The price for the dinner is \$35 per person.

Kindly RSVP and return the bottom of this form before: Monday, December 5, 2016.

Checks to **LICS** and send to: Ann Marie Petrone, 342 N. Duke St., Lancaster, PA 17602 (393-8271)

✂ ----- ✂ ----- ✂

Number Attending Christmas Party _____ Amount Enclosed _____

Please indicate **name** and choice of entree:

Name _____ Pork _____ Eggplant _____

Name _____ Pork _____ Eggplant _____

Name _____ Pork _____ Eggplant _____

Name _____ Pork _____ Eggplant _____

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Event Flyers Inside!

L'OSSERVATORE LANCASTRIANO November, 2016

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Upcoming LICS Events & Trips

Women's Christmas Luncheon - Greenfield Inn, Wednesday, December 7th
\$10 Minimum Gift Exchange - Call Pat LaBarbera (717-928-4587)
for more information and to make a reservation.

Sunday, December 11, Christmas Party at the Eden Resort

Sunday, February 26, 2017 -2:00 p.m. to 6:00 p.m.

Carnevale Family Event at Acorn Farms

Fun adult and children costume contests, games and prizes,
with music and dancing to enjoy by a local DJ!

Sunday, March 19, 2017 - Atlantic City Bus Trip

Call Dee Viscardi (717-951-7112)

for more information and to make a reservation.