VERDI VOICE

Giuseppe Verdi Lodge #315

Buon Compleanno

Anne Marie Vaughan 7/5 Michael Spinelli 7/8 Gloria Spinella 7/14 Virginia Hudert 7/17 John Howarth 7/20 Cindy Alpaugh 7/21 Julie Ward 7/26 Aldo Funai 7/27 Barbara Wyatt 7/27 Joann Moroni 7/27 Vincent Russo 7/27 Kim Wright 7/28 Michael Wyatt 7/28 Andrew Lucchetti 7/29 Bob Giovenco 7/31

Happy Anniversary

Michael & Abigail Puccinelli 7/21 Micheal & Michelle Wyatt 7/25 Barbara & Mark Dixon 7/28

President's Message

Even with the summer months among us and many taking timeout to vacation and relax, we had a nice attendance at the June meeting and installed 3 new members, Robin Baugh, Matthew Palmisano and Barbara Thomas. When you see a new face at our monthly meetings, be the one to take the first step to welcome new members, and for that matter old members who may still do not know well. Thanks for a good job to all members who continually work on bringing in friends and family members to be a part of our heritage. As of this quarter, Verdi Lodge is the largest of the local lodges in Virginia.

Two students from St. Gertrude's students, Sophia and Carrington were gracious enough to come and help with our meal. As a matter of fact, it was a comforting feeling to have to share with me that they had a good time and would be willing to come back. You can bet I will keep that in mind!!!

We will be sharing a picnic lunch in July to celebrate our Independence from the Great Britain's rule. I hope you are all Proud to be an American and I hope to see you wearing your **Red**, White and **Blue** attire. Arthur shared at the June meeting that he would like to see some activity on the Bocce court. Along with Bocce give your hand a try at Horseshoes and Corn Hole. We have a couple of picnic tables around back for those who care to eat outside, but take this month just to enjoy each other's company and chat and learn a little more of each other's interest. Please come and share in the activities.

The Grand Lodge held it's Quarterly meeting at Verdi on June 23rd. Aldo will give an update at to whether the GLVA will hold a "mini-convention" this Fall.

Enjoy your summer, Give Thanks to God, Be Safe and GOD BLESS AMERICA!!

Upcoming Meetings

- July 7th August 4th
- September 8th
- October 6th
- November 3rd
- December 8th

Newsletter Submissions

Have an article, event, pictures or other information you'd like to share with your fellow GVL members? Please email Lisa Hall (hall547201@gmail.com) **by 15th of each month** so we can ensure your article is included in the next newsletter.

Board of Director's Update

- * The one tree behind the sheds has been trimmed up like the other trees and the tables behind the sheds will be gone by the time July lunch comes around. That space will be able to be used for the extra lawnmower, orange cones, and other items to keep the yard clear.
- Freddie is also working on installing two additional speakers inside to help with hearing folks when they talk on the microphone.
- If anyone is able to be included on the list to help folks each month to cut grass and cleanup the yard, please let David Whiteside know. There is no obligation here. We will simply communicate the days the grass will be cut to see if anyone is able to come out and lend a hand. Even one extra person can really reduce the amount of time on those days; more hands equal less work.



1. How many times does the Liberty Bell ring on each Independence Day?

- a. 13 times
- b. b. 48 times
- c. c. 50 times

2. On what date did the Continental Congress vote in favor of declaring themselves independent of British rule?

- a. May 30,1776
- b. July 2,1776
- c. July 4,1776

3.Whose signature was the most noticeable on the Declaration of Independence?

- a. Benjamin Franklin
- b. Thomas Jefferson
- c. John Hancock



Leadership

Officers 2024 - 2025

President: Mary Louise Smith Vice President: Jerry Scaglione Recording Secretary: Norma Marrin Financial Secretary: Arthur Smith Treasurer: Jean Whiteside Orator: Linwood (Junny) Sykes, Jr. Mistress of Ceremony: Bea Sykes Guard: Joseph Betzala

Board of Trustees

Mike Bonelli (Chair) MaryAnn DeVincentis Mike Matassa Dexter Oliver Anne Marie Vaughan

Board of Directors

David Whiteside (Chair) Andrew Biondi (Vice-Chair) Mike Bonelli Freddy Corritone Aldo Funai Jay Gragnani Tony Grappone Joe McGowan JoAnn Miles Pete Poli Arthur Smith Linwood (Junny) Sykes

The Hall's Visit Italy!

Chad, Rocco (17 yrs. old) & Wick (12 yrs. old) and I spent two weeks in Italy at the beginning of June. We visited Venice, Cinque Terre, the Tuscan countryside (near San Gimignano) & Rome. It was a first time in Italy for all of us but certainly will not be our last. We had a fantastic time exploring each city, taking in the local food and drink and learning about the history and culture of each. A few highlights from our trip:

Favorite Place

Favorite Food

Chad: Cinque Terre *Lisa*: Venice *Rocco*: Tuscan countryside *Wick*: Tuscan countryside



Chad: Suppli Lisa: Ricotta Pie (reminded me of my Mom's cooking) Rocco: anything with black truffle Wick: Panacotta

Favorite Excursion

Chad: Guided tour of the Colosseum & Pantheon Hill *Lisa:* Cooking class in Cinque Terre *Rocco:* Guided bike ride in Tuscany *Wick:* Nighttime Golf Cart Tour of Rome





Recipe of the Month

GRILLED EGGPLANT, PROSCIUTTO & ROASTED RED PEPPER PANINI

Try this grilled eggplant, prosciutto & roasted pepper panini. This combination offers a delicious blend of savory and fresh flavors, making it a satisfying choice for anyone craving a hearty sandwich. Perfect for sharing with someone special.

Prep Time Cook Time Serves

20 Min 5 Min 2

Ingredients

- I medium Eggplant, sliced lengthwise
- 1 jar <u>Cento Roasted Peppers (12 oz)</u>, drained
- Fresh Basil Leaves
- 1/4 cup <u>Cento Basil Pesto Sauce</u>
- I long Ciabatta Loaf, sliced lengthwise
- 1 tsp <u>Cento Imported Extra Virgin Olive Oil</u>
- Mozzarella Cheese, sliced
- 8 slices Prosciutto
- 1/4 cup <u>Cento Fancy Giardiniera</u>, drained and finely chopped

Directions

Grill the eggplant slices for about 4-5 minutes on each side until they are tender with grill marks, set aside.

On the top half of the ciabatta loaf, spread pesto. On the bottom half, start layering your ingredients.

First, spread giardiniera, followed by eggplant slices, roasted red peppers, mozzarella slices, prosciutto, and fresh basil leaves. Lightly drizzle olive oil on top before placing the top half of the ciabatta loaf.

Cover the sandwich with parchment paper, place a heavy cutting board or dish on top. Weigh it down to compress the panini for ten minutes or more.