



Verdi Voice July 2026 edition



So proud to be a citizen of this great Country and grateful for the Sweet Land of Liberty!!!

Congratulations Hailey Reynolds for being the first recipient of the Grand Lodge of Virginia, Linwood Sykes, Jr. scholarship. Hailey is the first recipient of Junny's scholarship. She is a Senior at JMU majoring in Marketing, with a concentration in Digital Marketing.



Pictured from left to right: Jim DeLucia, Va OSDIA Foundation Committee Treasurer, Aldo Funia, State President, Hailey Reynolds, recipient of scholarship!!

Italian Culture submitted by Jay DeLuca

Scrippella M'Bussa is a traditional Italian soup made with delicate crepes, rich chicken broth, and grated cheese. Simple in its ingredients but deeply comforting, it is a dish that has been passed down through generations of my family and remains one of our most cherished special-occasion meals.

The name "m'bussa" roughly translates to "dunked" or "soaked," referring to the way the rolled crepes are immersed in hot chicken broth before serving. The crepes are sprinkled with grated cheese, rolled tightly, placed in a bowl, and then covered with steaming broth. The result is a light yet satisfying soup that is both elegant and comforting.

The recipe came to our family from Teramo, in the Abruzzo region of Italy. My great-grandmother brought it with her when she immigrated to America, carrying not only a recipe but a piece of her homeland and family traditions. She made it for her family, and in time my grandmother and mother continued the tradition, serving it at family gatherings and celebrations. In my family, we've always called them "scapelles" which is an Italian-American adaptation of the original name that has been passed down through generations.

Today, my siblings and I still make Scrippella M'Bussa once or twice a year, usually for Easter, birthdays, and other special occasions. If it were up to us, we would make it much more often because it is incredibly delicious. The only thing that keeps it from appearing on the table more frequently is the time and effort involved. Making dozens of thin crepes by hand takes patience, but every minute is worth it when the finished dish is served.

Like many beloved family recipes, Scrippella M'Bussa is more than just food. It is a connection to our ancestors, a reminder of family gatherings around the table, and a tradition that continues to bring generations together.

Pro Tip from Our Family

If you decide to make Scrippella M'Bussa at home, invest in a crepe pan - and if possible, get two. Making the crepes is the most time-consuming part of the process, and using two pans at once can cut the preparation time significantly. Trust us: after making this recipe for years, we've learned that this little trick makes a big difference.

Scrippella M'Bussa (Crepes in Broth)Ingredients

- 6 eggs
- 1½ to 2 cups water
- 1 cup flour
- 2 Tbsp. oil
- Salt
- Chicken broth
- Italian grated cheese
- Black pepper

Directions

1. Mix everything together in a blender and refrigerate for 1 hour.
2. Using a large serving spoon, pour batter into a hot fry pan, rotating the pan until the batter completely covers the bottom.
3. Turn over when the edges start to curl.
4. When both sides are cooked, remove from the pan and set aside.
5. Repeat until all the batter is used up, greasing the pan often.
6. After all crepes are cooked, sprinkle each with Italian grated cheese and black pepper.
7. Roll them up tightly.
8. Serve in chicken broth.



Many thanks to Jay for contributing articles to our newsletter. I know many you enjoy the newsletter, but it cannot happen without articles! Share your recipes, growing up in an Italian family” or any article pertaining to our heritage and America you feel would make interesting reading.(Mary Louise)

AMERICAN CULTURE

George Washington's Mount Vernon

Long before George Washington became the “father of our country”, he was a farmer. He experimented with crops and soil even as he led an undermanned army to defeat the world’s strongest empire.

In the 250 years since the Declaration of Independence (and 237 years since he became the first president) Washington became the standard for all presidents after him.

Washington saw the nation’s future rooted in agriculture. Washington’s Mount Vernon estate reflects on how he embraced his role as a Virginia farmer and landowner, focusing on market diversification and regenerative agriculture

By the end of his life, he had built one of the most diverse farming operations in America. From 1759 until his death in 1799 Mount Vernon grew from 2,800 acres to over 8,000 acres.

Plantations relied heavily on tobacco, which colonists were only allowed to sell to English buyers. Frustration with prices and government policy, pushed Washington (then 33 years old) to stop growing tobacco and expand production of other crops, which could be sold to other countries.

Over time, Washington developed a seven-year crop rotation to grow over 60 crops, while ensuring livestock remained a key part of the farm. His cattle herd reached over 350 head after the Revolutionary War. He also built his own flour mill on the farm.

Mount Vernon is located along the Potomac River. Every year, his workers would spend time during spring to catch shad and herring. Workers packed and stored the fish in barrels to sell and provide food for his large workforce. The income from selling the fish covered 40% to 60% of the operating costs of Mount Vernon.

In the final years of his life, Washington also built a distillery to produce whiskey.

All large agricultural operations during this period of time relied on an enslaved workforce. Washington recognized the importance of this workforce, but suggested it be abolished over time. In his will, Washington ordered the emancipation of all 123 slaves he owned. Martha Washington carried out that provision in 1801, about a year before she died.

Although many historic sites are operated by the National Park Service, Mount Vernon is not. His 8,000-acre estate fell into disrepair after his death. His heirs sought to sell the property to the state of Virginia, but the state declined. In 1853 a group of women organized The Mount Vernon Ladies’ Association, and by 1859 they purchased 200 acres, including the home and surrounding buildings. This association still owns and maintains Mount Vernon today.

(Source: Progressive Farmer – Summer 2026)

Notable Italians Born in July

Galileo Galilei

Astronomer

July 15, 1564

Known as the "father of modern observational astronomy," Galileo made groundbreaking contributions to physics, astronomy, and the scientific method. His work laid the foundation for modern science.

His contributions to astronomy, included the discovery of the four largest moons of Jupiter, the observation of the phases of Venus, and the identification of mountains and craters on the Moon. His use of the telescope revolutionized the understanding of the cosmos and supported the heliocentric model of the solar system.

Giuseppe Verdi

Composer

July 10, 1813

A prominent composer of the 19th century, Verdi is celebrated for his operas, which include classics like "La Traviata" and "Aida." His music remains influential in the world of opera today.

He influenced classical music in Italy by intertwining his operas with the themes of Italian nationalism and unification, making his works resonate deeply with the public. His operas, such as "Nabucco," became anthems for the Risorgimento, reflecting the emotional and political landscape of Italy during his time.

Notable American Born in July

Henry Ford

Industrialist/Founder

July 30, 1863

Introduction of the Model T in 1908 and the moving assembly line in 1913 revolutionized manufacturing, making automobiles affordable to the middle class.

Board of Directors Committee:

Remaining Grass/Trimming teams.

July – Tony & Gordon Grappone

August- John Howarth/Lin Sykes

Sept/Oct- The whole committee

Chefs for remainder of year

August-Still OPENED

Sept- Cuoghi's & Hudert

Oct- Aaron Smith/Family/Friends

Nov. Grappone's & Friends

Dec. TBD

If interested in being CHEF for August please contact-Mary Louise SOON!

LODGE EVENTS:

Tangier Island- Aug.7 leave lodge @7:30

NO MEETING IN JULY- OUR PICNIC WAS CELEBRATED ON JUNE 27

THANK YOU for
the prayers and
cards I received
during my surgery.

Joann Moroni

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the prayers and
cards I received
during my surgery.

Betty McGowan

*Happy birthday/anniversary to
Giuseppe Verdi members*

Cindy Fairchild

Vince Russo

Aldo Funai

Michael Spinelli

Terry Gay

Anne Marie Vaughan

Bob Giovenco

Julie Ward

John Howarth

Barbara Wyatt

Virginia Hudert

Kim Wyatt

Joann Moroni

JULY ANNIVERSARIES

Ed Gigante

Kathy & Joe Massino

USA 2026 PICNIC CELEBRATION at Giuseppe Verdi Lodge #315-June 27, 2026

