



ORDER  
Sons and  
Daughters  
of Italy  
IN AMERICA



## MEETING

November 2, 2025

## *Happy Birthday*

Mary Betzala-10  
Freddy Corritone-2  
Lisa Hall-10  
Mark Puccinelli-30

Angelo Chinni-8  
Ray Gargiulo-10  
Bill Malanima-1  
Aaron Smith-8

## *Happy Anniversary*

Chip Cipolletti (Betty)-21

Mark Puccinelli (Jackie) 17

## Welcome New Member

Trudi & John Cuoghi  
Rick Tambellini

### **PRESIDENT'S MESSAGE**

Well Brothers and Sisters believe it or not we are now in the 4<sup>th</sup> quarter of 2025. It's amazing how so many things consume our lives. I'm wondering how many of us had a chance to "stop to smell the roses"! I really do not think I did especially this past Spring/Summer season.

So what does this have to do with being a lodge member? Well, glad you asked!!

**First**, soon you will have to decide if you will continue to support your heritage and remain a member (\$40 annual dues). The Financial Secretary will be reaching out in the next couple of months regarding dues.

**Second**, election time for Council Officers is right around the corner.

If you are interested in holding a position, and/or not familiar with the duties of a position, please be sure to reach out to the Nominating Committee for the description before December. The term for all positions is one year, which means **all** positions are open. I do hope whoever runs for whatever position, that they take it seriously and strive their best to work for the Good of our Order. It can be rewarding.

**NOMINATING COMMITTEE:** Virginia Lee Bowe-  
Daniel Martucci-

[Bowepvc@hotmail.com](mailto:Bowepvc@hotmail.com)  
[dmartucci@comcast.net](mailto:dmartucci@comcast.net)

Mary Louise



**ARMY**

Joe Betzala	Tony Grappone
Jack Boles	Andrew Lucchetti
Angelo Cisternino	Dexter Oliver
Ray Gargiulo	Matthew Palmisano



**AIR FORCE**

Freddy Corritone	Vince Russo
Aldo Funai	Nick Valdrighi
Bill Malamina	Frank Zera



**NAVY**

Ted Fighera  
Ed Gigante  
Lucy Martucci  
Jerry Scaglione



**MARINES**

Stan Balducci  
Josephine Drummond  
Daniel Martucci



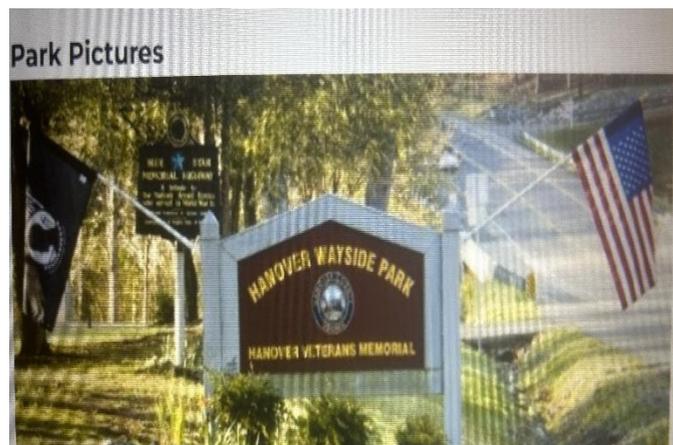
**COAST GUARD**

John Cuoghi

*Thank*

*You*

*Veterans*



**Veterans Ceremony at Hanover Wayside Park** off 301 on Tuesday, November 11, 2025 at 2:00p.m.

All are invited to attend. Arthur & I usually attend, any other wanting to go, would be wonderful and then we can all go out to eat afterwards.

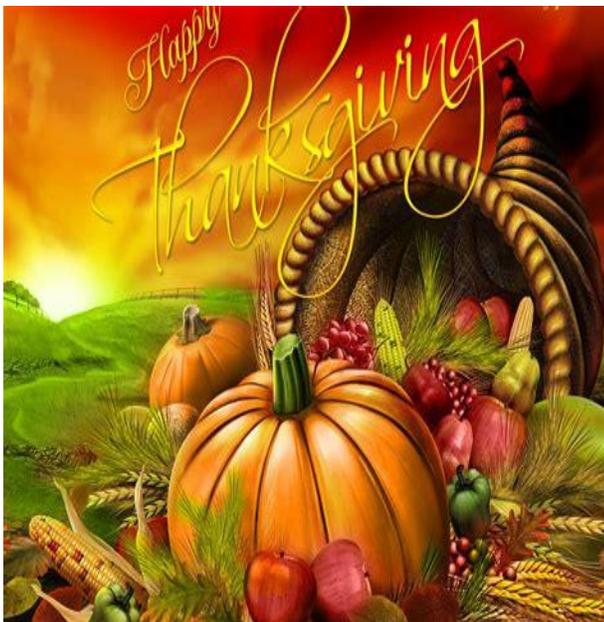
## LODGE EVENTS- Peanut fundraiser

I would like to take this opportunity to thank our membership for their compassion and generosity in participating in our peanut sale fundraiser this year. As you know, proceeds from this sale will go to First Responders of Hanover County. The sale was remarkably successful again this year, clearing over \$2500! Cathy Pecci led the way, getting orders for \$416, but everyone deserves a pat on the back, whether you ordered one can of peanuts worth \$13 or multiple cans amounting to hundreds of dollars. Lots of little drops lead to a full bucket! and our Lodge appreciates all who participated.

Grazie! Anne Marie Vaughan



ENJOY TIME WITH FAMILY AND FRIENDS!!



YOU GET TO SLEEP AN EXTRA HOUR!!



## ANTIPASTO by Stan Balducci

Antipasto in Italian means “before the meal.” It is an appetizer dish served before the main entrée. Antipasto can be made in different ways depending on the region in Italy. Antipasto originated in medieval Italy as the first course of a meal. The composition of the antipasto platter varies widely by region.

The prefix anti means “before.” An interesting antipasto platter could be composed of: anchovies, artichoke hearts, and tomatoes. The purpose of antipasto is to stimulate the appetite. Antipasto is unique because it enhances the eating experience by combining various flavors and colors (Origins of Antipasto, 2024). Antipasto captures the soul and delight of Italian dining. Antipasto food is generally small, easy to eat, and is not meant to be very filling (The Tradition Italian Antipasto; accessed October 11, 2025).

Greek cuisine has a similar concept of small appetizer dishes called mezze. A good Greek antipasto platter could be composed of feta cheese, kalamata olives, pepperoncini, sardines, artichoke hearts, and dolmades. Mezze, like Italian antipasto, is usually accompanied by vino. Greek and Italian cuisine is similar, so I included Greek antipasto (mezze) in this paper.

My Italian professoressa Gabriella shared with me a typical Norther Italian antipasto.

Ingredients are: salumi (varied cold cuts), and crackers, eggplant with olive oil. And cucumbers with small onions, parmigiano Reggiano and salty bread with olive oil. Also, mushrooms and artichoke hearts are part of a Northern Italian antipasto.

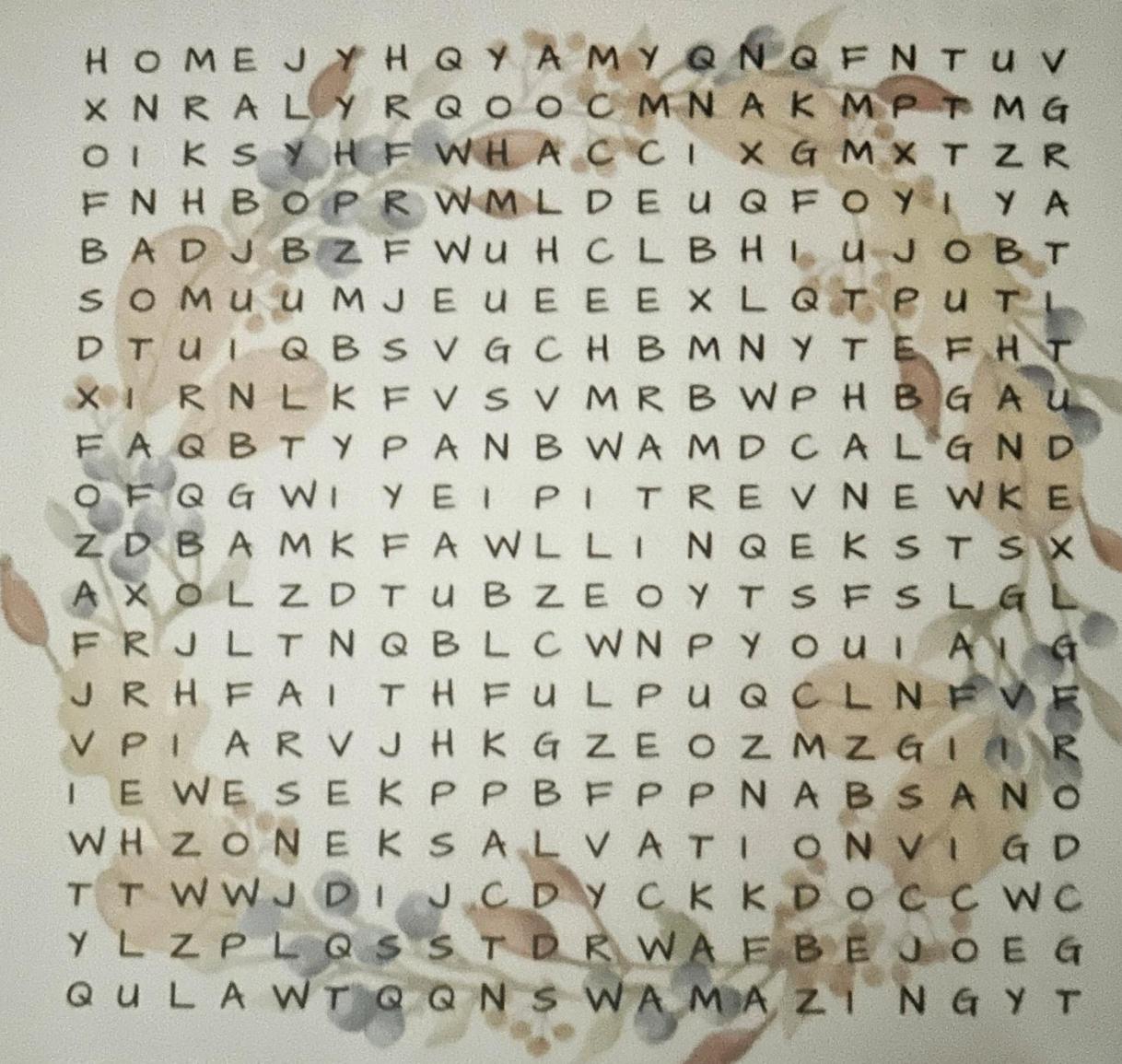
WOW.... What a spread!

Acknowledgment.

I want to thank my friend and Italian profesoressa Gabriella Valsecchi for her input regarding Northern Italian antipasto. Gabrella is a native of Milano, Italy and I have been one of her adult students since 2015 of la lingua Italiano. Grazie mille e buon appetite!



# THANKSGIVING CELEBRATION WORD SEARCH



H O M E J Y H Q Y A M Y Q N Q F N T U V  
X N R A L Y R Q O O C M N A K M P T M G  
O I K S Y H F W H A C C I X G M X T Z R  
F N H B O P R W M L D E U Q F O Y I Y A  
B A D J B Z F W U H C L B H I U J O B T  
S O M U U M J E U E E E X L Q T P U T I  
D T U I Q B S V G C H B M N Y T E F H T  
X I R N L K F V S V M R B W P H B G A U  
F A Q B T Y P A N B W A M D C A L G N D  
O F Q G W I Y E I P I T R E V N E W K E  
Z D B A M K F A W L L I N Q E K S T S X  
A X O L Z D T U B Z E O Y T S F S L G L  
F R J L T N Q B L C W N P Y O U I A I G  
J R H F A I T H F U L P U Q C L N F V F  
V P I A R V J H K G Z E O Z M Z G I I R  
I E W E S E K P P B F P P N A B S A N O  
W H Z O N E K S A L V A T I O N V I G D  
T T W W J D I J C D Y C K K D O C C W C  
Y L Z P L Q S S T D R W A F B E J O E G  
Q U L A W T Q Q N S W A M A Z I N G Y T

THANKSGIVING  
BOUNTIFUL  
AMAZING  
FAITHFUL

BLESSINGS  
GRATITUDE  
CELEBRATION  
FRIENDS

FAMILY  
THANKFUL  
HOME  
SALVATION