JAN/FEB 2022 NEWSLETTER ITALIAN-AMERICAN CULTURAL CENTER OF IOWA

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A Message From The President

by Paolo Bartesaghi

Ciao a tutti. Spero abbiate passato delle buone feste. Hello to you all. I hope you have had a wonderful holiday season.

With this President's Corner article, I would like to wish you a Happy New Year (*Buon Anno*) and tell you a little bit about something that is all over Italy, but especially in Milan. This is the history of the *vedovelle.*

To most people, Rome is considered "the Eternal City". However, one could also call it the "City of Fountains". It has fifty monumental fountains and hundreds of smaller fountains. In fact, Rome has over 2000 in all, more than any other city in the world. Milan, on the other hand, doesn't have many fountains. But, as you stroll around the city, it is quite possible you will see a small fountain similar to the one pictured here.

This is one of over 400 found throughout the city of Milan. All (but one… which we will mention shortly) are made from cast iron and painted green and are called "*vedovelle*". These were invented in 1931 and were painted a lizard green during World War II. The term "*vedovelle*" (widowers) is derived from the continuous trickle of water, that is reminiscent of the shattering cries of widows.

All these small fountains are 1 ½ meters (about 60 inches) tall and 50 centimeters (20 inches) wide. They are equipped with a small basin at the base which served for providing water to horses (nowadays used by dogs). The small fountains were also called "green dragons" due to the brass faucet that was shaped in the head of a dragon, resembling the gargoyles atop the main Gothic Cathedral *(Il Duomo)* in Milan's city center.

At one time it was common to hear a Milanese jokingly suggest, "Let me offer you a drink from the Green Dragon bar".

continued on page 9

We Reflect & Remember

Clement Scorpiniti
Marie Cardamon Funaro
Kenny Scarpino
Ronald Gene Fontana
Anna L. (Gillotti) Chiodo
Theresa Graziano
Joseph Sciorrotta
Linda Schultheis
Sue Costanzo

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www.italianamericanwomenofiowa.com

Italian Folk Dancers

Grant Supporters

POLK COUNTY
Leading the Way

PRAIRIE MEADOWS

BRAVO
GREATER DES MOINES

UpComming Classes and Events

Bring your friends and family along for a fun night of trivia.
10 categories to test your knowledge of all things Italian!

Saturday, January 29 at 6:30PM
2633 Fleur Dr., Des Moines IA
Chairperson: murrow@iaccofia.org

Learn Italian!
Italian Conversation & Italian Basics and Grammar

These 8-week classes will meet on Wednesdays begining March 9 at 6:00PM.
2633 Fleur Dr., Des Moines IA
Chairperson: bartesaghi@iaccofia.org

Tickets, reservations and more information about our activities can be found at: www.iaccofia.org, Facebook & Eventbrite

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In Our Library

Vito Leone was the silliest boy in the village of Santa Cecilia. He was small and gentle and, for many in the village, a laughingstock. Maddalena Piccinelli was from a rich family and the most beautiful girl in the village. All of the young men were anxious for her attention The people of Santa Cecilia were sure Maddalena wouldn't choose Vito to marry even if he was the last boy on Earth.

Set during WWII, "*A Kiss from Maddalena*" by Christopher Castellani is the story of these two unlikely lovers over the course of their lives. The reader is reminded of the Italian traditions for love and marriage in the "old country" during those years and how difficult it was to be with the one you loved. The story also provides some insight into the feelings of the Italian people when their country was being over-run by soldiers who left destruction in their wake.

This book is easy reading with twists and turns along the way. A sprinkling of Italian words may have you asking for some translation, but they add to the tone of the story and provide a little fun. You will root for these two young people who only want to make a life with each other. I invite you to read the story for yourself to find out if true love wins out. You may even learn some history along the way.

News From Our Fundraising Team

Happy Holidays and Looking forward to a great New Year!

May all of you have a special holiday this season enjoying your family and friends and take a moment to remember those who brought us here to Iowa - the coal miners, the railroad gang, the grocers, the tailors, the shoe repair experts, the restaurant kings, the gardeners and more and more. We can't name them all, but each of your families can - enjoy those memories. They are the reason we are here.

2022 will be very busy for us as we bring the campaign to a close and open the Italian-American Cultural Center of Iowa for guests and all of us to proudly show our heritage. Thank you to those who have helped the campaign.

I am reminding those who want to have their families remembered on tour Recognition Wall, please let us know who you want to be recognized. Any questions, send an email, text or call the campaign group or anyone on the Board who can get to us quickly. We want to recognize all our ancestors and their ride in being an Iowan.

From our families to yours, "May 2022 bring your family all that you wish".
Bona Natale! *Se stiamo assieme, possiamo farcela.* If we work together, we can do it.

Your team fundraisers - Loretta, Pat, Luca and Paul

ITALIAN-AMERICAN CULTURAL CENTER OF IOWA

Life Is Lived Forward, But Remembered Backwards

As we approach 2022 and the opening of our new Center, we pause to reflect on the sacrifices our forefathers made so that we could flourish in this country. Many arrived alone and penny less, yet somehow, they endured the many hardships in front of them and built a home for their wife and children, their children's children, and the many generations that followed. It is in this spirit we dedicate 2022 to "The Year of Our Ancestors".

As we lead up to our Grand Opening, each Newsletter will focus on an Italian immigrant group to recognize their contributions. Our ancestors will be on our mind as we plan each activity this year. And, of course, our new Center will be dedicated in their memory!

ITALIAN-AMERICAN CULTURAL CENTER OF IOWA

Planning For St. Joseph Celebration

After a year's absence, the Italian American Cultural Center of Iowa looks forward to joining the community in celebrating the feast of St. Joseph on March 18 & 19. The Events Committee appreciates anyone interested in taking an active part in this event. To volunteer, please contact civitate@iaccofia.org or call Patricia Civitate at 515-250-8804 or 515-287-1429.

Family Altars will be available this year for the St. Joseph Altar celebration. Anyone interested in obtaining additional information in securing a family altar may use the above email and phone numbers to do so.

Please visit our website, www.iaccofia.org, as updates become available.

19th Century Des Moines Italian Businessmen

by Susan DeFazio

For more than a half century, beginning in the early 1880s, Italian immigrants traveled to Des Moines in search of new homes and new opportunities. Iowa's Italians experienced the same hardships and frustrations as other ethnic groups, but adapted rapidly to life in the United States. In Des Moines, the immigrants and their children enjoyed success in a variety of economic pursuits and earned positions of respect in city politics and in the local business community. They also retained a strong sense of their cultural heritage and preserved many of its values and traditions.

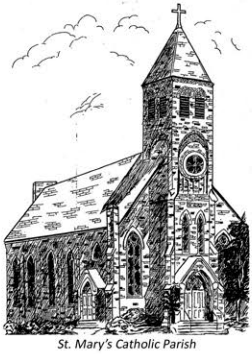
Pioneers of the Italian-American community of Des Moines: (standing, l. to r.) Antonio Napoletano, Constantino Giuliano, Luigi Jacopetti; (seated, l. to r) Marco Chiesa, Joseph Chiesa, Frank DiBiaggio

The earliest arrivals moved quickly to take advantage of local economic opportunities in the bustling railroad depot area of downtown Des Moines. Luigi Jacopetti came to Des Moines in 1880 and opened a shop at Third and Walnut to sharpen scissors and knives; he also made umbrellas and sold barber supplies. A short time later, the Buonanni family built a candy kitchen adjacent to the streetcar waiting room at Sixth and Mulberry. By the 1890s several other businesses begun by Italian immigrants could be found in the neighborhood of the railroad depot: Marco Chiesa's tobacco store at Fourth and Depot, Egidio Romano's fruit stand at Fifth and Walnut, and the Three Star Hotel and Saloon, operated by Romano and Peter D'Appolonia, on Fourth Street near the railroad depot.

Egidio Romano's fruit stand

Despite having one of the larger families in the Italian colony, Jacopetti found the time to help establish several social organizations for the Italian citizens. Along with Joseph Amedeo and Pietro Tambura, he founded the Stemma d'Italia Society in 1898. Samuel Coppola was made the first president, Gabriele Scarpino, vice president, Vincenzo Fraracci, vice secretary, Giuseppe Bianco, Secretary, Giuseppe Amodeo Treasurer and Giuseppe Comito and Domenico Cichilli, Revisori dei Conti.

Sam Coppola 1st president of the Stemma d'Italia Society



St. Mary's Catholic Parish

St. Mary's Catholic parish was established in 1877 at Second and Crocker primarily for German speaking residents of Des Moines. However, neighborhood families of Italian extraction, also were parishioners during the existence of the church. Such names as Jacopetti, Comito, Scalise, Grandanette, Andreucetti, Simonini, Rinaldi, Marchetti, LaCava, Prati, Leonard, Papollni, Orsucci, Capello, Palandri, Piagantini and Canarini could be found on the church list.

Most of the pioneer Italian-American businessmen of the 1880s and 1890s hailed from the provinces of northern Italy - Genoa, Tuscany, Venetia, Lombardy, and the Piedmont, and had come to Des Moines only after examining opportunities in other American cities. It is assumed that the presence of fellow northern Italians in the coal mining communities of northern Polk County and in the counties southeast of Des Moines attracted these men to central Iowa, where they hoped to establish various retail businesses to serve their coal mining countrymen. This they did with great success. Located in the central business district of Iowa's largest city, the firms started by the Chiesas, Egidio Romano, and the other enterprising immigrants who would join them participated fully in the economic life of Des Moines. These early immigrant business firms also made vital contributions to the development of the Italian-American community that emerged in the city in the early years of the twentieth century.

The Art of Making Ravioli

Twenty ravioli makers turned out for this sold out event. Teams of five were created and each team made a batch of pasta dough and filling. Each participant then rolled their own and created two dozen meat filled ravioli to take home. Tasty refreshments were served including an assortment of Italian cookies to start and some ravioli of course!

Rose Russo and Teresa Russo Dyer led the class through the process from start to finish, in addition to providing ravioli making tools and ingredients. A big thank you to Rose and Teresa for sharing their talents and time with all of us! A special thank you to Angie Funaro-Wessel for her help with our class participants.

These photos are a small sample of the special moments that were shared that day!

Around The Center

by Patricia Civitate

The Italian-American Cultural Center of Iowa was once again able to celebrate the feast of St. Lucy this year. An overflow crowd participated in our annual traditional celebration. Paolo Bartesaghi, Cultural Center president, welcomed the attendees. Following the candle light procession, Father Chris Fontanini officiated at a memorial service. Father Fontanini was assisted by Randy Prati, who read the names of those being remembered. Guests enjoyed the traditional "*cuccia*" (wheat) which was served, with regional toppings, which included milk and sugar, chocolate, honey, grape jam or wine.

Rooms were decorated with Christmas displays which told stories of Italian traditions and customs, one being the *ceppo* (interpretation of the Christmas tree). The lower shelf of the *ceppo* portrayed a nativity scene. The second shelf held family gifts, the third shelf had a basket of fruits, and on the fourth shelf there was an item which had a special meaning to the family. The *ceppo* was topped with a pineapple, which signified friendship.

A collection of *Babbo Natale* (Father Christmas) statuettes was displayed, as well as a *zampogna* (Italian bagpipe), which was purchased in Calabria. Statues of *La Befana*, the friendly Christmas gift bearing witch, were displayed along with an *Urna della Fortuna* (container of small gifts), similar to a family grab bag.

Those attending were given a booklet which told stories of these displays as well as their history. Also found in the booklet was a variety of recipes for making *panettone*, the Italian Christmas sweet bread.

The Mitten Tree at the entrance to the hall, held donations of hats, caps, scarves, mittens and gloves for distribution to the Bidwell Center.

Ringing In The New Year - Italian Style

Italy has several unique new year's traditions with the same idea in mind - leave bad luck in the past and bring good luck and prosperity in the new year. The following are common new year's traditions that are celebrated by Italians as a way to let go of the previous year.

Throwing Out Old Pots and Pans - For Italians, the new year is about letting go of the old, including bad luck and unhappiness, in preparation for the new year. In fact, they literally "throw out the old" by throwing old pots and pans, clothing, and other items they no longer want or need out their upstairs windows. This is more of a tradition in southern Italy, though the practice of throwing things out the window is not as common as it once was. It has become more customary, especially in northern Italy, to smash old pots and dishes outside the home.

Red Underwear - Another common New Year's Eve tradition in Italy is wearing red underwear. Both men and women partake in this tradition as wearing red underwear is believed to bring luck and love in the new year. Women who hope to conceive in the new year wear red underwear as red is also the color of fertility. The day after the new year, the red underwear is thrown away to ensure good luck.

Fireworks - Fireworks displays can be seen throughout Italy as New Year's Eve turns into New Year's Day to ward off bad spirits. The bright colors are meant to bring light to the new year.

New Year's Italian Cuisine - Cuisine is a major part of Italian new year's traditions as Italians prepare a feast that encourages good luck and health for the new year. The new year's feast consists of specific foods that are believed to bring luck and prosperity, and these meals are shared with friends and family. The following are Italian dishes that are commonly prepared and served for New Year's Eve feasts:

Lentils (*Lenticchie*): Lentils are the main staple of New Year's Eve feasts in Italy. Lentils are believed to bring luck and prosperity throughout the new year because they resemble Roman coins. The most common way lentils are served is as lentil soup, and the lentils are cooked with a combination of garlic, onions, herbs, olive oil, and tomatoes.

Cotechino *(*pork sausage): A pork sausage known as *cotechino* is often served on new year's with lentils. Italians consider pork to be lucky because it is fatty and rich, which is why it is consumed with the New Year's Eve feast. *Cotechino* is commonly simmered over low heat and served as round slices.

Zampone *(*stuffed pig's trotter): *Zampone* is another traditional pork dish served on New Year's Eve. *Zampone* is sausage stuffed into a hollowed-out pig trotter and it is boiled and served as round slices.

Risotto in bianco **(**white rice): In some regions of Italy *risotto,* is served in addition to lentils. *Risotto in bianco* is consumed on New Year's Eve for financial prosperity as rice represents coins, much like lentils, and rice expands in the cooking process which represents an expansion of wealth.

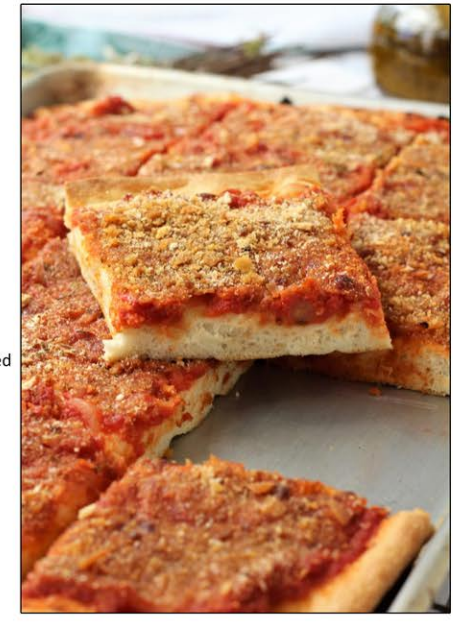
Tortellini or cappelletti in broth: *Tortellini* and *cappelletti* are similar types of pasta that have a filling, usually meat or cheese. In some regions of Italy, it is a new year's tradition to eat *tortellini* or *cappelletti* in a meaty broth. The term "*cappelletti"* translates to "little hats" and is consumed to "cap off" the previous year.

Sfincione **(***Sicilian pizza*): This Sicilian style pizza is common at New Year's Eve parties in Sicily because it is a convenient finger food. *Sfincione* is a rectangular pizza with a thick crust that is made with breadcrumbs, onions, and caciocavallo cheese.

Veneziana: *Veneziana* is a type of cake that is a common new year's tradition in Venice. This leavened cake is sweet and buttery and topped with slivers of almond and crunchy pearl sugar. Veneziana is often served in star-shaped slices covered with powdered sugar.

Sfincione

It may look like pizza, but don't be fooled. Sfincione" is a generous, spongy, focaccia-like crust topped with a tomato sauce that's enriched with strong cheese, anchovies, onions and oregano.



For the Dough:
2 cups warm water
1 package active dry yeast
1 ½ teaspoons kosher salt
1 teaspoon white sugar
3 tablespoons olive oil
4 ⅔ cups all-purpose flour, or more as needed

For the Sauce:
2 tablespoons olive oil
2 large yellow onions, diced
salt to taste
1 teaspoon red pepper flakes
1 teaspoon freshly ground black pepper
1 tablespoon tomato paste
1 teaspoon dried oregano
9 oil-packed anchovy fillets, drained and 1 tablespoon oil reserved
1 ½ cups marinara sauce
¼ cup water

For the Crumb Topping:
¾ cup fine plain dry bread crumbs
1 cup grated Pecorino Romano cheese
6 tablespoons olive oil, divided

For the Pizza:
3 ounces shredded mozzarella cheese
3 ounces shredded aged provolone cheese

Step 1 - Pour warm water into a bowl. Sprinkle yeast on top and let bloom. Add salt, sugar, olive oil, and flour. Knead, scraping down sides as necessary, until dough is very elastic and sticky, 6 to 7 minutes. Cover and let rise in a warm place until doubled in size, about 90 minutes.

Step 2 - Heat olive oil over medium heat. Add onions and salt. Saute until onions soften, and turn translucent. Add red pepper flakes, black pepper, tomato paste, oregano, and anchovies; mix until anchovies dissolve. Add marinara sauce and water. Stir and let simmer on medium-low heat until flavors come together.

Preheat the oven to 400 degrees

Step 4 - Combine bread crumbs and Pecorino Romano cheese in a bowl; toss together with a fork. Add the reserved anchovy oil and 2 tablespoons olive oil. Mix until bread crumbs are well moistened.

Step 5 - Generously coat a rimmed 13x18-inch sheet pan with up to 3 tablespoons olive oil. Oil your hands and turn dough out onto pan. Pull, stretch, and press it to the sides of the pan, pausing to let dough rest whenever it shrinks back too quickly.

Step 6 - Spoon sauce over the dough and spread up to about ½" inch from the edges. Add mozzarella and provolone cheeses. Sprinkle bread crumb mixture evenly on top; do not press down. Drizzle remaining olive oil on top.

Step 7 - Bake in the preheated oven until pizza is well browned is bottom is cooked, about 35 minutes. Bake for as long as you can without the crumbs on top burning so that the crust cooks as much as possible.

How Ricotta Cheese is made in Italy

by Paolo Bartesaghi

My previous articles spoke about the history and making of gorgonzola and Parmigiano Reggiano cheese in Italy. This article is about Ricotta, a soft cheese made from sheep, cow, goat, or Italian water buffalo milk whey left over from the production of other cheeses. It is widely used in the Italian cuisine, from pasta dishes to salads and vegetables, and all the way to desserts.

Ricotta is a very versatile cheese that can be eaten many ways. Technically speaking, it is not even really a cheese because it comes from liquid whey when the milk is curdled. The curd is literally cooked twice, hence the name "ricotta," re-cooked. Ricotta cheese, which is generally recognized as having been invented in Sicily, is known in the language of the island by another name: *zammatàru*, a word in Sicilian meaning "dairy farmer." This word is derived from the Arabic *za'ama*, meaning "cow," leading to the supposition that ricotta might have its origins in the Arab-Sicilian era.

The production of ricotta in the Italian peninsula dates to the Bronze Age. In the second millennium BC, ceramic vessels called milk boilers started to appear frequently and were apparently unique to the peninsula. These were designed to boil milk at high temperatures and prevent the milk from boiling over. The fresh acid-coagulated cheeses produced with these boilers were probably made with whole milk. Professor Santi Correnti, chairman of the history department of the University of Catania and a preeminent historian in Sicily, writes that, during the reign of the Sicilian king, Frederick II, in the early thirteenth century, the king and his hunting party came across the hut of a dairy farmer making ricotta and, being ravenous, asked for some. Frederick pulled out his bread loaf, poured the hot ricotta and whey on top and advised his retinue that *cu' non mancia ccu' so' cucchiaru lassa tutto 'o zammataru* (Those who don't eat with a spoon will leave all their ricotta behind).

Ricotta is part of a family of fresh cheeses that are normally eaten the same day. Fresh dairy products are very popular in southern Italy, where each region will make its own version of ricotta depending on the milk used and its flavor profiles. Puglia is a region popular for ricotta that is soft and delicate, made with liquid whey derived from cow's milk. Bigger dairies that make cheese often consider liquid whey just a leftover product and use it to feed livestock or even discard it. But for smaller, local dairies in Italy, it is a great opportunity to optimize their resources and get something great out of them. Just like its sisters, mozzarella and burrata, ricotta is a game of time and chemistry. Ricotta is not a cheese nor a dairy product. It's a byproduct, meaning that first you process the milk, then you obtain the whey and the ricotta. Thus, one can never make just ricotta. It would be a waste of cheese curds for a dairy. Ricotta is a fundamental product for the business; you get it from leftovers. So, it is very important for the economy of a company. Out of 100 liters of milk, only 10 will turn into curds that will then make cheese. Thus, as much as 90% of what's there is liquid whey. Cheese tends to absorb a lot of humidity so it will retain around 10-11%. The remaining byproduct will be the whey that will be used to make ricotta.

In cheesemaking, milk is heated to 104 degrees F. Fresh, raw milk is heated up, and the only thing added is rennet and nothing else. Much of the time an animal rennet is used, such as veal. This will turn the milk from a liquid state to a solid state. Rennet is used to separate milk into solid curds (for cheesemaking) and liquid whey.

The process only takes 10-15 minutes. Once the milk has curdled, meaning it has set, it becomes gelatinous, not solid. The cheesemaker then breaks the curd using a classic tool that resembles a large whisk. This separates the solid part from the liquid, which will be the whey. As soon as it starts to break, the curd stays soft, so one must be delicate. The cheesemaster waits for it to get to the right consistency. Once reached, then one waits for it to harden. When the curds have reached the desired texture and size, the cheesemaster will extract them and place them into molds, which will go on to age and become cheese. The remaining liquid whey is ready to be turned into ricotta. Salt is added and the whey is heated to 140 degrees F, then a small amount of milk is added. The mixture is then heated to 185 degrees F to allow the ricotta to surface to the top. Basically, it is the surfacing of fat mixing

continued on page 9

President's Message, continued from page 1

There is no on/off switch for the *vedovelle* fountain, as it has a continuous flow of water. But do not think that the water is wasted. It is just a small portion of the water distributed from Milan's aqueduct. All of the water flowing into the basin goes through the sewers and then heads to Milan's water purification plants. It is then used for irrigation on the surrounding farmlands.

There exists one Queen V*edovella*, the mother of all of others; the *Vedovona di Piazza Scala* (located in Piazza Scala – near the opera house). This was built in the '20s and the whole fountain is made from gold brass, not green cast iron, and the base is surrounded by an elegant Greek mosaic.

In Milan's newest City Life district, the *vedovelle* fountains are slightly different. They will still be made from cast iron and will be painted lizard green. However, the faucet will not be in the shape of a dragon's head but can be a giraffe's head or an elephant's head, or other animals.

Fun curiosity: notice the small hole at the top of the head in the faucet below. If one places their finger under the head to stop the water, it will begin flowing from the hole in the head creating a "drinking fountain" arch that makes it much easier for people to drink.

Here is another photo of a *vedovella* right in front of a floral shop in Milan, showing another use for its continuous flow of water.

I hope you enjoyed reading about this piece of history of a public service that still exists even after 90 years.

Thank you for your continued support of the Italian American Cultural Center of Iowa and I hope to see you soon.

Ricotta - continued from page 8

with the liquid whey. The liquid whey that is not influenced by rennet in the cheese is recovered for ricotta. So, it is milk protein combining with the fat of the milk that was added. Heated to 185 degrees F and with a small quantity of acid, this will tend to make it rise to the surface. This union between proteins and fats is called ricotta. The mixture creates a foam on top that is removed and, little by little, small pieces of ricotta will gradually appear at the top of the liquid. Much of the trick is getting the timing right and not becoming distracted. Once the floating pieces of ricotta begin to sink again, it can no longer be used.

There are some variations to ricotta cheese:

- Ricotta salata – pressed, salted, dried, and aged variety. It is milky white and firm and used for grating or shaving and sold in wheels, decorated by a delicate basket-weave pattern
- Ricotta infornata (baked ricotta) – produced by placing a large lump of soft ricotta in the oven until it develops a brown, lightly charred crust. This is primarily present in Sardinia and Sicily
- Ricotta affumicata (smoked ricotta) – produced by placing a lump of soft ricotta in a smoker until it develops a grey crust and acquires a charred wood scent (usually oak or chestnut) and usually has herbs added
- Ricotta forte (also known as ricotta scanta) – produced from leftovers of cow, goat, or sheep milk ricotta. This is allowed to age for a year, during which salt is added and the cheese is mixed every two or three days to prevent the growth of mold. The end result is a soft, creamy brown paste which has a pungent and piquant taste. Mainly produced in Lecce in southern Italy (Apuglia) and is spread on bread, mixed with tomato sauces, or added to vegetable dishes.

Vittoria Lodge Auxiliary

Felice anno nuovo

The gathering of family and friends during the holiday season is a tradition enjoyed by all. Let's continue these friendly gatherings throughout the new year. Here's an initial list of upcoming events in 20211 Please mark your calendars. You can also check the Vittoria Lodge Face book page for additional updates and details.

January 16th – Auxiliary meeting at 2:00

February 20th – Auxiliary meeting at 2:00 followed by a pizza party with the men's group.

March 20th – Wanda making at 10:00 (for bake sale) monthly meeting immediately after

27th – Cavatelli dinner and Italian themed bake sale

April 10th – Auxiliary meeting at 2:00 (Due to Easter our meeting date has been changed)

May 15th- Auxiliary meeting at 2:00

June 21th – Annual Vittoria Lodge dinner for all members at 12:30

July 17th – *New event this year at 12:30* Bocce ball and a lunch provided by the men's group

August 28th – Annual Picnic/Cornfeed – Please bring a side dish

September 18th – Auxiliary meeting at 2:00

25th – Spaghetti dinner and bake sale

October 16th- Auxiliary meeting at 2:00

November 5th – Craft fair with bake sale

6th – Memorial Mass

20th – Auxiliary meeting at 2:00

Please plan on attending these events.

Deb Fleishman
Vittoria Lodge Auxiliary President

Societa' Vittoria Italiana

Next Men's Meeting January 16th @ 2:00 pm
Next Trustees Meeting January 16th @ 1:00 pm

MONTHLY MEETING: We would love to see your faces! Haven't been to monthly lodge meeting in a while? Please mark your calendars and join us! We invite fresh ideas and involvement.

LODGE WEBSITE: We have been upgrading our lodge website. Check us out at http://vittorialodge.com.

MEMBERSHIP DUES: Please get your membership dues sent in. If you did not receive your membership statement, please contact Squire at 515-577-4283 or email him at squire@squireweb.net.

CAVATELLI DINNER: The Cavatelli Dinner has a new date in 2022. The dinner will be held on March 27th 2022 serving from 11:00am to 4:00pm. If you can help please call Roger Fiori @ 515-201-6707. We need volunteers to help taking tickets, serving and clean up.

SCHOLARSHIP APPLICATIONS: The Lodge and Auxiliary Memberships will be sponsoring its annual scholarship program for eligible students planning to attend college in the Fall of 2022 and related to a Lodge or Auxiliary member. Included in your newsletter is a scholarship application. The application is due June 1st 2022. The recipients of the scholarship awards will be at the June Dinner (June 12th, 2022).

NEED HELP: We are looking to update our Veteran's Honor board. If you served or know another member who served and has passed, please get a hold of us so we can add names and honor those veterans. You can send to Rob Fiori at Vittoria Lodge PO Box 1212 Ankeny IA 50021-0975 or carltree@msn.com

HAPPY JANUARY BIRTHDAY WISHES TO OUR MEMBERS: Jason Battani, Bob Stefani, Donald Ceretti, Tim Begg, Jeffrey Brown, Robert Cervetti, Raymond Chesi, Alfred Chiodo Jr., Jeffrey Lamberti, A.J. Forneris, Jon Giofreddi, Joe Giofreddi, Andrew Stefani, Todd Lombardi, Kevin Funaro, Terry Magnani, Anthony Ballatini, and Raymond Stefani **Buon Compleanno!**

HAPPY FEBRUARY BIRTHDAY WISHES TO OUR MEMBERS: Joseph Tumea Jr., Rick Gentosi, Frank Morano, Angelo Stefani, Richard Giofreddi, Randall Prati, Roger Sledge, Biagio Sicilia, John Marino Jr., and Louis Foggia **Buon Compleanno!**

MARK YOUR CALENDARS:

January 16th – Lunch Social @ 12:30pm; Trustee Meeting @ 1:00pm; Lodge Meeting @ 2:00pm
February 20th – Lodge Meeting @ 2:00pm; Sonny's Pizza after meeting
March 20th – Lodge Clean Up Day 8:00am; Lunch Social @ 12:30pm; Lodge Meeting @ 2:00pm
March 26th – Cavatelli Set Up
March 27th – Cavatelli Dinner Serving from 11:00am to 4:00pm
April 10th - Lunch Social @ 12:30pm; Lodge Meeting @ 2:00pm
May 15th - Lunch Social @ 12:30pm; Lodge Meeting @ 2:00pm
June 12th – Annual Lodge Meeting @ 10:00am; June Dinner @ 12:00pm (for reservations contact Lisa Blasco @ 515-306-3730
July 17th – Lunch and Bocce Ball @ 12:00pm Everyone is welcome

Societa Vittoria Italiana

Vittoria Lodge
P. O. Box 1212
Ankeny, Iowa 50021-0975

Scholarship Application

Name _____ Phone _____

Address _____ Age _____

City, State , Zip _____ Male _____ Female _____

College Student ID # _____

Name of Lodge or Auxiliary Member Sponsor _____

Relationship to Member _____

Graduation date if in High School _____

School (Plan on) attending _____

COMPLETE mailing address of school / department the check will be sent to:

Name _____

Address _____

City, State , Zip _____

Deadline is JUNE 1

No Applications will be accepted at the June dinner

This is the ONLY Official form to be used for 2022 applications.

If the college like, U of I, requires any additional paperwork to be submitted with the check, you are to submit the completely form filled out with your application.

Please submit photo with application
(please include applicant's name on back of photo)

Send Applications to:

Vittoria Lodge
P. O. Box 1212
Ankeny, Iowa 50021-0975