



# Edicola

## January 2024



### Peninsula Italian-American Lodge # 2145

*PIAL 2145 is a fraternal organization of people of Italian birth or heritage and is part of the nationwide Order Sons & Daughters of Italy in America (OSDIA)*



#### **Note from the President**

Happy New Year members of PIAL #2145!

The Lodge closed the year with a great turnout for the Christmas Party/Dinner at Anna's Italian Restaurant in Poquoson – even in the pouring rain! Thanks to all who donated raffle items! Thank you, Terry DeLucia, for co-chairing this event. We had lots of great baskets and gifts to raffle. We had chairs secretly marked for the occupier to receive a small random prize. We had a 50/50 raffle as well as a performance by Angeline Goodman. I thought the food was delicious, the waitstaff was accommodating and the atmosphere pleasant. Thanks to everyone who helped make this a fun event!

We will have our January membership meeting the 21<sup>st</sup> at 3pm at the Knights of Columbus. We will be introducing the proposed slate of the 2024 Officers which we will vote on at the February meeting. This list is not set in stone! If you would like to run for an office, there is still time to get your name on the ballot just let Mary Dolores know.

We need cooks for February and someone to chair the Installation of Officers meeting in March. Please let Mary Dolores Ciraulo know if you are able to take on either of these events. Thank you in advance for your help!!

Buon anno nuovo!  
Briana Taravella Robison

### **January Birthdays**

**Lina D'Antonio (4)**  
**Jean Glenn (6)**  
**Ellie Bove (13)**  
**Annette Tartaglione (17)**  
**Anthony Rago (18)**  
**Anne Caruso (21)**  
**Rosemarie Tinari (27)**  
**Bob Mason (30)**

### **Anniversaries: January**

**Madeleine & Richard Conway (8)**  
**Lucille & Toti Gonzalo (26)**

## **2023 Board Members**

### **2023 PIAL#2145 Council**

President:	Briana Taravella Robison	469-8550
Vice President:	Mary Dolores Ciraulo	927-4585
Past President	Beverly Amante	291-3515
Recording Secretary	Michelle Romanello	897-5824
Financial Secretary	Terry DeLucia	930-0935
Treasurer	Jim DeLucia	930-0935
Orator	Barry Robison	202-8911
Guard	Stasi Wipperman	637-7316
Master of Ceremony	Robert Amato	365-0504
Trustee	Betty Dexter	846-7045
Trustee	Lee Jamilik	659-0294
Trustee	Marie Wynne	877-3295
Trustee	Barbara Martone Jamilik	810-9134
Trustee	Vacant	

### **GRAND LODGE OFFICERS FROM OUR LODGE**

1<sup>st</sup> Vice President: Terry DeLucia  
2<sup>nd</sup> Vice President: Marie Siebeking  
Recording Secretary: Amanda Hertzog  
Treasurer: Bob Mason  
Financial Secretary: Beverly Amante  
Orator: Paul Siebeking  
Trustee: Jim DeLucia  
Trustee: Bob Amante  
Arbitration Alternate: Angela Tambone

**A special THANK YOU to Briana & Terry who co-chaired the event and all who helped in big or little ways to make this a great Christmas celebration.**

**A special THANK YOU to Briana's daughter, Angeline Goodman, who graced us with her beautiful voice! She sang Oh Holy Night for us.**

**A VERY SPECIAL THANK YOU to Santa for taking time out of his busy schedule to attend our celebration. The children where glad you were there!**

## **Need Membership Information?**

**Barbara Martone  
Jamilik**

**Check us out on our facebook page.**

**Want to read the state newsletter the Il Giornale? Both links are listed below.**

PIAL 2145 Facebook link

<https://www.facebook.com/osia.pial2145>

Other WEB LINKS

PIAL 2145: [www.Peninsulaitalians.org](http://www.Peninsulaitalians.org)

Grand Lodge of Virginia: [www.vaosia.org](http://www.vaosia.org) OSIA: [www.osia.org](http://www.osia.org)

## **Proposed PIAL slate of officers for 2024**

<b>President:</b>	<b>Briana Taravella Robison</b>
<b>Vice President:</b>	<b>Mary Dolores Ciraulo</b>
<b>Past President:</b>	<b>Beverly Amante</b>
<b>Recording Secretary:</b>	<b>Bob Amante</b>
<b>Financial Secretary:</b>	<b>Terry Delucia</b>
<b>Treasurer:</b>	<b>Jim DeLucia</b>
<b>Orator:</b>	<b>Barry Robison</b>
<b>Guard:</b>	<b>Stasi Wipperman</b>
<b>Master of Ceremony:</b>	<b>Bob Amato</b>
<b>Trustee:</b>	<b>Betty Dexter</b>
<b>Trustee:</b>	<b>Lee Jamilik</b>
<b>Trustee:</b>	<b>Barbara Jamilik</b>
<b>Trustee:</b>	<b>Michelle Romanello</b>
<b>Trustee:</b>	<b>Marie Wynne</b>

**A special thanks to Mary Dolores who took on the duties of election committee chairperson along with some help from Briana. Listed above is the proposed slate of officers for 2024. Because of changes in the National Bylaws, all members (this includes regular and social**

members) are eligible to run for office. The only stipulation is that social members cannot run for the offices of President, Vice President, Financial Secretary and Treasurer. This list is not yet set in stone! It will need to be voted on at the February meeting so if anyone was not contacted and would like to hold an office, please contact Mary Dolores.

## PIAL YEARLY DUES

It's that time again. Terry will be sending out email notices to those members who have emails and will send letters to all members who do not have email addresses. Dues are due by the end of January. We hope that everyone will continue their membership in PIAL. You can mail your dues to Terry DeLucia  
114 Blue Heron Trail, Newport News, VA 23606.

**Regular and Social \$36.00**

**Honorary and Student \$28.00**

**IF YOU ARE ATTENDING THE JANUARY MEETING YOU CAN PAY YOUR DUES THEN!**

## From the Desk of Beverly Amante

Information comes from the *Old Farmer's Almanac*

### History of January

The months of January and February were not originally in the ancient Roman calendar as the winter months were considered dormant, both in terms of agriculture and in terms of making war. This was a time of peace. Until 450 BCE, the Roman calendar was 10 months, beginning in March (*Martius*), due to the March Equinox. Remember, March was named for "Mars," the god of War who was also an agricultural guardian.

### January Calendar

- **January 1** is **New Year's Day**. Some Italian New Year's traditions include: eating lentils and grapes, wearing red undergarments, and throwing old things from a window! You might not know about a southern tradition of celebrating with some Hoppin' John, a Southern American dish made with black-eyed peas, rice, and smoked pork for good luck.
- **January 5** brings **Twelfth Night**, an English folk custom that marked the end of Christmas merrymaking and, in ancient Celtic tradition, the end of the 12-day [winter solstice](#) celebration. On Twelfth Night, it was customary for the assembled company to toast each other from the wassail bowl.
- **January 6** is **Epiphany**. According to the New Testament's Gospels, on this date, the Magi—the three wise men or kings—venerated and brought gifts to the infant Jesus. Bake a beautiful Epiphany Tart (see recipe below) or a King Cake with a lucky bean inside!

- **January 15 is Martin Luther King Jr. Day** (observed). This holiday is held on the third Monday in January and honors the principles of this civil rights leader and Nobel Prize Winner dedicated to nonviolence.
- **January 17 is Benjamin Franklin's birthday**. He was not only a world-renowned statesman, inventor, and scientist but was also fascinated by agriculture. Here at the *Old Farmer's Almanac*, we consider him the father of almanacs!

## Recipe Corner

### Epiphany Tart

#### Pastry Dough

#### Ingredients

- 1-1/2 cups all-purpose flour
- 1/3 cup powdered sugar
- 1/4 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, cold
- 1 large egg yolk



#### Instructions

1. Place the flour, sugar, and salt in the bowl of a food processor, stand mixer, or in a medium mixing bowl.
2. Add butter and pulse until the mixture resembles breadcrumbs.
3. Add the egg yolk and mix until the dough gathers itself into a ball and pulls away cleanly from the sides of the bowl. Wrap the dough tightly in plastic wrap, and chill for 1 to 2 hours (or overnight).

#### Jam Tart

#### Ingredients

- 6 oz of assorted jams, preserves or marmalade.

#### Instructions

1. Preheat oven to 375°F.
2. Butter a 9" pie or tart tin or plate.
3. On a lightly floured surface, roll the dough so it will fit into the pie or tart pan. Reserve a fifth of the pastry to make your star shape.
4. Press the dough gently into the tart pan(s) and partially up the buttered sides, trimming away any excess that hangs over the edges.
5. It is easiest to make a 6-point star shape which gives the traditional 13 spaces. To make the 6-point star, take the leftover dough and roll it into a long rectangle. Then cut in strips and arrange the strips in the pie or tart pan as shown in the photo, pinching the dough so it makes walls that are high enough to hold pockets of jam.
6. Bake tart for 25 minutes. Remove and spoon the different jams into each space between the latticework strips. If you warm the jam first, it will be easier to spoon in.
7. Make sure the jam does not bleed into the next segment.

8. Brush the pastry with a little milk. Bake another 10 minutes until the jam is set and the tart is lightly browned.
9. Cool on a rack until ready to serve.

## Italian Ricotta Cookies aka Italian Christmas Cookies

**FYI:** Anyone who knows me well, knows that I can probably make you any fancy dessert you want. With that being said, I have two things that I'm terrible at making and they are any breads that require yeast and cookies!! (Bar cookies don't count). I found this recipe and decided I'd try to make them for Bob as his mother used to make them for the family. The surprise was that they actually came out great and Bob loved them! Who said I couldn't make cookies? (ME)



### Ingredients

#### FOR THE COOKIES

- 2 cups all-purpose flour
- 1 ½ tsp baking powder
- ½ tsp kosher salt
- ¼ cup (1/2 stick) butter, softened
- 1 cup granulated sugar
- 8 oz ricotta
- 1 tsp pure vanilla extract
- ½ tsp almond extract (or any other you like) optional
- 1 egg

#### FOR THE ICING

- 1 cup powdered sugar
- 2 Tbsp whole milk
- ¼ tsp almond extract (optional)
- Sprinkles

### DIRECTIONS

1. **Make the cookies:** Adjust an oven rack to center position and preheat the oven to 350°. Line 2 baking sheets with parchment paper.
2. In a medium bowl, whisk together the flour, baking powder, and salt. Set aside
3. In the bowl of a standing mixer fitted with the paddle attachment or in a large bowl with a hand mixer, cream together on medium speed the butter and sugar until light and fluffy.
4. Add the ricotta, vanilla, almond extract, if using, and egg and continue to mix until smooth. (The batter will be quite wet.)
5. Add the dry ingredients and mix just to combine.
6. Portion the dough into approximately 1 ½ tablespoon portions on the parchment spaced 2 inches apart. Bake for 15 minutes. (The tops should remain pale while the bottoms turn golden brown,) Cool the cookies on a wire rack with parchment paper underneath.
7. **Making the icing:** Whisk together the powdered sugar and milk until smooth. Whisk in the almond extract (if using). Spoon the icing over the cookies, and top with sprinkles while the icing is still wet.

## **Upcoming Events**

### **Board Meeting**

Wednesday, January 3, 2024  
Mezcal Mexican Restaurant  
2082 Nickerson Blvd, Hampton, VA  
6:00 pm

**(This is the December Board Meeting)**

### **General Meeting**

Sunday, January 21, 2024  
Knights of Columbus Hall  
Nettles Drive, Newport News, VA  
3:00 pm

### **Board Meeting**

Wednesday, January 31, 2024  
Time and Place to be announced  
**(This is the January Board Meeting)**

### **General Meeting**

Sunday, February 18, 2024  
Knights of Columbus Hall  
Nettles Drive Newport News, VA  
3:00 pm

**(This is the meeting where we vote on the officers for 2024)**

### **Board Meeting**

Wednesday, February 28, 2024  
Time and Place to be announced.

**March General Meeting will be the installation of new officers.  
Time, Place, etc. to come later.**

## **Picture Corner**

Our Christmas Party was held at Ann's Italian Restaurant in Poquoson this year. Approximately 45 people attended! We had a visit from Santa that the children enjoyed, the food was very good, and I believe everyone had a good time. Below are some of the many pictures that were taken at the event.  
Thanks to all who sent me pics!

**The Group!!**





## Santa and the Children

It was great to have children joining us again this year and it was also great that Santa could take time out of busy schedule to join us! Thanks Santa!!!



Got to love  
the happy  
faces!

