



ORDER
Sons and
Daughters
of Italy
IN AMERICA

La Bandiera

***The Banner
Newsletter of
The Italian Heritage Lodge #2517
Fairfax, Virginia
Order Sons and Daughters of Italy in America***

GENNAIO 2025
MESSAGGIO DELLA PRESIDENTESSA

Buon Anno and Happy New Year!

As we close the chapter on 2024, and welcome 2025, I wish everyone a healthy, prosperous and happy new year.

2025 will be a very busy year for IHL. Your continued support of the lodge is much appreciated. January and February will have daytime events planned to accommodate many of our members who don't drive at night. Many of you we haven't seen in a while, and we miss you.

Please read this newsletter thoroughly for upcoming events and information.

Dawn

*Dawn Falsinotti
President, IHL*

IL CALENDARIO

1 gennaio	<i>Felice Anno Nuovo</i>		
8 gennaio	Executive Council * Meeting	6:30 p.m.	Kilroy's 5250 A Port Royal Road Springfield
14 gennaio	Lunch Bunch *	Noon	Nanjing Bistro 11213 Lee Highway Fairfax
19 gennaio	New Year's Brunch *	11:00 a.m.	Knights of Columbus Hall
14 febbraio	<i>Saint Valentine's Day</i>		
15 febbraio	St. Valentine's Day Celebration *	5:00 p.m.	Knights of Columbus Hall
17 febbraio	<i>President's Day</i>		
TBD marzo	Installation of Officers Ceremony and Dinner		Knights of Columbus Hall
25-26 aprile	Grand Lodge of Virginia 39 th Biennial Convention	All day All day	Fairfax, VA

* RSVP to Dawn Falsinotti (falsinotti@yahoo.com)

Our 2025 New Year's Brunch will take place on **Sunday, January 19 from 11:00 a.m. to 1:00 p.m.** at the St. Leo's Knights of Columbus Hall. The menu will include French Toast Casserole, fresh fruit, lox and bagels, frittata, mimosas, and other brunch delights. The cost is \$15.00 per person. Please contact Dawn to RSVP for this first meeting of the new year where she will provide updates on the Grand Lodge of Virginia 39th Biennial Convention which IHL is hosting here in Fairfax, our progress in revamping our IHL website, and the continuing process of our nominations for officers and trustees for the 2025-2026 term, who will be installed in March.

We hope to have many of our members join us for our February celebration of St. Valentine's Day on **Saturday, February 15th** at the Knights Hall. More details will follow but the planning includes heavy appetizers, refreshments, music, dancing, and a general good time socializing with our members.



New Year's Brunch at IHL



Join us as we celebrate the New Year 2025 with your IHL brothers and sisters, their families and friends. Our brunch festivities are a great way to ring in the New Year.

Sunday, January 19, 2025

11:00 a.m. to 1:00 p.m.

Knights of Columbus Hall

(behind St. Leo the Great Church)

3700 Blenheim Boulevard, Fairfax

Cost is \$15.00 per person

Prosciutto and Melon

Mozzarella Caprese

Lox and Bagels

Italian Frittata

French Toast Casserole

Breakfast Sausage

Tortellini Salad

Fresh Fruit

Assorted Desserts

Mimosas

RSVP to Dawn Falsinotti – falsinotti@yahoo.com

IHL Annual Dues

In early December, each member received a “Dues Notice” by email from Eleanor Lillo, IHL Financial Secretary.

Please read Ellie’s instructions in her email for payment amount and remittance.

Ellie’s contact information is: delillo1@verizon.net

Notice of Nominations and Elections

In accordance with our Bylaws, an IHL Nominating Committee was elected at our meeting on November 9. We thank the members of the Nominating Committee for all their efforts: Teresa Talierco, Chairperson, John Asiello, Laura Asiello, Joseph La Marca and Frank Bonsiero. The process began in November and will carry through February with installation of new officers and trustees in March 2025. Members will be kept updated through La Bandiera regarding nominations, voting process and the installation ceremony details.

The nominees for the 2025-2026 term, starting in March, are the following:

***President: Dawn Falsinotti
Vice President: Michael Gering
Immediate Past President: Nicolette Sciscilo
Orator: Joseph Scafetta Jr.
Recording Secretary: Marianne Hallahan
Financial Secretary: Steven Kramer
Treasurer: John Dovel
Five Trustees:
Vivian Mott
Eleanor Lillo
Maria Carola
Donna Stoll
Ray Stoll
Master of Ceremonies: Roy Schender
Mistress of Ceremonies: Sandra Schender
Guard: Dennis Lillo***

According to the IHL bylaws, anyone who has been a member for at least six months may be nominated to oppose any of the above-named nominees at the January meeting, except in the case of the president, where the opposing member must have served at least one year on the executive council to be qualified as a presidential nominee.

IHL La Bandiera Advertisement Page

The 2025 New Year brings the renewal of our La Bandiera Ad page (the last page of each month's newsletter). There are currently two ad spaces available. The yearly ad price is \$25/members and \$35/non-members and your ad will run twelve times per year (once a month).

If you would like to renew or place a new ad in La Bandiera, please contact Joe La Marca (joe.lamarca@italianheritagelodge.org) who will assist you with preparing your ad. Please send your ad fee to Ellie Lillo (contact her at delillo1@verizon.net).



JANUARY BIRTHDAYS

Carmine Primeggia	January 2
Arthur Moscatello	January 4
Dawn Falsinotti	January 5
Maria Carolla	January 7
Francesca Mazarella	January 14
Pam Pasquariello	January 21
Laurie Gwaltney	January 22
Fred Michaelangelo	January 22
Eric Schena	January 23
Maria Ingham	January 28

Thank you to all who brought an unwrapped gift to place under our Christmas tree during the Festa di Natale earlier this month for those children who would be spending Christmas in the hospital. All gifts were taken to the Hospital For Sick Children in Washington, D.C. by Dennis & Ellie Lillo before Christmas Eve.



Grazie mille to Dennis & Ellie for making sure the children received our donations in time for Christmas.

Festa di Natale

December 7, 2024



Grazie to everyone who helped cook, decorate, set up, clean up and everything else to make our annual Christmas party so festive and fun, and especially to Dennis for his annual Homemade Eggnog treat!



The Santa Swap is always fun!

Photos submitted by Ellie Lillo



Cena e Conversazione
Saturday, December 14, 2024

“Grazie a tutti for the wonderful evening of good Italian food and conversation. Nannette & Gerry, thanks for hosting, the delicious risotto and antipasto. June F, for the chicken cacciatore. Francesca, for the great salad. June L, for the perfect dessert, the torta alla marsala. I'll take credit for the drinkable wines and the heavy pours. I hope they contributed to the engaging and wide-ranging conversation at the table. I thought we did pretty good with the amount of Italian spoken, even if we slipped into English for some topics.” – Dennis Ferrara

If you have any questions about the “Cena e Conversazione” monthly gathering, please contact Dennis Ferrara at dennisferrara@hey.com

If anyone missed IHL member Robert Sherretta interview past state president Sonny Scafetta about the legacy of Columbus on Falls Church City Cable TV (Cox channel 11 and Verizon channel 35) last month, you may see it any time on YouTube at the following link:

<https://www.youtube.com/watch?v=-jmJDFmFciE>

Three Italians nominated for Golden Globes
Submitted by Joseph Scafetta Jr.

The 82nd annual Golden Globes will be awarded in Los Angeles on Sunday, January 5, 2025, and three Italians are among the 60 nominees. Thus, they comprise five percent of the nominees.

For best supporting actress, Italian-American Ariana Grande was nominated for her role as a good witch in the Land of Oz in the movie “Wicked.” In the same category, Isabella Rossellini was nominated for her role as a nun in the Vatican drama “Conclave” about the election of a new pope. So, they both cannot win.

In the category of best original song, Luca Guadagnino was nominated as a co-writer of the music and lyrics for the song “Compress / Repress” in the romantic comedy “Challengers” about pro tennis players.

The Feast of the Epiphany and the Flight of La Befana

For many, Christmas rituals and traditions extend well past Dec. 25.

Drive down any neighborhood in the U.S. a few days after Christmas and you're likely to see holiday trees at the curb, ready to be picked up by the local trash men. I've seen my share with tinsel or fake snow still on them.

For many, Dec. 26 is the day to un-decorate, but actually, "Little Christmas" is just getting started. Having been raised in Italy, I myself — like many of you — celebrate the blessed season until January 6.

Speaking of Jan. 6, it is exactly 12 days after Christmas, when Italians and all Catholics celebrate the Feast of the Epiphany. This is the real last day of the Christmas season. If we want to get technical, the Christmas season actually starts on Christmas Day, and lasts until the Epiphany. The days prior to Christmas are part of Advent.

While Italians conjure up images of a friendly witch on a broom delivering small gifts to well-behaved children; the Epiphany, of course, has a much deeper, religious meaning.

According to the Gregorian calendar, Jan. 6 marks the day the Three Wise Men, also known as the *Magi*, find the newly born baby Jesus after a days-long, starlit search.

The Epiphany is also believed to be Jesus's Baptism day, which occurred some 30 years after his birth. The word itself is of Greek origin and means "*manifestation*" or "*to show or display*" to an audience.

Per the Catholic Church, the Epiphany rejoices the adoration of Jesus by the visiting Wise Men.

So where and how does the *Befana*, the friendly witch delivering goodies to all well-behaved Italian children, actually come into play?

Christian folklore tells us that the Three Wise Men approached a friendly woman and asked her to help them find Jesus. She did not know where he was, but since they were in for a long journey, she welcomed them in for the night. As she kept a very clean home, always sweeping and tidying up, she was more than able to accommodate the unexpected guests.

The next day, they continued on and invited the kind woman to join them in their search for the newly born King. She turned them down, saying far too much housework needed to be done.

Soon after, she had a change of heart and set out to catch up with the Magi and Jesus. She was unable to find them, so to this day she goes out on her broom, looking for the little baby.

She enters every home with the hope of laying her eyes upon him, but when she doesn't, she leaves behind small toys or candy for the children she does find.

Jan. 6 really is the end of the Christmas season in Italy. The feast day of the Immaculate Conception (Dec. 8) opens the Christmas season, and the Feast of the Epiphany closes it, much to the dismay of children all over, who have received batches of presents from *Babbo Natale*, and *La Befana*.

Article written by Francesa Montillo, ISDA Food & Travel Writer; Italian Sons and Daughters of America *Sunday Supper*.

Sonny's Funnies

ZITS

JERRY SCOTT



MOTHER GOOSE & GRIMM

MIKE PETERS



**ORDER SONS & DAUGHTERS OF ITALY IN AMERICA
ITALIAN HERITAGE LODGE #2517
2024-2025 OFFICERS**

<u>President:</u>	Dawn Falsinotti	<u>Lodge Trustees:</u>
703-362-1724	falsinotti@yahoo.com	John Dovel
<u>Vice-President:</u>	James Cocco	Michael Gering
	jim@jwcoccopallc.com	Vivian Mott
<u>Imm. Past-President:</u>	Coletta Sciscilo	Nancy Perrelli
703-795-2231	colette.sciscilo@gmail.com	Donna Stoll
<u>Orator:</u>	Joseph Scafetta, Jr.	
703-533-8064	joseph.scafetta.jr@gmail.com	
<u>Recording Secy.:</u>	Marianne Hallahan	
703-968-8330	rumbarunt@aol.com	
<u>Financial Secy.:</u>	Eleanor Lillo	
703-354-2454	delillo1@verizon.net	
<u>Treasurer:</u>	Dennis Lillo	
703-354-2454	delillo1@verizon.net	
 <u>Master of Ceremony:</u>	Roy Schender	
<u>Mistress of Ceremony:</u>	Sandy Schender	
 <u>Guard:</u>	Maria Carolla	
 <u>Education Chair:</u>		
 <u>Membership Chair:</u>	Sharon Peruzzi Strauchs	
	sharon@tlc-nv.com	
 <u>Webmaster:</u>		
 <u>Publicity Chair:</u>	Joseph Scafetta, Jr.	
	joseph.scafetta.jr@gmail.com	

Lodge Members Serving on the Grand Council of Virginia:

Joseph Scafetta, Jr., Former State President
Coletta Sciscilo, Trustee
Marianne Hallahan, Arbitration Committee
Lodge State Deputy: Mary Louise Smith

La Bandiera Editor: Coletta Sciscilo (703) 795-2231 / Colette.sciscilo@gmail.com
Website: www.ItalianHeritageLodge.org **Facebook:** OSDIA Fairfax
Instagram: sonsofitaly_ihl2517

Lemon Ricotta Cake

Bright and zesty, this dessert balances tangy citrus with creamy ricotta for a moist and tender bite.

Ingredients:

¾ c salted butter, softened (European butter, if available)
1 ¼ c granulated sugar
15 oz whole milk ricotta cheese, at room temperature
2 tbsp sour cream of plain Greek yogurt
3 lg eggs, room temperature
1 tsp pure vanilla extract
1 tsp pure lemon extract
Zest of 1 large lemon
2 ½ – 3 tbsp freshly squeezed lemon juice, from 1 lemon
1 tsp baking soda
1 tsp baking powder
½ tsp kosher salt
1 ½ c all-purpose flour
Powdered sugar for dusting



Directions:

1. Preheat oven to 350 degrees F. Butter or use baking spray on 8- or 9-inch springform pan; then dust with flour or powdered sugar.
2. In a stand mixer or in a large bowl, cream together the butter and sugar until light and fluffy, about 2-3 minutes (longer if using all-natural cane sugar).
3. Scrape down sides; add ricotta cheese and sour cream, blend until light and fluffy, 4-5 minutes.
4. Add eggs one at a time, mixing 30 seconds on medium speed each time, until all eggs are incorporated. Pour in vanilla extract and lemon extract, lemon zest and lemon juice, and mix to combine. Note: the mixture will appear curdled but don't worry, that's how it should look. It will come together in a beautiful batter after adding the dry ingredients.
5. In a medium bowl, whisk together the flour, baking soda, and salt. Add to wet ingredients, 1/3 c at a time, with mixer on low speed. After it has all been added, scrape down sides of the bowl and mix just until combined and you can no longer see the flour. Do not overmix.
6. Spoon batter into prepared springform pan, smoothing out to make an even, flat top. Give the pan a few taps to settle the batter and eliminate air bubbles.
7. Bake for 45-65 minutes until cake is completely set in the middle and a toothpick comes out clean and dry. Remove to a wire rack and cool 15 minutes; then remove collar from the pan and allow cake to cool completely on wire rack. (Note: If using an 8-inch pan, bake it a little longer, closer to 60 minutes. If cake browns too much, lay a sheet of aluminum foil over the top.
8. Before serving, dust with powdered sugar, if desired. Serve warm, or at room temperature, or cooled.

Written by Marla Monzo-Holmes, Italian Sons and Daughters of America *Sunday Supper*.

Please patronize our advertisers



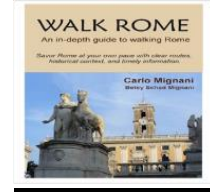
RE/MAX ALLEGIANCE
June La Marca, ABR, CRS, GRI, CDPE

Life Member, Top Producer
Relocation Specialist

5641 Burke Centre Parkway, Burke, VA 22015

Office -703-250-8500, june@junelamarca.com

Cell -703-477-7312, Fax 866-269-0389



CARLO AND BETSY MIGNANI have written a valuable guide to assist tourists who want to explore the Eternal City on their own with historical context and timely information. Available on Amazon, search "Walk Rome Mignani." www.walk-rome.com



4 J WEALTH MANAGEMENT, LLC

Jeff Sciscilo, CFA

A registered Wealth Advisor

703-566-9573, Jeff@4jwealth.com

330 King St., Suite 10B

Alexandria, VA 22314

YOUR AD HERE

Cortona Academy, Grades 7-12



Sharon Peruzzi Strauchs, Director

Since 1992, one of the best

private academies on the East Coast

Discounts for IHL members, families and friends

[Www.CortonaLearning.com](http://www.CortonaLearning.com)

703-464-0034; Sharon@TLC-NV.com

YOUR AD HERE