



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*

GIUGNO 2025
MESSAGGIO DELLA PRESIDENTESSA

Cari amici,

The summer is unofficially here and we're all ready to enjoy some down time, beach, pool, cook-outs, vacation, whatever makes you happy.

I have to thank once again everyone who was on the recent convention team. A lot of hard work went into making it a success and it was. We all enjoyed a pizza party at Frank Pepe's and it was the perfect way to say thank you.

Last week's presentation of "Constantino Brumidi & His Frescoes Inside the US Capitol" was quite interesting. Dr. Steven Livengood gave an engaging and impressive presentation on his interest and the history. The work and dedication of Brumidi is just fascinating and exquisite. Thank you Dr. Livengood.

This month the Lillo's will host our annual Bocce Picnic. Annually, Eleanor and Dennis generously open their home and professional bocce court and we play, eat and enjoy. I hope to see many of you there. Praying for good weather. Thank you Eleanor and Dennis.

Chef Nick, The Colonel's Kitchen, will host the third installment of his cooking class series for Veteran's on June 28. Keep your eyes open for updates over the next few weeks.

Fr. Juan is leaving St. Leo's parish effective June 26. He has decided to become a hermit priest, fully dedicated to prayer and penance in the silence and solitude of a hermitage within the Diocese of Arlington. Father Juan has served as head pastor at St. Leo's for the past three years. I have personally had quite a good relationship with him and will miss him. Fr. Ed Bresnahan will take over as head pastor. Fr. Ed is coming from Nativity in Burke and I hear very good comments about him. Much good luck to both these men of God.

We're going to suspend Lunch Bunch for the summer. Attendance is always low in the summer, and we'll re-evaluate in the fall.

Let's please keep Marianne Hallahan, Fred Michaelangelo and Vivian Mott in your prayers. All three are dealing with health challenges and we miss them very much.



See you all at the picnic,

*Best,
Dawn*

IL CALENDARIO

2 giugno

Festa della Repubblica

14 giugno

Bocce at the Lillo's**

Noon-4:00 p.m.

Home of the Lillos

15 giugno

Festa del papà

21 giugno

Rain Date for Bocce at the Lillo's Noon-4:00 p.m.

Home of the Lillos

28 giugno

Chef Nick – Summer Cooking
Class*

TBD

K of C Hall

2 luglio

Executive Council Meeting

6:30 p.m.

Kilroy's

6 luglio

Independence Day Brunch*

11 a.m. – 2 p.m.

K of C Hall

20 luglio

Movie Matinee*
“Nonnas”

Noon – 3:00 p.m.

K of C Hall

* RSVP to Steve Kramer (steven.kramer52@gmail.com)

** RSVP to Eleanor Lillo (delillo1@verizon.net)

JUNE BIRTHDAYS

Sandy Schender June 18

Kerri Farrell June 23

Robert Sherretta June 25

JUNE ANNIVERSARIES

Karen & Russ De Rose June 5

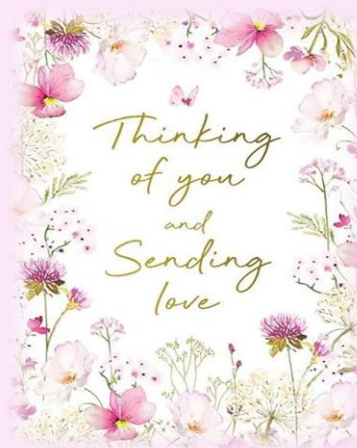
Maria & Fred Ingham June 9

Pam & Richard Pasquariello June 18

Marilyn Miyasato & Jim Cocco June 20

Judith & Mario Palmiotto June 28

*Thank you IHL members -
your generous prayers, cards,
visits, and get well wishes for
our members Marianne
Hallahan, Vivian Mott and
Fred Michaelangelo have not
gone unnoticed.*



BOCCE AT THE LILLO'S



When: Saturday, June 14, 2025

Rain date is Saturday, June 21, 2025

Where: 5104 Colebrook Place
Alexandria, VA 22312

Time: 12:00 PM to 4:00 PM

Hosted by
Eleanor and Dennis Lillo

Menu: Grilled Hamburgers & Hot Dogs with all the Fixings,
Sausage & Peppers, Baked Beans, Potato Salad, Desserts
& Cold Beverages

**There will be a charge of \$15 per person for this event.
Make check payable to IHL and mail to 5104 Colebrook Place,
Alexandria, VA 22312.**

Please confirm your attendance by June 10th!
RSVP who will be attending and who will
play in the bocce tournament.
By email: delillo1@verizon.net
By telephone: (703) 354-2454

**This event is sponsored by the
Italian Heritage Lodge of Fairfax
for Lodge members and their families.**

Come and enjoy the fun!

Important Lodge Announcement

IHL is looking to our members who will fill two vacant positions on the Executive Council.

According to the IHL Bylaws, the duties and responsibilities of these positions are the following:

Recording Secretary

- (1) Prepare the agenda with the President;***
- (2) Maintain records of the meetings.***

Trustee

- (1) Audit Lodge Financial Records once a year before February 28th, with the cooperation of the Financial Secretary and the Treasurer; at least three of the five Trustees are required for the Audit; results of the Audit are due to the President and the Executive Council within two weeks;***
- (2) Oversee the activities of the Executive Council.***

Please contact our President, Dawn Falsinotti, (falsinotti@yahoo.com) or IHL Orator, Joseph "Sonny" Scafetta Jr. (joseph.scafetta.jr@gmail.com) if you are interested in serving in either of these positions and would like your talents recognized by our lodge members throughout.

The election of these offices will be held at our July membership meeting, at a date to be set soon.

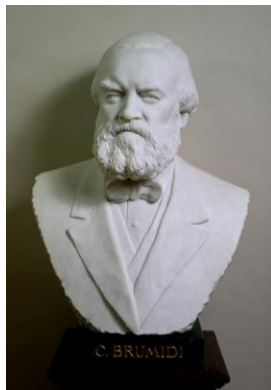
Thank you all for serving in the important positions of our lodge Executive Council. Your dedication, time and talents will always be valued and appreciated.

The Italian Heritage Lodge extends our gratitude to Marianne Hallahan and Vivian Mott for all their hard work, talents, and dedication to our lodge, especially their presence and friendship. Though both are resigning their positions we will still see them around at monthly events in the future.

Dr. Steven Livengood
Presentation on
“Constantino Brumidi & His Frescoes Inside the U.S. Capitol”
Saturday, May 17, 2025

Our guest speaker, Dr. Livengood, made a Power Point presentation about frescoes painted inside the Capitol building by Constantino Brumidi who was born in 1808 and died in 1880. Steve became interested in Brumidi while he watched the thirty-year project to bring Brumidi's frescoes to vibrant restoration. He became friends with the curator who oversaw the restoration and with the art conservator who kept him informed about the triumphant revelation of Brumidi's master works. For his work in publicizing and promoting the life and legacy of Brumidi, Steve was nominated for the honor of *Cavaliere d'Italia*.

Thank you very much Dr. Livengood – we were all enlightened and enriched by your beautiful presentation!



Brumidi bust by Jimilu Mason

In the Brumidi Corridors of the Capitol



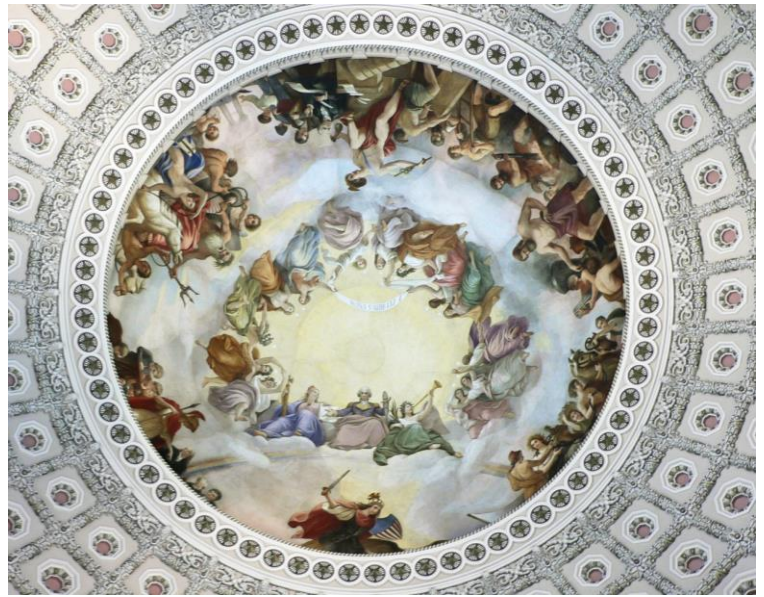
**Fresco of Boston Massacre
Senate Appropriations Committee Room**



**La Madonna
dell'
Archetto
Vision of the
Madonna on
an alley wall
Miniature
St. Peter's**



Minerva, Goddess of Science
consults Benjamin Franklin, Samuel Morse
and Robert Fulton
Rotunda



Rotunda
Apotheosis of Washington 1865



Frieze of American History
Landing of Columbus

*“My one ambition and my daily prayer
is that I may live long enough
to make beautiful the Capitol
of the one country on earth
in which there is liberty.”*

Constantino Brumidi 1808-1880

“Cena e Conversazione”

“The Italian language learning and practice group, “*Cena e Conversazione*,” became “*Pranzo (Lunch) e Conversazione*,” when we met Saturday afternoon, May 24, on the lovely, shaded deck of our congenial hosts, Carlo and Betsy Mignani. As it is every month, the food was wonderful. Among the potluck delights we enjoyed were *antipasti* of Italian cheeses, olives, and artichokes; home-made ravioli; stuffed zucchini; fresh Italian bread (from the Alexandria Farmers’ Market); marinated vegetables; fruit; almond cookies; and ice cream bon-bons.

Such a wonderful lunch naturally prompted spirited discussions in both English and Italian on the topic of food. Then participants presented prepared Italian-language pieces, prompting further conversation on topics such as travels (*viaggi*), gratuities (*mance*), and even bird watching (*osservazione degli uccelli*).

If you are interested in joining this group within the lodge or have any questions about the monthly gatherings, please contact Dennis Ferrara at dennisferrara@hey.com”



Carlo Mignani, Joe and June La Marca, Kathleen and Peter Ognibene, Betsy Mignani, and Fran Mazarella, all enjoying pranzo al fresco!

Pope Leo XIV, an Italian American, Calls Us to Unity

A grandfather from Sicily, an upbringing in Chicago and now a beacon to the world. Pope Leo XIV has done what few expected, immediately striking a chord of unity in an increasingly secular age.

By Brendan Young, *La Nostra Voce*



Pope Leo XIV, born Robert Francis Prevost in Chicago in 1955, told the people of Rome: “Today I can say that through you and with you, I am Roman.”

White smoke curled from the Sistine Chapel chimney, the bells of St. Peter’s rang out across Rome, and the world held its breath for what seemed like an interminable amount of time. When the Cardinal Protodeacon finally stepped onto the Vatican’s central balcony to proclaim “*Habemus Papam*,” the name that followed stunned the globe: Robert Prevost — *an American!* — had been elected Pope Leo XIV.

I knew little about the man behind the name: a member of the Augustinian Order and a native of the Chicago area. And, like many, I immediately reached for my phone, eager to learn more, especially about his roots. What emerged in the days after the conclave was almost as surprising as the election itself: we had an Italian American Pope.

Of course, Pope Francis, born in Argentina as Jorge Mario Bergoglio to a father from Turin and a granddaughter of Genovese immigrants, was also an Italian American, though from South America. We often forget that South America, like its northern counterpart, saw a massive wave of Italian immigration, particularly in Argentina and Brazil. But Pope Leo was born and bred in our great nation, and for that we are proud, even more so as Italian Americans. His family story and postwar Baby Boomer upbringing offer a sense of familiarity, even reassurance, to our community.

While Pope Leo’s maternal grandparents were of mixed race, born in Hispaniola and New Orleans respectively, his paternal grandmother was a French immigrant, and his paternal grandfather, Salvatore Giovanni Riggitano, was born in Milazzo, near Messina in Sicily, in 1876. Riggitano emigrated to the United States in 1903, arriving on the SS Perugia to New York City, and settled in Illinois, where he would teach Italian, French and Spanish.

Eventually, he would drop “Salvatore,” keeping the English form of Giovanni, John, and adopted his second wife Suzanne’s mother’s maiden name, Prevost, which he would give to his two sons. The second son, Louis, the Pope’s father, was born in Chicago in 1920. There, he would marry Mildred Martinez in 1949, giving birth to three sons, the last of whom was Robert (now Pope Leo), born in 1955.

Yes, the Pope is a quarter Italian, and a second-generation Italian American. But “only” or “just” 25% Italian extraction does not make His Holiness any less Italian American than anyone else. That he likely learned the Italian language later in life during his years of study and work in Rome, is to his credit; it would not make him a “Johnny come lately.”

We do *not* know if the Pope has visited (or how often) his town of origin during those years, or whether he’s in touch with his Italian relatives; nor do we know, in decades past, how often the Prevost family enjoyed pasta dinners.

We *do* know this: through his words, his example and his identity, Pope Leo already shows us that there is room at the table for everyone — culturally and spiritually — no matter their family background or heritage, both as Italian Americans and as Catholics. His very motto, “In the One, we are one,” taken from the writings of his spiritual father, Saint Augustine, and the message he has expressed so far during the first few weeks of his papacy, are an indication of the importance he places on unity, which no doubt will prove one of the key messages of this pontificate.

For those struggling to identify as Italian American, young or not so young, because your Italian blood might be less than a major percentage, or for those seeking validation, look no further than Pope Leo. His own story can “give permission” and reassure us, at a crossroads in history, where going forward, we will see increasingly less “pure” extraction but allowing the Italian American identity to flourish.

Perhaps another indication of a bigger picture (or Divine Providence): Pope Leo was elected on May 8, the feast day of Our Lady of the Rosary of Pompeii, the most popular devotion among Italians at the time of the largest immigration, and which the immigrants continued to lovingly practice in their adopted country.

Interestingly, I learned of the white smoke as I was burying a friend, Sr. Lisa Marie DiSabatino, who was half Italian and half Polish. Her father Anthony was a first-generation Sicilian American; his parents lived near Pope Leo’s grandfather’s hometown. Anthony died while serving overseas in the U.S. Army during World War II, Sister wasn’t even 2 years old. As a result, she had little exposure to her Italian side but readily acknowledged those roots. Another sign?

Saint Augustine also stated: “Let us all embrace one another: in necessary things, unity; in uncertain things, liberty; in all things, charity.” What better example, what better words to follow, than those of this Saint, and those of his spiritual son, our Holy Father, Pope Leo.

Viva il Papa!

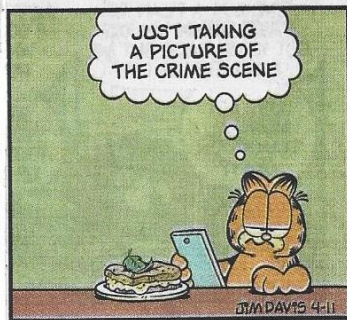
-Brendan Young, a second-generation Italian American originally from Buffalo, New York, is a member of ISDA.

Sonny's Funnies

GARFIELD



JIM DAVIS



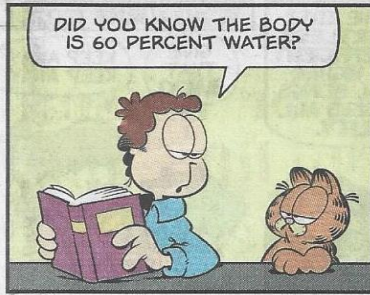
BLONDIE



DEAN YOUNG & JOHN MARSHALL



GARFIELD



JIM DAVIS



MOTHER GOOSE & GRIMM



MIKE PETERS



Zucchini Ripieni

STUFFED ZUCCHINI BAKED IN TOMATO SAUCE

(contributed by Betsy Mignani)

Ingredients: (To serve 4 to 6)

**1 1/2 cups tomato sauce
4 medium-sized zucchini, scrubbed
1/4 cup olive oil
garlic powder
1/2-pound ground beef chuck or nonmeat
crumbles
1 egg, lightly beaten**

**1/2 cup white breadcrumbs fresh or canned
6 tablespoons freshly grated
Parmesan cheese
1 teaspoon dried oregano
1 teaspoon salt
1/4 teaspoon freshly ground black pepper**



Preheat the oven to 375°. Cut the zucchini in half lengthwise and spoon out most of the pulp, leaving hollow boatlike shells about 1/4 inch thick. Set the shells aside and chop the pulp coarsely. Heat 3 tablespoons of olive oil in a heavy 8- to 10-inch skillet, add the zucchini pulp and the garlic and cook for about 5 -7 minutes, stirring frequently. With a rubber spatula scrape the entire contents of the skillet into a large sieve set over a mixing bowl and let them drain.

Meanwhile heat a tablespoon of oil in the skillet, add the ground beef and brown it over moderate heat, stirring almost constantly with a large fork to break up any lumps. Scrape the beef into another sieve set over a bowl and let it drain. OR prepare some nonmeat crumbles in the skillet instead, according to the package instructions.

Now in a large mixing bowl combine the drained vegetables and meat. Beat into them the lightly beaten egg, breadcrumbs, 2 teaspoons of grated cheese, oregano, salt and pepper. Spoon this stuffing into the hollowed zucchini shells, mounding the top slightly. To bake the zucchini, use a 12-by-16-inch shallow baking dish (or 9 x 13 Pyrex like mine) into which 1 1/2 -2 cups of tomato sauce have been poured. Then carefully arrange the stuffed zucchini on the sauce. Sprinkle their tops with 1/4 cup of cheese, drizzle a few drops of olive oil over them and cover the dish tightly with aluminum foil. Transfer the dish to the middle of the oven and bake the zucchini for 30-35 minutes, removing the foil after 20 minutes so that the tops of the zucchini can brown lightly. Serve directly from the baking dish.

NOTE – the original dish cooks finely chopped onions before adding the zucchini pulp, but we do not like onions, so...

The original recipe also adds in 1/4 cup of finely chopped prosciutto which I'm sure would add some nice flavor.

I just use the Italian breadcrumbs, but fresh crumbs from Italian bread is indicated in the recipe. For gluten-free friends just use gluten-free breadcrumbs.

Depending on the size of your pan, if you have 3 large zucchini use them, otherwise 4 smaller ones should fit.

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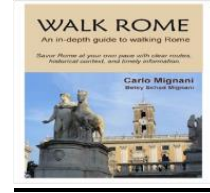
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CARLO AND BETSY MIGNANI have written a valuable guide to assist tourists who want to explore the Eternal City on their own with historical context and timely information. Available on Amazon, search “Walk Rome Mignani.”
www.walk-rome.com



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