Cuore d'Italia

Order Sons and Daughters of Italy in America

Lodge No. 2703 P.O. Box 7271 Jupiter, FL 33468 • www.sonsofitalyjupiter.com

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PRESIDENTS MESSAGE



Dear Brothers and Sisters,

Our last outing was at Juno Fish House. The food was delicious and everyone had a great time. Summer vacations and travel time is upon us. I ask that you enjoy this period to reflect on all that we have as free Americans. Safe travels to and from your destinations. I had the pleasure of attending my fist State Tri-annual meeting. I have several items of interest to pass along to you at our September meeting. We do not have general meetings in the months of July and August.

For our members staying local this summer, Sister Maddie is making arrangements for some fun social gatherings. Let's get together and keep our Italian hearts alive in friendship. I encourage all our members to participate. Sister Barbara Harris will be presenting, at our September meeting, a little piece of Sicilian history and culture that you may not know. I'll leave it at that.

BUON FERRAGOSTO A TUTTI.

Fraternally, Donald A. Maulo

JULY SOCIAL OUTING

July 18 at 10:30 am Lili's Café 10961 No Military Trail Contact Maddie at 631-790-3458

AUGUST BIRTHDAYS

August 3—-Stephen Tamke August 27-Leonard Langino

NEXT LODGE MEETING-

SEPTEMBER 4 @ 6:30



ITALIAN TRIVIA

July 2, 1897- Italian engineer Guglielmo Marconi gets patent for radio in London. July 4, 1924 -Ceasar Salad is celebrating 100 years. Italian immigrant Ceasar Cardini invented the dish, at his restaurant Ceasar's Place Tijuana Mexico

August 1^{st -} Ferragosto was considered a day of rest. However, it was the Catholic Church that moved the date to August 15th to coincide with the Assumption of Mary. Ferragosto is considered a public holiday.

ITALIAN CULTURE CORNER



HAPPY BIRTHDAY AMERICA AMERIGO VESPUCCI

In honoring our country's birthday this July 4th, it is only befitting to acquaint ourselves with the person for whom our country was named, AMERIGO VESPUCCI, a brilliant scientist and explorer.

He was born in Florence, Italy. At 21 he became a merchant trader. His reputation of honesty and integrity was never compromised. As we reflect upon the life of Amerigo Vespucci, greatest of explorers, who determined the ever-important measurement of longitude and identified the astonishing existence of another continent. Martin Waldseemuller, a German University professor of geography, used the name **AMERICA** for the first time in his map of 1507.



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Azzurri 🖲 💙

Do you know why the Italian soccer team is called "Gli Azzurri"?

This iconic nickname, meaning

"The Blues," pays homage to the sky-blue jerseys that have been proudly worn by Italy's national team for over a century. The color choice stems from the House of Savoy, the royal family responsible for unifying Italy.

"Gli Azzurri" represents the passion, pride, and excellence that epitomize Italian soccer, turning each match into a vibrant display of tradition and national identity.

Forza Azzurri! 💵 🢪



Nonna's Kitchen

Chicken in Lemon Sauce Scallopine di Pollo al Limone

Prep: 5 min, cook: 29 min, Serves 4 All-purpose flour, for dredging. Salt and black pepper, to taste.

- 1 cup (108 g) plane bread crumbs
- 1 tablespoon (8 g) grated Parmigiano-Reggiano cheese.
- 2 eggs, beaten.
- 1 pound (454 g) chicken cutlets Thinly sliced.

Butter, for greasing.

Olive oil, for frying (or any oil you like).

1 cup (235 ml) chicken broth.

½ cup (120 ml) dry white wine.

Juice of 1 lemon.

Prepare as follows:

1. Spread flour in shallow dish. Season with salt and pepper.

2. In separate shallow dish, combine the bread crumbs with the cheese.

3. Add beaten eggs in a shallow bowl, place 3 bowls next to each other.

4. Dredge each cutlet in each of the 3 bowls. Flower, eggs, and bread crumbs. Place on separate plate after all 3 steps.

5 Heat frying oil, about 11/2 inches (4 cm)large skillet. Fry cutlets till golden brown.6. preheat oven to 350 degrees F. Butter a

13x9 (33x23cm) baking pan, arrange cutlets.

7. Pour broth, wine, and lemon juice in pan. Cover with foil and bake 10 min. Uncover, turn cutlet over