

Cuore d'Italia

Order Sons and Daughters of Italy in America

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

PRESIDENT'S MESSAGE



“Auguri di buon anno”. I can not believe that 2024 has passed so quickly. I’d like to thank all our members for supporting this past year’s activities, especially our annual Christmas party. I have to acknowledge the Christmas Party Committee for doing a fantastic job. It was well planned and executed by Marion, Larry, Nick, and Anneliese. A huge thank you to Alice and Michela for selling raffle tickets with such lovely smiles. How can you so no them. It was great to see members invite family and friends which made participation greater. It was a big success for the lodge, and speaks well of our members.

I’d like to acknowledge a warm “thank you” to our State President Joe Dente and his lovely wife Betty, who were in attendance. January meeting will be a very special meeting for Cuore d’Italia.

Do not forget, we will be doing Bingo at the meeting, and selling the Grand Lodge Calendars. We have been invited to participate in the Town of Jupiter’s’ 100-year Jubilee at the recreation center gym on February 8th. We need members to come and support our membership drive. Time of the event will be 11 am to 4 pm.

Fraternally,

Donald A. Maule



NEXT MEETING JAN. 8
NEW TIME 6:00 PM
NEW LOCATION ROOM C
LET'S PLAY BINGO
PLEASE PAY 2025 DUES

ITALIAN TRIVIA

Jan. 31- Mario Lanza was born Alfredo Arnold Coccozza of Italian Immigrants in Philadelphia,

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Pietro Mascagni born in Livorno, became a pioneer of Italian opera. In 1890, his **CAVALLERIA RUSTICANA** became a famous Sicilian opera of passion, tragedy and vivid characters into a timeless masterpiece.

Panettone was created in the 15th century by a young kitchen assistant named Toni. One Xmas, when a chef accidentally burned the dessert, Toni improvised with leftover dough, butter, sugar and dried fruits the result was so delicious that it became known as “Pan de Toni” (Toni’s bread). Now known as Panettone.

Carlo Bauducco, an Italian immigrant, brought his family’s Panettone recipe to Brazil in 1948. When settling in Brazil, he decided to open a business selling Panettone. He eventually opened a second store in Brazil in 1960. Bauducco is known for its Panettone, and also makes wafer, toasts and cookies. He now has five manufacturing plants in Brazil, and a manufacturing plant and warehouse in Miami, Florida. They are now sold in more than 50 countries. Just look for the yellow



box.

ITALIAN CUSTOMS

- It is customary to eat sausages and green lentils (cotechino con lenticchie) just after midnight for good luck.
- It has become popular in the past few years for people to offer 12 grapes to guests to consume at midnight. Each grape symbolizes a golden coin, one for each of month of the year. It is easier than cooking sausage and lentils.
- Tombola is played. Just like bingo, tombola is one of those games every Italian American has played at least once. The game originated in Naples in the 18th century.



- Italians do not like the cold! In spite of that, on New Year’s Eve, it is a common practice to open a door and at least one window to allow the good spirits to enter your home. The open windows will create a draft that will clear out the bad spirits. In with the good, out with the bad.
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BUON COMPLEANO-BIRTHDAYS

- Jan. 4 Rita Masullo
- Jan. 20 Betty Carroll
- Jan. 21 Maddie Maio
- Jan. 26 Susan Pagot
- Jan. 28 Michela Caruso
- Jan. 31 Mary Ann Spagnoli

Nonna's Kitchen



Cotechino con Lenticchie

This cotechino and lentil dish is hearty, satisfying, and traditionally eaten on New Year's to bring abundance and fortune.

Cotechino is an Italian fresh pork sausage. It is creamy and delicate in flavor. It is sometimes sold precooked or boiled but the best ones are fresh.

Ingredients

- 1-pound cotechino
- 1 onion, chopped
- 1 bay leaf
- 8 whole black peppercorns
- 1 sprig fresh thyme
- 7 cups water
- 1-pound dry green lentils
- 1 onion, quartered
- 1 clove garlic
- 1 bay leaf
- 1 large carrot, quartered
- salt and pepper to taste
- 4 cups water
- 1 tablespoon olive oil

Directions

1. Pierce cotechino with a fork in several places. Place cotechino, chopped onion, 1 bay leaf, peppercorns and thyme in a large pot. Cover with water and bring all to a boil. Reduce heat to low and let simmer for 45 to 50 minutes if using fresh cotechino (for precooked cotechino, simmer for 20 minutes).
2. Meanwhile, combine lentils, quartered onion, garlic, bay leaf, carrot and salt and pepper in a large pot. Cover with 4 cups of water. Bring to a boil; cover, reduce heat to low and let simmer for 40 to 45 minutes or until lentils are soft. Add additional water if necessary.
3. Remove onion, garlic, bay leaf and carrot; discard. Spoon lentils into a serving dish, drizzle with olive oil and slice rounds of cotechino over the top. Sprinkle with fresh parsley and serve.

2025 CALENDARS ARE NOW AVIALABLE

One annual calendar enters you to win every day in 2025! The cost is \$50 with checks made payable to Grand Lodge of Florida.

Call Angela at 561-622-8480 to choose and reserve your number. Bring checks to our next lodge meeting. Thank you for your support.

GOOD LUCK EVERYONE!

Merry Christmas and Happy New Year to all our Members !!!

Visit our Website or our Facebook age to view pictures from our Christmas Party



WE LIVE, WORK
AND PLAY IN THIS
COMMUNITY.

AND WHEN YOU
NEED US, WE'LL
BE HERE.

Our family has been part of this community for generations. We've seen countless changes, but one thing will always remain the same – our commitment to helping friends and neighbors.

Unlike large, corporate funeral homes, we are family owned and operated – providing a shoulder to lean on and a special place to celebrate life. We hope you'll turn to our family in your time of need.

TAYLOR & MODEEN
Funeral Home
Established in 1909

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