

# Cuore d'Italia

Order Sons and Daughters of Italy in America

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

March 2025

Vol 29, Issue 3

## PRESIDENT'S MESSAGE



**Dear Brothers and Sisters,**

To all my brother and sisters, I'm excited to pass along the high lights of our February meeting. Our lodge has established, for the first ever, "Member of the Year Award". This award recognizes a member who has exemplified our Order's beliefs. See their stories below. I'd like to thank our States 1<sup>st</sup> Vice President Nick Cantore for assisting in presenting this award to our members.

I want to personally thank all the members who participated in the Jupiter Jubilee on Feb.8. We spoke with many individuals of Italian descent who were not aware of our Lodge or the Sons and Daughters of Italy in the Jupiter area. Many asked us to follow-up with

lodge activities and possible membership. We left with 15 good contacts and one application for membership.

Our Scholarship committee members are already out canvassing the local high schools and meeting with counselors. The deadline for submission is drawing to a close.

Reminders to all, our March meeting we'll be finalizing our April picnic and our St Josephs` Dinner and Dance. The proceeds from the St. Joseph event goes to supporting our scholarship fund. Bring your family and friends to both. Most importantly, bring your appetite.

Fraternally yours

*Donald A. Maule*



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At February's meeting, we honored a member of our Lodge that has exemplified the core value of the order Liberty, Equality and Fraternity.

- She has been a member of the Sons of Italy since 1996, holding many critical positions including President.
- She has been the pillar of this lodge, maintaining up to date records, a wealth of knowledge on procedure and history of the lodge.
- Her strong support to the incoming President, made the transition very smooth.
- On a personal level, she is kind, soft spoken, organized and computer savvy.
- A very close-knit family, supporting husband, 3 children and grandchildren.

**2024 Member of the Year for CUORE  
D'ITALIA LODGE is Sister Marion Bonsignore.**



At the February meeting, we honored a member of our Lodge that has exemplified the core values of our organization.

- He served in the military for 22 years with overseas assignments in Germany and Turkey.
- He has been a member of the Sons of Italy since 2018. He has held several positions including Trustee and Vice President.
- He has been instrumental in developing the Lodge website and maintaining the historical data. Using his expertise in Media, he developed a unique video highlighting the Lodge veterans and their service to our nation.
- On a personal level, he is a very passionate supporter of veterans. He volunteers with local organizations to benefit and support veteran needs.
- A family man with a lovely wife, 2 children and 5 grandchildren.

**2024 Member of the Year for CUORE  
D'ITALIA LODGE is Brother Nick Carbone.**

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**March 19<sup>th</sup> is the Feast of St. Joseph**, patron saint of workers and of Sicily. It is celebrated as Father's Day in Italy. These days, St. Joseph's

Feast Day is celebrated with lots of typical Italian foods, including pastas, and dolci. Pasta con la Mollica is considered a carpenter's pasta. It is a pasta with anchovies and breadcrumbs. The breadcrumbs are symbolic of sawdust since St. Joseph was a carpenter by trade. The anchovies are included because this holiday always falls during Lent. The addition of tomato paste and grape tomatoes is not traditional. But I like how the acidity and sweetness complement the rest of the flavors.

## NONNA'S KITCHEN

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### ST. JOSEPH'S PASTA

- ½ C extra virgin olive oil
- 3 oz anchovies
- ¼ C chopped garlic
- Pinch crushed red pepper
- ¼ C tomato paste
- 1 ½ C grape tomatoes, halved
- Pinch black pepper
- 1 Lb. Pasta + salt for water (spaghettabucatini) • ½ C parsley, chopped
- **BREADCRUMBS:**
- 2 TB olive oil
- 1/3 C parsley, chopped
- 1 C plain breadcrumbs
- Pinch black pepper

### DIRECTIONS:

1. Make breadcrumbs: Heat oil in a small skillet over medium low heat. Add parsley and cook for 1 minute. Add breadcrumbs and black pepper, mix till all ingredients are well combined. Cook till the breadcrumbs are well toasted.
2. Heat the olive oil in a large skillet. Add anchovies and cook until dissolved. Add garlic and crushed red pepper.
3. Add tomato paste and caramelize for 12 minutes, add the grape tomatoes and cook for 2-3 minutes till softened. Add a little pasta water at this point if needed. Season with black pepper and stir in parsley. Hold mixture on low heat.
4. Cook pasta in a large pot of salted water.
5. About 2 minutes before the pasta is done, remove it from the pot and add it to the pan with about 1 ½ C pasta water. Finish cooking the pasta in the sauce.
6. When pasta is al dente, turn the heat off and mix in the parsley and half the breadcrumbs.
7. Transfer pasta to serving platter, top with the remaining toasted crumbs.  
Enjoy



## UPCOMING EVENTS- RSVP

**March 5-** Meeting at 6:00 pm Bingo

**March 19 -** St. Joseph Dinner & Dance at Jupiter center starting at 5:30. Full buffet dinner, dessert and wine. **RSVP \$45**

**March 21 -**Franki Vali tribute at Eissey Theatre

**April 2-** Meeting at 6:00 pm Bingo

**April 10 -** Annual Lodge Picnic at Carlin Park, Denise M Nieman Pavilion starting at 11:30 am. Bring a dish to share. Hamburgers, Hot Dogs, Sausage & Peppers with all fixings provided. **RSVP \$20**

**May 7 - Meeting- Chicken Dinner RSVP \$20**

**June 4- Meeting and Scholarship Award- Sandwiches served**

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March 14 Michael Papa

March 16 John Pecoraro

March 27 Jeanette Mazzeo

## ITALIAN TRIVIA



**March 8-** in Italy is **La Festa Delle Donne** or International Women's Day. It is celebrated by giving bouquets of bright yellow mimosa flowers to mothers, wives, girlfriends, daughters and female friends. Mimosa cakes are also prepared on this day and can be found in all bakeries in Italy. There are varieties that include fruit and alcohol.

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## 2025 SCHOLARSHIP PROGRAM

Cuore d'Italia encourages and promote the study of Italian heritage and culture. Our lodge offers a \$1,000 scholarship to high school senior of Italian descent, who display academic excellence and leadership abilities. Applications are available for local students at their guidance office or our website

[www.sonsofitalyjupiter.com](http://www.sonsofitalyjupiter.com).

A completed application and supporting materials are due March 31, 2025. Award decisions will be announced by May and recipients will be honored at our June dinner meeting.

For more information or a scholarship application contact chair Marion Bonsignore at 561-339-3966. or Teddy Boffa 561-799-0917, or Guy Maio 631-790-3458.

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# OUR SUPPORTER



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