

# Cuore d'Italia

**Order Sons and Daughters of Italy in America**

Lodge No. 2703 P.O. Box 7271 Jupiter, FL 33468 • [www.sonsofitalyjupiter.com](http://www.sonsofitalyjupiter.com)

**May 2025**

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## PRESIDENT'S MESSAGE



### Dear Brothers and Sisters,

First, let me say “thank you” to all our members who attended our March meeting in welcoming our new member, Mark. I’m pleased to say we will be initiating 5 new members at our May meeting as well. Again, our goal is to “recruit, recruit, and recruit”, new members for our lodge. My goal to reach a 25% growth by the end of my second year. I have all the faith in our membership in achieving this minimal goal.

May brings a renewal of Spring and with it a longing for many outdoor activities and summer travel. We will be celebrating Mother’s Day, May 11<sup>th</sup> and Memorial Day, May 26<sup>th</sup>. Colleges will be finishing their year of studies. We have selected our June candidate for our lodge Scholarship. I’d like to thank

our Scholarship Committed for their hard work. We will honor that person at our June meeting.

Our delegation to the state biannual convention has been selected. The convention is being held on May 29 -30. I ask that our members help with our standing committees. We need your participation to make our lodge successful.

With two months left to our regular meeting schedule, we will continue with our social events that will be headed up by sister Maddie Maio, who is just a phone call away.

Fraternally yours,

*Donald A. Maule*



May 2 Lawrence Bonsignore

May 7 Edward Bove

May 7 Karen Haddad

May 10 Alice Sclosa

May 27 Nicholas Carbone

May 28 Marion Bonsignore

## ITALIAN TRIVIA



**May 1-** celebrated in Italy as FESTA DEL LAVORO. It is a Public Holiday and a day of reflection in recognition of workers.

**May 5-** World Laughter Day, spreading smiles and joy with a side of funny Italian jokes.

**May 11** – A tribute to all mothers.

**May 26** – On Memorial Day the flag should be at half- staff until noon only

## ITALIAN CULTURE CORNER

Did you know? Chicken Francese was created by Chef James Cianciola at the Brown Derby, a restaurant in Rochester. Cianciola originally learned how to make Veal Francese while cooking at The Italian Village on East Main Street in Rochester, in the 1960's. The dish was very popular at the Brown Derby until hippies urged a boycott of the restaurant for serving Veal in 1974. That was when Cianciola came up with a wonderful idea to substitute is with Chicken.

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## BUONA PASQUA



## NONNA'S KITCHEN

### Chicken Francese



#### Thin chicken cutlets

1C flour

2 TB flour, salt & pepper

4 eggs

¼ C oil

1/3 C white wine

1 C chicken broth

1 Lemon juiced and sliced

1 TB butter

- To make Chicken Francese, first mix 1 cup of flour with salt and pepper
- In another bowl, mix 4 eggs, 2 tablespoons of Parmesan cheese, and a little parsley.
- flatten 4 chicken pieces and cover them in the flour and egg mix.
- Cook the chicken in a pan with 1/4 cup of olive oil until it's golden.
- For the sauce, pour out extra oil and keep a little in the pan. Add 1/3 cup of white wine and let it cook.
- Then add 1 cup of chicken broth, lemon slices and juice, and 2 tablespoons of butter. Cook until it thickens. Put the chicken back in to warm up.

In different places in the United States, people make this dish in their own way. In Rochester, they use sherry instead of white wine.

Chicken Francese is a favorite dish, and everyone can make it their own way.



## OUR APRIL PICNIC



Our President cooking up some good food.  
Served before the rain.

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Welcome to our April new Member Mark  
Mazzarella, a friend of the lodge for many  
years. Known to us as "Mazz".



# OUR SUPPORTER



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