



Northern Solano Lodge #2534

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MESSAGE FROM MISTRESS OF CEREMONIES ROSEMARIE

Happy Easter and Earth Day!

April, the month of Hope and Earth; in Italian "aprile" - to open or spring is blooming, renewal, growth, new beginnings: and Italian Jazz.

Hello lodge brothers and sisters, Spring is underway; the growth of plants, blooming of flowers soon to follow. We are nearing the end of the first quarter and our Board Trustees say all is good.

If you attended our March lodge meeting; you may have observed the monthly "informational" slide presentation. The colorful slides, include activities, clubs, photos; are for your enjoyment and usage; you might see yourself or someone you know. Our lodge is fortunate to have great Italian heritage and cultural speaker presentations; please contact the a lodge board member to schedule a speaker.

Scholarship application interviews will be held for three days; at the Adult Recreation Center Conference Room. Scheduling is planned immediately following Easter Sunday; reserved scheduled days are Monday April 20th and Tuesday April 21st for appointments from 3PM to 6PM. There is a third day reserved; for those student applicants interviewers; in case of changes in availability, convenient interview time, or to reschedule an interview. The lodge board members believe in the resilience, potential, value of experience, specific goals and hard work that the applicants bring forth; we wish the scholarship applicants best success.

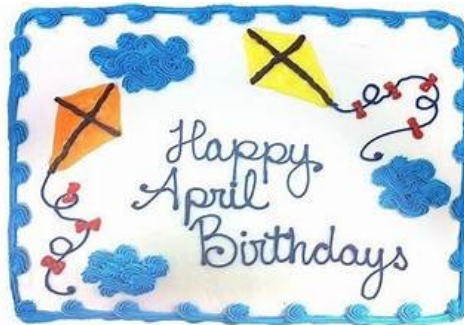
Recruiting new membership is an ongoing activity; the 2026 new years resolutions challenge brought in new members; the lodge Junior Membership has also grown. Congratulations to the newly initiated lodge members; new members bring fresh energy, ideas, and continued vitality to our Lodge. The first step is simply extending an invitation, sharing comradery, and meaningful activities that make our Lodge special. Invite a potential member or two, the "invite cards" will be available with our website information, ask a lodge board member for them.

On Saturday, October 24, 2026, we will host our the Columbus Day fundraiser. October is Italian American Heritage and Culture Month, to honor the culture, contributions, achievements of Italians and Americans of Italian ancestry. The fundraiser's success depends on the support of our members. We are seeking raffle prizes and dessert auction donations. If you can contribute, please let us know; the busy holiday season will be soon after October. All work no play, we're thinking of our lodge members; how about a proposal, a trip with the Napa Lodge to the Giants game?

Looking ahead, please plan to join us at the April meeting. We look forward to an engaging and informative evening, with you and your families, at the Northern Solano Lodge.

Buon Compleanno di Aprile

Louise Rossi 4th
 Tami Dennis 5th
 Vince Scoccia 6th
 Mark Rossi 6th
 Alex Hambright 8th
 Laretta Graham 10th
 Helen Barker 14th



Frank Berardi 15th
 James Shephard 15th
 David Rico 16th
 Nancy Page 23rd
 Jacob Craddock 28th
 Joshua Craddock 28th

Buon Anniversario

Happy Anniversary to all members who are celebrating this month. Please let Mark know about your special occasion so we can share with your Lodge Brothers and Sisters.

Attivita di Aprile

- Apr 2nd** Board Meeting at 530 p.m. in the ARC Conference Room.
- Apr 10th** Card night will be at the Fairfield Adult Recreation Center from 4 PM to 8 PM. For more information please contact Jerry Firpo at 707-678-2455 or email him at jfirpo@jps.net. Everyone brings food to share before we play cards. If you like to play cards, please join us for a fun evening with food, drink, and good fun
- Apr 13th** Please RSVP for the monthly meeting so our kitchen crew will know how much food to prepare. Please RSVP by calling 707-365--1818 or emailing Laretta Graham at lgraham457@aol.com
- Apr 15th** Out to Lunch Bunch will be at Burger City in Vacaville. Please contact Pam Boes at 707-448-7176
- Apr 16th** Our regular lodge meeting will be held at the Adult Recreation Center starting at 6:00 p.m. with dinner being served at 6:30 p.m. followed by a short business meeting. Don't forget to bring a raffle prize. The proceeds from the raffle offset the cost of the meal.
- Apr 22nd** The Book Club will meet at Brenda Mossa's home at 1 p.m. The book this month is "The Second Life of Mirielle West" by Amanda Skenandore. New members are welcome. For more information please call Brenda at 707-399-7195
- Apr 28th** Food Bank. For more information please contact Saskia Lembesis at 707-631-1829.



TABLE DECORATIONS FOR LODGE MEETINGS



The decoration team for the month of April is Laure and Rory Nichols.



SUNSHINE

Please remember to contact Joy Bruno if you know of any member that might need to be sent a card. Call Joy Bruno at 707-422-3391 and leave a message or email her at joy.b@comcast.net.

OUT TO LUNCH BUNCH

The out to lunch bunch will be gathering at Burger City on April 15th at 1230p.m.

Each month the group meets at a different restaurant in either Fairfield or Vacaville to share a social gathering. It is a nice way to meet other members outside of a formal meeting and get to know each other.

Contact Pam Boes at 707-448-7176 for more information

The winner of the March monthly free membership drawing was Pam Boes. Unfortunately Pam was not present.



Jennifer Buffa's Family vacation to Italy

The Carlon/Buffa family returned to their homeland of Italy in July 2025 for an unforgettable two-week adventure. We were fortunate to arrive just after a heat wave had passed, enjoying beautiful weather that made exploring especially comfortable for that time of year. It was the perfect beginning to a trip filled with history, family, and incredible experiences. Aldo spent his time in Italy visiting his nephew in the small town of Budoia, where he grew up, located about 45 minutes outside of Venice. Having not returned home in 15 years, this visit was long overdue. It was especially meaningful for him to reconnect with family, reminisce about the past, and create new memories in a place that holds so much of his history. The Buffa's took the scenic route to fully experience all that Italy has to offer. Our journey began in Rome, where we stepped back in time at the Colosseum and embraced the beauty and wonder of the Vatican and the Sistine Chapel. From there, we enjoyed a breathtaking drive along the Amalfi Coast, culminating in an unforgettable tour of Pompeii with Mount Vesuvius rising in the background. During our many adventures in Rome, we also were available to visit the Trevi Fountain and stroll up the iconic Spanish Steps, soaking in the city's timeless charm at every turn. Our next stop took us to Florence and the Tuscany region. Of course, we could not miss the Leaning Tower of Pisa, and we climbed what felt like countless stairs to reach the top. We visited a Tuscan winery, where we enjoyed a wonderful lunch surrounded by the beauty of the countryside. Along the way, we passed fields upon fields of sunflowers, creating scenes straight out of a postcard. The Duomo di Firenze was conveniently located just around the corner from our hotel, making it a constant and stunning presence during our stay. And no visit to Florence would be complete without enjoying a classic Steak Florentine-which we did at one of Anthony Bourdain's favorite restaurants. Our final stop before reuniting with family in Budoia was Venice-a destination we will never forget. We stayed in the San Marco district, with the stunning cathedral just a short walk from our hotel. The boys had a wonderful time feeding the pigeons, just as I did when I visited Venice as a child, making it a special full-circle moment. While in Venice, Aiden celebrated his 17th birthday in truly unforgettable fashion, spending the day at Lido di Venezia on the Adriatic Sea beach and enjoying a gondola ride through the city's iconic canals. We ended his birthday with dinner at a local pizzeria, only to have the electricity go out in both the restaurant and our hotel. It certainly made for an interesting final night in Venice. In the end, we were together as a family-and that was all that truly mattered. To close out the trip, the Buffa's reunited with the rest of the family in Budoia. Being there brought back so many wonderful memories from my own childhood, and I felt incredibly blessed to be able to share this meaningful place with my husband and children. They were able to see where their grandfather grew up and experience firsthand the unmatched hospitality and incredible food that welcomed us at every turn. The scenery in this region is stunning, with lush greenery set against the dramatic backdrop of the Dolomites. For our final excursion, we traveled to Cortina and took a tram up into the magnificent Dolomite Mountain range. The icing on the cake was witnessing the town preparing for the 2026 Winter Olympics. What more could we ask for? If you ever get the chance, I highly recommend taking the opportunity to visit Italy for its rich history, culture, and beauty Jennifer Buffa

Colosseum



Dolomites



Venice



Tuscan Winery



Cortina



Pompeii



Budrio



Jennifer Buffa family photos from vacation in Italy

SOUP NIGHT

Frank and Brenda Mossa hosted a soup night in February. We had a nice gathering with many soups, bread and desserts provided by the attendees. Frank has graciously shared his recipes with us below.

Pane all 'Olive

Ingredients

3 cups bread flour

1 1/2 cups roughly chopped pitted olives

3/4 tsp instant or other active dry yeast

1 1/2 cups of cool (55 to 65 degrees of water

Wheat bran, cornmeal, or additional flour for dusting

in a medium bowl, stir together the flour, olives, and yeast. Add the water and using a wooden spoon or your hand, mix until you have a wet, sticky dough, about 30 seconds. Cover the bowl and let sit at room temperature until the surface is dotted with bubbles and the dough is more than doubled in size, 12 to 18 hours.

When the first rise is complete, generously dust a work surface with flour. Use a bowl scraper or rubber spatula to scrape the dough out of the bowl in one piece. Using lightly floured hands or a bowl scraper or spatula, lift the edges of the dough in toward the center. Nudge and tuck in the edges of the dough to make it round.

Place a tea towel on your work surface and generously dust it with wheat bran, cornmeal or flour. Gently place the dough on the towel, seam side down. If the dough is tacky, dust the top lightly with wheat bran, cornmeal, or flour. Fold the ends of the tea towel loosely over the dough to cover it and place it in a warm, draft-free spot to rise for 1 to 2 hours. The dough is ready when it is almost doubled. If you gently poke it with your fingers, it should hold the impression. If it springs back, let it rise for another 15 minutes.

Half an hour before the end of the second rise, preheat the oven to 475 degrees F. with a rack in the lower third, and place a covered 4 1/2 to 5 1/2 quart heavy pot in the center of the rack.

Using pot holders, carefully remove the preheated pot from the oven and uncover it. Unfold the tea towel and quickly but gently invert the dough into the pot, seam side up. (use caution—the pot will be very hot,); Cover the pot and bake for 30 minutes.

Remove the lid and continue baking until the bread is a deep chestnut color but not burnt, 15 to 30 minutes more. Use a heatproof spatula or pot holders to gently lift the bread out of the pot and place it on a rack to cool thoroughly.

NOTE: Any pitted olive will yield something worth eating. The pitted kalamata olives soaked in a pure salt brine are best. (Divina Kalamata olives) Green Sicilian colossal packed in pure salt brine are another good option.

Italian Sausage Soup

Prep time: 10 minutes

Cook time; 40 minutes

Servings: 6

Ingredients

1 pound Italian sausage

1 clove of garlic, minced

1 (14 oz) cans beef broth

1 (14 1/2 oz) can Italian-style stewed tomatoes

1 cup sliced carrots

1/4 tsp salt

1/4 tsp ground black pepper

1 (14 1/2 oz) can great Northern beans, undrained

2 small zucchini, cubed

2 cups spinach—packed, rinsed and torn

Directions

1. Gather all ingredients
2. Heat a stockpot or dutch oven over medium-high heat. Add sausage and garlic; cook and stir until browned, 5 to 7 minutes
3. Stir in broth, tomatoes, and carrots; season with salt and pepper. Reduce heat to medium-low, cover, and simmer 15 minutes
4. Stir in beans with liquid and zucchini, cover and simmer another 15 minutes
5. Remove soup from heat and add spinach; replace the lid and allow the spinach to wilt
6. Stir until warmed through. Serve and enjoy!

Mother's Day Bunco & Brunch

*C. Colombo Lodge #1315
Sons & Daughters of Italy*



Saturday, May 9, 2026

Doors open at 10:30

Brunch starts at 11:00

Games start after brunch

Tickets

\$25.00 advance sale

\$30.00 at the door

Location

Moose Lodge

12 Moose Way

Pittsburg, CA

Contact Pam Bustos for tickets (925) 642-8658

Prizes for: most wins, most buncos, most losses and 2nd & 3rd place

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1/2 PAGE	\$120.00	12 ISSUES
FULL PAGE	\$160.00	12 ISSUES

**FOR INFORMATION PLACING
YOUR AD PLEASE CONTACT**

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