

CORRIERE CIOCIARO

JANUARY / FEBRUARY, 2017 GENNAIO / FEBBRAIO, 2017

February 24

Voci Ciociare Banquet

February 26

General Assembly / Riunione Generale Pre-Junior Kids Club Carnival

International Women's Day Banquet

March 11

Serata Paesana Banquet

March 24

Sportsmen Banquet

March 26

General Assembly / Riunione Generale

April 8

Ceccano Night Banquet

STAY TUNED

Wine Tours Chicago Bus Trip **Italy Trip Tour**

CHILDREN'S CHRISTMAS PARTY AT THE CIOCIARO CLUB



General Meetings

The next General Assembly meetings will take place on February 26 and March 26 at 9:30 am.

Le prossime Riunioni Generali avranno luogo il 26 febbraio, ed il 26 marzo alle ore 09:30.

Mar. 3: RABBIT CACCIATORE, Gnocchi & Vegetable

Mar. 10: ROASTED QUAILS, Potato & Vegetable

Mar. 17: OSSO BUCO, Polenta & Vegetable

Mar. 24: BEEF MEDALLIONS, Lasagna & Vegetable

Mar. 31: SHRIMP KEBOBS, Seafood Risotto &

Vegetable

Apr. 7: VEAL STEW, Ravioli & Vegetable

Apr. 14: GOOD FRIDAY SEAFOOD BUFFET

Apr. 21: CHICKEN PARMIGIANA, Tortellini &

Vegetable

Apr. 28: PORK SCALOPPINE, Lasagna & Vegetable

RESERVATIONS RECOMMENDED

03 marzo: CONIGLIO ALLA CACCIATORE, Gnocchi e

verdure

10 marzo: QUAGLIE ARROSTO, Patate e verdure

17 marzo: OSSO BUCO, Polenta e verdure

24 marzo: MEDAGLIONI DI MANZO, Lasagna e verdure

31 marzo: SPIEDINI DI GAMBERI, Risotto ai frutti di

mare e verdure

07 aprile: SPEZZATINO DI VITELLO, Ravioli e verdure

14 aprile: VENERDI SANTO Buffet a base di pesce

PETTO DI POLLO ALLA PARMIGIANA. 21 aprile:

Tortellini e verdure

28 aprile: Scaloppine di Maiale, Lasagne e verdure

T: 519-737-6153 F: 519-737-7269

www.ciociaroclub.com

SPECIALITÀ DEL VENERDI SER/

Paese storico della Ciociaria: PESCOSOLIDO

A Est-Nord-Est e a 53 Km. da Frosinone, adagiato su uno sperone di roccia, Pescosolido – altitudine, 630 metri s.l.m.; abitanti, 1566 – deve il suo nome ai termini della lingua osca: pesclum (roccia) e solidum (solida). Il suo territorio è vario: a valle campi coltivati, più a monte terreni terrazzati con le macére, sulle montagne foreste, strapiombi e cime aguzze. Dal monte Cornacchia (m. 2003) si dipartono le ricche sorgenti che, convogliate in un imponente acquedotto, approvvigionano di acque molti comuni della Valle del Liri e della valle di Comino. Altro scenario selvaggio è quello offerto dal Lacerno, un torrente lunghissimo che attraversa tutto il territorio comunale. Proprio questa impervia natura favorì prima dell'unificazione, il brigantaggio dei famigerati Mammone e Chiavone. Pescosolido, nel periodo medioevale si estendeva entro breve spazio: chiuso da mura e con vie strettissime, con quattro porte di accesso e il Palazzo ducale (fu possedimento dei Boncompagni); ma i terremoti del 1653 e del 1915, arrecando la quasi totale distruzione, favorirono l'espansione urbanistica del centro oltre l'antica cinta muraria. Si conserva solo la Porta Codarda. Da visitare sono le numerose "cone", cioè piccole cappelle agli incroci delle vie, e la chiesa parrocchiale.

ENE, at 53 Km. from Frosinone and laid down on a rocky spur, Pescosolido – altitude, 630 metres a.s.l.; population, 1566 – owes its name to the roots of the Osca language: pesculum (rock) and solidum (solid). Its territory is varied: cultivated fields downhill, terraced and rocky lands more uphill, and on the mountains forests, overhanging rocks and pointed peaks. From the Cornacchia Mountain (2003 m)



branch off the rich springs that, diverted into an imposing aqueduct, supply with waters many towns in the Liri and Valcomino Valleys. Another wild scenery is that offered by Lacerno, a very long torrent that crosses all the town's territory. Before the Unity of Italy, the impervious nature of the land favoured the brigandage actions of the notorious bandits Mammone and Chiavone. In the Medieval period, Pescosolido extended on a small area enclosed by walls with four entry doors, narrow streets, and the Duke's Palace (it was possession of the Boncompagni family); but the earthquakes of 1653 and 1915, causing its almost total destruction, favoured the urban expansion of the centre beyond the old boundary wall, of which only the Codarda Door is preserved. To visit there are the numerous "cone", small chapels at the various crossroads, and the parish Church.

Edited by Erminio Di Domenico

WELCOME NEW MEMBERS IN JANUARY 2017 UN BENVENUTO AI NOSTRI NUOVI SOCI





Director Laura Tiberia Breanna Mastromattei President Giulio Malandruccolo

MEMBERS' INFO / INFORMAZIONI PER I SOCI



FROM THE DESK OF... Your Treasurer

ATTENTION MEMBERS:

IF YOU HAVE MOVED, please forward your new contact information to our office so that our records are correct.

ANNUAL DUES (\$45) are payable as of January 2, 2017. As per the constitution, all dues must be paid on or by March 31, 2017 in order to maintain good standing.

LIFETIME DUES are also available. Please call the office for rates and details.

Respectfully, Enio Di Donato

COMING EVENTS

| Feb. 24 | Voci Banquet |
|----------|---|
| Feb. 26 | General Assembly / Riunione Generale |
| Feb. 26 | Pre-Junior Kids Club Carnival |
| March 8 | International Women's Day Banquet |
| March 11 | Serata Paesana Banquet |
| March 24 | Sportsmen Banquet |
| March 26 | General Assembly / Riunione Generale |
| April 8 | Ceccano Night Banquet |
| April 14 | Via Crucis / Stations of the Cross Fish Buffet Dinner |
| April 15 | Pre Junior Kids Club Easter Egg Hunt |
| April 16 | HAPPY EASTER / BUONA PASQUA |
| April 22 | Members' Banquet / Banchetto dei Soci |

The Entertainment Committee

"The Ciociaro Club Entertainment Committee is hard at work preparing for an exciting year of events at the Club. Our cooking classes will continue this year including recipes such as: Ciambelle, Lasagna and Ragu alla Bolognese, La Pigna di Pasqua, and much more. Wine Tours of Essex County, as well as Bus Trips to Montreal, Ottawa and Quebec City to correspond with Canada's 150th Birthday are being planned with more information to follow in the near future. Paint-Nite and Ciociaro Networking Night are events that we are excited to present as a casual outing to meet and interact with fellow members. If anyone has any suggestions for future events or has ideas they feel the Committee should consider, please do not hesitate to contact Massimo De Menech 519-562-2906 or any of the Entertainment Committee members.

We look forward to an exciting year at the Ciociaro Club of Windsor!

An evening to raise awareness for Men's Health was proposed last year with a request to form a committee to help plan an event. "An Evening for Extraordinary Gentlemen" is in its early planning stages, members interested in becoming members of the organizing committee are asked to contact Massimo De Menech at 519-562-2906. The event is planned for this coming November to correspond with Men's Health Month or "Movember". Thank you in advance for your interest.

- Massimo De Menech, Entertainment Chair

MEMBERS' INFO / INFORMAZIONI PER I SOCI

DI DOVE SEI? Un Progetto Archiviale per i soci del Ciociaro Club

The Ciociaro Club Members' Archival Project is underway and needs your participation!

Its main function is to recognize our Members' origins and the 91 cities and towns that make up the "Ciociaria" region. The project includes a brief survey which highlights who our members are and most importantly, recognizes where they come from within the Ciociaria (as I feel every member's hometown should be represented to re-enforce inclusion and sense of pride). The finished product will be in the form of an Archival Book which will highlight each town's history and heraldry. The goal is to have it visible and accesible to all visitors who frequent the Club so they, too can appreciate and get a true sense of who we are and how dynamic and vast our region is.

I would like to invite all of you to a lecture series on the Ciociaria Region commencing in the New Year. Our guest speaker will be Mr. Flavio Andreatta of the "Italian Genealogical and Heraldry Society of Canada", who will enlighten us on our beautiful region.

Il progetto archiviale dei Soci del Ciociaro Club e' in corso ed ha bisogno della vostra partecipazione!

La sua funzione principale e' quello di riconoscere l'origine dei nostri soci e le 91 citta' e paesi che compongono la regione della "Ciociaria". Il progetto comprende una breve rassegna che mette in evidenza chi siamo veramente e soprattutto, riconosce da dove veniamo dall'interno della Ciociaria (che sia giusto che ogni paese natale viene riconosciuto e rappresentato per rinforzare inclusione e senso di orgoglio). Il prodotto finale di questo sondaggio verra' presentato in forma di un "Libro Archiviale" che mettra' in evidenza ogni storia. L'obiettivo e' di averlo visibile e accessibile a tutti i visitatori che frequentano il Club in modo che anche loro possono apprezzare e ottenere un vero senso di chi siamo.

Vorrei invitare tutti voi ad una serie di conferenze sulla Regione Ciociaria a partire dal prossimo Anno Nuovo. Il nostro ospite di queste serie sara' Flavio Andreatta della "Societa' di Genealogia e Araldica Italiana del Canada".

Sara' una bellisima occasione di ascoltare varie informazioni sulla nostra bella regione in modo di apprezzare tutti i nostri bei paesi.

Antonio Ciotoli, Direttore della Cultura

CHILDREN'S CHRISTMAS PARTY

Another successful turnout was had with the children's Christmas party this year. A big thank you to all the parents who always make it an eventful day and very enjoyable. A big thank you to the volunteers who came to help out.

Anna Vozza









MEMBERS' INFO / INFORMAZIONI PER I SOCI



CONGRATULATIONS TO THE 2016
TRE SETTE TOURNAMENT FIRST PLACE WINNERS
JOE IANNETTA and TONY VISELLI (not present)

Next Newsletter

The next newsletter will be going out the last week of March. Anyone interested in putting information in the newsletter, please submit to Armando Carlini by March 15th.

II Prossimo Corriere

Il prossimo Corriere Ciociaro uscirà l'ultima settimana di marzo. Spedite i vostri annunci ad Armando Carlini entro il 15 di marzo.

BATTLE OF THE BRAINS

On a very lucky Friday the 13th, the Ciocario Club was once again the proud host of the Battle of the Brains Trivia Challenge, a charitable event for the benefit of the local Alzheimer Society. Starting off with a great meal at the Club, the Battle is a team quiz competition, where our guests' knowledge of sports, music, movies, TV and general knowledge are put to the test. At the inaugural event back in 2012, 30 teams (each of 8 players) strove for the title of being Essex Country's brainiest group. The event has grown, after only 6 years, to 110 teams, making it the second largest live quiz fundraiser in all of North America, very close behind the Ottawa area's World Trivia Night, which had 130 teams taking part in its 23rd edition this past November. With congratulations to this year's champions, the Dream Warriors, and with thanks to our Club's very own version of Alex Trebek, Jack Ramieri, and his dedicated and amazing group of volunteers, we look forward to the 7th edition next January 26th, when our Club will make its bid for the title of being the very largest live quiz fundraiser in all of North America.













Newsletter

This newsletter is produced by the Ciociaro Club of Windsor for its 1900 members.

Editor: Armando Carlini

Contributing writers: Annalisa Rossi, Erminio Di Domenico,

Ciociaro Club Board of Directors.

Photos: Armando Carlini, Visual Expression

(Angelo Verrelli) Creative: Media Duo

Printed by: Connor Printing

To receive a PDF copy to your email contact

reception@ciociaroclub.com

PRESEPE VIVENTE / LIVE NATIVITY

Maria Di Gioia, introduced the Live Presentation of the Nativity on Sunday, December 4. The chapel was filled with people ready to see this year's play. Maria, along with the help of the S. Gerardo Group and Ciociaro Club Director, Antonio Ciotoli proceeded to present a wonderful performance, once again putting on a spectacular reenactment of the story of the Birth of Jesus!

The play was narrated in English and Italian by Silvana Patella and Loretta Gabr, respectively. The part of Angel Gabriel was played by Nicholas Mandato. Joseph was portayed by Italo Patella and Mary, was the wonderful Adriana DeLuca. Cousin Elizabeth and her husband Zacchariah were played by Ersilia Cervi and Tony Muccaccio. Quirino Gesuale was King Herod and Luigi Quattrini announced Herod's decree!

We had soldiers guarding Herod's palace with Santino Imperioli, Tony Ciotoli, Joe Viselli, Luigi Quattrini and Joe De Benedetti.

In the role as Innkeepers were Luigi Norcia, Tony Di Domenico, Donato Boccarossa, Natale Roma and Giulio Malandruccolo.

We also had the Three Kings/Magi in Tony di Domenico, Donato Boccarossa and Natale Roma. Shepherds were played by Bruno Tomaselli, Luigi Norcia and Giulio Malandruccolo.

The Drummer boy this year, keeping time beautifully as he walked up to Mary and baby Jesus was Antonio Colombo.

Dressed as heavenly angels as they made their way to see the newborn babe in the manger were Alannah Dejong, Elizabeth Boccarossa, Emma Roma, and Sofia Vilardi.

People bearing gifts for the Holy Family were Carmela Ciotoli, Palmerina Norcia, Rosa Teti, Patricia Mandato and Domenica Imperioli.

The VOCI CIOCIARE brought candles and poinsettias as they sang Adeste Fideles and Tu Scendi dalle Stelle. They ended with We Wish You a Merry Christmas! The videographer around the chapel was Rosa De Benedetti.

Maria Di Gioia thanked everyone and concluded by inviting all to stay for a dinner in the Club hall! We hope to see you all again next year!

Thank you to all the cast and the organizers and, of course, to those who came to see this wonderful presentation!

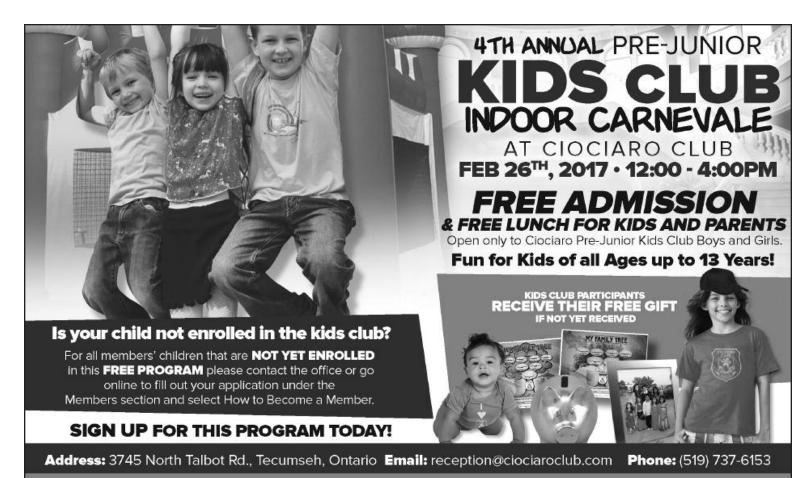
A. Rossi





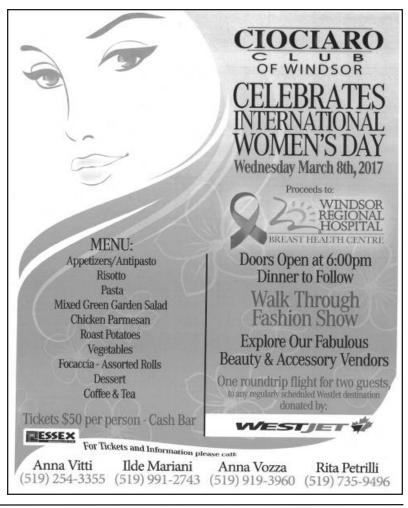






WWW.CIOCIAROCLUB.COM







DRAW!

SATURDAY, MARCH 11, 2017

Menu Countrystyle Service

- · Ciambelle & Focaccia
- · Nonna Bread & Butter
- · Antipasti alla Paesana
 - Antipasto di Mare
- · Pasta e Fagioli
- · Tagliarini with Tomato Basil Sauce
 - · Mixed Greens Salad
 - Grilled Chicken Breast
- · Roasted Potatoes with Peppers
 - Frittura Mista
 - Rapini
 - Assorted Tartufo
 - Pizza Fritte
 - · Coffee, Tea
- · Two Bottles of Wine per table Cash Bar • Reserved Seating

SPORTSMEN'S GROUP

(313) 277-5871

ANNUAL BANQUET FRIDAY, MARCH 24,

IN COOPERATION WITH
SAFARI CLUB INTERNATIONAL
SOUTHWESTERN ONTARIO

Mary Anne Del Greco Piero Di Stefano

Adults \$55 CAN / \$45 US

Children \$25 CAN / \$20 US

Tickets

(586) 296-6514



DINNER:

Antipasti with venison, smoked pork, pheasant Rolls, butter **Duck Soup** Spaghetti with white clam sauce Garden Salad Salmon Kebabs & Fried Smelt **Roasted Wild Boar Potatoes with Peppers**

Roasted Quail & Rapini **Elk Stew**

Coffee, tea **Assorted Pastries**

Includes 2 bottles of dinner wine per table



COUNTRYSTYLE HUNTING & FISHING MENU

TICKETS:

\$60 ADULTS \$30 KIDS 4-10 YRS *ADVANCE TICKET SALES ONLY

> **DOORS OPEN: 5:00 PM DINNER: 7:00 PM CASH BAR**

CALL OR TEXT US FOR TICKETS TODAY!

BRUNO DI CARLO 226-346-8810

DOMENIC IANNETTA 519-791-8164

MARK POLEWSKI 519-791-8386





Sponsored By: Dennis Carlini

AC METAL FABRICATING

Gregory Mastrogiacomo CARSWELL MASSAGE

Antipasto

Stuzzichi Ceccanesi

Primi

Stracciatella

"The Classic Italian Egg Drop Soup" Spaghetti alla Putanesca "A Traditional Hometown Favourite"

Secondi

Saltimbocca alla Romana "Thinly sliced veal cutlets with prosciutto and sage"

Contorni Alla Casareccia

"Side Dishes"

Misticanza

Romaine & Radicchio Salad with Fennel & Oranges

Frittura di Mare

Fried Seafood Vegetable platter Shrimp, Calamari, Cuttlefish, Scallops, Zucchini & Cauitiflower

Foccacia & Traditional Breads Dolci e Caffe' ~ Signature Desserts ~ Coffee & Tea 2 Bottiglie di Vino a Tavola ~2 Bottles of Wine per Table

April 8th, 2017 Doors open at 6pm Dinner at 7pm

Cash Bar • Reserved Seating

Dancing & Live Entertainment with "Fantasia"

Information:

Antonio Ciotoli

Tony Mastrogiacomo Giuseppina Tiberia

Jason Mastrogiacomo Anthony Liolli

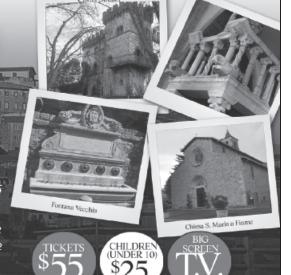
Michelina Morle Ciociaro Club

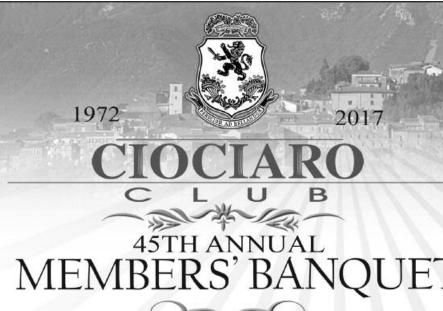
(519) 890-5255 (519) 551-6826

(519) 735-1573 (519) 259-8138

(519) 965-6032

(519) 977-3910 (519) 737-6153





SATURDAY, APRIL 22ND, 2017

CELEBRATING THE TOWN OF BOVILLE ERNICA



TICKET PROCEDURE:

Tickets only available on:

Tuesday, March 21st, 9am-5pm Wednesday, March 22nd, 1pm-7pm

Membership must be in good standing for at least one year in order to obtain tickets. You can obtain tickets for yourself and immediate family members only. Tables are sold on a first come, first served basis. No reserving of tables allowed.

MEMBERS FREE **GUESTS \$50**

Doors open at 5:30pm Program begins 6:30pm sharp Dinner to follow

LIVE BAND

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CIOCIARO Age Groups:

www.ciociarosoccerclub.com **DEADLINE:** March 31st, 2017



Under 4 (2013 & 2012 birth years)

 Under 6 (2011 & 2010 birth years) Under 8 (2009 & 2008 birth years)

 Under 10 (2007 & 2006 birth years) · 10+ (2006 & 2005 birth years)

Subject to change based on énrollment. All divisions co-ed.

Registration Fee covers the following:

- · Uniform (Jersey & Shorts), Soccer Socks, Practice Shirt & Soccer Ball
- · Player Appreciation Day (Medal, Food and Drink Tickets provided)
- · 10 Weeks of Soccer

Commitment:

- · U4: Saturday mornings from 10:00am until 11:00am
- · U6: Games & Practices on Mon & Wed evenings 6:00pm-7:00pm
- · U8, U10 & 10+: Games & Practices on Mon & Wed evenings 6:00pm-7:00pm or 7:00pm-8:00pm • Season runs from May 29th until August 5th, 2017

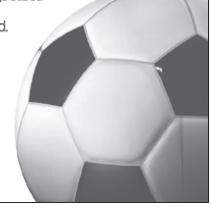
For more information please email: josh.easby@ciociarosoccerclub.com

Cost:

Under 4 \$125 per player

All other age groups: \$140 per player

Discounts applied for three or more players at the time of registration





PAGE 11 **CORRIERE CIOCIARO**

Figli illustri

"Un popolo, di poeti, di artisti, di eroi, di santi, di pensatori, di scienziati, di trasmigratori,"

"A people of poets, artists, heroes, saints, thinkers, scientists, and emigrants ..."

CIOCIARIA: A HERITAGE YOU CAN BE PROUD OF!

Luigi Mariani (photo unavailable)

Il Professore Luigi Mariani nacque a Pescosolido nel 1845 e visse tutta la sua prima età nel suo paese natale, dove vivono ancora alcuni suoi parenti.

Fu di ingegno vivissimo, molto colto, trascorse la sua vita nello studio e nell'insegnamento superiore. Fu professore di lettere, filosofia e lingue estere nel collegio militare della Nunziatella e nel R. Istituto Tecnico di Napoli.

Istruitissimo soleva dire: "Quante poche cose sappiamo". Ricercatore minuto dei tesori della classicità, ebbe relazione con i più noti letterati del suo tempo.

Viaggiò molto all'estero. Tradusse numerose opere dal greco e dal latino.

Il suo volume più fortunato è quello su M. T. Cicerone ai suoi tempi giunto alla terza edizione e tradotto in inglese, tedesco e francese.

Fu professore di lettere e scienze all'università di Oxford e di Chicago: forse più conosciuto ed apprezzato all'Estero che in Patria.

Nominato professore di diritto all'università di Sassari, rinunciò per non allontanarsi dalla sua patria di adozione: Napoli.

Mori ad Arpino nel 1912. Pescosolido lo ricorda ancora ed ha intitolato a questo suo grande figlio una via col nome di Luigi Mariani.

Prof. Luigi Mariani was born in 1845 in Pescosolido, where some of his relatives still live. He was very talented and cultured and spent his life studying and in a carrier of high teachings. He was professor of literature, philosophy and foreign languages in Naples. Even if highly educated, he was known to often say: "How little we know". He traveled extensively and was well known and connected with many literates of his time; being perhaps more appreciated outside of his native country, than in Italy. He also translated several books from Greek and Latin. A very famous book was M. T. Cicero, which he translated into English, German and French. He was Literature and Sciences teacher at the Universities of Oxford and Chicago.

Nominated Professor of Law at the University of Sassari, he refused the transfer, so he wouldn't have to leave his adopted city of Napoli. He died in Arpino in 1912. Pescosolido still remembers its great son and the town has named one of its streets with the name of "Luigi Mariani".

Edited by Erminio Di Domenico

CHEF'S CORNER:

Pork Loin in **Barolo Wine**

INGREDIENTS

2 cloves garlic, minced 2 tablespoons fresh rosemary leaves 1 1/2 teaspoons fine sea salt 1/4 teaspoon coarsely ground pepper 5-pound boneless pork loin roast 2 cups Barolo wine 1/2 cup tomato paste

DIRECTIONS

Mince the garlic and rosemary together, put mixture in small bowl & add salt & pepper. Rub mixture all over roast.

Place a Dutch oven type pan just large enough to hold the meat over mediumhigh heat. When the pan is hot add the roast and let it brown in its own fat. Lower heat to simmer, pour 1 cup of the wine, cover and cook until most of the wine has evaporated. Turn the meat once or twice halfway through the cooking process.

Combine the tomato paste with the remaining wine and add it to the pot. Cover and simmer about 1-1/2 hours, until the meat thermometer registers 155-160° celcius and meat is tender.

Transfer meat to a cutting board; allow to rest 10 minutes covered with aluminum foil, before slicing. Cut roast 1/4 inch thick slices and return slices to pot to reheat. Serve with pan juices!!!

Buon Appetito!

PLEASE NOTE REVISED CALENDAR PAGES

We are including in this newsletter, two calendar page labels that vou can stick over the incorrect months of June and November in your Ciociaro Club calendar. First, find month and place label over proper month before removing backing to get an idea where the labels goes. Remove backing of label by folding, carefully place over incorrect month and rub flat. We apologize for any inconvenience.