



CORRIERE CIOCIARO

FEBRUARY / FEBBRAIO

2019

MARCH / MARZO

UPCOMING EVENTS & MEETINGS

Feb. 24
GENERAL ASSEMBLY MEETING
Kid's Carnevale

Mar. 8
International Women's Day Banquet

Mar. 9
Serata Paesana Banquet

Mar. 30
ANNUAL MEMBERS' BANQUET

Apr. 6
Ceccano Night

Apr. 19
Good Friday Celebrations

Apr. 20
Easter Egg Hunt

Apr. 21
Easter Brunch

Apr. 26
Sportsmen Banquet

Apr. 27
San Giorgio Banquet

Apr. 28
GENERAL ASSEMBLY MEETING

SUPPORT OUR EVENTS
THROUGHOUT THE YEAR!

LIVE NATIVITY PRESENTATION



On December 15, 2018 a live Nativity presentation was held again at the Madonna di Canneto Chapel. After many Sunday afternoon practice sessions held in the weeks leading to the re-enactment under the leadership of Maria Di Gioia, the play was fantastic. Thanks to the narrators Loreta Gabr and Silvana Patella. Italo Patella portrayed Joseph and Isabella Gallucci the Virgin Mary. Thank you to many, many other

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GENERAL MEETINGS

The next General Assembly Meetings will take place on
February 24 and April 28, 2019 at 9:30 am

RIUNIONI GENERALI

Le prossime Riunioni Generali avranno luogo il
24 febbraio ed il 28 aprile alle ore 9:30 am

FRIDAY SPECIALS

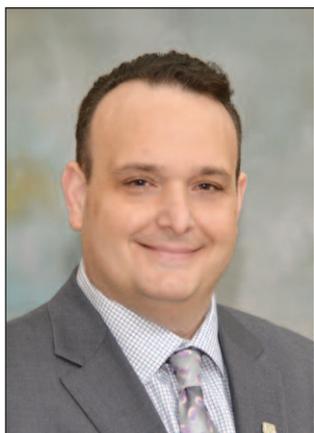
- Feb. 22:** PORK SCALOPPINE, Lasagna, Vegetable
- Mar. 1:** ROASTED QUAILS, Potato, Vegetable
- Mar. 8:** RABBIT CACCIATORE, Gnocchi, Vegetable
- Mar. 15:** BEEF MEDALLIONS, LASAGNA, Vegetable
- Mar. 22:** OSSO BUCO, Risotto, Vegetable
- Mar. 29:** BACCALA IN UMIDO, Polenta, Vegetable
- Apr. 5:** CHICKEN PARMIGIANA, Gnocchi, Vegetable
- Apr. 12:** BAKED COD LIVORNESE, Risotto, Vegetable
- Apr. 19:** GOOD FRIDAY SEAFOOD BUFFET
- Apr. 25** ROASTED QUAILS, Potato, Vegetable

~ Reservations Strongly Recommended ~

- 22 febbraio:** SCALOPPINE DI MAIALE, Lasagna e Verdure
- 01 marzo:** QUAGLIE ARROSTO, Patate e Verdure
- 08 marzo:** CONIGLIO ALLA CACCIATORE, Gnocchi e Verdure
- 15 marzo:** MEDAGLIONI DI MANZO, Lasagna e Verdure
- 22 marzo:** OSSO BUCO, Risotto e Verdure
- 29 marzo:** BACCALÀ IN UMIDO, Polenta e Verdure
- 05 aprile:** PETTO DI POLLO ALLA PARMIGIANA, Gnocchi e Verdure
- 12 aprile:** BACCALÀ ALLA LIVORNESE, Gnocchi e Verdure
- 19 aprile:** VENERDI SANTO CENA DI PESCE
- 25 aprile:** QUAGLIE ARROSTO, Patate e Verdure

SPECIALITA DEL VENERDI SERA

A MESSAGE FROM OUR PRESIDENT



My fellow members,
I am very thankful and proud to have been elected to serve you as your next President. There has been a lot of emotion, passion and excitement over the past few months leading up to the election. The election itself was a very close hard-fought battle by all those members who put their names forth as candidates.

It is now time to put the election behind us and to work together for the betterment of the Club and its members.

I am excited to have the opportunity to work with the newly elected board, the staff and all of our membership.

My plans as your next President are quite simple and straightforward. I will be focusing on 4 key elements:

1. Our membership, groups and committees
2. Our sales, profitability and operational performance
3. Our customer's experience
4. Our employee's satisfaction, retention and engagement

There will be many challenges and triumphs along the way, however, I can guarantee that when these areas are focused on it will push our Club to the next level and provide the continued financial stability that will allow us to give back to our membership.

I commit to all of you that I will act responsibly, ethically and professionally for the betterment of the Club and all the members. I commit to you that although there will be days when you agree with me and there will be days when you do not, I will do my best to keep the membership informed of my actions and the actions of the Board.

I look forward to seeing and speaking with each and every one of you throughout the year and at the many Club events.

Thank you for your support!

Mark Rossi, President

Cari Soci,

Sono molto grato ed orgoglioso di essere stato eletto per servirvi come prossimo Presidente. C'è stata molta emozione, passione ed entusiasmo negli ultimi mesi che hanno preceduto le elezioni. L'elezione stessa è stata una battaglia molto combattuta da tutti quei membri che hanno messo i loro nomi come candidati.

È giunto il momento di mettere le elezioni alle nostre spalle e di lavorare insieme per il miglioramento del Club e dei suoi membri. Sono entusiasta di avere l'opportunità di lavorare con il nuovo consiglio, lo staff e tutti i nostri membri.

I miei piani come prossimo Presidente sono abbastanza semplici e diretti. Mi concentrerò su 4 elementi:

1. I nostri membri, gruppi e sottocomitati
2. Le nostre vendite, la redditività e le prestazioni operative
3. L'esperienza dei nostri clienti
4. La soddisfazione, la ritenzione e l'impegno dei nostri dipendenti

Ci saranno molte sfide e trionfi lungo la strada, tuttavia, posso garantire che quando queste aree saranno concentrate, spingeremo il nostro Club al livello successivo e forniremo una continua stabilità finanziaria che ci consentirà di restituire i nostri membri.

Mi impegno a tutti voi che agirò responsabilmente, eticalmente e professionalmente per il miglioramento del club e di tutti i membri. Mi impegno che, anche se ci saranno giorni in cui sarete d'accordo con me e ci saranno giorni in cui non lo sarete, farò del mio meglio di tenere voi membri informati delle mie azioni e delle azioni del consiglio.

Non vedo l'ora di vedere e parlare con tutti voi durante tutto l'Anno nei numerosi eventi del Club.

Grazie per il vostro sostegno!

Mark Rossi, Presidente



2019 Board of Directors

Bottom left to right: Armando Carlini, Frank Maceroni, Mark Rossi, Anna Vitti, Enio Di Donato

Back row left to right: Rocco Muscedere, Enzo Pappini, Giovanni Maceroni, Joseph Malandrucolo, Luigi Vozza, Massimo De Menech, Domenic Viselli, Claudio Silvaggi, Giulio Malandrucolo, and Giuseppe Capaldi

Hello everyone, for those that did not attend the General Assembly meeting on January 27, 2019, I like to thank you for your support for voting for me as your representative on the Board of Directors. As a member on the board of directors I will also coordinate the Building Committee. We started assembling the Building Committee team and are looking for more interested people. The building committee meetings will be efficient and strive to have a positive camaraderie experience. Whether you have experience or are looking for experience let me briefly point out what we will be involved with.



- Building Maintenance of Assets
- Cost reduction initiatives as it relates to payback period
- Capital Plan for above initiatives, asset upgrades, etc
- Safety, Environment / green initiatives, Utilities, equipment, Fire Protection and more.

We are in the process of handing the baton from the last building committee and have scheduled walkthroughs to continue on what great work has been done to date.

For those who helped share the status, helping with the transition and those that have joined the committee Rocco, Maurizio, Danny, Mark, Mike, and Lou we thank you.

I appreciate your trust in me to represent the clubs members and ensuring we maintain and build upon what our fore-mothers and fore-fathers have built and maintained for us and future generations.

Claudio....

La famiglia è la patria del cuore

FROM THE TREASURER

Annual membership dues are payable as of January 2, 2019 and must be paid prior to March 31 as per the Ciociaro Club Constitution By-law X Section ii:

A member who has not paid his/her dues by March 31st of the calendar year shall be considered a member not in good standing. A member not in good standing shall not enjoy the membership rights or privileges of any kind.

Reminder ... lifetime dues payment option is available. For more information, please give us a call.

If you address has changed, please let the office know upon payment of your dues.

If you have already paid your dues, thank you!

Enio Di Donato



Trustees

From Left to Right:
Erminio Di Domenico,
Rocco Maiuri, Giacomo Ramieri



Sergeants-at-Arms

From left to right:
Giuseppe De Benedetti,
Giuseppe Viselli, Daniel Pullo

SCHOLARSHIPS

- The Ciociaro Club awards annual scholarships to selected junior members.
- In order to qualify, the junior member must be in good standing, and must be entering their first year of post-secondary education.
- Applications are available in our main office or you can email your request to youth.culture@ciociaro.club or dviselli@sympatico.ca.
- Applications must be submitted no later than Friday, March 8, 2019.
- The successful candidates will be presented with the scholarships at the Annual Member's Banquet on March 30, 2019.

BORSE DI STUDIO

- Il Ciociaro Club offre borse di studio annuali a selezionati soci Junior.
- Al fine di qualificarsi, il socio junior deve essere in regola e deve entrare nel primo anno di scuola post-secondaria.
- Le applicazioni sono disponibili nell' ufficio principale o è possibile inviare via e-mail la richiesta a youth.culture@ciociaro.club oppure a dviselli@sympatico.ca.
- Le applicazioni devono essere presentate entro venerdì 8 marzo 2019.
- I candidati selezionati saranno presentati con le borse di studio al Banchetto Annuale dei Soci il 30 marzo 2019.

Domenic Viselli, Youth and Culture Chairman

Paese storico della Ciociaria: SERRONE

Da Serrone (circa 45 Km. nord-ovest da Frosinone; pop. circa 3048 abitanti; a 738 m. s.l.m), borgo addossato alla parete rocciosa del monte Scalambra, si gode un panorama completo della valle sottostante. Importanti ritrovamenti archeologici hanno portato alla luce resti di ville rustiche di età imperiale romana, ma il luogo era stato certamente già abitato dagli Ernici. Il suo centro presenta tutte le caratteristiche del paese di origine medioevale; le sue rampe e le scalinate, ancora oggi ben conservate, ne testimoniano le radici, mentre non sono rimasti che pochi ruderi dell'antica fortezza, la quale, malgrado la sua posizione, alta e ripida, per scongiurare attacchi, ha dovuto subire non solo l'ingiuria del tempo, ma anche e soprattutto quella dei cannoni. Interessante il palazzo dei Colonna, a pianta quadrata regolare, probabilmente risalente agli inizi del '600; benché composto di due soli piani, appare comunque molto spazioso, e, poichè posto sulla sommità della collina, offre uno stupendo panorama. Da segnalare agli appassionati, le esibizioni di volo con parapendio (decollo a mt. 1400 slm, atterraggio a mt 300 slm) che si svolgono nel periodo marzo-ottobre, nell'ambito delle manifestazioni sportive. Da notare il SENTIERO EUROPEO denominato E1, il quale lega la Norvegia alla Sicilia, che attraversa interamente il monte Scalambra di Serrone offrendo uno dei paesaggi più belli della Ciociaria. L'artigianato locale produce oggetti in legno intarsiato e in ferro battuto. La terra offre, come i suoi paesi vicini, il buon vino cesanese DOC (denominazione di origine controllata).

From Serrone (about 45 Km. N-W of Frosinone; pop., about 3048 abitanti; at 738 m. a.s.l.), a village clung to the rocky wall of the Scalambra Mountain, one can enjoy a complete panorama of the valley below. Important archaeological discoveries have brought to light the remains of rustic villas of the Imperial Roman Period,



but the place had most certainly already been inhabited by the "Ernici", a local ancient peoples. Its centre has all the characteristics of a Medieval town. Its ramps and steps, still today well preserved, are testimony to its roots, while there are still few remains of the ancient fortress, that in spite of its high and steep position to avert attacks, had to undergo not only the ravages of the time, but also and above all the one of WW2 cannons. The palace of the Colonna(s), of great interest, has a regular square plan, probably dating back to the beginning of the 17th century; despite its only two floors, it appears very spacious and offers a stupendous panorama from the summit of the hill where it rises. For hang-gliding lovers (take off at 1400 m., landing at 300 m.), we recommend the exhibitions that take place from March to October, during many other sports events. Local handicraftsmen produce inlaid-wooden and wrought-iron objects. The land offers, as other neighbouring towns, the great Cesanese (DOC) wine.

Edited by Erminio Di Domenico

UN BENVENUTO AI NOSTRI NUOVI SOCI NEW MEMBERS IN JANUARY 2019



LtoR: **President Giulio Malandrucolo, Matthew Conti, Lisa Varacalli, Daniela Caruana, Vanessa Ardovini, Paige Urbano, Elodi Urbano, Madeline Luciani, Christian Luciani and Director Laura Tiberia**



**IN MEMORIAM
OF OUR
DECEASED
MEMBERS**

JANUARY
**Silvestro
Arpino**

FEBRUARY
**Giacomo
Colagiacomio**

COMING EVENTS

Feb. 16	Voci Ciociare Banquet
Feb. 24	General Assembly / Riunione Generale
Feb. 24	Kid's Carnevale
Mar. 8	International Women's Day Banquet
Mar. 9	Serata Paesana Banquet
Mar. 30	Annual Members' Banquet
Apr. 6	Ceccano Night
Apr. 19	Good Friday Celebrations
Apr. 20	Easter Egg Hunt
Apr. 21	Easter Brunch
Apr. 26	Sportsmen Banquet
Apr. 27	San Giorgio Banquet
Apr. 28	General Assembly / Riunione Generale

For more information, please contact the Ciociaro Club at 519-737-6153.

LIVE NATIVITY PLAY

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actors, too numerous to mention by name who took part representing the young angels, shepherds, inn-keepers, soldiers, Wise Men, Zachary and Elizabeth, Angel Gabriel, King Herod, the drummer boy and the many other people bringing gifts to baby Jesus. The Voci Ciociare group dressed in their Christmas colours participated in the play and sang Christmas songs. President Giulio Malandrucolo thanked the

organizers and the cast for their well-executed performance. He also thanked the many people who attended the hour long re-enactment. The play was immensely enjoyed by all who came to watch. A dinner followed at the Ciociaro Club that was prepared for the occasion.

We hope see you all on December 8th, 2019 for the next Nativity presentation.

Armando Carlini



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,

Creative: Media Duo

Layout and Printing by: Ed's Digital Imaging Solutions

To receive a PDF copy to your email, contact reception@ciociaroclub.com

Next Newsletter

The next newsletter will be going out the last week of April. Anyone interested in putting information in the newsletter, please submit to Armando Carlini by Apr. 19th.

Il Prossimo Corriere

Il prossimo Corriere Ciociaro uscirà l'ultima settimana di aprile. Spedite i vostri annunci ad Armando Carlini entro il 19 aprile.

Members of Ciociaro Club Helping To Save Monarch Butterflies!

During the summer of 2018, Monarch Enthusiasts of Windsor and Essex County received added encouragement from a small group of members of the Ciociaro Club with their campaign to bring the monarch butterfly back to our area!



Leo Silvestri, Quirino Gesuale, Enzo Santia and Carlo Santia contributed by planting and growing many milkweed plants in their own gardens as well as helping others in the same activities.

Hundreds of common milkweed plants were dug from fields where they were at risk and placed in people's backyards who wanted to increase the number of monarchs in the butterfly migration.

They collected monarch eggs, small caterpillars to supply other group members in the community who raise them outdoor and indoor. Collectively, as a group of about 20 participants, over 6000 monarch butterflies were released this year in our city.

We would truly appreciate any Ciociaro Club members who are interested to get involved and help save the monarch butterflies. We would gladly supply FREE milkweed seeds and plants (when available) so that you can enjoy seeing them flying around your backyards. Planting milkweed and nectar flowers will guarantee that butterflies and pollinators will be around all summer long for you, your children and grandchildren to enjoy!

For more information visit our web site:
www.savethemonarchbutterfly.ca
or contact Leo Silvestri at 519-977-3639
email: leo6@cogeco.ca

We've also just created a facebook page for our local monarch butterfly enthusiasts:
<https://www.facebook.com/groups/299958150869056>

Membri del Ciociaro Club Aiutano a Salvare la Farfalla Monarca!

Durante l'estate del 2018 l'organizzazione chiamata "Monarch Enthusiasts of Windsor and Essex County" ha ricevuto la partecipazione e l'incoraggiamento di un piccolo gruppo membri del Ciociaro Club per la campagna di riportare la farfalla monarca nella nostra città.

Leo Silvestri, Quirino Gesuale, Enzo Santia e Carlo Santia hanno contribuito nel piantare dei milkweed nei loro giardini, inoltre hanno aiutato altri a fare altrettanto.

Centinaia di queste piante sono state rimosse da campi e zone a rischio e ripiantate nelle proprietà dei nostri amici e vicini che volevano vedere l'aumento del numero delle farfalle monarca durante l'emigrazione autunnale.

Hanno inoltre raccolto uova di farfalle monarca, piccoli bruchi, per essere divisi con altri membri del gruppo nella nostra comunità cui allevavano le farfalle in casa. Collettivamente questo gruppo di 20 partecipanti hanno rilasciato 6000 farfalle monarca nella nostra città.

Apprezzeremmo veramente se altri membri del Ciociaro Club fossero interessati a partecipare nella campagna di salvare la farfalla monarca. Saremmo lieti di fornire dei semi e piantine di milkweed GRATUITE (quando disponibili) in tal modo potresti anche tu vedere queste farfalle volare per il tuo giardino. Piantare milkweed e fiori di nettare garantirà che le farfalle e gli impollinatori saranno in giro per tutta l'estate per voi, i vostri figli e nipoti.



Per ulteriori informazioni visitateci sul web:
www.savethemonarchbutterfly.ca

sul facebook al
<https://www.facebook.com/groups/299958150869056>

o contattare Leo Silvestri 519.977.3639
email: leo6@cogeco.ca

CHILDREN'S CHRISTMAS PARTY

The Children Christmas Party was held on December 12, 2018, it was well attended by many members with their Children. A heartfelt thank you goes to Anna Vozza for organizing and providing gifts for all the children that attended.



TRE SETTE TOURNAMENT

CONGRATULATIONS TO THE 2018 TRE SETTE TOURNAMENT **FIRST PLACE WINNERS FRANK FAZIO AND ANTONIO DI DOMENICO** SEEN HERE WITH **ENIO DI DONATO**, TOURNAMENT ORGANIZER.



CASTRO DEI VOLSCI

On February 1st, the Ciociaro Club hosted a delegation from Castro dei Volsci, the Ciociaro Club town of the year (Comune dell' Anno) for 2018. President Mark Rossi opened the evening by welcoming our guests from the Agriturismo La Locanda del Ruspante to our Club. Representatives for the Locanda del Ruspante included: Luca DeAngelis, Diego Rossi and Elisa Rossi whose family operates the Agriturismo in Castro dei Volsci. The Castro dei Volsci delegation presented a video and information that allowed guests to learn about what the Locanda has to offer. The Locanda building was constructed in the early 1900's by the great great grandfather of Elisa and Diego Rossi and has stayed in the family for over 100 years. The delegation was accompanied by Bill and Patty Maykowski of Canton, Ohio who have stayed at the Agriturismo and were happy to share their experiences exploring our beloved Ciociaria. La Locanda del Ruspante offers guests an opportunity to be fully immersed in Ciociaro culture, from wine making, olive oil production, cheese making and culinary classes right in the heart of the Ciociaria. The event was attended by many members curious to learn about what the Ciociaria offers. Representing the Club were President Mark Rossi, Secretary Armando Carlini, and Directors Massimo De Menech, John Maceroni, Rocco Muscedere, Giulio Malandrucolo, and Enzo Pappini. Attendees were given the opportunity to taste homemade olive oil produced at the Locanda del Ruspante, as well as homemade goat milk and cow milk cheeses. The Ciociaro Club is proud to hold strong our ties to our Ciociaro roots in Essex County, Metro Detroit and abroad as we continue to grow as a Club year after year. The Ciociaro Club would like to thank Deputy Mayor of Castro dei Volsci, Leonardo Ambrosi for his help in organizing this event.

Massimo De Menech



Part time job opening Ciociaro House League Soccer Program

The Club is looking for someone who is interested in helping administer our house league soccer program on a part time basis. Interested candidates should have the following qualifications: be organized, a self starter and excellent communication and inter personal skills. If interested please apply by submitting your resume to reception@ciociaroclub.com (c/o soccer committee) or contact the Club at 519 737 6153.

BATTLE OF THE BRAINS

On Friday, January 18th, the Ciociaro Club was once again very proud to host and sponsor the 8th edition of the Battle of the Brains Dinner & Trivia Challenge, which benefits the Alzheimer Society of Windsor-Essex County. This annual event, which involves a great dinner and a team pub trivia quiz competition, started at the Club in 2012 with 30 tables/teams (each with 8 players) taking part. From its successful start, the Battle of the Brains has rapidly grown in popularity, and is now the largest live charity quiz fundraiser in all of North America, with 146 teams and over 1,200 people attending, and with over \$45,000 raised for the Alzheimer Society. Congratulations to quizmaster and host, Jack Ramieri, and to all of the fantastic organizers and volunteers, and heartfelt thanks go out to everyone who came out to support this wonderful cause and event!






International Women's Day

Friday, March 8th, 2019

Doors Open at 6:00 pm

Proceeds to:




Dinner and Fashion Show

\$55 per person

Plus Explore Our Fabulous Beauty & Accessory Vendors

Appetizers/Antipasto
Risotto
Pasta
Mixed Green Garden Salad
Chicken Parmesan
Roasted Potatoes
Vegetables
Focaccia - Assorted Rolls
Dessert
Coffee & Tea
Cash Bar

For tickets and more information please contact:

Anna Vitti (519) 254-3355	Ilde Mariani (519) 991-2743
Anna Vozza (519) 919-3960	Rita Petrilli (519) 735-9496



26th Anniversary Banquet of

Serata Paesana

SATURDAY, MARCH 9, 2019

Dancing and Live Entertainment with
Eclipse Band

FREE DRAW!

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 w Radicchio
- Roast Chicken
- Roast Potatoes
- Frittura Mista
 - Rapini
- Crepes Diane
- Coffee, Tea
- Two Bottles of Wine per table
- Cash Bar
- Reserved Seating

For tickets or information:

Ciociaro Club (519) 737-6153
 Annalisa Rossi (519) 734-6672
 Teresa Di Domenico (519) 324-2538
 Ivana Talerico (519) 735-3172
 Angelo Gesuale (519) 739-0792
 Giulio Malandrucolo (519) 816-7897

In Detroit

Piero Di Stefano (313) 277-5871

Tickets

Adults \$60 CAN / \$50 US
 Children \$25 CAN / \$20 US (10 & under)



DOORS OPEN: 6:00PM
 DINNER: 7:00PM

1972



2019

47TH ANNUAL

MEMBERS' BANQUET

SATURDAY, MARCH 30TH, 2019

TICKET PROCEDURE:

Tickets only available on:
 Tuesday, March 5th, 2019
 10am-7pm ONLY

Afterward tickets can be picked up at the office based on availability.

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.

MENU:

Antipasto Misto
 Ravioli with Blush Sauce
 Risotto with Mushrooms
 Garden Salad
 Chicken Marsala
 Roasted Potatoes
 Cod Livornese
 Mixed Grilled Vegetables
 Focaccia, Bread & Butter
 Assorted Pastries
 Fresh Fruit
 Coffee & Tea

MEMBERS FREE
 GUESTS \$55

Doors open at 5:30 pm

Ceremony 6:30 pm

Dinner to follow

Cash Bar

LIVE BAND

6th Annual CECCANO NIGHT

Il ritorno della festa ...una sera tra amici

Menu Antipasto
 Stuzzichi Ceccanesi
 "Unique assortment of hometown antipasti"

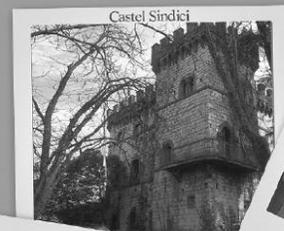
Primi
 Fettuccine Alla Romana
 "Roman Style Fettuccine in Authentic Sauce"
 Risotto Alle Zucchine
 "Risotto with Zucchini in a delicate cream sauce"

Secondi
 Pollo Arrosto con Patatine e Fagiolini
 "Roasted Herb Chicken & baby potatoes"

Misticanza
 Romaine & Radicchio Salad with Fennel & Oranges

Frittura di Mare
 Fried Seafood Vegetable platter
 Shrimp, Calamari, Cuttlefish, Scallops,
 Zucchini & Cauliflower

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



Sponsored By:

CARSTAR
 Quality Collision Service
 Dennis Carlini

AC METAL FABRICATING LIMITED
 Vince Cerroni

RVR CONCRETE
 Mario Liburdi

April 6th, 2019
 Doors open: 6pm, Dinner: 7pm
 Cash Bar • Reserved Seating
 Dancing & Live Entertainment
 with "Eclipse"

Tickets & Information:
 Antonio Ciotoli (519) 890-5255
 Tony Mastrogiacomo (519) 551-6826
 Giuseppina Tiberia (519) 735-1573
 Ciociaro Club (519) 737-6153

TICKETS \$60
 CHILDREN (UNDER 10) \$25
 BIG SCREEN T.V. DRAW

www.ciociaroclub.com • 3745 North Talbot

GOOD FRIDAY

Seafood Buffet

FRIDAY, APRIL 19TH, 2019 • 5:30PM-9:00PM

BUFFET MENU

- Salad Bar
(Including Antipasto Di Mare)
- Spaghetti Mare È Monti
- Penne, Tomato Basil Sauce
- Smelt
- Frittura Mista
- Fish Filet
- Green Beans
- Mussels Marinara
- Country Baked Chicken Drumsticks & French Fries
(For the Kids)
- Assorted Desserts
- Coffee & Tea
- Cash Bar
(Items may be substituted)

ADMISSION AT THE DOOR

ADULTS \$30⁹⁵ SENIORS \$28⁹⁵
 CHILDREN \$19⁹⁵ (4-10 YEARS)

RESERVATIONS RECOMMENDED
 WALK-INS WELCOME!

STATIONS OF THE CROSS

LIVE PRESENTATION OF
THE PASSION OF CHRIST

Starts in front of the Madonna di Canneto Shrine
 Good Friday 5:00pm - FREE

ALL ARE WELCOME!

EASTER EGG HUNT

Saturday, April 20th, 2019
(Noon in front of the Shrine)

Fun For the Family!



Easter Brunch

SUNDAY APRIL 21ST, 2019 • FROM 11:00AM-3:00PM

Enjoy authentic Italian Hospitality
with your loved ones!

Scrambled Eggs
Bacon
Sausage Links
Pancakes
French Toast
Ravioli, Tomato Basil
Risotto with Mushrooms
Roasted Chicken
Roasted Potatoes
Roasted Lamb

Braised Beef Tips
Fish Filet
Fried Shrimp & Calamari
Vegetables
Salad Bar
Bread & Rolls
Coffee, Tea, Juices
Fresh Fruit
Assorted Desserts
(Items may be substituted)

Adults \$32.95
+tax
Seniors \$30.95
+tax
Children \$20.95
+tax
(4-10 Years)

**Reservations
strongly
recommended**

SPORTSMEN'S GROUP ANNUAL BANQUET

COUNTRY STYLE HUNTING & FISHING MENU

**FRIDAY
APRIL 26TH
2019**



ANITPASTO:
Antipasto Extravaganza
Venison Skewers
Pheasant Chili
Smoked Pork Loin on Crostini
Rolls & Butter
Muscovy Duck Soup
Rigatoni with Pheasant Sauce
Garden Salad
Roasted Bison with Potatoes
Rabbit Cacciatore with Peppers
Baccala on Polenta
Grilled Salmon
Rapini
Coffee, Tea
Assorted Pastries

**DOORS OPEN: 5:30PM
DINNER: 7:00PM
CASH BAR**

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

**CALL OR TEXT US
FOR TICKETS TODAY!**

DOMENIC IANNETTA 519-791-8164
BRUNO DI CARLO 226-346-8810
MARK POLEWSKI 519-791-8386

MOTHER'S DAY BRUNCH

SUNDAY, MAY 12TH, 2019 · 11:00AM - 3:00PM

- Scrambled Eggs
- Bacon & Sausage
- Pancakes & French Toast
- Salad Bar
- Bread & Rolls
- Rigatoni with Tomato Basil Sauce

BRUNCH MENU

- Risotto with Spinach
- Country Baked Chicken
- Roasted Potatoes & Vegetables
- Beef Tips with Peppers & Mushrooms
- Veal Stew

- Fried Fish Filets
- Fried Shrimp & Calamari
- Coffee, Tea & Juices
- Fresh Fruit & Desserts
- Cash Bar

ADMISSION AT THE DOOR: ADULTS - \$32.95, SENIORS - \$30.95, CHILDREN (4-10 YRS) \$20.95
ALL PRICING + TAX

**Reservations Strongly Recommended
(519-737-6153)**

WALK-INS WELCOME!

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!

Salvatore Prili

Il poeta Salvatore Prili (1895-1957), era un cultore delle tradizioni Serronesi, come si evince dalle sue poesie dai testi dialettali dedicati al nostro paese, che fu una delle sue maggiori fonti di ispirazione.

I suoi studi terminarono con la quarta elementare, per continuare da autodidatta, e non abbandonò lo sviluppo della poesia neanche quando fu chiamato a combattere per la patria.

Si dedicò all'insegnamento della lingua italiana ai ragazzi serronesi, per porre rimedio all'analfabetismo a quei tempi diffusissimo, infatti molti parlavano soltanto in dialetto.

Le sue opere sono molteplici, e si articolano fra commedie, poesie, prose e monologhi.

Scrisse anche in dialetto romanesco. Tra i suoi scritti ricordiamo le poesie "Core de Roma" e "A modo mio", oltre che testi teatrali quali "Boia Stella", ripetutamente rappresentato nei teatri romani.

Nelle opere dello stesso autore si annoverano anche le poesie : "L'asineglio degli compare", "Daglio pretore", "La disgrazia che non se repara" (poesia dedicata ai figli scomparsi prematuramente).

I suoi versi in poesia sono ancora oggi scolpiti nell'animo dei serronesi, ai quali Salvatote Prili, ha lasciato un testamento spirituale di indiscutibile valore, e la memoria di antiche tradizioni ciociare, che a stento oggi ancora sopravvivono.

Poet Salvatore Prili (1895-1957), was an enthusiast of Serronesi traditions, as it is evident from his poems of dialectal texts dedicated to the town, which was one of his major inspirations. He ended his education in grade 4, to continue as self-taught and never gave up the dedication to poetry, not even when he was called to fight for his Country. He dedicated himself to teach the Italian language to the people of Serrone to fight, in those days, the much rampant illiteracy among the people in the area. His works are many and alternate among comedies, poems, prose and monologs. He also wrote in Romanesque dialect – “Core de Roma”, “A Modo mio”, and theatrical texts, as “Boia Stella” and repeatedly played in Roman theatres. Prili also wrote many other poems in dialect form. His poetical verses are still engraved in the souls of the Serronesi, to whom, Salvatore left a spiritual testament of unquestionable value and the memory of old Ciociaro traditions, which, unfortunately, today struggle to survive...

Edited by Erminio Di Domenico

CHEF'S CORNER:

BUCATINI WITH AMATRICIANA SAUCE

INGREDIENTS: per 4 servings

- 1 lb bucatini
- 5 oz guanciale (or bacon)
- 3 ripe tomatoes
- 1 chili pepper, red
- 1 ½ oz Pecorino cheese, grated
- salt and pepper

Slice the bacon and cut into small rectangles, put into a pan and, with very little water, dissolve the fat. Remove the bacon, blend into the fat the tomatoes peeled, seeded and cut into pieces, season with the crumbled chili, salt lightly and pepper. Cook for 10 minutes. Then put the bacon back into the sauce, to warm it slightly. Cook the “bucatini”, in salted water until “al dente”, drain them and dress with the Pecorino and the sauce. Mix well and serve hot.

The Amatriciana sauce takes its name from Amatrice, a small town of the Lazio region in the municipality of Rieti.

The use of tomato for the preparation distinguishes it from gricia, another sauce based on pork cheek (bacon) and pepper. The addition of tomato, linked to the use of long pasta such as “bucatini” (long, hollow tubular pasta) or spaghetti, is a traditionally Italian habit: it was already attested in the early 1800s by the French gourmet Grimond de la Reynière in his “Almanach des Gourmands”.

Amatriciana sauce is normally served in Rome with “bucatini” and sprinkled with Pecorino Romano sheep’s milk cheese, while in Amatrice it traditionally accompanies spaghetti.



Armando Carlini

*Support
Your Club!*