

Cuore d'Italia

Order Sons and Daughters of Italy in America
Lodge No. 2703 P.O. Box 7271 Jupiter, FL 33468 • www.sonsofitalyjupiter.com

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PRESIDENT'S MESSAGE



Dear Brothers and Sisters,

I hope all our members had a wonderful summer and your vacations were well enjoyed.

For my family, it was a world wide Italian vacation for the last two and a half months. Our goal was to enjoy the rich Italian culture and history of many cities and small towns. We became masters of the Italian rail and bus systems of Italy. North to south and east to west and everything in between. This was a Jubilee year, and some cities were very busy. Our base of operation was the town of Assisi (birthplace of Saint Francis).

We're back, and excited to work with our members. Please share your ideas, and help us make our gatherings and meetings fun and enjoyable to all.

We will be installing two new members at our September meeting. We also have our first Triannual meeting of the new season on September 26 and 27 2025.

This year is also an election year for most of our executive council. December is just around the corner for nominations to be submitted. Terms of office are for two years.

If you are interested in servicing on our council, please speak with a council member. We need a chair and co-chair for this year's Christmas Party. It will be held during our regular December meeting at the recreation center. We are looking for individuals willing to help in planning and organizing events. Our calendar fund raising program is now available at a 50% discount. See sister Angela for the calendars. Great \$25 gift.

Fraternally yours,

Donald A. Maule



NEXT MEETING

SEPT. 3 at 6:00 pm



Sept 9 Shirley Bove

Sept 13 James Batick

Sept 26 Donald Maule

ITALIAN TRIVIA

The term pizza was first recorded in the year 997 AD, in a Latin manuscript from the Southern Italian town of Gaeta in Lazio.

Pizza was a popular dish only in the poor neighborhoods of Naples, Italy. It was made without cheese, with just tomato sauce, garlic and oregano. Known as Marinara pizza.

In 1889, during the visit of King Umberto I and Queen Margherita of Savoy to Naples, Chef Raffaele Esposito surprised the queen by preparing a pizza in the colors of the Italian flag. That was the first introduction of the Margherita flavored pizza.

He used red tomato sauce, white mozzarella and green basil to create the Italian flag.

Raffaele Esposito revolutionized the dish considered “poor” in Europe and transformed it into a globally famous dish.

Today, you can find Margherita pizza in almost every pizza shop around the world.

This teaches us that creativity and innovation can turn something ordinary into something extraordinary.

Also, this reminds us to embrace our creativity, strive for excellence, and recognize that even small changes can have a big impact.



ITALIAN TRIVIA



The Feast Day of Saint Padre Pio of Pietrelcina is celebrated on September 23rd. Padre Pio's life and faith have inspired countless individuals, and his feast day serves as a reminder of his profound impact on the lives of many.

NONNA'S KITCHEN



SPICEY ITALIAN SAUSAGE AND PEPPER FARFALLE (adapted from southern living recipe)

1 pound mild italian (ground or in links, but remove casings and crumble)

1 box Barilla Farfalle Pasta (bow tie)

2 Bell Peppers, one red and one green

1 Shallot diced

2 tablespoons olive oil

5 plum tomatoes

1 cup beef broth

1 cup grated parmesan cheese

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- First I dribble just a bit of olive oil in the pan and brown sausage. (adding more olive oil if pan is getting to dry) I put a paper towel on a plate and spoon out the sausage onto the plate, being sure the leave some oil and drippings in the pan.

- I start the water for pasta and prepare as directed on the box. I keep the pan I cooked sausage in on low as I put the veggies in. I put the chopped peppers in first and cook over med heat for about 5-7 minutes then add the shallots and cook about 5 more minutes. I add more olive oil as needed. When veggies are tender, I add the sausage back to the pan on low to med, just to mix and warm.

- Then I added the beef broth. Then add the tomatoes that are diced. Cook for an additional 5-7 minutes on med.

- I drain the pasta and put in a very large bowl and toss using a few drizzles of olive oil until pasta is evenly coated. I then add all of the sausage mixture and 1/2 cup parm cheese and stir melting the cheese. Then we are done! I add a bit more cheese on the top of each serving. I serve with just salad and garlic bread.

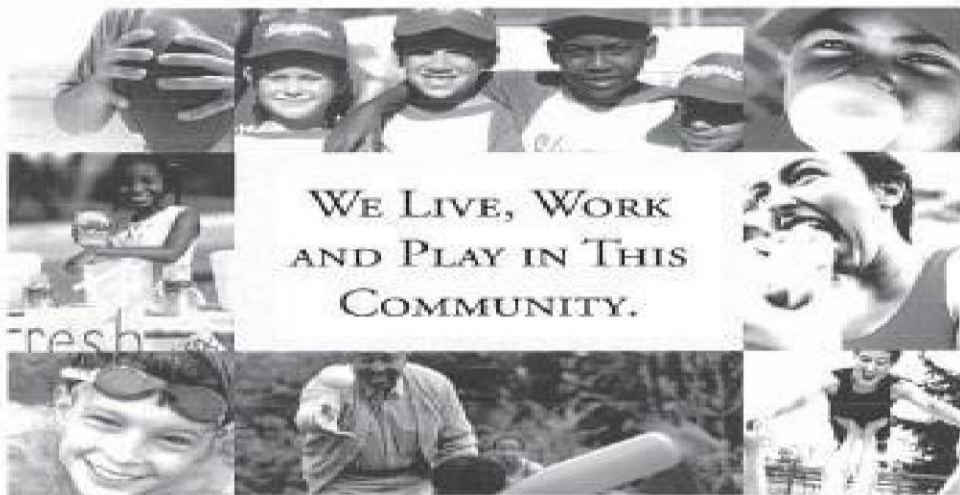
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OCTOBER

**ITALIAN HERITAGE MONTH
TASTE THE FLAVORS OF ITALY**

**LET'S CELEBRATE TOGETHER
ON OCT. 1 @ 6:00 pm**

**ALL ARE WELCOME
FAMILY, FRIENDS, NEIGHBORS**

OUR SUPPORTER



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