

# 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)

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## PRESIDENT'S MESSAGE



Dear Brothers and Sisters,

I hope all our members had a wonderful summer and kept cool.

For Maria and I, it was a world wind Italian vacation. We attended an Italian wedding, following old time traditions, and customs. Our goal was to enjoy the rich Italian culture and history of many cities and small towns that we visited.

We took a wonderful two-week cruise from Roma, covering Greece, Turkey, Croatia and Montenegro. Thanks to the expertise of our sister Melissa Stoltz of Dream Vacations who handled every detail remotely overcoming time difference and the lack of wi-fi.

During this past year, we have tried to make lodge events focused more on our Italian culture and heritage. I'd like to thank all our committee chair persons for their efforts and as usual, "A job well done."

I'd like to extend a heart felt "Thank you", to brother and VP, Mike Franzese for standing in for me at the Triannual meeting in June.

During our down time of July and August, I hope you participated in the "social events" headed by sister Maddie Maio.

Our calendar of events for our lodge this fall is very full. We need a chair and co-chair for this years' 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 during the upcoming year.

September's newsletter will have additional info. So PLEASE READ AND SAVE THE DATES.

Jupiter Rec has changed the date of our scheduled SEPT. meeting date to **SEPTEMBER 9<sup>th</sup>**, instead of Sept. 2<sup>nd</sup> due to building upgrades in progress.

Looking forward to seeing all of you in September.

Fraternally yours,

*Donald A. Maule*



# ITALIAN TRIVIA



Why do Italians leave in August?  
Italians take August off primarily because of the extreme summer heat and a historic mid-month public holiday called *Ferragosto*. With temperatures soaring, locals traditionally abandon major cities for the coast or mountains, prompting small, family-owned businesses to temporarily close for annual holidays.

- **Ferragosto:** Originally established by Emperor Augustus in 18 BC as a post-harvest day of rest, it now aligns with the Catholic Feast of the Assumption on August 15.
- **Work-Life Balance:** Deeply embedded in Italian work culture, August is viewed as a sacred time to completely disconnect, prioritize family, and recharge.
- **Business Closures:** While major tourist hubs and supermarkets remain open, many independent, neighborhood-level shops display *chiuso per ferie* (closed for holidays) signs for a week or two during this period.

**NEXT LODGE  
MEETING:  
SEPTEMBER 9<sup>TH</sup>  
at 6:00 pm**

## SAVE THESE FUTURE DATES

### SEPTEMBER 2026

- 9/9 General Meeting-
- Welcome Back-Pot Luck Dinner 5:30 pm
- New Member Installation

### OCTOBER 2026

- **10/7 OPEN HOUSE- ALL WELCOME  
ITALIAN CULTURE CELEBRATION**
- Italian Appetizers and desserts
- Membership Drive

### NOVEMBER 2026

- 11/4 General Meeting- Veteran Recognition
- 11/6- 11/9/2026 CRUISE Celebrity Reflection

### DECEMBER 2026

- **12/2 CHRISTMAS PARTY, CHARITIES  
FUNDRAISER**

# NONNA'S KITCHEN



These **Chicken Spiedini with Lemon Garlic Butter Sauce** feature tender, marinated chicken skewers Serves 6

## For the Chicken and Marinade

- ½ cup extra virgin olive oil
- ½ cup dry white wine such as Sauvignon Blanc or chicken broth
- 2 tablespoons freshly squeezed lemon juice from 1 lemon
- 3 cloves garlic sliced
- ½ teaspoon salt
- ½ teaspoon black pepper
- 2 cut chicken breasts into 1-inch

## For the Breading

- 1 cup Italian breadcrumbs unseasoned
- ½ cup freshly grated Parmigiano-Reggiano cheese or Parmesan cheese
- ½ teaspoon salt
- ½ teaspoon pepper
- ¼ cup fresh parsley minced

## For the Lemon Butter Sauce

- ½ cup salted butter
- ½ fresh lemon zest and juice
- 1 clove garlic minced
- ½ teaspoon salt

- 1 teaspoon fresh rosemary chopped
- ¼ teaspoon red pepper flakes

## Instructions

1. **Marinate the Chicken:** Whisk the olive oil, white wine, lemon juice, sliced garlic, salt, and pepper in a large bowl until combined. Add the chicken pieces to the marinade, ensuring each piece is well-coated. Cover and refrigerate for at least 2 hours, or overnight for deeper flavor. If you are using wooden skewers, soak them in water while the chicken marinates.
2. **Prepare the Breading:** Combine the breadcrumbs, grated Parmigiano, salt, pepper, and minced parsley in large bowl. After marinating, drain the chicken and discard the marinade. Dredge each piece of chicken in the breadcrumb mixture.
3. **Grill the Chicken:** Preheat the grill to medium-high heat. Thread the breaded chicken cubes onto metal or the soaked wooden skewers. Place the chicken skewers on the hot grill for about 10-12 minutes, turning occasionally, until golden brown and cooked through. Chicken is cooked when the internal temperature reaches 165°F (74°C) on an instant-read thermometer. Be careful not to overcook, or the chicken may be dried out.
- 4, **Make the Lemon Butter Sauce:** Melt the butter in a small saucepan over medium heat. Add the lemon juice, lemon zest, minced garlic, salt, rosemary, and red pepper flakes and simmer for 5 minutes
5. **Serve:** Arrange chicken and Drizzle with the warm lemon butter sauce. Enjoy!