

Event & Trip Flyers Inside

www.lancaster-italian-cultural-society.org*The Newsletter of the
Lancaster Italian Cultural Society*Volume 18 *Issue 3 August 2016*LANCASTER
ITALIAN
CULTURAL
SOCIETY

L'Osservatore Lancastriano



President's Message

Ciao a tutti,

Io e mia moglie (my wife and I) were vacationing at Lewes Beach recently and the first thing we did was to have a late lunch at *A Touch of Italy*. It's a trattoria, salumeria and pasticceria, with a wood-fired brick oven, and a wide selection of Italian wines. They make their own mozzarella and sauce. The pizza Margherita and Caesar salad were molto buone! I remarked about this on Facebook, and received several comments claiming that Grotto's Pizza is the best. I don't know about that, but the pizza I had was similar to the ones I've eaten in Italy. I also had burrata cheese there. Burrata is a fresh Italian cheese made from

mozzarella and cream. The outer shell is solid mozzarella, while the inside contains stracciatella and cream, giving it a wonderfully soft texture. I get hungry just by writing about it.

Speaking of wine, we have a trip coming up to Stone & Key Cellars on August 27th, where we will blend our own bottle of wine. Stone Key gets their grapes from Italy and California, so I cannot wait to create my first bottle of wine. The flyer for the trip is included in this issue, and the bus is fast filling up.

July 22 was Italian Night at Clipper Magazine Stadium.

Almost 50 LICs members enjoyed a pasta buffet in the Lexus skybox, watched the Barnstormer's game, and fireworks display. It was tremendous fun and we will repeat it next year. Below are John and Dee Viscardi, and their Irish friend Karen Ryan.



Above, at the ballgame, are Enrica Gerhart, Ann DeLaurentis, Steve Iovino and Scott Bomberger.

The scholarship winning essays are included in this issue. They are well worth reading. The themes of family and food and Italian customs passed down through the generations are the subject of the essays. It's gratifying to know that the Italian-American customs are being passed on to our children and hopefully to their children.

Reading their stories reminds me that we all have stories that we can share. I am asking that you think of writing a short story about growing up "Italian" that we can share in the newsletter. The more we share with each other the more we will appreciate each other and become closer friends.

*Grazie,**Rudy DeLaurentis*



Left to right: Rudy DeLaurentis (President), David Ferruzza (Treasurer), Evan Toomey, Georgia Holder, Marissa Kopp, and Stephen Iovino (Committee Chair)

Scholarships Awarded to Three Lancaster County Students

During a meeting held at the Conestoga County Club on May 15th, the Lancaster Italian Cultural Society awarded \$6,000.00 in scholarship monies to three seniors from local high schools. Dr. Stephen Iovino, Chair of the Scholarship Committee, reported that three judges used established criteria to score twelve unidentified essays submitted by students of Italian American heritage throughout the county.

The winners were Georgia Holder from Garden Spot High School who will attend Messiah College; Marissa Kopp from Warwick High School who will attend Harrisburg Area Community College; and Evan Toomey from Penn Manor High School who will attend the Pennsylvania State University (Main Campus). Georgia described her family's Italian food traditions, Marissa wrote about the Italian region of Abruzzo, and Evan elaborated on the Italian traditions passed down through generations that began in the mountainous regions of central Italy.

Each student received a \$2,000.00 scholarship payable directly to their accounts at their universities. Since the Lancaster Italian Cultural Society (LICS) was founded in 1999, the organization has donated many thousands of dollars to worthwhile causes in the Lancaster area.

Italian Regions - Guardiagrele by Evan Toomey



"What are those wooden shoes," my friends ask me when visiting my house for the first time. I eagerly explain to them that those "wooden shoes" are actually shoe molds from my great-grandfather who was a cobbler in Italy. I have been fortunate enough to be raised in an Italian family rich in culture and tradition. I am constantly reminded of my heritage whether it be

by my great-grandfather's shoe molds or by my personal favorite: the delicious food. My Italian roots stem from my mother's side and her grandparents, and my family celebrates predominantly Italian traditions. Sorry Dad, but the British can't cook.

Guardiagrele is a town in the mountainous Abruzzo region of central Italy. It is in the province of Chieti that my maternal great-grandfather was born. He would say that on a clear day, you could see the seashore and the mountain snow at the same time. During the Barbarian invasions, the people of "Grele" in the plains moved to the higher mountainous areas to safely guard over Grele. The region of Abruzzo has long been known for its wrought iron craftsmanship. This is still quite evident in the doorway entrances of Guardiagrele. I have had the privilege of visiting the small town of Guardiagrele which is not much bigger than Millersville but is ten times more beautiful. One of the highlights of my trip to Guardiagrele was a visit to the Cathedral of Santa Maria Maggiore with a bell tower that dates back to the 13th century. It is on the facade of this church that my great-grandfather's family shield is displayed.

Although I did not personally know my great-grandfather, I certainly know who he was as a person from his letters he sent to my bisnonna who had immigrated to America before him. My mother has retained translated copies of some of these letters and would read them to my siblings and me as children. In one of his letters, he had included an etching of his family shield that was on the Cathedral of Santa Maria Maggiore. It was the very shield I had seen while in Guardiagrele. To see the shield in person that he had etched while still living in Guardiagrele 100 years ago was truly surreal. At that moment, while looking at my great-grandfather's family shield, I had never been more proud of my Italian heritage. I hope I can also make my ancestors proud

through my continual celebration of their heritage.

Additionally, I celebrate my heritage through authentic Italian meals with my family. My mother has a whole cookbook with her grandmother's recipes in it. I have found that there is no better way to become engrossed in the culture than to cook these recipes with my mother and brothers. Every Good Friday, my aunt and uncle come up from New Jersey and my grandmother comes over, and we spend a whole day making pizza Giana. We use the same recipe that my bisnonna used. She taught my grandmother who taught my mother, and now the knowledge has been passed onto my brothers and me. I am the designated roller of the dough as my brothers place delicious sausage, ham, and Fontina cheese on the dough for the filling. My mother places the pizza Giana in the oven as my aunt shreds the ham. Throughout our day of cooking, we share stories and jokes and laugh harder than ever before. We only stop when our hands and feet hurt, but it is all worth it when we get to dig in on Easter Sunday. All of my family are together as we are thankful for each other, the good food in front of us, and our ancestors. My mother also makes braciolo for Christmas from my great-grandfather's native region of Italy. Although we choose to use beef instead of the traditional horse meat, it is still delicious.

On Christmas Eve, I again join my extended family but this time in New Jersey. We share a magnificent meal of the seven fishes, and the spaghetti aglio e olio, made according to my bisnonna's recipe, is to die for. Of course it has to be perfectly al dente. Clearly, living in an Italian family has made me quite the pasta snob. To this day, I have never stepped foot in an Olive Garden, and I plan to keep it that way. I have my great-grandparents to thank for the wonderful food that brings us all together multiple times a year.

As in many areas of Italy, tradition is deeply rooted in the recipes and stories that are passed down through generations. Remnants of my ancestors will also be present in my home, and I will never forget them because they have helped to make me who I am today. I feel blessed that I have been able to visit my great-grandfather's hometown of Guardiagrele and become more in tune with my past. Whether it is pizza Giana according to my bisnonna's recipe, braciolo from the Abruzzo region, or the Christmas Eve dinner of the seven fishes, the goal is the same: share tradition, experience, and love over a home cooked meal from the old country. Siamo famiglia! We are family.

Italy Mangia! by Georgia Holder



Growing up, food and family always went hand in hand, and by this, I mean good food and lots of it. I thought that everyone's family was like this. It has taken me a long time to realize that this is the Italian way and that not everyone gets to eat as much delicious food as we do. To Italians cooking and food symbolize love and care. My mother, who is one hundred percent Italian descent, will often make special dishes to celebrate the little things in life and to encourage my family along. Knowing how much can be said with food, my first choice of gift to give someone is often might be chocolate or their favorite treat. No family gathering can begin without the table being stuffed with platters of food, including stromboli, lasagna, eggplant parmesan, artichokes, wine, stuffed olives, meatballs, and whatever other delicacy had been

produced with love.

One special tradition that we have in my family is making "Nonny's Pizza". This was my great-grandmother's twist on zeppole. Instead of them being sweet, they were filled with cheese, pepperoni, and sometimes sausage. Because of the amount of work they require, it often becomes the activity for the whole evening and the entire family participates. Everyone rolls out the dough, stuffs and pinches the little pizzas and then my sisters and I excitedly stand back as Mama fried them up. We usually stare at the frying pan, eagerly anticipating the moment when the next "pizza" emerges puffed up and golden brown. When the pizzas are all finished frying, there is a mad rush to get them on our plates, dipped in either sugar or tomato sauce, and into our greedy bellies as fast as possible.

When the extended family is together, everyone would rather talk than be stuck in the kitchen whipping up a bowl of salad. Unless we've made a platter of lasagna or eggplant parmesan in advance, we stick to gourmet cold cuts. Not a single slice of bologna will ever touch our table. That space is reserved for prosciutto, capicola, mozzarella, bel paese, and an endless supply of olives. Occasionally, there will be a small amount of artichokes that will disappear within seconds. Arguments will break out over the last mozzarella ball and you would think it was a life or death situation.

Despite all the delicious choices available to us, cannoli are, by far, everyone's favorite dessert. I have grown up eating these for any "special" occasion, be it Christmas or the dog's birthday. Despite having a great cannoli recipe from my other great-grandmother, we were a bit intimidated. Since metal hair curlers were a crucial part of her method and not readily available, we were at a standstill. Then, one very special

Christmas, my mother received a precious package. Inside, made by hand from my non-Italian father, were a set of metal tubes used to make the cannoli shells. He had cut these from a hollow flag pole and this was a wonderful substitute for the long lost hair curlers. Within days, cannoli production had begun. It was a multi day affair as we struggled to produce a cannoli worthy of our grandma. As soon as we produced our first masterpiece, they became a staple at any family gathering.

When my Italian grandmother gave me the opportunity at the age of thirteen to travel anywhere in the world, I immediately knew that Italy was my first choice. Although I was ecstatic to see all the places I'd only ever read of, it was the food that was served there that really grabbed my attention. While on my tour, we were blessed to go to different dining places all over the coast of Italy, including a little pizza place tucked into a corner of Naples, a family style lunch at a Tuscan vineyard, and an open air restaurant that specialized in limoncello. In addition to all these grand places, we picnicked on street food, like arancata, stromboli, and of course, pizza. The spotlight, however, was on the buffet of gelato flavors available at every corner. I was determined to try every one and after not succeeding in finding a favorite, went back to the top of the list.

While the food is what entices my family to gather around the kitchen table every night, it's the combination of the food and conversations that keeps us there. Over the years of delicious meals, I've heard many stories of my family's immigration to and settlement in this country, colorful family members, and various trips that have been taken to visit family and other sites in our Italian homeland. Reading the collection of anecdotes that my grandpa wrote about his childhood with a typical Italian family has not only amused

me, but increased my connection and love for my heritage and my culture. This, along with the constant influence of food, art, language, and stories that surround my family, has made me proud to be Italian.

Beyond Time's Grasp: Italian Regions by Marissa Kopp



Time is a cruel mistress. Her nails scour a man's cheek, leaving wrinkles in the wake.

Her prodding fingers urge a child to run towards senescence. She works her bony knuckles between generations, breaking the bonds of tradition and Jove of heritage. Entire cultures crumble under her assimilating palm. Yet there lies a small pocket of villages, nestled between the heart of the Apennines Mountains and the Adriatic shore, where life slipped between time's cold fingers.

This forgotten gem is Abruzzo, Italy. Hidden in one of the least populated regions in all the country, life continues untouched by the pressures of modernization. Much of these wild slopes remain ensconced in an old world charm. Past the long stretches of pebbled beach, peeping through olive groves and vineyards -nurturing plump table grapes and Montepulciano d'Abruzzo- these folk lead lives of simple pleasures. They are shepherds, guardians of the lambs and monasteries, sharing this green world with kindred spirits, the Marsican brown bears and golden eagles. Gran Sasso towers above them, flexing broad hills that snake down to embrace the azure waves and cast long shadows on a rich culture.

Within this lattice of twining mountains and lapping sea, seeds of history pepper the hinterland. Boasting castles of raw stone, even the bold facade of these forts blur into the edges of nature. No acropolis overthrows the beauty of vastness; no structure appears solely out of line with the lush simplicity. Paths worn smooth by ancient footstep curve toward narrow valleys, wrapping the quaint villages in land most touristic routes dub the "greenest region" in Italy.

The title is well bestowed. This land bursts with natural reserves, from the National Park to the Park of Gran Sasso and the Laga. The sly lynx and the clever wolf slink through these crisp-tipped trees, erupting the flutter of wings on slender branches and tiny claws scrabbling on bark. The outskirts of this safe haven cultivated the grand mind of Benedetto Croce, founder of *La Critica* and trailblazing philosopher and humanist, nurtured in his birthplace of Pescasseroli.

Under an enduring watch, the mountains are the guardians of tradition. Houses dot these majesty's feet, clustered into bite-sized villages. Light from the waning day throws shadows into a window, over a daughter's eyes. She watches her mother prepare dinner, as mothers once watched grandmothers, as one day daughters will teach their own. She stirs a sauce, thick with flavor, blooming scents of rosemary and bay leaves whose flecks peep through the crimson.

Caramelized onions and supple carrots rise and fall in a river of savory viscosity. Perhaps a tender roast accompanies the sharp zest with tendrils of crackling lamb. Her mother rolls thin sheets for maccheroni alla chitarra, guitar pasta, carefully pressing the dough onto the stringed carrature. A chunk of crusty bread, warmed from the oven, garnishes the side. Each scrumptious morsel is washed down with a hearty

glass of wine, topping the night with pizzelles for a light dessert.

So, too, do my hands follow my grandmother's as we roll flaky hunks of dough for the holidays. Donning a proud smear of flour on my cheek, my small fingers lace over the bones of her knuckles, over the sapphire of her wedding band, circling our palms. Over the oven, the pizzelle iron heats, oil glistening on the geometric emblem with a blossom at its heart. Dropping a small glob of dough onto this beautiful, bubbling surface, my young eyes watch with glee as my grandmother presses the top of the iron down, spreading our small creation into a delicious treat. Warm aromas of vanilla and anise flood the kitchen as we continue a tradition that originated in our ancestors' home region.

The traditions of Abruzzo flow through our veins as with careful hands we turn the iron. The blood of the simple shepherds flush our cheeks a lively pink over the heat. When we fill our lungs with the buttery air, the motion seems like a shadow of my grandmother's mother, my Nona, taking her first breath in the small villages of Abruzzo.

Oh, yes, time can be the cruelest of mistresses. And from us, she has snatched beautiful aspects of my Italian heritage. Our language -save my grandmother's oldest brother- as the rest sprouted in the mindset that, to be a true American, one must renounce all but English. Our religion, no longer Catholic, watering down from Lutheran to agnostic. And even, on one lonely day, Nona, leaving nothing but a dried rose from the funeral bouquets. But at least one tradition carries on, beyond the grasp of time's skeletal claws. One day, my children, with flour-covered fingers and rosy cheeks, will roll the dough with me. And with their bright eyes mirroring my own, their hands will grasp the ghosts of my grandmother's, my Nona's, the

shepherd's daughter, and thousands of other hands time never managed to hold.



Officers

President - Rudy DeLaurentis

Phone: 717-392-0606

Vice President - Steve Iovino

Phone: 717-625-2838

Treasurer - David Ferruzza

Phone: 717-569-6909

Secretary - Janice Longer

Phone: 529-6612

Committees and Directors

Cultural / Education

Helen Ebersole - 393-3663

Nella Seward - 299-0191

Trips - Dee Viscardi - 560-0798

Website & Historian

Rudy DeLaurentis - 392-0606

Hospitality

Ann Marie Petrone - 393-8271

Membership

Anita Bomberger - 569-2724

Newsletter Committee

Ann Marie Petrone - 393-8271

James J. Lombardo - 560-0729

Rudy DeLaurentis - 392-0606

Public Relations

Valerie Faiola - 399-7633

Scholarship

Steve Iovino - 625-2838

Advertising

Rosemary LaFata - 569-5200

Directors at Large

Louise Ross - 397-8630

Don Spica - 575-4603

Membership Report

As of July 2016, we have 212 members/families.

Welcome New Members!

Marie T. Anzalone

Anthony Cavallaro & Elizabeth Gaines

Patricia & Patrick Donnelly

Suzanne Fisher

Steve J. Forte

Christl Hartsough

Michele Roda

James Saturno

Get Well Wishes to:

Dan Delgiorno

Pat LaBarbera

Our Condolences to:

Roseann and Bill Bozochovic on the passing of her stepfather, John Tretter.

Rosa Mastromatteo and Family on the passing of her husband, Michael Mastromatteo.

Jeannie Hubbs and Dee Viscardi on the passing of their sister, Natalie Fusco.

Congratulations to:

Andrea and Timothy Hoover on the birth of a daughter, Emily Annelise, on May 17th. Her grandparents are Earl and Sylvia Handwerk.

Christina and Michael Jemison on the birth of a daughter, Scarlett Evelyn, on July 11th. Her grandparents are Charles "Chip" and Doreen Snyder.

Robert and Millie Jo Miller on celebrating their 60th Wedding Anniversary on April 7th.

Bill and Pat Valenzo on celebrating their 50th Wedding Anniversary on July 23rd.

Bravi (Well Done):

Evan Toomey, a 2016 LICS Scholarship winner, was the valedictorian at Penn Manor High School.

Kristy Buller graduated with a Masters in Public Administration at New York University and works as Communications Manager for Gov. Andrew Cuomo's Office of Storm Recovery.

She is the granddaughter of Eileen Zangari and the late John Zangari.

Ann DeLaurentis has a solo art exhibit at Thorn Hill Winery, Foxshire Plaza, Fruitville Pike, for the month of August. Artist's reception and new wine release is August 7th, 2-5 p.m.





Above: Phyllis & Jim Eckenroth with Cylo, the Barnstormer's Mascot, on *Italian Night* at Clipper Stadium.

~~~~~

**Summer Picnic News**

This year's Summer Picnic will be held at the Liederkrantz Pavilion in Manheim. For the first time, we are providing all of the food and members do not have to bring a side dish or dessert. The attached flyer has all of the details.

Entertainment includes live music from "The Performers of Lebanon Valley College." If you haven't seen them perform, this is your chance. They are terrific and they sing beautifully in Italian. Helen Ebersole has some fun games lined up for all to enjoy. I believe water balloons were mentioned!

**The menu includes Stuffed Manicotti, extra Marinara Sauce, Italian Sausage with Peppers and Onions, Grilled Chicken Breast, Condiments and toppings, Rolls, Salad, Garlic Bread, Iced Tea, Lemonade, Water and Beer, and Desserts.**

Members must register in advance using the attached order. Registration will not be available at the picnic pavilion.

~~~~~

Spaghetti Dinner

Saturday, October 15th, 2016, our Society will be hosting the 9th Annual Spaghetti Dinner at St. John Neumann Catholic Church, 601 East Delp Road, Lancaster, PA 17601.

For the last 8 years, with your help, we have raised thousands of dollars for our **Scholarship and Art Awards**. The Art Awards were featured in the last newsletter, and the scholarship winning essays are featured in this issue.

We soon will be sending each member/household 2 tickets.

We hope you will purchase the 2 tickets and also buy additional tickets for family and friends. The dinner is a fun event that includes our members, but also many from the Lancaster community that love "home cooked spaghetti and meatballs." Thanks very much for your continuing support and I hope to see you there!

Trips

We have several fun trips and events coming up for the rest of the year. They are listed on the last page of this newsletter. More details are included in the flyers and on our website. If you haven't been to our website, please visit us. We are continuing to expand the content. We also feature a sponsor section with more information about them, along with links to their websites.

Language Lessons

LICS Director Louise (Luisa) Ross is the new chairperson for the Italian Language lessons. Starting in September, we will have a 6 week beginner class. Please see the attached flyer for details. There will be intermediate and advanced classes in the coming months. Louise is also working on classes for children. So, stay tuned for more information, or give Louise a call at 717-397-8630.

~~~~~

**Le Auto Italiane - Italian Cars**

"Think as a winner and act as a winner. You'll be quite likely to achieve your goal." - Enzo Ferrari



Enzo Ferrari was born in Modena on February 18<sup>th</sup>, 1898 and died on August 14<sup>th</sup>, 1988. He devoted his entire life to designing and building sports cars and, of course, to the track. Having been made an official Alfa Romeo driver in 1924, within five years he had gone on to found the Scuderia Ferrari on Viale Trento Trieste in Modena which assisted mostly gentlemen drivers in racing their cars.

In 1938, Enzo Ferrari was appointed head of Alfa Corse but quit the position in 1939 to set up his own company, Auto Avio Costruzioni, which operated out of the old Scuderia buildings.

This new company produced the 1,500 cm 8-cylinder **815 Spider**, shown below, two of which were built for the Mille Miglia in 1940.



Ferrari automobiles became some of the most sought after and valuable cars of all time. The early ones sell for millions of dollars. We are hoping that there will be some on display at the picnic, but arrangements have not been finalized as of press time.

# 17<sup>th</sup> Annual Summer LICS Family Picnic

When: Sunday, September 11, 2016  
Where: Lancaster Liederkrantz Outdoor Pavilion  
772 South Chiques Rd, Manheim, PA  
Time: Noon to 5:00 PM  
Check-in: Begins at 11:30 AM  
Cost: LICS Members - \$7.50 each  
Guests - \$10.00 each

No charge for dependent children & children under 16 years of age.



LANCASTER  
ITALIAN  
CULTURAL  
SOCIETY



**Live Music: from “The Performers of Lebanon Valley College.”**



**Menu:** Stuffed Manicotti, extra Marinara Sauce, Italian Sausage with Peppers and Onions, Grilled Chicken Breast, Condiments and toppings, Rolls, Salad, Garlic Bread, Iced Tea, Lemonade, Ice Water and Beer, and Desserts.

Members must register in advance using the order form below. Registration will not be available at the picnic pavilion.

**Lots of fun this year with games, prizes, delicious Italian food and hanging out with fellow Italian-Americans!**

✂.....✂

**Please register no later than September 1, 2016**

Member name \_\_\_\_\_

Address \_\_\_\_\_

City/State/Zip \_\_\_\_\_

Phone \_\_\_\_\_

No. of members attending \_\_\_\_\_ X \$7.50 each = \$ \_\_\_\_\_

No. of guests attending \_\_\_\_\_ X \$10.00 each = \$ \_\_\_\_\_

No. of children attending \_\_\_\_\_

Ages of children attending: Boys \_\_\_\_\_ Girls \_\_\_\_\_

Total attending \_\_\_\_\_ Total enclosed \$ \_\_\_\_\_

**Make checks payable to: LICS**

Mail check and form to:

**Phyllis Eckenroth (717-669-5489)  
214 White Chapel Road  
Lancaster, PA 17603**



# Fulton Bank

**Newsletter Advertising!** To help defray the costs of the newsletter, we accept business card size ads. The ads will cost \$100 & appear in four consecutive newsletter issues, which are on our website, with links to our sponsors. Please call Rosemary LaFata - 717-569-5200 for details.



**ROSEMARY LA FATA**  
REALTOR®, RRC, CMRS  
**Charles & ASSOCIATES**  
**REAL ESTATE, Inc.**  
241 A Rohrerstown Rd • Lancaster, PA 17603  
(717) 299-2100  
(717) 299-0988 Fax  
(717) 575-4254 Cell  
rosmarylafata@comcast.net  
www.charles-associates.com




Trusted continuously  
for three generations  
www.snyderfuneralhome.com





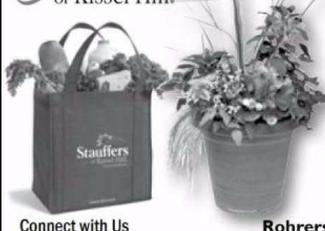

**Charles F. SNYDER**  
FUNERAL HOME & CREMATORY, Inc.

|                                                                                                         |                                                                                                 |                                                                                                            |
|---------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|
| 414 East King St.<br>Lancaster, PA 17602<br>717-393-9661<br>Charles F. (Chip) Snyder, Jr.<br>Supervisor | 441 N. George St.<br>Millersville, PA 17551<br>717-872-5041<br>Mark D. Burkholder<br>Supervisor | 3110 Lititz Pk.<br>Lititz, PA 17543<br>717-560-5100/627-8668<br>Charles F. (Chad) Snyder III<br>Supervisor |
|---------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|

**Stauffers** of Kissel Hill. We **DELIGHT** Shoppers

Great selection. Friendly people.  
Outstanding service.  
Just-down-the-street convenience.  
And, of course, money-saving specials.

Stop in and  
**Experience the Stauffers Advantage**  
in our Supermarkets & Garden Centers.



Connect with Us  
www.skh.com

|                                                       |                                               |                                                  |
|-------------------------------------------------------|-----------------------------------------------|--------------------------------------------------|
| <b>Rohrerstown</b><br>301 Rohrerstown Rd.<br>397-4717 | <b>Lititz</b><br>1050 Lititz Pike<br>627-7654 | <b>Lancaster</b><br>1850 Oregon Pike<br>569-2688 |
|-------------------------------------------------------|-----------------------------------------------|--------------------------------------------------|



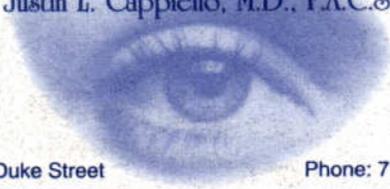
**WILEY'S PHARMACY**  
898-8804

903 NISSLEY ROAD, LANCASTER, PA 17601

**HOURS: Monday-Friday 9:00 am - 7:00 pm**  
**Saturday 9:00 am - 2:00 pm**

**24 Hour EMERGENCY Prescription Service**

**Justin L. Cappiello, M.D., P.C.**  
Eye Physician & Surgeon  
Justin L. Cappiello, M.D., F.A.C.S.



324 North Duke Street  
Lancaster, PA 17602  
Phone: 717-394-6808  
Fax: 717-299-4133

**Healthy Teeth and Gums**  
CARE TO SHARE



**G.J. PALMIERI, D.D.S.**  
AND ASSOCIATES, LLC.

|                                                           |                                                          |
|-----------------------------------------------------------|----------------------------------------------------------|
| 456 Chestnut Street<br>Columbia, PA 17512<br>717-684-2371 | 816 Estelle Drive<br>Lancaster, PA 17601<br>717-898-2228 |
|-----------------------------------------------------------|----------------------------------------------------------|



**Sardina Dental Group**  
General and Cosmetic Dentistry  
**Thomas J. Sardina, D.M.D.**

Phone: (717) 898-7221 Fax: (717) 898-7357  
www.sardinadental.com

405 Main Street Landisville, PA 17538

"See the Best"

**Lancaster Contact Lens & Lancaster Opticians**

**NICK SIVIGLIA, Ph.D., SC.D.**  
President - CEO  
**DOMINIC FERRANTE, ABCC**  
Manager, Optical Dept.

700 EDEN ROAD • LANCASTER, PA 17601 • (717) 569-3244  
Mon - Fri 8:30 - 5:00 • Tue 8:30 - 6:00 • Saturdays by Appointment



LANCASTER  
ITALIAN  
CULTURAL  
SOCIETY



## Lancaster Italian Cultural Society 9th Annual Spaghetti Dinner

Proceeds to Benefit:

**LICS Scholarship Program  
and Art Awards**

Saturday, October 15, 2016

**4:00PM - 7:30PM**

**St. John Neumann Roman Catholic Church**

**601 East Delp Road, Lancaster, PA**

Adults \$10.00 - Children (4-12) \$4.00

**Age 3 and under - Free**

**Pasta, meatballs, salad, roll, drink & dessert**

**Take-outs are also available.**

**INVITE A FRIEND!**

**BAKE SALE TABLE**



**BYOB**

Please feel free  
to bring your  
own bottle



*For more information, or if you would like to help  
with the dinner, please contact:*

**Don Spica**

**(717) 575-4603**

**donspica@gmail.com**

**Pete Byrne**

**(717) 393-6700**

**plhbyrne@verizon.net**

**Casonato Italian Tours LLC**

Come see my Italy !!!!

www.casonatobellaitalia.com

**Valerio Casonato**

Owner Operator  
info@casonatobellaitalia.com

1426 Marietta Ave  
Lancaster, PA 17603

7175791740  
7175796382



**RE/MAX**

Associates Of Lancaster

**Don Spica**  
REALTOR<sup>®</sup>

500 Delp Road  
Lancaster, PA 17601  
Office: (717) 569-2222  
Cell: (717) 575-4603  
www.donspica.com  
donspica@gmail.com



Each Office Independently Owned and Operated

**Barbush Rentals, Inc.**



Harrisburg Intl Airport (717) 948-3727  
Altoona (814) 943-2349  
Belleville (814) 353-1896  
Lancaster Airport (717) 569-3185  
Lancaster City (717) 394-3963  
Mechanicsburg (717) 697-4321  
State College Airport (814) 237-9750

www.avis.com



Jay Provanzo

3115 Nolt Road | Suite 700  
Lancaster, PA 17601  
Phone 717.898.7973  
Fax 717.898.7976  
Jay@heartlandbuilderspa.com  
www.heartlandbuilderspa.com

**MOUNT JOY WIRE CORPORATION**

*"You are never far from our wire"*

1000 E. Main Street  
Mount Joy, PA 17552

717-653-1461 Ext. 224  
Fax: 717-653-0221  
Cell: 717-475-6101  
TDuff@mjwire.com  
www.mjwire.com

ISO 9001 Registered

**Tom R. Duff**  
Chief Executive Officer



Frank  
Tripoli  
Owner

1657 Old Philadelphia Pike  
Lancaster, PA 17602  
pasqualespa.com  
Phone: 717 509-9921  
Fax: 717 509-9979



1150 Bern Road  
Wyomissing, PA 19610 U.S.A.  
Tel: 610.898.1918  
Fax: 610.898.7876  
Mon.-Fri. 9-6 • Sat. 9-5  
www.russofoodmarket.com



**Paul Fazzini**  
Vice President  
NMLS #355381

1794 Oregon Pike, Lancaster PA 17601  
717.344.5802 d. 717.560.2114 o. 717.560.2267 f.  
pfazzini@lmchomeloans.com  
NMLS #836585

# Lancaster Italian Cultural Society

## Beginners Italian Language Classes

The Lancaster Italian Cultural Society is once again offering Italian Language classes to members and guests, on Monday evenings from 6:30 to 7:30 p.m.



When: **September 12, 19, 26, October 3, 10, 17**

Where: **St. John Neumann Church**

601 E. Delp Road  
Lancaster, PA 17601

Cost: **\$30.00 for members**  
\$60.00 for non-members

We are seeking those interested in learning beginning Italian conversation for our September 2016 classes.

The classes are casual and will introduce students to the basics of the language: Greetings, Pleasantries, Menus and Dining in Restaurants, Shopping, Directions, Important Words to Know in Italian, and some basic grammar.

The 6 week course with a lesson each week is priced at \$30.00 for LICS members, and \$60 for non-members. (*The cost to become a LICS member, which includes your family members, is \$30 for a year, so consider the benefits of a membership and pay only \$30 for the lessons.*)

Space is limited to 15 students. Please register before September 4, 2016. Grazie.

The instructor, **Fiorella Spidaliere**, is a native born Italian speaker who has an extensive background in teaching Italian to adults and children. Her beautiful voice and expressiveness make the language come alive. Prepare to have some fun, meet new people, and *parla Italiano bene*.

To register for these classes, please contact:

Louise Ross, 717-397-8630  
lkrbasset@gmail.com



Visit us on the Web: <http://lancaster-italian-cultural-society.org>

# PYFER REESE STRAUB GRAY & FARHAT PC

Sandra Edwards Gray - Attorney  
sgray@pyferreese.com



128 North Lime Street  
Lancaster, PA 17602  
Tel: 717.299.7342

2801 Willow Street Pike  
Willow Street, PA 17584  
Tel: 717.464.5900

[www.pyferreese.com](http://www.pyferreese.com)

# BENECON

Please support our sponsors!



Tues-Fri: 9am - 7pm  
Sat & Sun: 8am - 1pm  
Closed Monday

Info@LancastersSpecialtyMarket.com

Phone: 717-568-8686

[www.LancastersSpecialtyMarket.com](http://www.LancastersSpecialtyMarket.com)

Brickerville Specialty Shops  
2 E 28<sup>th</sup> Division Highway  
Lititz, PA 17543

**Lombardo's**  
Italian-American  
Restaurant  
Since 1946

Your Hosts  
Dave, Paul, Mike  
Combaro

216 Harrisburg Ave.  
Lancaster, PA 17603  
Phone: 394-3749  
Fax: 394-7179  
[www.Lombardorestaurant.com](http://www.Lombardorestaurant.com)

**CONESTOGA VIEW**  
Nursing & Rehabilitation

---

Kendra Nealon  
Admissions Coordinator

---

knealon@lrcmail.com *email*  
717.299.7880 *direct*  
717.299.7828 *fax*

900 East King Street ♦ Lancaster PA 17602  
[www.conestogaviewnursing.com](http://www.conestogaviewnursing.com)

**EXPERT WATCH  
& JEWELRY REPAIR**

Vincent Spadea, Owner

**Vincent**  
& Company  
FINE JEWELERS

Lancaster Shopping Center  
**299-GEMS (4367)**

**DELGIORNO'S**  
Italian Specialties  
Lancaster Central Market  
717-569-4435  
[delgitalspec@comcast.net](mailto:delgitalspec@comcast.net)

**HOT Z PIZZA**

[www.hotpizza.com](http://www.hotpizza.com)  
Homemade Sauce & Dough  
Full Bar - Deck - Carry Out  
Fast Delivery - Order Online  
3001 Harrisburg Pike  
Landisville PA 17538  
717-898-3889



**Lancaster Italian Cultural Society Presents**  
**Sips & Nibbles**  
**Saturday, August 27, 2016**

Have you ever wondered what it would be like to make your own wine and personalize it? If so, then you will want to join this tour. Learn from the best in winemaking at the **Stone & Key Cellars** in Montgomeryville, PA. Participate in the first step of the winemaking process which includes the mixing of raw materials used in winemaking.

The next step is the use of equipment to cork and bottle your own wine. Finally, create your own custom label for your bottle of wine, which you get to take home. Following the unique experience, guests will enjoy a selection of four different wines served by the staff.

First, we will be visiting Edward Freeman Nut Company and then on to Stone & Key Cellars Winery. Lunch is included at Stove & Tap Restaurant (a small-town pub with urbane atmosphere serving flatbreads, burgers, salads & American classics) in Landsdale, PA, followed by Entenmann's famous bakery on route home.

**Leave 7:45 AM from Lancaster Shopping Center, AC Moore parking lot (Oregon Pike side).**

Returning back to Lancaster around 5:15 PM

**Price per person: \$86.00**

**Includes:** Motor Coach transportation, Stone & Key Cellars - making and bottling wine, listed stops, and lunch. Gratuity for driver not included. This trip is for 21 years of age or older.

In the event you have to cancel, it is your responsibility to get someone to replace you.

**Send your check in before July 16, 2016**



Make check out to: LICS and mail with bottom portion to Dee Viscardi, 6486 Lincoln Court, East Petersburg, PA 17520.

**Reservations or Questions call 717 951-7112**

✂-----✂

Name: \_\_\_\_\_ How Many: \_\_\_\_\_ Total: \$ \_\_\_\_\_

Address: \_\_\_\_\_

Home Phone: \_\_\_\_\_ Cell: \_\_\_\_\_

Trip Name and Date: **Sips & Nibbles, Saturday, August 27, 2016**

**Lancaster Italian Cultural Society**  
432 N. Christian Street  
Lancaster, PA 17602

PRSR STD  
US POSTAGE  
PAID  
LANCASTER PA  
PERMIT 1194

L'OSSERVATORE LANCASTRIANO AUGUST, 2016

[www.lancaster-italian-cultural-society.org](http://www.lancaster-italian-cultural-society.org)

### **Upcoming LICS Events**

*Please join us for some fun trips & programs!*

Saturday, August 27, Sips & Nibbles Stone & Key Cellars Winery

**Sunday, September 11, Summer Picnic at the Liederkrantz**

Sunday, September 18, 2016, Atlantic City, New Jersey Trip

**Sunday, October 9, New York City Sights Featuring a Cruise to Ellis Island**

Saturday, Oct. 15, Annual Spaghetti Dinner/Fundraiser, St. John Neumann Church

**Sunday, November 13, General Meeting & Program at the Liederkrantz**

Sunday, December 11, Christmas Party at the Eden Resort