

Membership Renewal Insidewww.lancaster-italian-cultural-society.org*The Newsletter of the
Lancaster Italian Cultural Society*

Volume 19 ~ Issue 1 January 2017

LANCASTER
ITALIAN
CULTURAL
SOCIETY

L'Osservatore Lancastriano



President's Message

Saluti a tutti,

I hope everyone had a great Christmas and New Year's, visiting with family and friends, and enjoying the holiday celebrations.

LICS has been celebrating Carnevale for a long time. The above photo is from 2008, when Ann and I dressed as Renaissance Nobility. This year, LICS **Carnevale** will be on February 26th! The Carnevale committee, headed by Helen Ebersole, is working diligently to make this a party to remember. The committee members are Stephanie DiCola, Valerie Faiola, Jan Longer, Ann Marie Petrone, Nella Seward and myself. **This year's fun family Carnevale will be from 2-6 p.m. and everyone is welcome. There will be music, dancing, contests and prizes. Children 12 years old and under are free (special kids menu), and those 13 to 17 years of age will be only \$10 per teen.** Please see the flyer included in this newsletter for more details.

*Grazie mille,
Rudy DeLaurentis*

Carnevale Carnevale Carnevale Carnevale Carnevale

A Carnevale Ogni Scherzo Vale

During Carnevale every joke counts. That is the literal translation of the Italian saying 'A Carnevale ogni scherzo vale'. It means that it's allowed to play a fun practical joke on someone during the Carnevale season. Every Italian region has its own Carnevale traditions and its own culinary specialty!

Carnevale from Veneto to Puglia

World famous is the Venetian Carnevale in which masks and fancy dress feature prominently. Carnevale in Viareggio (Liguria) is famous for its procession of decorated floats which often relate to current political events or even the politicians themselves. At the heel of Italy, in Puglia, the Putignano Carnevale is also well known. It is one of the oldest Carnevale celebrations in Italy dating back to 1394. Here, too, decorated floats play a big part in the festivities.

Acireale is Sicily's oldest and most famous Carnevale celebration and is celebrated with brightly colored paper-maché floats in the shape of celebrities, public figures and fantasy creatures. In Acireale, the parades also feature very special floats made of thousands of flowers which form special figures and can often be animated or illuminated as well. Musicians from all over Italy march together creating music with basic kitchen utensils and attired in typical masks and clothing.

The word 'Carnevale' comes from the Latin 'carnem levare' which means 'take meat away/leave meat out' and

this is a reference to the day before Lent starts. Carnevale takes place the forty days prior to Easter and is meant to be a time to indulge in all of the things that one will be deprived of during the restriction of Holy Lent. The celebration ends on Fat Tuesday when everyone gorges themselves with tasty treats in preparation for the long period of fasting starting on Ash Wednesday. Lent is the period before Easter during which no meat is eaten.

In Italy, a variety of culinary specialties are eaten during Carnevale and each region has its own specialty:

'Fritole' (shown below) are eaten in **Venice**. These are a kind of doughnut.



Lombardy has the 'chiacchiere' which comes from the verb 'chiacchierare (to chatter/gossip). These are deep-fried biscuits with a sugar coating. They are prepared in several regions and have different names: 'crostoli' in Venice, 'sosole' in Verona, 'cenci' in Tuscany and 'frappe' in Rome, 'struffoli' are prepared in **Umbria**. These are also a kind of doughnut covered in honey.

(Continued on the following page.)

In **Puglia**, they serve 'zeppole' which are also doughnut-like, but with the addition of orange peel in the mixture. Traditionally, festivities are most lively between Maundy Thursday (giovedì grasso) and Shrove Tuesday, known here as Fat Tuesday or martedì grasso, and in French, as mardi gras.

(The above article was written by Regina Coeli in 2013.)



Frittole Triestine - Dolce

Recipe by Paola Bacchia of Italy On My Mind

The recipe below is my mother's. It was quite tricky getting it from her because she cooks like a typical Italian – with a bit of this and a bit of that, none of it weighed and all her spoons and cups are not standard sized ones! I had to follow her around the kitchen, grabbing ingredients and weighing them before she put them in the mixing bowl.

Frittole are best eaten on the day they are made (and it doesn't have to be Carnevale for you to enjoy them!)

Ingredients

milk - 60ml (1/4 cup)
eggs - 1 large (or 2 small)
self-rising flour - 120g (3/4 cup)
caster sugar - 50g (1/4 cup)
salt - pinch
sultanas - 3 tablespoons, soaked in grappa/
brandy/warm water 15 minutes
orange zest - 1/2 orange
green apple - 1 large peeled, cored & grated
extra icing sugar for coating
vegetable oil

Preparation

Makes approximately 15 frittole

Lightly beat the milk and egg and set to one side. Place flour, sugar and salt in a medium-sized bowl, then add the milky mixture and stir well with a wooden spoon until well incorporated. Next, add the drained sultanas, zests and grated apple. Mix until homogeneous. The mixture will be soft and thick, like a thick cake mix. Adjust with additional milk (if too thick) or flour (if too runny).

Heat the olive oil in a medium-sized saucepan on medium-high heat. The oil should be at least 6-7cm/2-3 inches deep as the frittole must be deep-fried. Using two metal spoons (I use a metal ice-cream scoop and another small spoon), drop a ping-pong size ball of mixture into the hot oil. They will not form perfect balls and they generally have little trails on the end – don't worry too much, they look rustic and my mamma's always looked that way.

The frittole should start cooking and bubbling fairly vigorously. If it doesn't take on any color within 30 seconds, the oil is not hot enough therefore you should wait for it to heat up some more before continuing. Frittole take no more than a couple of minutes to cook, about a minute on each side. They sometimes flip themselves over to cook on the other side, otherwise help them flip over using some tongs. They should be a deep golden color. When you break a cooked one open, it should be cooked through – if not, the heat is too high. Do not crowd the pan (cook 4-5 at a time, depending on the size of your pan). Once cooked, place them on absorbent paper to drain. Repeat until you have used up all the mixture.

Dust frittole with icing sugar and serve immediately. If you are not going to eat them right away, don't put the icing sugar on. Heat them in the microwave slightly and then dust them with icing sugar to serve.



Christmas Dinner Update

by James J. Lombardo

Over 100 of our members gathered on

Sunday, December 11th at the Eden Resort to celebrate the Christmas season at our annual Christmas Dinner Party.

The event was hosted by Ann Marie Petrone and members and guests enjoyed a wonderful dinner, camaraderie, entertainment and recognition of several members for their outstanding service to our Society.

Chris Poje, shown below, entertained us for almost two hours with his songs and engaging personality. He was able to encourage many in attendance to participate by singing along, participating in the "Twelve Days of Christmas" skit and caroling.

A raffle was held with proceeds going to Clare House and thanks to the generosity of our winner, Dolores Biedenkapp, who donated her share back to the cause, the Society garnered \$600 for the worthwhile charity.

Special mention was given to our annual Spaghetti Dinner, which this year served over 400 people and raised over \$6,000 dollars to be used for scholarships and art awards. Recognized for their outstanding service and hard work in the kitchen were: Dave Lombardo, Jim V. Lombardo, Joe Ricupero, Jay Provanzo, Frank and Stephanie DiCola and especially Paul Lombardo of Lombardo's Restaurant who prepared and donated all the delicious sauce (or gravy as some say).

Thanks to all who helped make the Christmas Party such a successful event and to all who attended.





Clockwise from bottom left: Dick Bernhardt, Franco Celia, Vilma Seminara, Marie Witkonis, Helen Gross, Frank Gross, Kim Casonato, Maria Galanti, Valerio Casonato.



Clockwise from bottom left: Vera Schiffner, Mary Jane Ferretti, Anne Brill, John Derr, Angie Derr, Christine Sambunaris, Mary Lou Malonas, Georgia Sambunaris, Le Ann Rynier.



Clockwise from bottom left: Joanna Pawlikowski, Joe Pawlikowski, Matthew Pawlikowski, Betty Gallo, Ken Gallo, Lou Loiseau, Joyce Loiseau, Joe Ricupero, Scott Bomberger, Anita Bomberger.

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: 717-529-6612

Committees and Directors

Cultural

Helen Ebersole (717-393-3663)

Nella Seward (717-522-5356)

Education

Louise Ross (717-397-8630)

Trips - Dee Viscardi (717-560-0798)

Website/Historian/Newsletter

Rudy DeLaurentis (717-392-0606)

Hospitality/Newsletter

Ann Marie Petrone (717-393-8271)

Membership

Anita Bomberger (717- 569-2724)

Scholarship

Steve Iovino (717-625-2838)

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Italian Dinner

Don Spica (717-575-4603)

Peter Byrne (717-393-6700)

Ann Marie Petrone (717-393-8271)

Summer Picnic

Helen Ebersole (717-393-3663)

Phyllis Eckenroth (717-669-5489)

Newsletter Committee

James J. Lombardo, Nella Seward

Carnevale 2017



Please sign-up for the February 26th Carnevale/Mardi Gras Party Today!

Membership Report

As of January 2017, we have 222 members/families.

Welcome New Member!

Gina R. Mariani

Thank you for joining our family!

Get Well Wishes to:

John Luppino

Kathy Valeri

Our Condolences to:

Joseph and Rosanne Galante on the passing of his mother, Domenica Galante.

Carmela "Millie" Sloane and Family on the passing of her husband, Leonard Sloane.

John Vilella and Family on the passing of his brother, Dr. Edward Vilella.

Ann Marie Petrone, James Guerra and Sylvia Handwerk on the passing of their aunt, Loretta Schaffer.

James and Kathleen Guerra on the passing of her brother, James Weber.

David and Barbara Lombardo on the passing of her mother, Helen Charles.

Congratulations to:

Tony and Jaye Grochowski on celebrating their 60th Wedding Anniversary on October 6th, 2016.

Bravo (Well Done):

Emily DiCola graduated magna cum laude from Millersville University on December 18, 2016.

Her parents are Frank and Stephanie DiCola and Quirino and Jennie DiCola are her grandparents.

Anthony Scheuerman was named to the dean's list for the fall 2016 semester at Lebanon Valley College. His grandparents are John and Dee Viscardi.

The Lancaster Chapter of the Military Officers Association of America elected the following LICS members: Antonio Cerase, President, John Gareis, Vice-President and Enedina Cerase, Board Director.

**Bylaws News**

For 2017, the LICS bylaws were reviewed and some changes were recommended. Please review the attached page with the summarized changes. LICS members will vote on the revised by-laws at the March Winter Picnic and Election Meeting. The changes and complete bylaws are posted on the LICS Website.

**Notizie Dalla Cantina****Arneis: Italian White Wine is Piemonte's White Barolo**

by Loren Sonkin, (intowine.com)

When one thinks of dry wines from Italy's Piemonte, they are usually red wines. There is a white wine though that should be on everyone's radar. I am speaking about Arneis. It is the perfect white for transitioning from summer to autumn. Arneis is both the name of a wine and the grape from which it is made. The name means "little rascal" in Piemontese dialect, so named because it can be difficult to grow. Historically, that difficulty was because the better situated vineyards were planted with the "more important" red nebbiolo grape leaving the "lesser" sites for Arneis.

Traditionally, this white grape was planted more in an effort to attract birds and bees away from the red grapes rather than for its actual quality for drinking. It was also, however, added to the nebbiolo wines of the region to soften their harsh tannins. This earned Arneis the nickname 'Barolo Bianco' or white Barolo. In recent times, the trend for reds became 100% Nebbiolo and Arneis grape production shrank so low that by the 1970's, the grape was on the verge of extinction. The decade of the 1990's saw an explosion of interest in this grape and production quadrupled. Today, there are many producers making Arneis with over 1,500 acres under vine. They are taking advantage of modern techniques and knowledge to create a wine of interest and class.

Arneis should have a pale golden color with aromas of pear and apricot. Arneis is bone dry and very crisp to drink and is traditionally paired with light pastas. It also pairs well with fish. I often find that it makes a nice "transition" wine from the lighter whites of summer to the heavier reds of winter.

The Fruitville Pike Wine Store has an excellent selection of both white and red Italian wines at a reasonable cost. Richard, who is in charge of wine there, is there to help with recommendations.

**Italian Expressions:****Che figata** (keh fee-GAH-tah)

"What a cool thing!" I met an Italian soccer player today! "Che figata!" We learned how to make handmade pasta! "Che figata!"

Magari! (mah-GAHR-ee!)

The Italian counterpart to "I wish!" "Let's hope!" or "Maybe!" When someone asks you if you plan on coming back to Italy, marrying an Italian and living in a villa in the Tuscan countryside, you can respond with "Magari!" (because of course you do).

Meno Male! (MEH-noh MAH-leh)

Its translation means "less bad," but it's used like, "Thank God!" So you can say: "Fiorentina won? Meno male!" "I passed the test? Meno male!" You can also literally say "Thank God!" which is "**Grazie a Dio!**" (GRAHT-see-eh ah DEE-oh!). Just make sure you get the "a" in there. Even though it feels more natural to say "Grazie, Dio," that leaves you speaking directly to God: "Thanks, God!"



Wanted Immediately: Someone to help Dee Viscardi with running the upcoming trips. **Without help, we have to cancel the Atlantic City trips. If interested, please call Dee, 717-560-0798, ASAP.** Thank you! Your help is deeply appreciated.



January 23, 2017

RE: LICS 2017 Membership Renewal

Dear Member,

It is time to renew your membership in the Lancaster Italian Cultural Society, and we are sending this renewal letter/form along with the January Newsletter. The form below gives you an opportunity to update your contact information.

On behalf of the Board of Directors, **grazie** for your support and continuing participation. I'm excited to report that we now have 222 member families, in addition to our business sponsors.

Your renewal allows us to accomplish the many important goals and events provided through LICS. Our ongoing mission is to sponsor artistic and cultural activities of Italian origin and to share our Italian-American heritage with the community. This year includes scholarships and Art Awards funded by the annual Spaghetti Dinner, Italian language lessons and special recognition of Italian-Americans for their service to LICS and the community.

We have some exciting events lined up for 2017, including Carnevale in February, the free Winter picnic for members in March, General Meetings with cultural programs, the Monthly Ladies Luncheons, the Summer picnic in September, and the annual Christmas Party in December. Please visit us online at <http://lancaster-italian-cultural-society.org> for event information for LICS members and those interested in our Italian-American community, along with Lancaster Bocce League news, and recommendations for Italian restaurants, shops and travel in Italy.

As a Member, you can help to insure that the goals of the organization are alive, strong and are being achieved, especially as they pertain to our Italian culture for young and old alike. Annual membership dues remain **\$30 per household**, which includes all family members living at the same address. We look forward to seeing you in 2017.

Please renew your Lancaster Italian Cultural Society membership today! (If you are a new member who joined September through December 2016, you are already paid for 2017.)

Please send a check for \$30 payable to LICS, along with any new contact information to:
Anita Bomberger, 2721 Long Farm Lane, Lancaster, PA, 17601.

Thank you very much,



Rudy DeLaurentis

President

717-392-0606



LICS Membership Information Update Form - 2017

Name _____

Address _____

Phone and/or Cell _____

Email Addresses _____

Children/Grandkids' Names/Ages _____

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Una Festa in Maschera
The Lancaster Italian Cultural Society
Joyfully Invites You to a Costume Party!



Carnevale 2017

Sunday, February 26, 2017

**Acorn Farms
3141 Mount Joy Rd.
Mount Joy, PA 17552**

*Please join us for an Afternoon of
Family Fun, Food, Music,
Entertainment, Karaoke & Dancing!*

** Dress in Costume or Not -
Masks will be available **

2:00 to 6:00 PM

**Costume contests for kids and adults, with prizes for
the most Beautiful, Original & Scariest Costumes.**

Kids activities include mask making.

\$20.00 Per Person (Adults)

\$10.00 Per Teen (13 to 17 years old)

FREE for Children 12 and under - Kids Menu

**Buffet includes: Salad, Chicken Rossini, Vegetable Lasagna, Rice Pilaf, Roasted Potatoes,
Assorted Pies & Cakes, Coffee, Tea & Lemonade. Children's Menu: Chicken Nuggets, FF &
Applesauce**

*** Reservations for Tables of 8 to 10 Persons can also be made * RSVP : Kindly Respond Before
Friday, February 17, 2017. Checks to LICS and send to: Ann Marie Petrone, 342 N. Duke St.,
Lancaster, PA 17602 (393-8271)**

(BYOB)



✂ ----- ✂ ----- ✂

Number Attending Carnevale _____ Amount Enclosed _____

Name(s) _____

Please indicate number of adults, teens and children:

Adults (18 and older) _____

Teens (13 to 17) _____

Children (12 and under) _____

Contact Phone # _____

**For questions or information,
please call Helen Ebersole (717-393-3663)**



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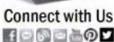
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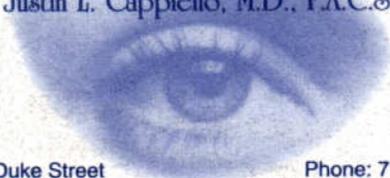
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BYLAWS OF THE LANCASTER ITALIAN CULTURAL SOCIETY

Key to Proposed Changes

red - deletions

blue - additions

ARTICLE III FISCAL YEAR

The fiscal year shall begin ~~January~~ **March 1st** of each year and end on the last day of ~~December~~ **February** of the ~~same~~ **next** year.

ARTICLE VIII OFFICERS AND COMMITTEES

Section 1. OFFICERS AND TERMS

The officers of this organization shall be a President, Vice President, Secretary and Treasurer, all of whom shall be elected by the membership to serve for a period of two years beginning immediately upon their election and until their successors are elected. Officers may serve more than one consecutive term of office. The officers shall be twenty-one (21) years of age or older and **the President and Vice President** must be of Italian descent.

Section 3. VICE PRESIDENT

The Vice President shall take the place of the President and perform his/her duties whenever the President shall be absent or unable to act. In case of disability, absence or other disqualification of the President, the Vice President shall assume the duties of the President. In the event the President and Vice President shall be absent or unable to act, the Treasurer shall assume the duties of the President until the return or recovery of the President or Vice President. Notwithstanding the provision of Article X, the Vice President shall conduct a periodic review (but not ~~more~~ **less** than **once** every five (5) years) of the Bylaws and recommend to the President whether or not a committee shall be formed to propose revisions to the Bylaws.

Section 5. TREASURER

The Treasurer shall have custody of the organization's funds and securities and shall keep full and accurate accounts of receipts and disbursements in books belonging to the organization. The Treasurer shall disburse the funds of the organization as may be ordered by the Board of Directors, taking proper vouchers for such disbursement, and shall render to the President and the Board of Directors, whenever they may require, an account of all transactions and of the financial condition of the organization. All records of the organization maintained by the Treasurer shall remain the property of the organization and shall be turned over to their successor at the end of their term of office. The Treasurer shall report the financial status of the Society to the membership at the annual meeting and at one or more general meetings as directed by the President. ~~The Treasurer shall be bonded.~~ **An audit of the organization's finances shall be conducted on a biennial basis, at the end of the Treasurer's term of office, or annually at the Board of Director's discretion. The President shall appoint an Audit Committee, which shall consist of at least two (2) members in good standing.**

ARTICLE IX ELECTIONS

Section 4. JUDGES OF THE ELECTION

The Chairperson shall appoint at least three (3) members in good standing to act as Judges of Election. **If only one candidate has been nominated for an office, the Chairperson shall declare the nominee elected. If any offices are contested,** voting shall be by secret written ballots distributed by the Judges of the Election. Votes shall be tallied by the Judges of the Election upon the completion of the balloting, and the results of the election shall be announced **by the Chairperson.** ~~at the Annual Meeting.~~

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Sandra Edwards Gray - Attorney
sgray@pyferreese.com



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Winter Picnic and March Election Meeting



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When: **Sunday, March 12, 2017**

Where: **Maple Grove Community Building**
1420 Columbia Avenue
Lancaster, PA 17603

Time: **Noon to 3:00 PM**

Cost: **Free to LICS Members & Families**

Main Course: Baked Pasta with Meatballs

Salad, bread and dessert to be provided,
along with drinks: Iced Tea, Coffee and Water



Please note: According to by-laws, only members whose **dues are current** will be permitted to vote in the election for Board of Directors. Members must register in advance using the form below. Registration will not be available at the picnic.

Winter Picnic and March Election Meeting

Please register no later than Tuesday, March 7, 2017

Member name(s) _____

Phone _____

No. of members attending _____

Please mail form to:

Ann Marie Petrone
342 N. Duke St.
Lancaster, PA 17602

Or call to register:

Phone: 393-8271

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

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**Membership Renewal &
Event Flyers Inside!**

L'OSSERVATORE LANCASTRIANO January, 2017

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Upcoming LICS Events & Trips

Women's Luncheon - Pasquale's, 12:30 p.m., Wednesday, Feb. 1st
Call Pat LaBarbera (717-928-4587) for more information and to make a reservation.

Sunday, February 26, 2017 -2:00 p.m. to 6:00 p.m.

Carnevale Family Event at Acorn Farms

Fun adult and **children costume contests**, games and prizes,
with music and dancing to enjoy by a local DJ!

Sunday, March 12, 2017 - Winter Picnic & General Election
12:00 to 3:00 p.m. Maple Grove Community Building - Free to Members

Sunday, May 21, 2017 - Scholarship Program Luncheon
at Conestoga Country Club, to honor our 2017 Scholarship Winners