

**Italian Food Issue Macaroni!**

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

*The Newsletter of the  
Lancaster Italian Cultural Society  
Volume 20 & Issue 2 August 2018*



# L'Osservatore Lancastriano

## President's Message

**Miei Amici,**

Our next event is **Italian Night**. Come join us for a night of food, baseball and dancing at **Clipper Magazine Stadium** on Saturday, August 25th, 2018! First Pitch is at 6:30 PM. The gates open at 5:30, and there will be fireworks after the Barnstormers' game.

**September 9<sup>th</sup> is the LICS Summer Picnic at Hempfield Fire Company (Salunga Park) in Landisville, PA.** The menu will include a custom pasta dish buffet with extra marinara sauce, grilled chicken, Italian sausage with peppers and onions, dinner rolls, sandwich rolls, garlic bread, fruit salad, tossed salad and dressings. Desserts are brownies and ice cream. Drinks include iced tea, lemonade and water.

**We will have bocce, bingo and other games for adults and children.** Children under 12 are free.

**Dee Viscardi has planned a bus trip to the Sands Casino in Bethlehem PA for Sept. 23<sup>rd</sup>.** Please see the flyer in this issue for details.

We hope you can attend these fun summer events and bus trip. **Event flyers are included in this newsletter.**

I wish everyone a great summer and we hope to see you at the upcoming events.

*Cordiali saluti,*

*Rudy DeLaurentis*

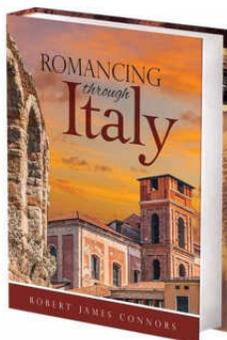


**LICS recently held two cultural events.** Our May program on Italian immigration to the USA by Jack

Fischel at Millersville University was well received. Helen Ebersole, the Program Committee Chairperson reports, "Retired Professor, Jack Fischel, presented an interesting and informative cultural program, *How Immigration Changed America- A Historical Perspective*."

The program, attended by 55 people, focused on Italian immigration to the United States. Dr. Fischel explained the importance of the period 1870-1924 for American history when millions of immigrants from Eastern and Southern Europe arrived in the United States. We learned about the challenges immigrants faced upon arrival which included negativism and non acceptance.

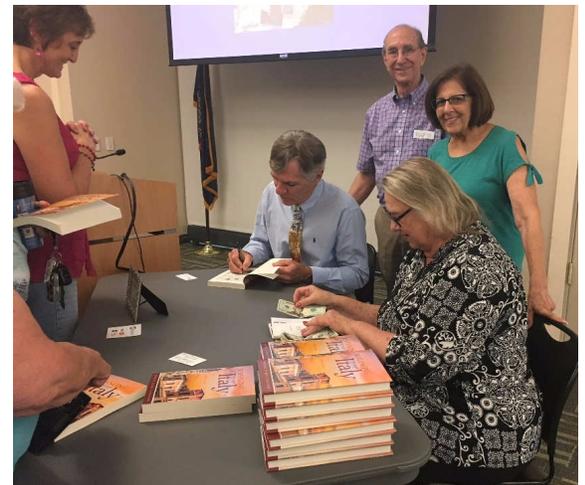
A lively Question and Answer period followed."



Our July 3<sup>rd</sup> author presentation and book signing of *Romancing through Italy* by Robert James Connors was a well attended event at the Manheim

Township Public Library. Robert told delightful stories about his more than 70 trips to Italy. He wrote, "**Sharing the amazing stories, cultural insights, and secret places to visit has given our audiences plenty of insight. Most also walk away with the book, which is packed with far more information**

**and entertaining true stories than could ever be squeezed into an hour of presenting, and answering questions. That's precisely why I wrote the book, to share those special moments that traveling throughout Italy presented."**



Rosemary LaFata and David Ferruzza, shown above with the author and his wife, did an excellent job organizing and implementing the event. Rosemary reports, "Our book signing was a great success with 105 people attending. I would like to thank those on the board that contributed to the food. Attendees must have liked it, especially the Nutella brownies, because there was barely a crumb left. It was an interesting evening. Thank you to Pete Byrne, Tony Lombardo, and Steve Iovino who directed overflow traffic. Members who participated with food and drink were Ann Byrne, Ann and Rudy DeLaurentis, Rosemary LaFata, Terri Lombardo, Valerie Faiola, Sherri Criniti, Pat Valenzo and Steve Iovino."



**Articles In this Issue**

When I was growing up, my family referred to pasta as either spaghetti or macaroni. If it was long strings or strands it was spaghetti. If it was tubular it was macaroni. Of course there was thick and thin spaghetti and some macaroni had ridges and some were smooth. I liked them all, and still do! I recently wondered about why we called pasta “macaroni” and this issue explains it in an article about the history of macaroni. **I learned that “macaroni was used to include all pasta types in Naples in the late 1800s and early 1900s.”** I hope you will find the history of macaroni as interesting and fascinating as I do.

**Also in this issue is an article on the influence of the early Italian settlers to America, well before the American Colonies became the United States.**

Vice president Steve Iovino reports on our Education Initiative Program. Ann DeLaurentis writes about Italian ceramics in Puglia.



**LICS Adopt-A-Classroom Initiative  
by Stephen Iovino**



**The Lancaster Italian Cultural Society donated \$2,000 to the**

**Lancaster Education Foundation's Adopt-A-Classroom Program in the School District of Lancaster.** This donation provided funds for art teachers to purchase needed art instructional materials for the 2018-19 school year.

The art classrooms that were adopted at the secondary level were JP McCaskey and McCaskey East along with Hand, Lincoln and Reynolds Middle Schools. At the elementary level, funds were distributed for art supplies to Carter and MacRae, Washington and Martin K-8. Each of the eight schools received \$250. LICS's donation to these schools ensured all of the art classrooms in the School District of Lancaster received additional financial support through the Adopt-A-Classroom Program.

Teachers and students in the Lancaster School District greatly appreciated the art materials they received as indicated in a thank you note from the art students in Mrs. Hernandez' class at Washington Elementary where they stated, **“Lancaster Italian Cultural Society, Thank you! The addition of the drawing books is awesome.”** Kathy Beyer, an art teacher at Lincoln Middle School, purchased materials for her students to work on “weaving”, a project they greatly enjoyed. A photo of students using the items purchased is shown at left. A JP McCaskey student used art materials purchased to make the clay tiles of Italy for the “cultural wall” located in the hall between the art suite and the alumni office.

The Lancaster Italian Cultural Society is dedicated to providing support to the Lancaster Community through educational initiatives such as the Adopt-A-Classroom Program.



**Italian Ceramics Art Project  
by Ann DeLaurentis**

When the Lancaster Italian Cultural Society decided to support the education initiative by adopting classrooms and specific education programs, one of the classrooms

adopted was the ceramics classroom at J.P. McCaskey taught by Kassie Schelling. Ms. Schelling and her students were so grateful for the glazes and supplies they were able to purchase with the classroom adoption funds that they decided they wanted to create a small ceramics piece as a ‘thank you’ to LICS for the support. But they wanted points of inspiration for their effort to create a piece that would reflect the Italian culture and history of ceramic works in Italy.

As an artist and member of the LICS education initiative committee, I sent Kassie some images of Italian ceramics from past and present, and suggested that her students think either about classic Italian maiolica ceramic tile designs or the unique style of the ceramic works made in the Puglia region. My husband Rudy’s grandfather was from Ostuni in Puglia. Puglia is known for a ceramic style of shaped containers, vases, and decorative pieces called pigne (pine cones), many of which are glazed white ceramic pieces with cutout shapes used as light containers or fixtures.



We thought it would be wonderful if Kassie included a bit of history of Italian ceramic arts into her lessons. There is a strong tradition of ceramics throughout Italy. The most well-known type of ceramic art is known as “maiolica”. Maiolica is Italian tin-glazed pottery dating from the Renaissance period. It is decorated in colors on a white background, sometimes depicting historical and mythical scenes. Many of these works are known as istoriato wares (“painted with stories”). Maiolica was adapted to all objects that were traditionally

ceramic, such as dishes, bowls, serving vessels, and jugs of all shapes and sizes. It was also used as a medium for sculpture and sculptural reliefs, as well as floor and ceiling tiles. Maiolica is also known as majolica in Spain and Spanish speaking countries, and Ms. Schelling was quite familiar with this art form. Below is an image of early maiolica glazed pottery from Italy in the 15th century, followed by a more modern day Italian maiolica decorative tile. There are some specific areas in Italy that are renowned for this type of ceramic work - Deruta may be the most well known of those.



Ms. Schelling's class helped create a piece that reflected some of the maiolica tile designs as well as the pigne light containers with a pine cone or pigna top. Her student, Galy Di Giulio, did the glazing or painting of the piece, and added holes to allow light from a candle to shine through, like the pigne lamps from Puglia. Galy is an Italian American who travels every year with her family to Salento, in the Puglia region of Italy.

LICS is proud to bring needed resources to schools with under-funded areas of study, like the visual arts, and I

hope these efforts continue with full support of the membership for many years to come.



*Ceramic gift to LICS, glazed by Galy Di Giulio*

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### **The History of Macaroni** by Clifford A. Wright

In 1274, the most famous of medieval travelers, the Venetian Marco Polo, embarked on a voyage of discovery to the unknown lands of the East. Twenty-four years later he returned to Venice with fabulous stories about exotic places that became the major source of information about the East during the Renaissance. Legend has it that among the marvelous things he encountered in China was macaroni and that he introduced it to Europe--but legend it is.

The invention of macaroni (what the Italians call pasta secca and which specifies dried--versus fresh, pasta fresca--pasta) has been attributed to the Etruscans, the Chinese, the Greeks, and the Romans, as well as the Arabs. The way the term macaroni is used by scholars is determined by the kind of wheat used to make it.

What is historically important about the invention of macaroni is that it is made with a particular type of wheat flour, commonly known as hard wheat,

semolina, or durum wheat, unique because of its high gluten and low moisture content, which distinguishes it in a significant way from soft wheat or bread wheat, the major wheat known by the ancient Greeks and Romans. These characteristics of hard wheat are important because, first, it prevents the stretching and breakage of pasta during the curing and drying process and, second, because it maintains its texture and taste better during the cooking process than does soft wheat.



The word macaroni has an unknown etymology. At some point around the twelfth or thirteenth century it came to mean pasta secca [dried pasta].

The evidence is clear that by the fourteenth century, macaroni is well known. In Sicily, there are documents from 1371 saying that the prices of macaroni and lasagne in Palermo are triple that of bread, and bourgeois households usually have a sbriga, a wooden instrument for beating, kneading, and compacting the pasta dough. So much of the early history of macaroni focuses on Sicily. We don't know if that is where it was invented, but we do know that it was a food mostly eaten by the privileged aristocracy and by the Jewish population.

One historian, Professor Maurice Aymard, suggests that Sicilian Jews inherited the culinary practices of Arab-Norman Sicily, and this accounts for

the prominent role that the manufacturing of macaroni had in Sicily.

By the fifteenth century, macaroni was a commonly known, if not commonly eaten, food in Italy. In a Tuscan recipe from 1417, the merchant Saminiato de' Ricci casually mentions the making of lasagne and macaroni (a fare lasagnie e maccheroni).

**Today, macaroni popularly refers to a tubular pasta three to five inches in length, but before the sixteenth century, macaroni meant not only pasta secca but also boiled bread. Macaroni also once meant what we today call gnocchi. This sense was used in 1570, when the Renaissance chef Bartolomeo Scappi described making macaroni. He said that after you knead the dough you “faccianosi i gnocchi cioè maccaroni” (make gnocchi, that is, macaroni).**

Macaroni was common in Sicily by the fifteenth century, but not too common among the common people. By the late eighteenth century macaroni was the food of the common people in Italy.



*Sophia Loren enjoying macaroni.*



**Eating Spaghetti by the Fistful Was Once a Neapolitan Street Spectacle**  
*by Adee Braun, May 08, 2017*

A hungry visitor strolling through the narrow streets of 19th-century Naples would have encountered a wealth of food options—some more tempting than others. Vendors hawked meats and cakes, women cooked up soups and omelets, and goats patiently awaited milking. Among those vying for attention would have been the pasta-

sellers tending to cauldrons brimming with long strands of spaghetti writhing in boiling water. The spaghetti would have been fished out of its scalding bath and handed over to hungry men and women who then would have deftly lowered fistful of the noodles into their mouths in one gulp. These were the macaroni-eaters of Naples.



(Above: Two boys eating pasta, Naples, c. 1900.)

**From the 17th to 19th centuries, macaroni, which was the term used for all forms of pasta, was a street food. And, like any proper street food, macaroni was eaten not with a fork, but with one's bare hands.**

Watching this custom in action was one of Naples' major tourist attractions. The macaroni-eaters were written up in guidebooks, illustrated in paintings, and later captured in prints and on film for postcards. **Some macaroni-sellers would even provide demonstrations to tourists willing to pay for a plate. Eating a handful of macaroni in a single bite was something of a sport, or at least a gastronomical challenge.** In a book published in 1832, Andrea de Jorio, the Neapolitan clergyman and ethnographer, explained that to eat macaroni “the Neapolitan way” requires that the pasta be “swallowed down in a single, uninterrupted mouthful.” De Jorio further explains that the macaroni must be poured into one's mouth “with both hands in such a

way that there is no interval between successive mouthfuls, except what is necessary to allow the macaroni to reach the esophagus.” Naturally, visitors found this endlessly entertaining.

Many tourists took it upon themselves to organize such spectacles. Simply tossing a coin or two to the lazzaroni, the street beggars, would elicit a mad dash to consume the macaroni in their characteristic way, much to the amusement of their onlooking benefactors. John Lawson Stoddard, an American visitor to Naples, wrote about one night when, while driving through a market, he stopped to buy 20 platefuls of macaroni just to watch people eat them. “The instant that one wretched man received a plate a dozen others jumped for it; [they] grabbed handfuls of the steaming mass, and thrust the almost scalding mixture down their throats,” he wrote. “I had expected to be amused, but this mad eagerness for common food denoted actual hunger.” Macaroni, as Stoddard discovered, was not just a Neapolitan idiosyncrasy, but an important form of sustenance for the poor. But it was not always so.

Pasta was first brought to Sicily by Arab merchants around the 12th century. It eventually made its way to Naples about 300 years later. The curious rope-like dough must have presented a challenge to early adopters. But by the mid-14th century, Italians had taken to eating macaroni with a fork. For centuries, pasta was only eaten by the wealthy on special occasions and by the peasantry as a rare indulgence. All that changed in the 17th century when macaroni-eating took to the streets.

During the 17th century, the price of meat and vegetables rose and the price of bread and pasta dropped. At the same time, greater accessibility to kneading troughs and new mechanical presses enabled pasta to be produced at a lower cost than ever before. Naples, with its quality ingredients and sea air perfect for drying, became a center of

pasta-making and pasta-eating. The Neapolitan working poor, who had long subsisted on a diet of mostly cabbage and meat, now relied heavily on pasta, which filled up hungry bellies and provided a wealth of calories.

**Neapolitans became known as “macaroni-eaters,” an epithet that had been reserved for Sicilians up until that time.**

When Goethe visited Naples in 1787, he noted that ready-to-eat macaroni “can be bought everywhere and in all the shops for very little money.” These shops, which had more than quadrupled over the course of the 18th century, were mostly stalls on the streets and in the markets. The fresh pasta, made of durum wheat, was laid out near the stalls on cane racks or large cloths to dry in the bright southern sun and fresh coastal air. Macaroni-cooking was a simple affair: The pasta was boiled over a charcoal fire in a large pot of water. Occasionally the water was flavored with pork grease and a bit of salt. Other than that, grated hard cheese was the sole seasoning until tomato sauce was added in the 19th century.

In the 20th century, Naples’ dominance in pasta production steadily waned. In an effort to make Italy more self-sufficient, Mussolini moved the growing of durum from the south to the center and north of the country. Soon, northern factories were making pasta and using electric drying tunnels instead of the once coveted Neapolitan sun and breeze. Pasta-eating eventually moved off the streets and back indoors, where hands that had once scooped up fistfuls of macaroni now held forkfuls instead.



### **Italian Influence in Colonial North America 1500-1700**

*by Thomas Frascella*

Italian contributions to the establishment of European colonies in North America have received very little recognition in the histories of the development of the lower forty-eight States of the United States. After recognizing the accomplishment of

early Italian sea captains and navigators like Columbus, Cabot, Verranzano and Vespucci the official American historical record is markedly deficient regarding subsequent Italian involvement. There are many reasons contributing to lack of recognition. First Italy as a nation did not exist. Portions of Italy were controlled by other European powers most notably Austria, Spain and France during this period. To the extent that Italians ventured to the “New World” they did so in the service of or only with the permission of the Colonial Powers involved, Spain Portugal, Holland, France and England. In such service their names were often adjusted to reflect the language convention of the Colonial Power whom they served rendering them indistinct in the records of the settlements. Nevertheless, thousands of Italians from all parts of Italy played important leadership roles in exploration, mapping, engineering, building and organizing colonial efforts.

Our own American histories reflect primarily the English colonial experience and tend to describe the Italian contribution as coming from Northern Italy. It is important to remember that in the earliest colonial period most of what would become the United States was claimed and initially settled by Spain and France. In the same time period Spain and France controlled much of central and southern Italy. Southern Italian participants in the colonial adventure often are associated with the Spanish and French territories more than in the English or Dutch settlements.

Any discussion of southern Italian heritage or Italian-American history should address the history of the Italian arrival and participation in the history of colonial America more accurately. It is also important to examine how the perception of Italians went from being recognized in leadership roles in the earliest colonial period to being little more than human cargo in the early 20th century. If we look closely at

colonial America we can readily find examples that demonstrate that Italians were there and involved and highly regarded. I think it is worthwhile to give a few examples.

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#### **THE DUTCH**

The first recorded example of an Italian settling in the Dutch colony of New Amsterdam was Cesare Alberti. Mr. Alberti arrived in 1642 and eventually married a Dutch woman and raised a family. Mr. Alberti is recorded as owning land both in Manhattan and Long Island. The Alberti family is also recognized as being early settlers and land owners in what today are the New Jersey Townships of Lawrenceville, Hopewell and the Amwells.

It should also be noted that Verranzano sailing for the French entered into and explored what today is New York Harbor in 1524 over eighty years before Henrik Hudson. It was the explorations of Verranzano that gave rise to France’s territorial claims which [were] at one time about forty per cent of North America.

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#### **THE FRENCH**

As we have already seen France’s territorial claims in North America arise from the explorations of an Italian Giovanni Verranzano. What is less appreciated is that France’s strategy of North American colonization was developed by her Prime Minister Cardinal Jules Mazarin who was born Giulio Mazarino in central Italy. France’s ambition as a North American colonial power saw its greatest expansion during the reign of King Louis XIV who was mentored by Mazarin. In fact, during the minority of King Louis the two most powerful religious and political individuals in France were Cardinal Marazin and Cardinal Grimaldi both Italians.

France’s land exploration of the Great Lakes and river passage to the Gulf of Mexico, giving France control of the vast central territory which became known as the Louisiana territory after King Louis XIV was headed by French explorer La Salle.

His second in command was Enrico Tonti an Italian. It was Enrico Tonti who designed and oversaw the building of La Salle's ships to explore the Great Lakes. Enrico's brother Alfonso Tonti is considered the co-founder of the settlement of Detroit.

It should further be noted that many French Missionaries who accompanied the explorers and often set out on the own to minister to the Native Americans were born in Italy. Among them is Fr. Guiseppe Bressani who spent many years in the 1640's in and around the Great Falls area.

### THE ENGLISH

English claims to a stake in the North America's colonial pie stem from the explorations in 1497 of John Cabot, born Giovanni Caboti. In the earliest period of English colonization the historical record indicated that an individual with the last name of Lupo and his wife purchased 400 acres of land in the Virginia colony in 1619. In addition several men from Venice were invited and arrived to start a glass works in Jamestown in 1622.

**In the year 1647 the Maryland General Assembly voted to allow those of Italian descent the right to purchase land and to have the same privileges as those of English descent in the colony.**

**In 1657 300 Italian immigrants arrived and settled in what today is New York City.**

In 1687 Elias Prileau, original spelling Pruiili, founded the first Huguenot Church in South Carolina.

### THE SPANISH

We are all aware that starting with Columbus the Spanish relied heavily in the early period on Italian navigators and sea captains to deliver her fleets and colonists to the Americas. **We have also discussed that Columbus' late expeditions were financed by Italian bankers specifically the Dorias. Columbus and subsequently his son were the first colonial "governors" in the Americas.**

**Columbus' son Diego is credited with being the first official to attempt to end slavery in the Americas returning 150 captured Native Americans to what today would be South Carolina.** The explorations of what today would be the southern United States by Spanish explorer DeSoto was aided greatly by his expedition engineer who was an Italian.

No story about the colonization of the Americas would be complete without mention of the Spanish missionaries who labored and in some cases died for the faith. Many of those missionaries were born in Italy. Among the missionaries killed in the failed Spanish colonial attempt in Virginia in 1570 was [a] priest of Italian descent. Italian priests De Niza and Onorato are also credited with being the first to explore the region that today is Arizona in 1539. Also the first "Spanish" mission established in what today is southern California was set up by an Italian priest, Fr. Salvaterra, in 1697.

Of interesting note while the Spanish colonial Church was noted to have harshly treated the native population, the Italian priests among them, many from southern Italy, are often associated with reformist positions both in the Americas and in other parts of the expanding European colonial world of the times. In fact the citing of examples of Italians participating in the colonization of North America is a small reflection of the participation of Italians in the worldwide activities of the age.

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### Membership Report

As of July 2018, we have 183 members/families.

**Welcome New Members!**

Edward F. & Lucille Meinsler

John Olivo

Jerome & Donna Marie Siatkowski

**Thank you for joining our family!**



### Get Well Wishes to:

John Viscardi

### Our Condolences to:

Craig and Dianne Roda on the passing of her mother, Helen Metzger.

Frank and Maryellen Genoese on the passing of her sister, Kathleen Glah McDonald.

### Congratulations to:

Bob and Rosemary LaFata on celebrating their 50th Wedding Anniversary on May 11th.

Aimee Ranalli and David Hopkins on their wedding on May 11th. She is the daughter of David and Francesca Ranalli and the granddaughter of Melina Roda.

Charles "Chad" and Lee Snyder on the birth of a daughter, Chloe Corina, on June 14th. Her grandparents are Charles "Chip" and Doreen Snyder.

### Bravi (Well Done) to:

**Charles Daniel Ricks**, a graduate from Briarwood Christian High School in Alabama, received a full scholarship to the University of Alabama. He was also awarded the Presidential Scholarship for scholastic excellence and personal achievement, the Engineering Leadership Scholarship and the National Alumni Award.

Charles is the grandson of Scott and Anita Bomberger.

**Sam and Dena Lombardo** for their generous contribution to Millersville University for the construction of "the 14,627 sq. ft. Lombardo Welcome Center, one of 10 buildings in the state of Pennsylvania to be certified as zero energy.

Zero energy certification means that the building generates its own renewable energy to run its systems and devices."

(From an article in the Summer 2018 edition of the *Millersville University Review*, by Alyssa Mancuso and Devin Marino.)





# Lancaster Barnstormers

## Italian Night!

Come join us for a night of food, baseball and dancing at  
**Clipper Magazine Stadium!**

**Saturday, August 25th, First Pitch 6:30 pm, Gates open at 5:30**



**\*Event in our LC Suite\***

**-\$28 ticket**

**-includes game ticket, 2 course + dessert menu. \*Cash Bar available for purchase\***

**-Post-game fireworks!**

**\*\*Please fill out form and mail or email to [sbiastre@lancasterbarnstormers.com](mailto:sbiastre@lancasterbarnstormers.com). Or call Sam at 717-358- 9859 for form completion\*\***

Game/Organization \_\_\_\_\_

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**Lancaster Barnstormers**

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**Fax: 717-509-4486**

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

When: Sunday, September 9, 2018  
 Where: Hempfield Fire Company (Salunga Park)  
 19 Main Street  
 Landisville, PA 17538  
 Time: Noon to 5:00 PM  
 Check-in: Begins at 11:30 AM  
 Cost: LICS Members - \$10.00 each  
 Guests - \$12.50 each



No charge for children under 12 years of age.

## **Bocce, Bingo & Games, Fireman's Program for Adults & Children**



**Menu:** Custom Pasta Dish Buffet, Extra Marinara Sauce, Grilled Chicken, Italian Sausage with Peppers & Onions, Dinner Rolls, Sandwich Rolls, Garlic Bread, Fruit Salad, Tossed Salad and Dressings. Desserts: Brownies & Ice Cream. Drinks: Iced Tea, Lemonade and Water.

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

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

✂ ..... ✂

**Please register no later than Wednesday, August 29, 2018.**

Member name \_\_\_\_\_  
 Address \_\_\_\_\_  
 City/State/Zip \_\_\_\_\_  
 Phone \_\_\_\_\_  
 No. of members attending \_\_\_\_\_ X \$10.00 each = \$ \_\_\_\_\_  
 No. of guests attending \_\_\_\_\_ X \$12.50 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:

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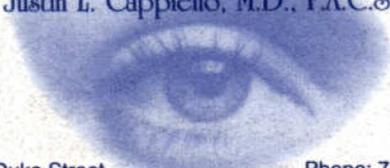
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**Sands Casino Bethlehem, PA**  
September 23, 2018



**Leaving:** 9:30 AM from AC Moore parking lot, Lancaster Shopping Center (Oregon Pike side)

**Returning:** approximately 6:00 PM

**Cost:** \$40.00 per person

**Trip includes:**

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\$5.00 food voucher

Sign up for Sands player card when you arrive, use your e-mail and receive another \$5.00.

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**Event & Trips Flyers Inside!**

L'OSSERVATORE LANCASTRIANO August 2018

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**Upcoming LICS Events**

**Italian Night!**

**Come join us for a night of food, baseball and dancing at  
Clipper Magazine Stadium!  
Saturday, August 25th, First Pitch 6:30 pm, Gates open at 5:30**

**Sands Casino in Bethlehem, PA Bus Trip - September 23. Please see flier for details.**

**Sunday, September 9, 2018 - Summer Picnic**

**Hempfield Fire Company (Salunga Park)**

19 Main Street, Landisville, PA 17538

**Noon to 5:00 PM - Check-in: Begins at 11:30 AM**

Cost: LICS Members - \$10.00 each Guests - \$12.50 each

No charge for children under 12 years of age.