



The Lion's Roar!

DUCA DEGLI ABRUZZI

Lodge #443 • Endicott, New York



“The Dukes”

Duca Degli Abruzzi Yearly Lodge Events

Dom Putrino/Dukes Deer Party	January 21
Rabbit Party	March 3
Wine Tasting.....	March 17
Clam Bake	September 10
Dukes Fish Fry Party.....	October 22
Memorial Mass for Deceased Members	November 6
Turkey Party	November 12
Christmas Lodge Party	December 3
New Year's Eve Dinner Dance.....	December 31

Dear Brothers,

It is hard to believe we have moved so quickly from 2011 to 2012. I am sure you all had a very Merry Christmas and I hope a start to great New Year.

As I reflect back we had many great events last year and the officers and I pledge to have many more in 2012. One of the big events we need to bring back is the Clambake to Lodge in September, we will need several volunteers to accomplish this task. I know that we can count on your support.

Since the last newsletter, I want to comment on an event that means a lot to me and I hope all of us. The Deceased Members Mass.. for the first time in a long time, the attendance was outstanding, we actually overflowed the pews. Thank you !! I hope we have twice as many in this coming year.

The Children's Christmas party was a tremendous success and again we contributed a significant amount of food and money to the St. Anthony's food pantry. As I write this I am sure we will have had a fantastic New Year's party..

January is going to be a busy month at the Lodge, the Deer Party is rapidly approaching, we are honoring some of our Service Men and Women in January..

an event that Dick Ferrara pushed last year and was a beautiful way to just say Thanks..

We want to continue to improve the experience at the Lodge and grow the support for all of our events. Please, we look forward to your comments and suggestions for improvements that we can use to continue to make our Lodge the best in New York.

Fraternally,

Dave DeAngelo

Sisters,

Happy New Year and I truly hope it is a wonderful year. As I come to the end of my term as your President, I have to say it is bittersweet. A lot of things have been accomplished and as with everything else there still are a lot of things that need to be worked on and to get done. I have worked with some outstanding and dedicated women and also men who have helped us to achieve our goals. Thank you would be an understatement.

I, in my wildest dreams would never have imagined that I could ever possibly be the President of this Organization let alone the District Chairperson. I thank you for the honor and the trust that you have bestowed upon me for the last 4+ years. It is something I will never forget. I have seen members come and go, I have been part of many joyous and some very sad times in this tenure and through it all we stuck together and got through whatever it is that gets handed to us.

In the days ahead we will have a new set of Officers and with that comes changes that are natural with the way people do things. We have a basis of principles and rules that we have gotten back on track with and as we go forward we take these with us to fall back on like a security blanket. All in all, I will be right there to answer any questions and to continue on in the position of Immediate Past President. I will never be further away than my phone.

My love and appreciation go hand in hand to all of you my sisters and my brothers for being there for me in my darkest of days and also my good times. We will have many more good times ahead and some bad times and I look forward to working to keep our Lodges' on track as they have been since early on.

Much Love and May God Bless all of you, always,
Cathy Massie, President

Important Changes in Late Membership Fees

Brothers, currently we have over 125 members who have not paid dues for 2012. Those of you that understand the importance of paying dues on time and have done so, Thank You! In the last newsletter we notified the membership of some important changes in the reinstatement process. I am writing you to inform you of some additional changes in our late fee structure. Each year we spend a significant amount of time chasing dues, in fact more delinquent memberships than many lodges have members. As a result, the officers have decided to change the late fee structure. Each quarter late dues will be assessed a \$12.50 late fee. For example, dues paid between January 1st and March 31st will be \$62.50. Dues paid between April 1st and June 30 will be \$75. Subsequent quarters will continue to incur additional late fees. If dues are not paid by the end of the dues year, the member will be removed from the lodge roll and reinstatement will be required to rejoin the lodge. Late dues will not be accepted without the late fee added.

Your lodge is run by a volunteer staff. By working together we can make their responsibilities easier and dues collection as efficient as possible.

Pat Cerra

One Man's Opinion

Lou Buiocchi

I grew up in a time when we had nothing, it was called a recession, and I, like every other person growing up in those times, promised we would try very hard to make things better for our kids, but some of us made it worse. Paul Harvey (who passed away) was a great radio commentator who said he would like it to be better for his grandchildren, and taking some of his thoughts and ideas, I am writing this for my grandchildren so they will have it better.

To my grandchildren/great grandchildren:

I'd really like for you to know about hand-me-down clothes and homemade ice-cream and leftover meatloaf sandwiches. I really would. I hope you learn humility by being humiliated and that you learn honesty by being cheated. I hope you learn to make your own bed and mow the lawn and wash the car. And I really hope nobody gives you a brand new car when you are sixteen. It will be good if at least one time you can see puppies born and your old dog put to sleep. I hope someday you get a "black eye" fighting for something you believe in.

I hope you have to share a bedroom with your younger brother/sister. And it's all right if you have to draw a line down the middle of the room, but when he/she wants to crawl under the covers with you because he's/she's scared, I hope you let him/her. When you want to see a movie and your little brother/sister wants to tag along, I hope you'll let him/her. On rainy days when you have to catch a ride, I hope you don't ask your driver to drop you two blocks away so you won't be seen riding with someone as uncool as your Mom. If you want a slingshot, I hope your Dad teaches you how to make one. I hope you learn to dig in the dirt and read books. When you learn to use computers, I hope you also learn to add and subtract in your head. I hope you get teased by your friends when you have your first crush on a boy/girl, and when you talk back to your Mother that you learn what Ivory soap tastes like. May you skin your knee climbing up a tree, burn your hand on a stove and stick your tongue on a frozen flagpole. I don't care if you try a beer once, but I hope you don't like it. And if a friend offers you dope or a joint, I hope you realize he/she is not your friend. I sure hope you make time to sit on a porch with your Grandma/Grandpa and to go fishing with your Uncle. May you feel sorrow at a funeral and the joy during the holidays. I hope your Mother punishes you when you throw a baseball through the neighbor's window and she hugs you and kisses you at Christmas time when you give her a plaster mold of you hand.

These things I wish for you:

- tough times and disappointment
- hard work and happiness

To me, it's the only way to appreciate life.

I would like to pass along something my Father (your great-grandfather) told me when I was growing up.

- 1st) In your lifetime you will meet people of different color and cultures, always remember, their blood and your blood is the same color and they hurt just like you do.
- 2nd) If somebody criticizes you, thank them for pointing out your flaws and work on them to correct them.
- 3rd) Live each day a little better than the day before.

Simple rules, but if you understand them, it will make you a person that Nonna and I will always be proud of.

Written on a computer. Sealed with a kiss. I'm here for you. And if I die before you, I'll go to Heaven and wait for you.

Pops

To all my Brothers and Sisters:

Thank You very much for your fine comments on my last column, it is really appreciated. This column is something I always wanted to do, before I got too old and I hope that my children will save it for there children, and they will know how their Nonno (Pops) felt about them. Written with love for Lynnette, Nic, Kevin, Claire, Megan, Samantha, Patrick and Rilee...

Wishing all of you A Very Happy New Year...

Lion's Roar Booster Members

Dick Ferrara
Zeke Ferrara
Gene Drobny
Mike Maione
Joe Dessel
Loren Puterbaugh

Bonnie
Puterbaugh
Frank Duffek
Bob Daglio
Lou Buiocchi



Let's Smile!



WHY MARRY!

You have two choices in life:

- 1) You can stay single and be miserable, or
 - 2) Get married and wish you were dead.
- At a cocktail party, one guy said to another, "Aren't you wearing your wedding ring on the wrong finger?" "Yes, I am, I married the wrong woman."
 - A man inserted an ad in the classifieds: "Wife Wanted." Next day he received a hundred letters. They all said the same thing: "You can have mine."
 - When a woman steals your husband, there is no better revenge than to let her keep him.
 - A woman is incomplete until she is married. Then she is finished.
 - A little boy asked his father, "Daddy, how much does it cost to get married?" The Father replied, "I don't know son, I'm still paying."
 - A young son asked, "Is it true Dad, that in some parts of Africa a man doesn't know his wife until he marries her?" Dad replied, "That happens in every country, son."
 - Then there was a woman who said, "I never knew what real happiness was until I got married, and by then, it was too late."
 - Marriage is the triumph of imagination over intelligence.
 - If you want your spouse to listen and pay strict attention to every word you say, talk in your sleep.
 - Just think, if it weren't for marriage, men would go through life thinking they had no faults at all.
 - First guy says, "my wife's an angel!", the second guy remarks, "You're lucky, mine's still alive."

Married Woman's prayer: Dear Lord, I pray for Wisdom, to understand a man, to love and to forgive him, and for the patience, for his moods. Because Lord, if I pray for strength I'll just beat him to death.

FAVORITE MARRIED JOKE

A husband and wife are waiting at the bus stop with their nine children. A blind man joins them after a few minutes. When the bus arrives, they find it overloaded and only the wife and the nine children are able to fit onto the bus. So the husband and the blind man decide to walk. After a while, the husband gets irritated by the ticking of the stick of the blind man as he taps in on the sidewalk, and says to him, "Why don't you put a piece of rubber on the end of your stick? That ticking sound is driving me crazy." The blind man replies, "if you had put a rubber at the end of YOUR stick, we'd be riding the bus, so shut the hell up!"

TEN THOUGHTS TO PONDER:

10. Life is sexually transmitted.
9. Good health is merely the slowest possible rate at which one can die.
8. Men have two emotions: Hungry and Horny. If you see him without an erection, make him a sandwich.
7. Give a person a fish and you feed them for a day. Teach a person to use the Internet and they won't bother you for weeks, months, maybe years.
6. Some people are like a Slinky, not really good for anything, but you still can't help but smile when you shove them down the stairs.
5. Health nuts are going to feel stupid some day, lying in the hospital dying of nothing.
4. All of us could take a lesson from the weather. It pays no attention to criticism.
3. Why does a slight tax increase cost you \$800.00 while a substantial tax cut saves you \$30.00?
2. In the 60s, people took acid to make the world weird. Now the world is weird and people are taking Prozac to make it normal.

And the number 1 thought is: Life is like a jar of Jalapeño Peppers – what you do today, might burn you're ass tomorrow.

GRANDKIDS:

- My five year old granddaughter called the other day to wish me a "Happy Birthday." She asked me how old I was, and I told her, "78." She was quiet for a moment and then asked, "Did you start at 1"?
- My six year old great granddaughter was visiting and asked me, "Pops, do you know how you and God are alike?" I mentally polished my halo, while I asked, "No, how are we alike?" "You're both old," she replied.

ENDICOTT SONS OF ITALY FRIDAY LUNCH SCHEDULE 2011-2012

DATE	MENU	CHEF
01/06/12	Pork Chops with Potatoes	Lucien Ancilotti
01/13/12	Chicken Cutlet and Rigatoni	Jim Spatafora
01/20/12	Lasagna	Cosimo DelSanto
01/27/12	Chicken Riggies	Bob Olenrenshaw
02/03/12	Turkey Cutlet Parm and Pasta	Lucien Ancilotti
02/10/12	Tripe or Pasta with Sausage	Cosimo DelSanto
02/17/12	Bracirole Alla Barese	Ray Esposito
02/24/12	Ravioli	Jim Spatafora
03/02/12	Cavatelli with Broccoli	Joe Ciotoli
03/09/12	TBA	P.Olevano/P.Schmitt
03/16/12	Eggplant Parm	Benny Dilorenzo
03/23/12	Pierogi	Billy Testani
03/30/12	Homemade Manicotti	Camille Ciotoli
04/06/12	Fried Fish with Arrabiatta Sauce	Rudy Paoletti
04/13/12	Veal and Peppers	Ray Esposito
04/20/12	Roast Pork Sandwich with Greens	Billy Testani
04/27/12	Sausage and Pasta	Lucien Ancilotti

SATURDAY BARTENDERS

Date	Name	Telephone
January 7	AI CAPADAGLIO	797-3063
January 14	ED KILUK	
January 21	TOM MARINO	754-8875
January 28	MATT COLETTA	785-6235
February 4	DUKE SMOLINSKI	748-7971
February 11	DAVE ROMA	343-7788
February 18	PAUL HART	748-7124
February 25	LARRY HOWARD	754-4424
March 3	TONY ROSE	785-0097
March 10	VINNY SCAFIDI	239-5353
March 17	MATT COLETTA	785-6235
March 24	ANTHONY BATES	759-9401
March 31	PETE FIORINI	785-4944
April 7	PAT CERRA	770-0018
April 14	ROMAN PASSANTE	754-2042
April 21	DAVE DEANGELO	754-5361
April 28	FRANK SALMIERI	757-3177
May 5	DUKE SMOLINSKI	748-7971
May 12	TOM MARINO	754-8875
May 19	LARRY HOWARD	754-4424
May 26	PAUL HART	748-7124
June 2	AI CAPADAGLIO	797-3063
June 9	TOM RAVENER	205-5580
June 16	NICK DILES	748-8686
June 23	VINNY SCAFIDI	239-5353
June 30	FRANK SALMIERI	757-3177

Bob Daglio will open up 785-7378. Hours of operation are 11:00 am to 6:00 pm.

It is your responsibility to find a alternative if you are unable to bartend.

It is members like you that make this lodge a success!

ENDICOTT SONS OF ITALY FRIDAY NIGHT GUEST CHEFS 2012

DATE	MENU	CHEF	PRICE
01/06/12	Corn Beef and Cabbage	Leo McMahon	\$6.00
01/13/12	Escarole w/Ham/Beans over Ditalini	Frank Salmieri/G.Drobny	\$5.00
01/20/12	Pizza--Large and Small	Daughters-Phyllis Pero	\$7.00/\$4.00
01/27/12	PhillyCheeseSteak/Mushrooms/ Hot Peppers/Potato Salad	Benny Dilorenzo	\$7.00
02/03/12	TBD	Dave Putrino/P.VanVestroust	
02/10/12	Holupki/Mashed Potatoes/Gr.Beans	Dave Roma	
02/17/12	California Cheeseburgers/Mac Salad	Daughters-Sue Bock	\$5.00
02/24/12	Chicken and Biscuits	Dave Sutter/Vinny Scafidi	\$6.00
03/02/12	TBD	Gene Roma,Jr/M.Hanafin	
03/09/12	Philly Cheesesteak	Paul McGorry	
03/16/12	Pizza Rustica/Salad/Dessert	Daughters-Camille Ciotoli	\$7.00
03/23/12	Open	Open	
03/30/12	MeatLoaf/Mashed Potatoes/Vegetable	J.Terwilliger/Bob Grannis	

FRIDAY LUNCHES

Dear Brothers,

We are close to the half way point with our Friday lunch program and with the support of our chefs and helpers, I'm happy to say, it is going rather well. A short story, if you please. I purchased a burger meal at one of our famous burger joints for my wife and it consisted of a burger, fries and a drink for \$6.40. Where, but at the Sons, can you get a home-cooked meal, bread and salad for \$7.00. It takes a lot of work from our chefs and the support of people to make this program a success.

I would like to thank some of the brothers who have been helping with the support, both morning set up and after lunch clean up. Helpers on the morning set up are Tom Marino, Gene Drobny, Paul Dellarosa, myself and the ever present Bob Daglio. On the after lunch clean up, an icon, Joe Dessel, Al Capadaglio, Bob Daglio, George Thrasher, Gene Drobny and myself.

Many of our brothers work other functions to make the lodge a success, but there are many capable retired brothers who enjoy the benefits of these functions and do not lend their support. We could always use some help with the Friday lunches. All it takes is an hour to set up in the morning and an hour to pick up after lunch. How hard is it to set a table and clean a table after eating. Many hands make light work.

You DO Not have to wash dishes, pots, pans or mop the floor, just set the tables and clear the tables. You Do Not have to work every Friday, just a couple to show you want the lodge to be a success. If you are an early riser, we set up at 7AM. If you would like to help in the afternoon, 11:30 is fine. Please support your fellow brothers .

Frankie Sal
757-3177



Back Row Standing (left to right): Kitchen helpers Frank Salmieri, Bob Daglio with chefs Cosmo DelSanto and Italo Roma

Sitting: Armed Forces chairman Dick Ferrara, center, flanked by some of the Armed Forces attendees

Honoring Service Men Lunch

Dear Brothers and Sisters,

I am so pleased to say once again, we will be having all branches of the Armed Forces in for lunch on Friday, Jan. 20th, 2012 for Lasagna. So if you are free for lunch, please come and join us here at the Son's for lunch and say "Hello" and "Thank You" to our military friends. I know the boys really enjoyed all that we did for them last year.

Dick Ferrara, Armed Forces Lunch Coordinator

January

2012

<i>Sun</i>	<i>Mon</i>	<i>Tue</i>	<i>Wed</i>	<i>Thu</i>	<i>Fri</i>	<i>Sat</i>
1	2	3 DOC Lodge Mtg 7 pm	4 SOI Lodge Mtg. 7 pm	5	6 Lunch: L. Ancilotti Pork Chops Nite: L. McMahon CornBeef/Cabbage	7
8 NFL Football Noon	9	10 Coed Pinochle 7 pm	11	12	13 Lunch: J. Spatafora Chicken Cutlet Nite: Karaoke w/Lynn Salmieri/Drobny Escarole w ham	14
15 NFL Football Noon	16	17	18	19	20 Armed Forces Luncheon C. Delsanto's Lasagna Nite: DOC - Pizza	21 Deer Party 7 to 10 pm see R. Mancini
22 NFL Football Noon	23	24 Coed Pinochle 7 pm	25 SOI Officer Mtg. 6:30pm	26	27 Lunch: R. Olenrenshaw Chicken Riggies Nite: B. Dilorenzo	28
29 NFL Football Noon	30	31 DOC Officer Mtg 6:30pm	DEER PARTY JANUARY 21, 2012			

February

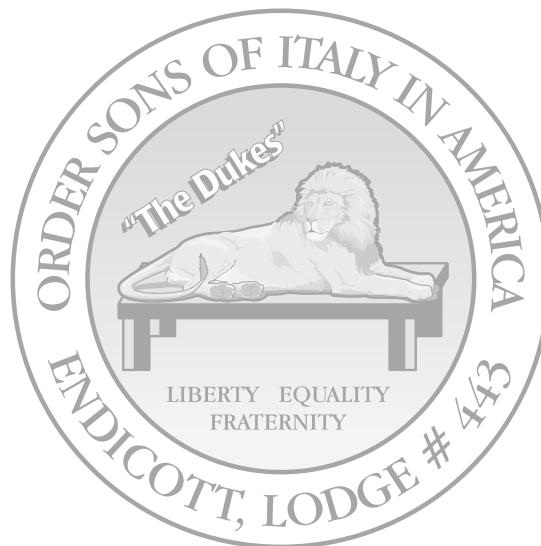
2012

<i>Sun</i>	<i>Mon</i>	<i>Tue</i>	<i>Wed</i>	<i>Thu</i>	<i>Fri</i>	<i>Sat</i>
FRIDAY NITE KARAOKE JAN. 10 AND FEB 13			1 SOI Lodge Mtg. 7 pm	2	3 Lunch: L. Ancilotti Turkey Cutlet Parm. Nite: Putrino, VanVestrou	4
5	6	7 DOC Lodge Mtg 7 pm	8	9	10 Lunch: C. Delsanto Tripe or sausage Nite: Karaoke w/Lynn D. Roma Holupki	11
12	13	14 Coed Pinochle 7 pm Happy Valentines Day!	15	16	17 Lunch: R. Esposito Braciole Barese Nite: DOC, Sue Bock Calif. Chsburger, Mac Salad	18
19	20	21	22	23	24 Lunch: J. Spatafora Ravioli Nite: Sutter/Scafidi Chicken & biscuits	25
26	27	28 DOC Officer Mtg 6:30pm Coed Pinochle 7 pm	29 SOI Officer Mtg. 6:30pm	Support your lodge by attending these events		

March

2012

<i>Sun</i>	<i>Mon</i>	<i>Tue</i>	<i>Wed</i>	<i>Thu</i>	<i>Fri</i>	<i>Sat</i>
 <p>Don't Forget Coed Pinochle Nights</p>				1	2 Lunch: J. Ciotoli Cavatelli Nite: G. Roma, Jr. M. Hanafin	3 Rabbit Party 6 – 10 pm see R. Mancini
4	5	6 DOC Lodge Mtg 6 pm Installation of Officers Covered Dish Note time change	7 SOI Lodge Mtg 7 pm	8	9 Lunch: Olevano/Schmitt Nite: Karoke w/Lynn P. McGory Philly Cheesteak	10
11	12	13 Coed Pinochle	14	15	16 Lunch: B. Dilorenzo Eggplant Parm Nite: DOC – Pizza Rustica w/salad	17 Wine Tasting Party see S. Rogers
18	19	20	21	22	23 Lunch: B. Testani Pierogi Nite: ??	24
25	26	27 DOC Officer Mtg 6:30pm Coed Pinochle	28 SOI Officer Mtg 6:30pm	29	30 Lunch: C. Ciotoli Manicotti Nite: J. Terwilliger R. Grannis Meatloaf	31



Deer Party
Saturday, Jan. 21, 2012
7:00pm - 10:00pm
\$15 donation per person

Pasta, Salad, Hot Peppers
Lots of Deer Meat
Deer Sausage
Deer Meatballs
Cash Bar

Tickets will be available starting Monday, Jan. 2,
2012 at the Lodge on Mon., Wed. & Fri. nites from
Ralph Mancini.

Rabbit Party
Saturday, March 3, 2012
7:00pm - 10:00pm
\$15 donation per person

Pasta, Salad, Hot Peppers
Meatballs
and, of course, Rabbit
Cash Bar

Contact Ralph Mancini 754-1066
or Mondo Ligouri 748-5349

Armed Forces Luncheon
Friday, Jan. 20, 2012

Current Service Men and Women
admitted free

Doors open for lunch at 11am
Menu is Lasagna

Wine Tasting Party
Saturday, March 17, 2012

Reservations accepted after
February 1

See Steve Rogers for Details

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<p>Day Hollow Wine & Liquor Store, Inc. 409 Day Hollow Road Endicott, NY 13760 (607) 785-8622 Lisa A. Fiacco, Owner Mon-Wed: 9:30am-9:00pm Thur-Sat: 9:30am-10:00pm Sun: 12:00 noon-4:00pm</p>	<p>Daughters of Columbus Lodge #1666 Your Sister Lodge</p>	<p>WE ROCK THE SOUTHERN TIER</p>  <p>3430 State Route 434 Apalachin, NY 13732 Email: pefiorini@stny.rr.com Website: www.lopke.net</p>	<p>PETER E. FIORINI, JR. Sales & Distribution Manager Rock Products • Sand & Gravel 70 Truck Fleet Available For Delivery Plant Locations: NY: Lounsberry, Owego, Tioga Center, Whitney Point, Lisle, Oxford Quarry and Damascus Quarry PA Quarries: Birchardville, Forest Lake, Little Meadows New Milford and Wysox Bus: 607-687-1114 Fax: 607-687-1856 Cell: 607-725-2853 Res: 607-785-4944</p>
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	 <p>Baked! By Camille specializing in cakes for all occasions Camille Ciotoli owner 253 Vestal Parkway East Vestal, NY 13850 607.754.3727</p>	 <p>BUTCHER BOYS WHERE THE BULL NEVER ENDS! Specializing in "Quality" Meats 935 Taft Avenue • Endicott, NY 13760 607-785-0283 John & Nancy Fargnoli, Owners</p>	



DUCA DEGLI ABRUZZI LODGE #443 OSIA
126 O'DELL AVENUE • ENDICOTT, NY 13760
LODGE OPENS 10 AM DAILY, SUNDAYS AT NOON.

Do you have any relatives, friends, family or co-workers who are eligible to join the Endicott Sons of Italy? If yes, stop down and pick up an application for them!



126 O'Dell Avenue
Endicott, New York 13760

NON-PROFIT ORG.
US POSTAGE
PAID
PERMIT 22
ENDICOTT, NY

“The Dukes”

The Duke's Meeting Night
1st Wednesday of each month.
7 PM Sharp!!

**Proud to be an
American and Proud of
our Italian Heritage**

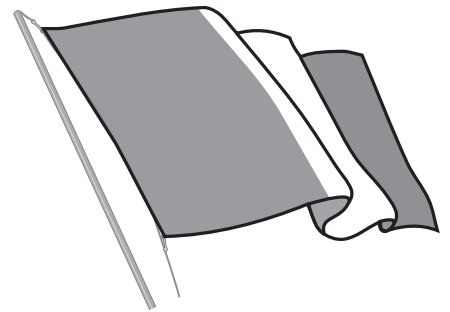
Home Association & Officers
Meeting night last Wednesday
of each Month. 7 PM Sharp!!



OUR COUNTRY



OUR PRIDE



OUR HERITAGE