



**50** YEARS  
**CIOCIARO**  
C L U B  
ESTD 1972



**CORRIERE**  
**CIOCIARO**

MARCH / APRIL / MAY

2024

MARZO / APRILE / MAGGIO

## A MESSAGE FROM OUR PRESIDENT/PRESIDENTE

Dear Members:

With the unseasonably warm weather in March, spring has soundly arrived and the warmer weather is fast approaching. This is a great time to reconnect with friends and paesani from the Ciociaro family.

We have all been working hard this past year to ensure the Ciociaro Club continues to be the leader in its service offerings and that our Club is operating at its best. We have approved a \$350,000 capital budget and will be working diligently to address some critical items required throughout the Club. Our team has been busy with projects around the Club, including completing the installation of the new dishwashers and the renovation of Salons D & E. We continued to see a steady stream of bookings along with our regularly scheduled corporate events at the Club.

Our Membership continues to increase. I want to wish these members a warm welcome, and I look forward to welcoming you around the Club and various events. Our Membership team has been working diligently to produce a new and improved Membership portal which is user friendly and informative for our members. We are continuously looking at a way to improve and make sure we stay the premier Club in Windsor-Essex. Our team pours their heart into their work, and together we can always make our Club better!

Our kitchen staff continues to offer a delicious menu at our Members' Bar. Enjoy our wood-burning oven pizza every day of the week and the pizza special every Tuesday. The pasta station is open from Thursday to Sunday. The hours on Sunday have been changed and begin at noon, which featured specialty panini sandwiches. Come and enjoy!



Cari membri:

Con il clima insolitamente caldo di questo marzo, la primavera è arrivata alla grande e speriamo che continui così. Questo è un ottimo periodo per riconnettersi con amici e paesani della nostra Famiglia Ciociara.

Abbiamo lavorato tutti duramente in quest'ultimo anno per garantire che il Club Ciociaro continui ad essere il leader nelle sue offerte di servizi e che il nostro Club operi sempre nel migliore dei modi possibili. Abbiamo approvato un piano economico di un capitale di 350.000 dollari e lavoreremo

diligentemente per affrontare alcuni problemi critici nei vari settori del Club. La nostra squadra è stata impegnata con vari progetti, incluso il completamento dell'installazione delle nuove lavastoviglie e la ristrutturazione delle sale D & E. Abbiamo continuato a vedere un flusso costante di prenotazioni, oltre ai nostri eventi aziendali regolarmente programmati presso il Club.

La nostra adesione e' sempre di continuo aumento. Desidero offrire a questi nuovi soci tantissimi auguri e non vedo l'ora di dargli il benvenuto nel Club o nei vari eventi da esso offerti. Il nostro Comitato Iscritti ha lavorato diligentemente per produrre e migliorare un nuovo portale di adesione che sia informativo e facile da usare per i nostri membri. Cerchiamo continuamente il modo per migliorare e assicurarci di rimanere il club preferito nella zona di Windsor-Essex. Il nostro team ci mette anima e cuore nel proprio lavoro e lavorando uniti sara' sempre una continua garanzia di successo per il nostro meraviglioso Club!

Il nostro personale di cucina continua a proporre un delizioso menù presso il nostro Members' Bar. Gustatevi la nostra pizza cotta nel forno a legna tutti i giorni della settimana e la pizza

continued

continued

### GENERAL MEETINGS

The next General Assembly Meetings will take place on

**April 28 and May 26**  
at 9:30 am

1972



2022

### RIUNIONI GENERALI

Le prossime Riunioni Generali avranno luogo il

**28 aprile ed il 26 maggio**  
alle ore 9:30

The annual Members Banquet will take place on Saturday April 27, 2024. Aquino will be honoured as Town of the Year. Fausto Tomassi, the Mayor of Aquino, and a small delegation will be joining us that evening.

I would like to take the time to thank all the volunteers who take the time out of their busy schedules to help at the Club. Thank you for your continued participation and enthusiasm in our Club community. To the volunteers that help keep our Club looking its best and to all the Ciambelle makers who continue to ensure we have our traditional Ciambelle. To the Voci Ciociare, thank you for your continuous support and you are always there to help lead the way with their voices or hands when needed.

Finally, I would like to give a special shout-out of appreciation to our Board of Directors and Staff for their tireless work they perform every day on behalf of the Club. Thank you all!

I hope you can take advantage of the upcoming events and festivals at our beautiful Club.

Sincerely, **Anna Vozza, President**

*a offerta speciale ogni martedì. La stazione della pasta è aperta dal giovedì alla domenica. L'orario della domenica è stato cambiato e inizia a mezzogiorno, con specialità panini. Venite e divertitevi!*

*Il banchetto annuale dei soci si svolgerà sabato 27 aprile 2024. Aquino sarà premiata come Città dell'Anno. In serata si uniranno a noi Fausto Tomassi, Sindaco di Aquino, ed alcuni della sua delegazione.*

*Vorrei cogliere l'occasione per ringraziare tutti i volontari che dedicano parte del loro tempo dai loro impegni per aiutare il Club. Grazie per la vostra continua partecipazione ed entusiasmo nella comunità del nostro Club. Ai volontari che aiutano a mantenere il nostro Club nelle migliori condizioni e a tutti i produttori di Ciambelle che continuano a garantire che abbiamo le nostre tradizionali Ciambelle e alle Voci Ciociare, grazie per il vostro continuo supporto; siete sempre lì per aiutare ad aprire la strada con la vostra voce o con le vostre mani, quando necessario.*

*Desidero infine rivolgere un ringraziamento speciale al nostro Consiglio di Amministrazione e alla Direzione del Club per la loro dedica e per l'instancabile lavoro che svolgono ogni giorno a nome del Club. Grazie a tutti!*

*Spero che tutti abbiate la possibilità' di partecipare e gioire dei prossimi eventi e festività', offerti dal nostro bellissimo Club.*

Cordiali saluti, **Anna Vozza, Presidente**

## UN BENVENUTO AI NOSTRI NUOVI SOCI

### WELCOME NEW MEMBERS IN NOVEMBER 2023



*Treasurer Domenic Viselli, Mario Liburdi, Elizabeth Recchia, Cristina Finazzo, Joseph DeMarco and President Anna Vozza*

### WELCOME NEW MEMBERS IN JANUARY 2024



*Membership Chair Anthony Ardovini, Giada Lopez, Avery Momotiuk, James Carlini, Andrew Vance and President Anna Vozza*



### WELCOME NEW MEMBERS IN FEBRUARY 2024

*Membership Chair Anthony Ardovini, Lucia Katzenberger, Liliana Iacobelli and President Anna Vozza*





## IN MEMORIAM OF OUR DECEASED MEMBERS

DECEMBER 2023  
**JOE DE BENEDETTI**  
**SONIA DENAPOLI**  
**ORLANDA DILUCA**

FEBRUARY 2024  
**FRANK COLETTI**

MARCH  
**ANTONINO PIZZUTI**

## Next Newsletter

The next newsletter will be going out the second week of May. Anyone interested in putting information in the newsletter, please submit to Luigi Vozza by May 1st.

**Please note that if there is a discrepancy between this newsletter and our website, the website is more up-to-date.**

## Il Prossimo Corriere

Il prossimo Corriere Ciociaro uscirà la seconda settimana di MAGGIO. Spedite i vostri annunci a Luigi Vozza entro il primo maggio.



## Newsletter

This newsletter is produced by the Ciociaro Club of Windsor for its 1900 members.

Editor: Lou Vozza

Contributing writers:

Erminio Di Domenico

Ciociaro Club Board of Directors

Photos: Lou Vozza, Anna Vozza,

The Windsor Star

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Ed's Digital Imaging Solutions

To receive a PDF copy to your email, contact [reception@ciociaroclub.com](mailto:reception@ciociaroclub.com)

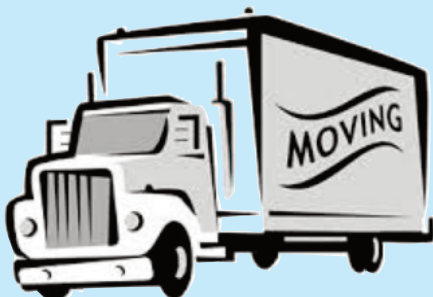
You can also read or download from our website, [www.ciociaroclub.com / Members](http://www.ciociaroclub.com/Members)

Please let the Club know when you change your address.

## AROUND THE CLUB

### Spring has sprung

*Any volunteers wanting to come out and help with the flowers and landscaping, to please call Anthony Liolli, Director of grounds and Outdoors at 519-965-6032*



**Attention Members**, we are updating our member data base. Please advise the office if you have a **NEW** home address, phone number, or email address.

Thank you.



# KIDS CHRISTMAS PARTY



*A big thank you to the Membership Committee and all those who helped make this event successful. It's always a wonderful way to celebrate the holiday season and our future Ciociaro Club members. This year we had over 250 future members and their families participate in this year's party. A heartfelt thank you!*

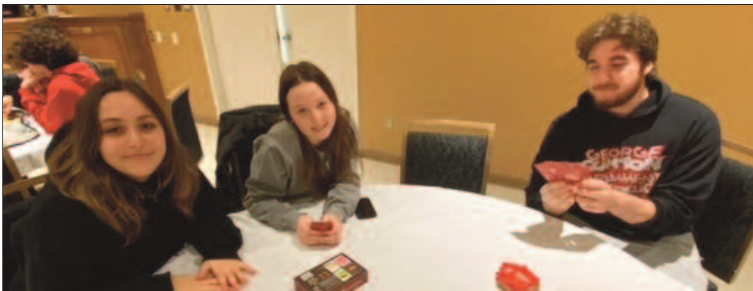


# ITALIAN SCHOOL

As traditions continue La Befana came to visit the Italian school students in January bringing gifts and fruit.



## GAMES NIGHT WITH OUR YOUTH GROUP



## MAKING CIAMBELLE



A heartfelt THANK YOU to the Ciambelle makers and the Voci Ciociare Group for always helping to ensure we keep the traditions going. Mille Grazie!

# KID'S CARNIVAL

*A great way for our future leaders come and enjoy an afternoon of fun with family and friends!*



# BATTLE OF THE BRAINS

*On Friday, January 19th, the Ciociaro Club was once again very proud to host the 12th edition of the Battle of the Brains Trivia Challenge, which benefits the local Alzheimer Society. This annual event, which involves a great dinner followed by a team pub trivia quiz competition, first took place at the Club in 2012 with 30 tables/teams (each with 8 players) taking part, and has since rapidly grown in popularity, to the point where it is now the largest live charity quiz fundraiser in all of North America, with 151 teams and over 1,250 people in attendance at this latest edition. Since its inception, this event has now raised close to \$400,000.00 for the Alzheimer Society's family support programmes. Congratulations to quizmaster and host, Jack Ramieri, and to the wonderful team of organizers and volunteers, and heartfelt thanks go out to everyone who came out to support this marvelous event.*



# INTERNATIONAL WOMEN'S DAY

What a beautiful celebration International Women's Day was while supporting the Windsor Regional Hospital Breast Health Centre. Thank you to all those who help make the evening a success!



## Dear Members,

Today marks the launch of the new Ciociaro Club Member's website. Throughout this document, we will be outlining the key new features that you will be able to access within the coming days.

What we're unveiling this month is the cumulation of over a year of hard work and dedication from both the Membership Database Upgrade Committee and NYN Designs. None of this would have been possible without the hard work and dedication of many individuals.

## Introduction

You may be wondering, why did we do this?

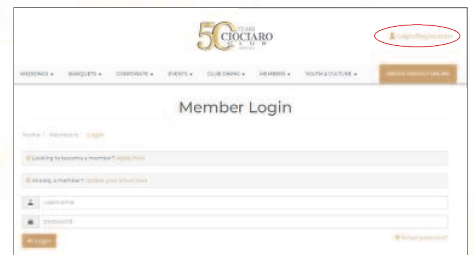
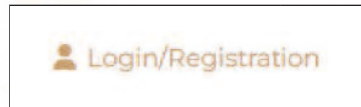
Our existing membership database program is extremely outdated and restricts our ability to properly manage, communicate, report on, and leverage our members to achieve better business results.

With this upgrade,

- **We are moving our database into a much more secure cloud configuration.**
- **Introducing proper online billing for membership renewals.**
- **Which allows for both the online purchase of a lifetime membership or turning on auto-renewal for your annual membership dues.**
- **Allowing for more dynamic and customizable reporting.**
- **The creation of a new bulletin board and intranet site for better communication with our members.**
- **Better online order tracking and the automatic application of any discounts you may be eligible for.**
- **Modern web-based platform that allows for growth in the future.**

## Logging in for the first time

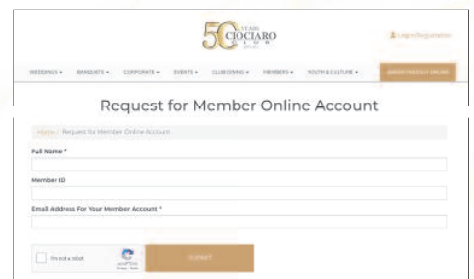
The main thing you might have noticed is the "Login/Registration" button on the top right-hand corner of our website, [www.ciociaroclub.com](http://www.ciociaroclub.com).



**Existing members** will receive an email with instructions on how to set up your online account. To do this, we are sending out emails to members who have given us their email address.

We understand that for some members, the email that we have on file is outdated, or you might not have an email saved in our old system at all. We have created a new form on the site so that you can easily update your email.

**<https://www.ciociaroclub.com/request-member-online-account>**



Once you have updated your email with us, you will receive an email from the system within 24 hours with your username and password.





## If you have your email on file,

this is what you can expect to receive. Your username and password will be provided to you in this email, as well as a direct link to login to your new account.

**If you do not have an email account,** you may be interested in creating one for this. You can create a free email account from the many major email providers (Google Gmail, Microsoft Outlook, Yahoo Webmail, iCloud Mail).

Hi Member Name, Here are the details for your new user account.	
<b>Account Details:</b>	
Name	Your Name Here
Email	<a href="#">Your Email Here</a>
Username	Your Username
Password	Your Password

Please note, each member will need a unique email address to access the member system. If you and your relatives share an email address, you will need to create new email addresses if each person would like their own login for the site.

## Homepage

When you access the site for the first time, you are brought to the homepage. Using the left navigation, you can head to the different parts of the site.

## Directory

This is a listing of all the members of the Club. Here you will find the Names, a picture if that member chose to upload one, and the town in Ciociaria they are from.

## Events

This calendar will show you the upcoming events we have happening at the club. You can click on any of the events to go to the page to learn more about it, and if applicable, purchase tickets online.

## Bulletin

This portion of the site will be dedicated to quick news updates from either the administration or the board of directors. Please check here to stay informed with everything that is happening at the club!

## Intranet

This portion of the site is dedicated to messages from the board of directors and the groups and committees that fall under their portfolio. This section is where you can go to read messages from the board of directors, as well as learn more about the various groups, clubs, and activities that happen.

## Settings

This is where you can update all the information the Club has about you as a member. Please take the time to ensure that this information is accurate. You can also upload a picture of yourself here or change your password if needed.

## Membership

This section will show you your membership history from the launch of the system forward. If you are a member who has an annual membership, your transaction history will be shown here, as well as the option to pay your membership dues. One of the options is to save your credit card information with our payment processor Stripe, so that you no longer need to worry about manually paying your membership every year. If you decide to save your credit card, the system will automatically bill you when your membership dues are due.

On this page, you can go to the "Membership" tab to purchase a lifetime membership if you don't already have one. The system will calculate your lifetime membership cost based on your current age. You can also see a list of all the online orders you have placed by going to the "Orders tab".

Home
Directory
Events
Bulletin
Intranet
Settings
Membership
Logout



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# PAESE DEL MESE - AQUINO

Importante centro logistico, commerciale e industriale lungo la via Latina, Aquino nel 211 a.C., ricevette il titolo di “Urbe”, cosa che all’epoca era prerogativa di Roma. Al tempo degli Imperatori fu Municipio con diritto di monetazione (fino al III sec a.C.); dopo la distruzione della vicina Fregellae (v. Arce) l’importanza politica e militare di Auinum crebbe e si trovò ad essere la città più importante tra Roma e Capua. Oggi la città si fa custode dei resti del suo illustre passato come; la Porta Romana detta di S.Lorenzo (importante per le sue caratteristiche strutturali: perfettamente allineata alla via Latina); la chiesa di S.Maria della Libera (xi sec.) dichiarata monumento nazionale, in stile romanico, edificata sulle rovine di un antico tempio dedicato a Ercole Liberatore; sul lato sinistro della chiesa, l’Arco di Trionfo di Marc’Antonio (I sec. d.C.) sorge nel mezzo di un corso d’acqua, sono visibili le sue colonne e i capitelli corinzi; tratti delle mura augustee e suggestivi i resti del Capitolium e dell’Anfiteatro romano; le terme pubbliche e resti di ville patrizie in una delle quali è nato il poeta latino Giovenale. Nativo di Aquino è l’imperatore Pescennio Nigro, ma il figlio più illustre rimane S. Tommaso d’Aquino, il santo filosofo le cui opere furono di grande importanza teologica per la dottrina cristiana. Pop.: 4932 abitanti; Altitudine: 109 m s.l.m.; Piatti tipici: alette di pollo; pizza bufalina; tanti altri piatti ciociari.



many impressive remains belonging to its illustrious past, one of which is the Romanesque Church of S. Maria della Libera (11th cent.), erected over the remains of an ancient temple dedicated to Hercules Liberator. S. Maria della Libera has now been declared a National Monument. On the left there is a triumphal arch, built in the 1st century BC, to supposedly honour Mark Antony. At present, it is submerged by water and only its columns and Corinthian capitals remain visible. Also to be seen are the captivating remains of the Capitolium, an amphitheatre, heated public baths and remnants of Patrician villas, in one of which was born the Latin poet Juvenal. Another famous native was emperor Poscennius Niger; but of course Aquino’s most outstanding figure remains St. Thomas Aquinas, the philosopher Saint whose works were of tremendous theological importance for Christian faith. Population.: 4932; Elevation: 109 m a.s.l.; Famous dishes: chicken wings; pizza w. buffalo mozzarella; cheeses; salami, sausages.

*Edited by Erminio Di Domenico*

Aquino, the ancient Aquinum, was once an important logistical and commercial centre along the via Latina. From 211 BC Aquinum acquired the title “Urbe”, a distinction then only to prerogative of Rome. Though not becoming a Municipium until imperial times, the town possessed a mint and had the rights of coinage (up to 3rd cent. B.C.). After the destruction of Fregellae its political and military status grew to such an extent that the town became the most important centre between Rome and Capua. Aquino is custodian of

## YOUTH GROUP CONTINUES



**CULTURE – TRADITION – ACTIVITIES AND FUN!**

**JOIN TODAY! AGES 13-18**

Youth group participants will partake in many fun activities and other social events. It is also a great way to reconnect with your heritage! If your interested in joining,

**Email [reception@ciociaroclub.com](mailto:reception@ciociaroclub.com) to register.**



Come Celebrate With Us!



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**CIOCIARO**  
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# GOOD FRIDAY *Seafood Buffet*

**FRIDAY, MARCH 29<sup>TH</sup>, 2024 5:30PM - 9:00PM**

**ALL ARE WELCOME! RESERVATIONS RECOMMENDED**

**STATIONS OF  THE CROSS**

**LIVE PRESENTATION OF  
THE PASSION OF CHRIST**

Starts in front of the Madonna di Canneto Shrine  
Good Friday 5:00pm - FREE

**ADMISSION AT THE DOOR**

ADULTS \$40<sup>+TAX</sup> SENIORS \$35<sup>+TAX</sup>  
CHILDREN \$20<sup>+TAX</sup> (4-10 YEARS)

RESERVATIONS RECOMMENDED  
WALK-INS WELCOME!

## **BUFFET MENU**

Salad Bar  
(Including Antipasto Di Mare)  
Spaghetti  
Mare E Monti  
Gemelli Pasta,

Tomato Basil Sauce  
Smelt  
Frittura Mista  
Mussels Marinara

Fish Filet  
Green Beans  
Country Baked  
Chicken Drumsticks  
& French Fries

Assorted Desserts  
Coffee & Tea  
Cash Bar  
(Items may be substituted)

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# **EasterEggHunt**

**SATURDAY MARCH 30<sup>TH</sup>, 2024  
(NOON IN FRONT OF THE SHRINE)**

**Fun for the whole family!**

**CIOCIARO**  
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# Easter Brunch

**SUNDAY MARCH 31<sup>ST</sup>, 2024 • FROM 11:00AM-3:00PM**

Enjoy authentic Italian Hospitality  
**with your loved ones!**

Scrambled Eggs  
Bacon  
Sausage Links  
Pancakes  
French Toast  
Ravioli, Tomato Basil  
Risotto with Mushrooms  
Roasted Chicken  
Roasted Potatoes  
Roasted Lamb  
Braised Beef Tips

Fish Filet  
Fried Shrimp & Calamari  
Vegetables  
Salad Bar  
Bread & Rolls  
Coffee, Tea, Juices  
Fresh Fruit  
Assorted Desserts  
Cash Bar  
(Items may be substituted)

**Adults \$40** +tax  
**Seniors \$35** +tax  
**Children \$20** +tax  
(4-10 Years)

**Reservations  
strongly  
recommended**

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**[www.ciociaroclub.com](http://www.ciociaroclub.com)**

# Festa San Giorgio di Ripi

## Friday, April 19, 2024

### Country Style Menu

Antipasto Ciociaro  
(Melon, Prosciutto, Salami,  
Breadsticks, Bocconcini,  
Tomatoes, Olives)  
Antipasto Di Mare  
Pasta e Fagioli  
Gemelli, Tomato Basil  
Garden Salad

Roasted Chicken  
Roasted Potatoes  
Frittura Mista  
Rapini  
Focaccia & Homemade  
Bread & Butter  
Assorted Pastries  
Coffee & Tea  
2 Bottles of Wine Per Table

**Doors Open: 6:00pm**  
**Dinner: 7:00pm**

**Dancing until 1:00am**  
Silvio & Peter

**Adults: \$70<sup>CAN</sup>, \$60<sup>US</sup>**  
**Children 4-10: \$25<sup>CAN</sup>, \$20<sup>US</sup>**  
**Children under 4 eat FREE**  
Cash Bar

### For Tickets Please Call:

Angelo Verrelli 519-796-6120  
Sante Imperioli 519-979-8561  
Giulio Malandrucolo 519-816-7897

John Crescenzi 519-948-1735  
Piero Distefano (in Detroit) 313-779-8447  
Maria Imperioli (in Leamington) 519-326-9534

3745 North Talbot Rd. Tecumseh | Tel: 519-737-6153

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# Mother's Day

## BRUNCH

**SUNDAY, MAY 12<sup>TH</sup>, 2024 - 11:00AM - 3:00PM**  
**ADULTS - \$45 SENIORS - \$43 CHILDREN - \$23 (4-10 YRS) ALL PRICING + TAX**

### BRUNCH MENU

SCRAMBLED EGGS  
 BACON & SAUSAGE  
 PANCAKES & FRENCH TOAST  
 SALAD BAR  
 BREAD & ROLLS

RIGATONI WITH TOMATO BASIL SAUCE  
 RISOTTO WITH SPINACH  
 COUNTRY BAKED CHICKEN  
 ROASTED POTATOES & VEGETABLES  
 BEEF TIPS WITH PEPPERS & MUSHROOMS

FRIED FISH FILLETS  
 FRIED SHRIMP & CALAMARI  
 COFFEE, TEA & JUICES  
 FRESH FRUIT & DESSERTS  
 CASH BAR



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is Welcome

**RESERVATIONS STRONGLY  
RECOMMENDED,  
WALK-INS WELCOME**

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## Sunday Specials

Main Bar. 12pm-8pm

*Chicken or Veal Parm*

Seasoned lightly breaded chicken or veal cutlet with pomodoro sauce, mozzarella and parmigiano cheese. Finished in our wood fired pizza oven. Served with kettle chips or salad.

**\$16**



*Roast Sandwich*

Prosciutto, salami, mozzarella and bocconcini cheese, topped with fig jam, pears, balsamic glaze and arugula on a baguette. Finished in our wood fired oven. Served with kettle chips or salad.

**\$17**



*The Calzone*

Our fresh pizza dough stuffed with pepperoni or pepperoni and mushrooms, then baked in our wood fired oven. Served with salad and side of marinara sauce.

**\$18**



No substitutions. Additional toppings, Add \$1.00. Pricing subject to 13% hst.

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JOIN US AT  
**CIOCIARO CLUB FOR  
 SENIOR'S  
 AFTERNOON  
 THURSDAYS  
 12:30PM - 3:00PM  
 DISCOUNTED LUNCH  
 FOR ANYONE INTRESTED.  
 IF NOT, JUST COME AND ENJOY.  
 PLAY CARDS, BINGO, EAT AND  
 MAKE NEW FRIENDSHIPS**

Come Celebrate With Us!

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## Figli illustri

“Un popolo, di poeti, di artisti, di eroi, di santi, di pensatori, di scienziati, di trasmigratori, .....”

“A people of poets, artists, heroes, saints, thinkers, scientists, and emigrants ...”

**CIOCIARIA: A HERITAGE YOU CAN BE PROUD OF!**

### San Tommaso D'Aquino

Nato a Roccasecca, circa il 1224, di discendenza longobarda e normanna, filosofo-teologo. Si trasferisce a Montecassino nel 1230, studia a Napoli (1239-44) ed entra nell'Ordine dei frati domenicani; 1245-48 studente di teologia a Parigi, 1248-52 a Colonia, 1252-56 ancora a Parigi. “Il commento di Tommaso” viene pubblicato nel 1256; 1257-59 Tommaso insegna teologia a Parigi. 1259-65 soggiorna in Italia e insegna ai frati del convento domenicano di Orvieto (1261-1265); 1265-68 maestro reggente nello studio teologico dei domenicani a Roma. 1269-72 secondo periodo di insegnamento della teologia all'Università di Parigi. Scrive la seconda parte della Somma teologica e redige il commento alle principali opere di Aristotele; 1272-73 inizia l'insegnamento della teologia all'Università di Napoli. Nel febbraio del 1274 parte per Lione, ma dopo pochi giorni di viaggio le sue condizioni di salute, già non buone, si aggravano; il 7 marzo Tommaso muore ospite dell'abbazia benedettina di Fossanova. Il 18 luglio del 1323 Tommaso fu canonizzato da Giovanni XXII ad Avignone, dichiarato Dottore della Chiesa da Pio V nel 1567 ed elevato a patrono di tutte le scuole da Leone XIII nel 1882. Umile persona, rifiutò sempre gli onori che volevano tributargli e la sua vita fu dedicata interamente a Dio e alla Scienza: rimase sempre il modesto e semplice frate pieno di bontà e cordialità per tutti. Pensatore straordinario e razionale ricercò le verità naturali e soprannaturali. Conoscitore profondo di Aristotele, elaborò la sintesi di Aristotele dando così vita all'Aristotelismo cristiano. In tutte le sue opere trattò i problemi della conoscenza, della psicologia, della politica, della metafisica, dell'etica.



St. Tommaso D'Aquino (Thomas Aquinas), was born in Roccasecca about 1224 a.D., of Longobard and Norman descend. He transferred to Montecassino in 1230, studied in Napoli (1239-44) and joined the Order of the Dominican Brothers; 1245-48 (student of theology) in Paris, 1248-52 in Colon, 1252-56 again in Paris. “Il Commento di Tommaso” was published in 1256. In 1257-59 he was teaching theology in Paris. In 1259-65 he lived in Italy and in 1261-65 he taught the Dominican Brothers in Orvieto. In 1265-68 he was Regent Instructor in the theological quarters of the Dominicans in Rome. In 1269-72, he was back in Paris to teach theology at its university. He wrote the second part of “Theological Sum” and drafted the “Comment” about the principal works of Aristotle and in 1272-73, he taught theology at the University of Naples. In February, 1274, left for Lyon, but only a few days after departing, already in poor health, he got much worse and on March 7, 1274, Tommaso died in the Benedictine Abbey in Fossanova, in the province of Latina. On July 18, 1323 he was canonized by Pope Giovanni XXII, was declared Doctor of the Church by Pope Pio V in 1567 and elevated Patron of all Schools by Pope Leone XIII in 1882. A very humble person, Tommaso always refused the honours that were bestowed him and his life was entirely dedicated to God and to Science. He remained always a modest and simple Brother, full of kindness and cordiality for all. An extraordinary and rational thinker, he researched natural and supernatural truths. Greatly knowledgeable of Aristotle, he processed the synthesis of the philosopher, thus giving a beginning to the Christian studies of Aristotle. In all his works, he examined the problems of knowledge, psychology, politics, metaphysics and of ethics.

*Edited by Erminio Di Domenico*

## CHEF'S CORNER:

### EASTER PIGNA

#### INGREDIENTS:

##### Phase One

70gr flour  
50ml water  
1 egg  
1 spoon sugar  
1/2 cube of beer yeast.



##### Phase Two

100ml milk  
100ml olive oil  
70ml vermouth or sweet white wine  
2 eggs  
150gr caster sugar  
1 small glass of sweet liqueur such as sambuca  
1 grated lemon rind  
aniseeds & candied fruit  
700gr flour (50% type '00')

#### DIRECTIONS

Prepare the first phase of the cake mixture by combining the flour, water, egg, sugar and yeast.

Leave to rise overnight in a large container or bowl.

The following morning add the ingredients of the second phase: milk, olive oil, vermouth, sugar, liqueur, lemon rind, aniseed, candied fruits and flour.

Knead well with a wooden spoon inside the container.

The mixture is very sticky, so don't try to do this on a flat surface as with traditional bread.

Cover with a tea towel and place in an oven heated to 30° for a few minutes.

Ensure the oven is always at this temperature and leave the mixture to rise for another four hours.

Reheat the oven and cook traditionally for around 40 minutes. Once cooked, remove from oven.

While still warm, decorate the top of the Pigna with a classic mixture of egg yolk, caster sugar and coloured confetti as pictured.

*Buon Appetito!*

**PLEASE NOTE THAT THE DIRECTIONS FOR THIS RECIPE WAS PRINTED INCORRECTLY IN THE NEWSLETTER.**

**THESE ARE THE ACTUAL DIRECTIONS TO FOLLOW.**

**OUR APOLOGIES!**

# FRIDAY SPECIALS

MARCH 29	<b>GOOD FRIDAY FISH DINNER - BAR CLOSED</b>
APRIL 5	<b>ROASTED LAMB, POTATO, VEGETABLE</b>
APRIL 12	<b>ROASTED QUAILS, POTATO, VEGETABLE</b>
APRIL 19	<b>RABBIT CACCIATORE, PASTA, VEGETABLE</b>
APRIL 26	<b>OSSO BUCO, RISOTTO, VEGETABLE</b>
MAY 3	<b>CHICKEN PARMIGIANA, PASTA, VEGETABLE</b>
MAY 10	<b>BEEF MEDALLIONS, LASAGNA, VEGETABLE</b>
MAY 17	<b>BACCALA IN UMIDO, POLENTA, VEGETABLE</b>
MAY 24	<b>VEAL SALTIMBOCCA, PASTA, VEGETABLE</b>

FOR OTHER WEEKLY SPECIALS, REFER TO OUR WEBSITE OR FACEBOOK

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

<https://www.facebook.com/ciociaroclub>

*“ Let us do the cooking for you! ”*



## SUPPORT YOUR CLUB

### MEMBERS' BAR HOURS

Monday	11:00 am - 11:00 pm
Tuesday	11:00 am - 11:00 pm
Wednesday	11:00 am - 11:00 pm
Thursday	11:00 am - 11:00 pm
Friday	11:00 am - 12:00 am
Saturday	11:00 am - 12:00 am
Sunday	11:00 am - 10:00 pm

Kitchen Open 1 Hour before close

DANCING ON FRIDAY EVENINGS

### CURBSIDE TAKEOUT

Mon-Sunday 11:30 am - 6:00pm

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

*Pizza Tuesday!*

After 5pm. Buy 1 Pizza  
Get the Second Pizza Half Off!



**CIOCIARO**  
CLUB

Where EVERYONE  
is Welcome

Celebrating Aquino as Town of the Year!



AQUINO



1972

2024

**CIOCIARO**  
C L U B

52<sup>ND</sup> ANNUAL

# MEMBERS' BANQUET



**SATURDAY, APRIL 27<sup>TH</sup>, 2024**

**MENU:**

Antipasto Extravaganza  
Rigatoni with Tomato Basil Sauce  
Risotto with Spinach  
Garden Salad  
Roasted Chicken  
Roasted Potatoes  
Frittura Mista  
Green Beans  
Rolls & Butter  
Dessert  
Fresh Fruit  
Coffee & Tea

**MEMBERS FREE**

**GUESTS \$70**

**Doors open  
at 5:30 pm**

**Dinner to follow**

**Cash Bar**

**Live Band**

**TICKET**

**PROCEDURE:**

Tickets only available on:

**Monday, April 1<sup>st</sup>, 2024**

**10am-5pm ONLY**

Afterward tickets can be picked up  
at the office based on availability.

Membership must be in good standing for  
at least one year in order to obtain tickets.

You can obtain tickets for yourself and  
immediate family members only. Tables are  
sold on a first come, first served basis.

No reserving of tables allowed.

Tickets also available online to purchase  
[www.ciociaroclub.com](http://www.ciociaroclub.com)



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is Welcome**

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