



# Le Notizie

A Publication of Roma Lodge #1573

February 2014

## Praying For Rain!

It has often been said that it always rains during the World Ag Expo. Well with California's ongoing drought we are all praying that it rains before, during and after the farm show or we are all going to be in trouble. This year will mark the 47th year that the World Ag Expo will invite visitors from all over the world to Tulare for a week of viewing equipment, good food and a chance to see old friends that you may only see once a year at the annual event. Roma Lodge is no different in that we



*Chair Michael DePaoli works on cleaning the food booth at the World Ag Expo.*

have been at every show for the past 47 years and continue to have some of the best food offered at the show. Yes, we know we have a lousy location and yes our sales would be better if we were on the south greenbelt versus the north greenbelt, but that is life.

As a member of Roma Lodge we all need to remember why we are members of the lodge. If you have been around for any length of time you can take pride in the fact that Roma Lodge is one of the few organizations that have been at the show for all 47 years. Just think of all the organizations that have come and gone operating food booths at the show. Just on the street we are on we have seen everything being sold from

hotdogs to Starbucks, baloney to donuts and everything in between. Long time show attendees can always depend on Roma Lodge for a great Italian sausage sandwich or pasta lunch. We can all be proud that we are providing a quality meal at a fair price.

Thanks to **Michael DePaoli and Matt and Melissa Watkins**, we have individuals who have been willing to take on the huge task of serving as chairs for the show. No matter how you describe it, being the chair of the event takes a great deal of time and effort before, during and after the show is complete. The booth has to be cleaned, equipment setup, supplies ordered and members need to be encouraged to come out and participate.

It is always amazing how members come out of the woodwork each year to make the booth a success. Each member and friends of members will come down and spend a day or two to help cook sausages, staff the booth or bring their friends to the booth to enjoy lunch.

At the February meeting the chairs will have signup sheets for working at the show along with your passes to get in. The current admission price is \$15 per day so working at the booth a few hours certainly is worth your time. Let's all support our chairs and booth by showing up and helping make the booth a success, come **(hopefully)** rain or shine!

**February Meeting**  
**Monday**  
**February 3, 2014**  
**6:30 PM**  
**Pizza & Salad**

**I**f you happened to be in Santa Barbara on January 4th and picked up a copy of the *Santa Barbara News-Press* you would have seen an article about the passing of **Valentino Ziliotto** or “Tino” as his customers called him at the local Italian Grocery and Deli store located on De la Guerra Street in Santa Barbara. Tino was born in Santa Barbara in 1926 and bought into the store on July 1, 1947. Since I was born just a month later I know that it was some 66 years ago. Along with his wife Edith they moved the store to its current location in 1978 just a block or so from its original location on Olive Street.

Tino and his wife became the sole proprietors of the store in 1957 and operated what was termed as “*Little Italy in a corner store*” for over 60 years. Mr. Ziliotto became a local favorite with his customers and was famous for his 2-foot-long torpedo Italian sandwiches served in yellow paper for decades in the Santa Barbara Community. Even with his failing health he still visited the store daily until September 1, 2013. He passed away in the home he was born in at the age of 86. He was a member of the Sons of Italy for some 66 years joining just before he opened his store in 1947.

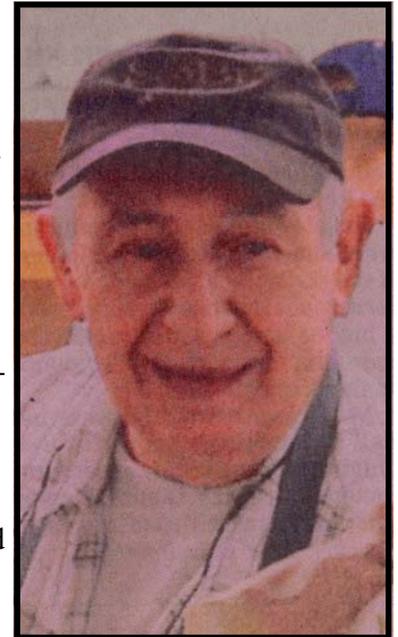
There are over 60,000 people in this country 100 years of age or older. We have our own lodge member, **Lilia Giacomazzi**, that celebrated her 100 birthday just last July. Dr. Steve Franklin, just finished his book *Celebrate 100*, in which he interviewed numerous centenarians and found that many of them indicated one of the best ways to live to be 100 is to change the old country song of “*take this job and shove it*” to “*take this job and love it*”. Mr. Ziliotto was a prime example of what many Italians have done for this country. Work hard, support their communities and make a life for themselves and their families in America.

Like Mr. Ziliotto we have many, many, Roma Lodge members who have become, often times, the silent leaders of their communities. He certainly up-

held the three tenets of the lodge, Liberty, Equality and Fraternity when it came to his deli customers. As a member of the Santa Barbara Community his loyal customers knew they could rely on him to be honest, give them a quality product for their hard earn dollars and more importantly be a true friend. Tino worked hard everyday to support his community by being a business owner and certainly carried on the Italian Culture by offering his customers quality Italian meats, cheeses and other products that come from Italy.

Those of us of Italian decent should take pride in those Italian Immigrants who came to this country from Italy with next to nothing, found a way to make a living and a new life in America. They became successful through their hard work and in many cases entrepreneurs who helped build the economy of this country.

We have many members of Roma Lodge who are part of previous generations who formed the foundation for those of have followed in their footsteps. Italian-Americans and American-Italians can be proud of the contributions that have been made to the growth of this country. **As Roma Lodge members this is what we are all about! Farewell Brother Valentino “Tino” Ziliotto, may you rest in peace and thank you for your great contributions to this country!**



**Valentino “Tino” Ziliotto  
1927-2014  
Santa Barbara Lodge**

## All Hail The Queen!

**Isabella Benedetti** is still selling Grand Lodge raffle tickets. If you have not purchased them as yet you can get them at the February meeting, during the farm show or by contacting her. The queens fundraising spaghetti takeout dinner was cancelled due to several conflicts with other events scheduled during the same time period.



There was a great deal of discussion at the meeting regarding the queen contest and the fundraising efforts by local lodges to participate in the Grand Lodge Queen Contest. If you looked in the recent edition of the *IL Leone* they have changed the rules so that young ladies who have raised \$3,000 will be designated as Duchesses and those that cell \$2-3,000 will be designated as Countesses. These amounts were reduced from \$5,000 or more and \$2-4,999 respectively. They have also decided to pay full per diem for attendance at the convention and all other expenses associated with the pageant. **REALLY! It is about time!**

I will be the first to admit that I have about as much knowledge of the whole queen contest as a light pole. However, what I have observed, leaves a lot to be desired when it comes to providing a platform for young ladies to be able to polish their speaking skills, serve as ambassadors for the organization, learn how to dress appropriately and look back on their experience as a learning one that provided them with skills they built upon after their reign as a lodge queen.

They often say you get what you pay for. Here is a novel idea. Let each lodge forget about selling raffle tickets and pay the total cost of having their queen participate in the Grand Lodge Queen contest. This would be cheaper than selling raffle tickets as just another way to raise money.

More importantly, we need to make the contest about leadership, public speaking, critical thinking skills, appearance, grace, etc., etc.

It is time the Grand Lodge organized the contest to include an independent panel of judges, professional development activities for the contestants and select a queen and court based on their talents and personal characteristics. It should not be about the amount of raffle tickets sold and the amount of money raised. This is not to say that past queens were not the best queens because all they did was raise money, but it certainly should not have been the only criteria for being the queen. We need to move away from the philosophy of you don't need charisma, charm, talent, public speaking skills and a good appreciation of how to carrying-on the Italian Culture to be the queen rather than "**If you raise the most money, you da queen!**"

### Hole-in-one!

Roma Lodge former First Lady, and golfing great Shurene Curti celebrated with a hole-in-one on the famous Jack Nicklaus course in Palm Desert. Shurene is undoubtedly the best golfer of all the Roma Lodge members. I'm sure there will be a fine in her future!



### Membership Dues

Your lodge dues were due on **January 1, 2014**. Regular member dues are **\$65 per year**. Associate members are **\$45** and Social members are **\$35 per year** and juniors with benefits are **\$6.36**. Junior members who choose not to select the benefit option are free. College students up to the age of 26 are also free if they verify they are in college by sending a letter to the lodge. Mail your dues to **Cathy Mederos, Roma Lodge, PO Box 1337, Tulare, California 93275**.



Roma Lodge  
PO Box 1337  
Tulare, California 93275  
[www.romalodge1573.org](http://www.romalodge1573.org)

### Dinner Menus

**January**-No Meeting  
**February**-**Pizza and Salad**  
**March**-Rigatoni  
**April**-Italian Sausage and Risotto  
**May**-Pizza  
**June**-Chairman's Choice  
**July**-No Meeting  
**August**-Hotdogs/Hamburgers  
**September**-Potluck  
**October**-Chairman's Choice  
**November**-Polenta and Stew  
**December**-Ham & Yams-XMAS Party

### *Your Roma Lodge Officers*

President	Nick Canata (661-978-9331)
Vice President	David DePaoli (804-5443)
Treasurer	Karen Pedroncelli (732-1591)
Recording Sec.	Tina Sparlin (685-8857)
Financial Sec.	Cathy Mederos (687-1112)
Orator	Gary Dutto (686-6201)
Historian	Carole Burner (686-8419)
Guard	Ken Bertorelli (788-8496)
Past President	Ken Curti (288-2144)

### *Trustees*

Danny Dutto	(686-1348)
Mike Saltzman	(686-4340)
Matt Watkins	(635-1699)
Dominic Pitigliano	(359-1907)
Michael DePaoli	(361-2345)

### *Mistress of Ceremony*

Frances Della	(784-7653)
Shurene Curti	(740-0184)

**Meeting**  
**February 3, 2014**  
**6:30 PM**



***Pizza & Salad***

# Roma Lodge #1573

## *Meeting*

**February 3, 2014**

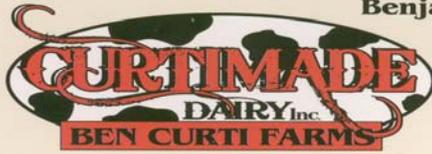
**6:30 p.m.**

**Place: Ag Center Social Hall, So. Laspina Rd.**

**Bring Your Raffle Prizes**

# February 2014

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1
2 Megan Dutto Jennifer Gray	3 <b>Meeting-6:30</b>	4 Lorraine Cleek Tessa Hall	5	6	7 Steve Milanesio Joseph Goni	8 Amie Pitigliano Jordyn Dutto George Rinaldi
9 Charlie Pitigliano  <b>Making Sauce Farm Show</b>	10	11 Janie Blackwell  <b>Farm Show</b>	12 Lillian Cotta  <b>Farm Show</b>	13 Kim Pitigliano  <b>Farm Show</b>	14 Justin Curti Miriam Poundstone	15
16	17 Grace Curti	18	19 Austin Moccardini	20	21	22 Dolores Rosso
23	24	25	26 Michele Burner	27 Jennifer Pitigliano Ronnie Pedroncelli	28 Betty Pratt	



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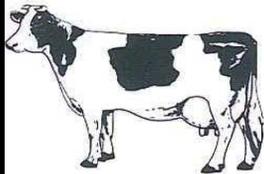
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