



San Rocco Giornale

www.saintroccosfeast.org

December 2009

Buon Natale a Tutti !

Dear Friends,

It is hard to believe that the 81st Annual Feast of St. Rocco is approaching us. The committee will be meeting soon to discuss plans for another unbelievable year. Please allow me to take a moment and thank each one of you for your continuous support and prayers allowing us to keep this tradition going.

We, like the Three Wise Men, search for God and search for the truth. We, followers of Jesus, through the intercession of St. Rocco, ask for guidance and support as we continue to spread the good news of Jesus, the Church, and the works of St. Rocco; not only in Malden but beyond, in many communities. I am honored to serve as President of this Society and am blessed to be part of your lives!

May this Christmas Season allow us to take time and remember how fortunate we are to have each other. I wish each one of you a Blessed, Merry Christmas and a Holy and Prosperous New Year!

Sincerely,

Steven R. Ultrino, President



Viva San Rocco

★ *Lord, may we be like the Wise Men* ★

Lord, may we be like the Wise Men who were guided to you by a star. Give us the wisdom to seek you, light to guide us to you, courage to search until we find you, graciousness to worship you and generosity to lay our gifts before you, who are our King and our God for ever and ever. Amen.

Save the Dates!

We hope to see you at the *Annual St Rocco Reunion Banquet on Saturday, April 10 at Anthony's in Malden.* Join us for an evening of fun and friendship featuring the popular Boston based band "Itamia"! You can check out their web site at www.itamia.com Complete details will be available soon.

81st Annual St Rocco Feast

Plans are underway for the *81st Annual St Rocco Feast* scheduled for August 6, 7, and 8 2010 Stay tuned for details.

This is not your grandfather's St Rocco!

In January 2010, St Rocco will take a step into the future with his own "Facebook Page". Can you believe it?!! We'll let you know when it's up and running.

This will help us stay in touch with everyone, far and near. A lot of former Edgeworth residents have moved away but they still like to know about the "Feast". This will give them the opportunity to stay in touch.

Abbondanza!

Our cookbook was a HUGE success - 550 and counting. I am still getting calls and emails for cookbooks. They make a great Christmas gift. If you need one for a gift, call or email me at 781-438-0803 or joycem1953@aol.com.
Ciao, ciao!
Joyce

The Feast of St. Nicholas - Italian Style!

Michael Maresco

The recipe is more than 150 years old, long before the age of refrigeration. My grandmother was born and raised in a small town in Italy called Avellino. She came to America when she was nine years old in 1915 with her mother Rose and her father Carmine, and her brothers and sisters; Salvatore, Celia, Joanne, Dominic, Carmine and Pasquale.

My Grandmother would make these peppers every Christmas for as far back as I can remember. It was a Christmas Tradition. Nonna would make about 6 dozen and share them with her family and friends. Even today, when I make the peppers the smell of the pickled peppers frying permeates the house bringing back great childhood memories of my Grandmother at her stove making these Christmas peppers.

The process would start in late August when my Grandfather would buy two or three bushels of St. Nicholas Peppers and pickle them in the large ceramic crocks with garlic, oregano, salt and peppercorns. The vinegar that was used was an apple cider vinegar. The week before Christmas my Grandmother would take all the peppers that were left in the crocks and use them to make her Great, Great Grandmother's St. Nicholas Christmas Peppers.

Phyllis Maresco's St. Nicholas Christmas Peppers

- ◆ Requires three dozen pickled St. Nicholas Peppers (these pickled peppers can be purchased at Pace's Market in the North End if you don't pickle your own peppers).
- ◆ Remove stem at top of pepper by cutting small circle around the stem to allow you to remove stem and seeds.
- ◆ Prepare stuffing in a large macaroni pan.
- ◆ (2) large containers of Progresso seasoned bread crumbs
- ◆ (2) large (8 ounces) of pignoli nuts
- ◆ large container of raisins and (1) small container of raisins
- ◆ (6) cans of anchovies cut up into small pieces
- ◆ Add extra virgin olive oil (quart size) to stuffing mix to hold it together
- ◆ Mix stuffing well making sure that it has sufficient olive oil to hold the stuffing together.

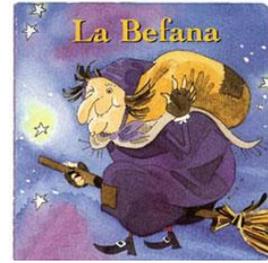
On the stove heat extra virgin olive oil in a large heavy fry pan adding in 4 table spoons of the apple cider vinegar that came with the pickled peppers. It smells incredible!!! Stuff all the peppers and then begin to fry them on both sides (top and bottom).

They just need to be fried until they get soft. Make sure the oil is not too hot so that the peppers don't burn. When the peppers are ready to come out of the fry pan carefully place them on a platter and immediately coat them heavily with honey. I prefer Sue Bee Honey.

Cover tray with saran wrap once they cool down and place them in the refrigerator for at least 48 hours.

The peppers are served cold as an appetizer or with the antipasto.

Mangia Bene!



La Befana is the benevolent old woman with magical powers who brings gifts to the children of Italy on the eve of the Epiphany.

This story takes place at the time of the birth of Baby Jesus, the Christ Child. *La Befana* is an old woman who lives in a house in the hills of Italy. She once had a husband and child, but now lives alone. *Befana* spends her days sweeping and baking. One night, *Befana* notices a bright light in the sky, she thinks nothing of it and goes back to her work of sweeping and baking. Later, a glorious caravan led by Three Wise Men stop and ask *Befana* for directions to Bethlehem and invite *Befana* to join them in their search for the Christ Child, but *Befana* is too busy and knows nothing of this far-away place nor the birth of a special baby.

After the caravan disappeared over the hills, *Befana* thought of how much she missed her child. She changed her mind and wanted to visit this special child, because she loves children very much. So she placed some baked goods and gifts for the child in a sack, took her broom to help the new mother clean and raced out after the caravan in search of the Baby Jesus. *Befana* soon was lost, and just as she tired, angels appeared from the bright light, the magic star, in the sky to give flight to *Befana* on her broom - after all this was a night of miracles.

She searched and searched for the Baby Jesus. *Befana* still searches, even today, even after all these centuries. So, every year on the eve of the Epiphany, whenever *Befana* comes to a house where there is a child, she drops in to see if it might be the child she seeks. It never is, but *Befana* leaves a gift anyway. For *Befana* has come to realize, over the years, that her searching is not vain, that in a way the Christ Child can be found in all children.

Just remember, *La Befana* is watching you! If you are good, *La Befana* will bring you a nice gift; if you are bad you will get a lump of coal!

*La Befana vien di notte
Con le scarpe tutte rotte
Col vestito alla romana
Viva, Viva La Befana!*

The English translation is:

*The Befana comes by night
With her shoes all tattered and torn
She comes dressed in the Roman way
Long life to the Befana!*