



San Rocco Giornale

www.saintroccosfeast.org

April 2010

Dear Friends,

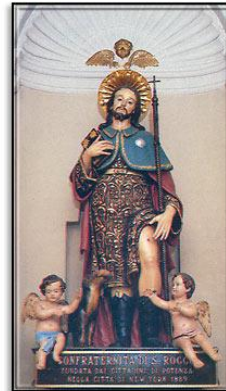
Once again we meet as a family at our annual St. Rocco Banquet. I am always amazed at your friendship, kindness and generosity which you have demonstrated throughout the years. I am excited not only to be here tonight but to introduce our 81st annual Feast of St. Rocco on August 6, 7 and 8th. Once again, we have a great line up with groups like Keep It Real, Beatleuce, That's Amore with Pat Benti - a Tribute to Italian-American singers and the return of Joey Voices.

With your support we will again distribute a total of \$8,000.00 to Cheverus School, Malden High School, Mystic Valley Charter School, and Malden Catholic High School, to provide scholarships to students who the Headmaster of the school deems worthy. With this \$8,000.00, the St Rocco Society has given out over \$58,000.00 in funds to assist the youth of Malden since 2004!

Not only is this night a chance to keep the scholarship cause going, but it is more important to share a meal, a laugh and a dance with all of you. Thank you for allowing me to serve as your president and instilling in me the values I hold near and dear to my heart.

Enjoy this night and get ready for the **“Grande Festa in Honor of San Rocco.”** *VIVA SAN ROCCO, VIVA!*

God Bless,
Steven R. Ultrino, President



SAN ROCCO

*And the Winner of the Oscar for Best Actor Goes To.....
You guessed it.....St. Rocco!*

The original statue of the St. Rocco Society of Potenza in New York City, was "rented" by Francis Ford Coppola and used in the filming of "The Godfather II" during its Festa di San Rocco scene. Only members of the Society were allowed to carry the statue in the film. The statue

is the oldest Italian American religious society statue in New York. The original statue of St. Rocco pictured above, was made in Italy and shipped to New York in the summer of 1889 and carried in the first annual Feast of St. Rocco on August 16, 1889 Visit their web site at www.vivasanrocco.com.



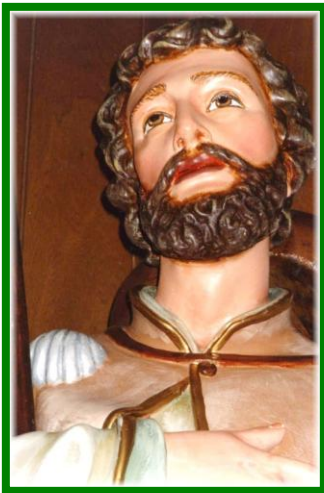
This is not your grandfather's St Rocco!

In February, we introduced St Rocco Malden on Facebook. To date we already have nearly 400 fans! This is a great way for “St. Rocco Fans” to stay in touch.

Become a “Fan” today, and don’t forget to visit our web site: www.saintroccosfeast.org

Prayer to Saint Rocco

O Great St. Rocco, deliver us, we beseech you, from contagious diseases, and the contagion of sin. Obtain, for us, a purity of heart which will assist us to make good use of health, and to bear sufferings with patience. Teach us to follow your example in the practice of penance and charity, so that we may, one day enjoy the happiness of being with Christ, Our Savior, in Heaven. Amen.



Saint Rocco

The Original Animal Rights Activist

St. Rocco and his dog, always pictured together on religious pictures cards, distributed on his feast day August 16th, was heaven's first animal rights activist, if the stories we believe, in a

“leap of faith”, are true.

St. Rocco, with his faithful canine companion Roquet by his side is venerated throughout Italy for his intercession, and service to the plague-stricken in the early 1320s AD.,

St. Rocco was born with a birthmark shaped like a cross imprinted on his breast, in Montpellier, France. As soon as he was of age, he gave his earthly possessions to the poor, took up the life of a monk and began to wander, accompanied by a little dog named Roquet. He served the plague stricken in Italy while on a pilgrimage of devotion to Rome.

This was the time of the Black Death (bubonic plague); and when Rocco discovered that he could heal the stricken with his touch, he devoted himself to their cure. Finally infected with the disease himself, he withdrew, dragging himself to an isolated cave in the woods.

While he lay there exhausted, his dog Roquet found his way to the castle of a nearby nobleman where he managed to snatch a loaf of bread from the table. Returning day after day to find food for his master, the dog aroused the interest of the nobleman, who followed him to the cave.

The sight of Rocco, now dying, moved the nobleman to abandon his wealth and follow the path of the dying Saint who died August 16, 1327 A.D.

St. Rocco ascended to Heaven, where he was welcomed by St. Peter, the Celestial Gatekeeper. When St. Peter refused to admit Roquet, St. Rocco insisted that the dog had saved his life.

St. Peter replied that a rooster had saved his soul, but that he had never even imagined taking him along to Heaven.

Refusing to abandon his faithful companion, St. Rocco sent news of this conflict and reached the ears of God the Father, who commanded that St. Rocco and Roquet be admitted to Heaven together. When St. Peter complained about the neglect of his rooster and threatened to resign his post, the heavenly Father agreed that the bird should also enter. Then the other Saints all made a claim for the animals that had served them - St. Jerome for his lion, St. Calm for his cat, St. Agnes for her lamb, and St. Francis for all the other birds and beasts.

And the Heavenly Father saw that he had no choice. He ordered St. Peter to throw open the Gates of Heaven to every creature who had served His will.

And it was all the doing of St. Rocco and his little dog.

From L'Italo-Americano Sun Valley, CA 91352

Divertimento.....For Fun!

If you ever go to Venice you just have to go to Harry's Bar and sample their signature cocktail, a “Bellini”. This drink was created in 1943 at Harry's Bar in Venice, Italy in honor of the painter Giovanni Bellini. Giuseppi Cipriani was the inventor. The original recipe was made with fresh pureed white peaches with a bit of raspberry or cherry juice to give the drink a pink glow.

Ingredients

2/3 cup white peach puree (use yellow peaches if white not available)
1 teaspoon raspberry puree
1 bottle chilled Italian sparkling wine such as Prosecco

Place 1 1/2 tablespoons puree in the bottom of each flute and add 2 - 3 drops of the raspberry puree. Add sparkling wine and serve.

Raspberry puree: Puree fresh or frozen (thawed) berries in a food processor.

Peach puree: Peel fresh peaches, cut up in pieces and blend in a food processor.

Place 1 1/2 tablespoons puree in the bottom of each flute and add 2 - 3 drops of the raspberry puree. Add sparkling wine and serve.

Serve in a champagne flute, and watch the gondola's go by.