



# GIORNALE PICCOLO

Est. 1973 A.D.

April 2017

## April 2017

### A Note from the President...

April 27<sup>th</sup> will be our last Spaghetti night and we will be having our annual basket raffle to benefit Camp Good Days and Breast Cancer awareness; donated baskets for this annual event are greatly appreciated.

I would like to thank the whole spaghetti night team for their hard work. It takes many people to make this event possible, our chefs, set-up crew, kitchen help, bakers, (i.e. Noreen Stefanucci) dishwashers and waitresses who put a lot of time and effort for our spaghetti night dinners to be successful.

I would like to say a special **THANK YOU!!** To all of you who supported these dinners through the season. I believe we are part of a dynamic and enthusiastic club, and encourage our members to get involved.

I would like to wish everyone a happy and healthy Easter. (Buona Pasqua)

Volunteers are always welcome and essential to keep our club a huge success! The Renaissance club, a place where, "you and your family will always feel welcome....."

**Please get in touch with Tracy & Matt to volunteer to help with this year's Canal Fest 2017.**

Send me your ideas at [Pres@RenClub.org](mailto:Pres@RenClub.org).

Mack

### Sunshine Committee:

We have no new announcements for the sunshine committee for the month of March, but as always we would also like to extend our condolences to all our members who have lost loved ones / family members. They will be in our prayers.

Please **help us** keep up with members that are ill or have passed away by contacting Vince Dell'Isola at 695-2447 or Mack at 693-0334 or Kevin Canali.

This will help in keeping our members informed, so they are able to contact them if help is needed when they are sick, and express their condolences. We are a **big family** who wants to help each other when needed. Thanks

### Program Committee Report:

The following events are planned for this year. We are looking for help from members as either a chairmen of the event or to help volunteer. Contact me at [Pres@RenClub.org](mailto:Pres@RenClub.org) or call 693-0334

Karaoke	April	8 <sup>th</sup>
Directors Meeting (6:30pm)	April	12 <sup>th</sup>
Membership Meeting	April	12 <sup>th</sup>
NY Beer Project Tap Takeover	April	22 <sup>nd</sup>
Last Past Night of the Season	April	27 <sup>th</sup>
Charity Basket Raffle	April	27 <sup>th</sup>
Trivia Night	April	29 <sup>th</sup>
Dandelion (Cicoria) Festal:	May	10 <sup>th</sup>
Indoor/Outdoor Meat Raffle		DTBD
Chowder Sale		DTBD



Come join us April 22 at 7pm for the New York Beer Project Tap-Takeover. For one night the NYBP will take over all the taps and you'll have an opportunity to drink their delicious locally brewed beers. Guests are welcome as long as accompanied by a member.

### Pickle Ball:

We **are open on Wednesday nights at 6pm**. Just show up and we will pick teams and learn together

**Visit Our Website:** for up to date events, photos and happenings at the club.

BE IN THE KNOW!! [www.renclub.org](http://www.renclub.org)

### Trivia Night

The next trivia night is scheduled for **April 29<sup>th</sup>** I would like to again thank Kathy Miller for a job well done as our moderator. Starts at 7pm.

### St. Joseph's Table

St. Joseph's table was once again a huge success. Tickets were all sold out presale. The food and service was wonderful and we were able to make a donation to St. Luke's mission. Thank you to all of those who helped make this possible, with a special thanks to Carolyn and Lee Di Francesco, Kathy and Ron Miller, and Laredo and Loretta Colaiacovo. If I missed anyone I apologize but thanks again to everyone for making it such a success.

### Bar hours:

Monday thru Friday 5pm till 11pm  
Saturday 1pm till 11pm  
Sunday Closed

### Lotto:

Vince Dell 'Isola is still selling the 2017 Lotto books. Lotto is one of our major fund-raisers for the club. Your support is greatly appreciated

### Karaoke

The club will once again be hosting a Karaoke night this Saturday April 8<sup>th</sup> starting at 7am. Please come join us as we sing the night away.

### Camp Gooddays and Breast Cancer awareness- -Chinese auction/Basket Raffle:

This charity event will be held in conjunction with the last spaghetti night of the season on April 27<sup>th</sup>. All funds received will be donated to Camp Gooddays and Breast Cancer Awareness. To help or drop off a charity basket or make donations please contact Tracy at 531-2740.



### Buona Pasqua

Happy Easter to all the members/family of the Renaissance club. May this joyous holiday be wonderful for all family and friends.



### Easter Roast Lamb

Enjoy Easter with a traditional Italian meal of roast lamb:

#### Ingredients

- 1 (about 5 lbs) boneless leg of lamb
- 2 lemons, halved
- 1/4 cup chopped fresh oregano
- 2 tablespoons fresh rosemary
- 2 table spoons fresh thyme
- 1 tablespoon garlic powder
- 2 1/2 teaspoons of salt
- 2 teaspoons pepper
- kitchen string/butchers twine
- 1 garlic head/bulb
- 1/4 cup olive oil
- 1 cup low sodium chicken broth

1. Preheat oven to 350°. Unroll lamb (a boneless leg of lamb is usually butterflied and tied up by butcher or put in netting). Rub 1 lemon half on all sides of lamb, squeezing juice from lemon. Stir together oregano, thyme, rosemary, garlic powder, salt, and pepper; rub all over lamb, and roll up lamb and tie together with kitchen string/butcher's twine.
2. Place lamb on a lightly greased rack in a roasting pan. Separate garlic cloves from whole head/bulb, but do not peel garlic, and place around roast. Drizzle olive oil over lamb and garlic cloves.
3. Squeeze remaining lemon into a bowl and combine with chicken broth; pour into roasting pan.
4. Bake at 350° between 2 and 2 1/2 hours until meat thermometer in thickest portion registers 140° (medium) or until desired doneness. Remove from pan and with aluminum foil and let rest for 10 minutes before slicing.
5. Slice and enjoy.

### Recipe Box

Let me hear from you so we can print your recipe. Hopefully, there will be recipes submitted for our next newsletter.

[Piccolo@RenClub.org](mailto:Piccolo@RenClub.org)