September, 2015

President’s Letter, Margaret Ripa Maier

Dear Lodge Brothers and Sisters,

Here we are entering into September, when children are heading back to school, traffic becomes heavy again, and we start planning for the holidays ahead. Please take the time to remember September 11th. Many, many lives were lost and the suffering continues. Survivors of that horrible day continue to become ill and die after the fact. So remember the first responders, doctors, nurses, firemen, policemen, soldiers, fellow workers, and neighbors, who rushed to the scene to help, risking their own lives.

During the upcoming months, we will make every effort to raise money in support of OSIA charities. If you have an idea for an event, please come forward and let me and your fellow lodge members know of your interests.

There are many events planned within our lodge and with other lodges.

Information regarding our Events for October, November, and December will be posted and sign-up sheets will be available.

Thank you for all your hard work and your volunteerism. Our General meeting is Sept. 14th. If you could bring something for our social after the meeting it would be appreciated.

Perhaps, something made from your garden, zucchini bread, tomato salad. Peaches are in season, and there are so many ways to enjoy them.

Fraternally, Margaret Ripa Maier, President

Sons of Italy® Elects 2015-2017 National Officers At 54th National Convention

WASHINGTON D.C., Aug. 28, 2015 - The Order Sons of Italy in America (OSIA), the oldest and largest national organization for men and women of Italian heritage, elected Daniel J. Longo of Maryland to serve a two-year term as National President during its 54th Biennial National Convention in Bonita Springs, Florida, Aug. 16-23, 2015. He is the former National Director of Client Services for Prime Care Technologies. Mr. Longo has stated that his vision for the next two years “will focus on the possibilities. Previous initiatives that complimented our organization's direction will be revisited. New initiatives will be vetted and implemented to ensure our future successes.”

Joining Mr. Longo in his upcoming administration are:
Vera Girolami of California, National First Vice President
Nancy Di Fiore Quinn of New York, National Second Vice President
Robert A. Bianchi, Esq. of New Jersey, National Third Vice President
Joseph A. Boncore, Esq. of Massachusetts, National Fourth Vice President
Michael G. Polo of Connecticut, National Fifth Vice President
Thomas Lupo of New York, National Financial Secretary
Frank J. Panessa of Maryland, National Treasurer
Dr. Mark S. DeNunzio of Florida, National Recording Secretary
Christopher Cannatella of New Jersey, National Orator
Richard R. Della Croce, Esq. of Illinois/Wisconsin, National Historian
Rev. R. Adam Forno of New York, National Chaplain
SCHOOL IS OPEN  DRIVE SAFELY

AUGUST 3rd GENERAL MEETING

**LOOK FOR TRIVIA QUESTIONS MINGLED ON THE PAGES**

Sentinel Grace Gonzalez, Louis Bastlone  Madeline Brewster
Members chatting before the meeting  Brother Carlo Mattuecci  State Trustee Joe Franzone  President Margaret  Sister Grace Ficarra  Vice President Bob

Below: Culture Chairlady, Sister Luisa gives her presentation.

Installation of 5 new members to our lodge

New Sister Judith Trisciuzzi  New Brother Rich Linbrunner  New Sister Deb Linbrunner

50/50 chair, Brother Pete with winner Sister Angela  (Newsletter Editor)
What a delightful surprise!
President Margaret & I attended the Plenary Session. We learned so much about how OSIA is run and some of the things that our Lodge should and should not be doing. We mingled with Brothers & Sisters from other Lodges, trading ideas, and reaffirming friendships with wonderful people who are always ready to lend a helping hand, share their knowledge and encourage our efforts to improve our wonderful Lodge.

At the beginning of the meeting, there is a lighting of the 3 candles ceremony. The candles symbolize LIBERTY, EQUALITY & FRATERNITY, the principles of OSIA.


Vice President Robert Donato and I were pleased to represent our Lodge at this occasion. We saw many OSIA brothers & sisters, they support our participation in these events. NYS OSIA President Carolyn Reres did an excellent job running her first Plenary Session and she will be a dedicated, outstanding representative of our State at all OSIA functions.

CELEBRATION BREAKFAST TO HONOR NEW YORK STATE OSIA PRESIDENT CAROLYN RERES Given by her Lodge Members AUGUST 2nd
In Celebration of ITALIAN CULTURE & HERITAGE MONTH
The Sgt. John Basilone Sons of Italy Lodge of Blue Point PRESENTS:

A NIGHT OF SONG AND COMEDY
FRIDAY, OCTOBER 23rd

ELKS CLUB  41 HORSEBLOCK ROAD  CENTEREACH
$30. Per Person  7:00-11:00 p.m.
Includes an array of Italian Desserts, Tea or Coffee
CASH BAR

FEATURING
THE INCOMPARABLE  PAT COOPER
and
“IL GRUPPO ALLEGRIA”
tenor RINALDO TOGLIA  soprano MARY MANCINI
accordionist MARIO TACCA

Special Thanks to Pat Cooper for his participation in our Gala Evening.
He has officially retired from show business but has generously agreed
to regale us with his hilarious humor.
FOR MORE INFORMATION;
Luisa Potenza 631-589-6634 or Madeline Brewster 631-289-0413

HURRY, TICKETS ARE LIMITED  RESERVATIONS REQUIRED  R.S.V.P. Oct. 14th

NAME:______________________________________________________________
NAME:______________________________________________________________

Make checks payable and Mail to: Basilone Lodge # 2442
P.O. Box #173  Blue Point NY 11715
Lodge Name if Applicable

#  X $30. Pp = $__________
Amount enclosed

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P. VINCENT LANDI LODGE # 2239
SUMMER BAR B QUE
SATURDAY  September 19, 2015 1:00 pm
Knights of Columbus Hall  683 Rte 25A  Rocky Point NY 11778

MENU
HAMBURGERS**HOT DOGS & SAUSAGE & PEPPERS**CHICKEN**SWEET CORN**MACARONI SALAD**POTATO SALAD
HOMEMADE ITALIAN BEAN SALAD  **ASSORTED DESSERTS
BEER  WINE  SODA  BOTTLED WATER

Limited Seating...make your reservation now!!!
CALL Josephine 631-345-6586 or Rob 631-627-3358
$25.00 per person send your payment directly to them
A GROUP FROM OUR LODGE IS GOING  PLEASE JOIN US
WHEN YOU CALL TELL THEM YOU ARE FROM THE BASILONE LODGE

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Garibaldi-Meucci Museum

NOVEMBER 7th  GARIBALDI MEUCCI MUSEUM LUNCHEON  at the Staatan on Staten Island
Honoring: State IPP Joseph Rondinelli,  and  Past GMM Chair Luigi Squillante,
President of the Staten Island Chamber of Commerce.
Anna Maria Gentile,  Christine Cea, NYS Regent for Staten Island.
11:00 a.m. $75. Pp  contact Frank Cicero  718-442-1608
CHECK FOR BUS AVAILABILITY;  CONTACT: MADELINE MATTEUCCI  631-654-2578
Other Lodge Events

BUS TRIPS TO FESTIVAL: Seating is limited.
Vigiano Bros Lodge Contact Anthony Rotoli 631-928-7489 for more information
Bus leaving from Rose A Caracappa Center $30.00
Dr Vincenzo Sellaro Lodge Contact Gerri 631-265-0205 for more information
Bus leaving from Smithtown Train Station $25.00

September 13, 2015 noon – 6:00
Arthur Ave LITTLE ITALY
http://www.arthuravenuebronx.com/ferragosto/

October 27th
Guglielmo Marconi Lodge # 2332
Traditional German Octoberfest at the Lodge Hall
333 Moffitt Blvd Islip
6:30 p.m. Contact Jean Simeone 631-581-7520

December 31st
Guglielmo Marconi Lodge # 2232
New Years Eve Party at the Lodge Hall
8:00 p.m $75.00 pp Contact Joe Canestro 631-678-3220
Dear Brothers & Sisters:

On behalf of NYCSJ Chairman Louis Gallo, please find attached information regarding a new film documentary about saving the Jews during the Holocaust. Vincent Marmorale, a board member of the NYCSJ and Chairman of the Holocaust committee has spent more than 30 years focused on Holocaust education. This documentary is now playing on Netflix and Chairman Lou encourages all, if possible, to view this feature length film...

**MY ITALIAN SECRET: The Forgotten Heroes**, that tells a heroic story that was all but lost to history, until now.

Sincerely,

Carol DiTrapani
Executive Assistant

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**Italy and the Holocaust Foundation Shares Holocaust Survival Stories in New Documentary**

NYCSJ Board Member, Chairman of the Holocaust Committee and former history teacher, Vincent Marmorale, founded the Italy and the Holocaust Foundation in 2010 after spending more than 30 years focused on Holocaust education. The Foundation is a non-profit organization committed to telling the little known story of the role individual Italians played in helping Jewish people during the Holocaust. As an entire continent was engulfed in a genocide, which took the lives of most Jews in Nazi-occupied Europe (11 million people perished, including 6 million Jews), approximately 80 percent of Italy’s Jews survived because people had the courage to care for their neighbors.

The Foundation recently completed a feature length documentary, **MY ITALIAN SECRET: The Forgotten Heroes**, that tells a heroic story that was all but lost to history, until now. The film recounts how WWII bicycling idol Gino Bartali, physician Giovanni Borromeo and other Italians worked with Jewish leaders and high-ranking officials of the Catholic Church, risking their lives by defying the Nazis to save thousands of Italy’s Jews. Their high-risk methods were ingenious. Bartali, a Tour de France champion, criss-crossed Northern Italy transporting fake identification documents in the frame of his bicycle. A physician, Dr. Borromeo, invented a fictitious disease to scare the SS away from the hospital where he was hiding Jews. Others disguised Jewish girls and women as nuns and hid them in convents. In this epic documentary, living characters return to Italy to reveal their stories, and to thank those who were willing to sacrifice their own lives to save strangers without ever seeking recognition or reward for their courage. Oscar®-nominated director Oren Jacoby resurrects the dramatic story of this secret underground, giving it the attention it so richly deserves.

**MY ITALIAN SECRET** was selected to be in the Hamptons International Film Festival and the Rome Film Festival in 2014. In March, the film had its theatrical release in New York and Los Angeles and has been screened at numerous film festivals around the country this year. **MY ITALIAN SECRET** is now available on Netflix.

For more information about the Foundation, please visit: [http://www.italyandtheholocaust.org](http://www.italyandtheholocaust.org)

To view the trailer for **MY ITALIAN SECRET** and learn more about upcoming screenings, please visit: [http://www.italyandtheholocaust.org/my-italian-secret-the-forgotten-heroes.aspx](http://www.italyandtheholocaust.org/my-italian-secret-the-forgotten-heroes.aspx)

Like the Foundation on Facebook: [https://www.facebook.com/pages/Italy-and-the-Holocaust-Foundation/451363211679656](https://www.facebook.com/pages/Italy-and-the-Holocaust-Foundation/451363211679656)
The Rise of the Jack O’Lanterns

See over 5,000 hand-carved Jack O’Lanterns light up the night at Old Westbury Gardens!

RISE of the Jack O’Lanterns features the work dozens of local artists and sculptors in a unique walk-through experience that's suitable for visitors of all ages.

5000 HAND CARVED, ILLUMINATED PUMPKINS

Advance registration required. Click HERE for more information and to buy tickets.

THERE ARE 3 TRILLION TREES ON THE EARTH BUT IT’S NOT ENOUGH.

15 BILLION TREES ARE CUT DOWN EACH YEAR AND ONLY 5 BILLION ARE REPLANTED

WITH THE AUTUMN SEASON APPROACHING IT IS THE PERFECT TIME OF YEAR TO PLANT A TREE

LETS LOVE THE PLANET…… IT’S THE ONLY ONE WE HAVE

AUTUMN PLANTING IS OPTIMAL FOR:

**SPRING BULBS;** they need a period of cold dormancy for a beautiful spring display.

**PANSIES;** the still warm soil gives the roots a time to establish. You can get 2 seasons of enjoyment. REMEMBER TO remove spent flowers so the plant doesn’t use its energy to set seeds.

**COOL SEASON VEGETABLES;** broccoli, Brussel sprouts, carrots, cabbage, kale and many more thrive in cool weather. (Learn more about cool-season crops.)
CANNOLI CAKE: From Sargento’s

Ingredients:
- 4 eggs
- 2/3 cup sugar
- 1 cup all-purpose flour
- 1/2 cup (1 stick) butter or margarine, melted and cooled
- 1/4 cup chopped semisweet chocolate
- 1 recipe Ricotta Filling
- 1 recipe Whipped Cream Frosting
- Fresh berries or candied cherries, for garnish

Ricotta Filling:
- 2 cups (15 oz.) Sargento® Part-Skim Ricotta Cheese
- 3 Tbsp. sugar
- 1 tsp. vanilla
- 1 cup whipping cream, whipped
- 1 cup semisweet mini chocolate chips

Whipped Cream Frosting:
- 2 cups whipping cream
- 2 Tbsp. confectioners sugar
- 1/2 tsp. vanilla

Directions:

Beat Eggs and sugar on medium speed in bowl with an electric mixer 5 minutes or until thick. Gently fold in flour and butter; pour into greased and floured 8-inch round cake pan. Bake in preheated 350°F oven 40 minutes or until cake feels firm when touched in center. Cool in pan 5 minutes. Remove from pan and cool completely on wire rack.

To make Ricotta Filling: Beat Ricotta cheese, sugar and vanilla on medium speed in bowl with electric mixer 3 minutes. Place 1 layer on serving platter; spread with one-third Ricotta filling. No sooner than 6 hours before serving, frost sides and top of cake with all but 1 cup frosting. Decorate with remaining frosting, chopped chocolate and fruit.

To make Whipped Cream Frosting: Beat cream on high speed in bowl with electric mixer until soft peaks form. Fold in whipped cream and chocolate chips.

FRANCESCA CACCINI 9/18/1587
Florence, Italy
Born to; Giulio Caccini, a musical performer & Lucia Gagnolanti a singer.
She participated in musical performances with her family,
Composer, Poet, Singer
One of the best known female composers and performers of the Baroque era.

Read more about this fascinating lady at this website;

Anthony Telamo Rossi September 13, 1900 Messina, Italy
FOUNDER; TROPICANA PRODUCTS 1947
BRADENTON, FLORIDA
HE LIVED IN MESSINA DURING THE 1908 EARTHQUAKE that was
the subject of our Culture Presentation given by
Sister Grace in July.
Rossi was inducted into the Florida Agricultural Hall of Fame in 1987.

My dear friend Shannon sent the Cannoli Dip recipe to me. We have been friends since 7th grade.
She is a southern girl, originally from North Carolina, and she always says my Italian rubbed off on her.

Cannoli Dip!!
- 2 cups ricotta cheese
- 8 ounces Cream Cheese
- 1 1/2 cups confectioners’ sugar
- 1 tsp. vanilla
- 1 cup mini chocolate chip

Mix together
Use various flavor graham crackers for dipping.

Happy Birthday to our Lodge sisters and brothers celebrating a September Birthday.
We hope you have a glorious day!
Buon compleanno al nostro Lodge sorelle e fratelli celebrando un Settembre compleanno.
Ci auguriamo che un giorno glorioso!
We harvested 115 pounds on Wednesday, August 5th. Just 45 minutes on display at the Pantry and all 115 pounds went home with many people who will be eating healthier. Since then, weekly harvests were, 125, 150 & 155 pounds.

THANK YOU
Sister Jackie for introducing us to this important neighborhood Charity.
HERE IS A LINK TO THE GARDEN NEWS ARTICLE ON THE GREATER PATCHOUGUE WEBSITE, MENTIONING THE SONS OF ITALY:
http://www.greaterpatchogue.com/patchogue-vegetable-gardeners-setting-records-for-donations/

On Display
At the Food Pantry
There were so many talented entertainers, I wish I could have gotten better photos. We had a wonderful evening.

Performing the song “Sisters” President Tom & His Son

Enjoying the talent variety show at the Dr. Vinzenzo Sellaro Lodge

Founded by Dr. Vincenzo Sellaro in 1905. Today this is a fraternal organization is the largest Italian American organization in the United States. Name this organization with a lion for a logo.

Cool decorations
Lending a hand with Setup; Angela Donato, Margaret Ripa Maier, Bob Donato

President Margaret & State Deputy Diane Graur

Chairman Keith Wilson, Parade Committee Members and NYS OSIA PRES. Carolyn Reres

First scene of the play, A man is shot, and the police ask if there is a nurse in the house.
President Margaret stepped up

Peter Ficarra, Dottie Curto, Margaret Ripa Maier, Rob Rizzo, Angela Donato, Bob Donato

Sister Margaret, solved the crime, won a trophy, and some gifts... We were very proud of her.
You know you’re ITALIAN when:

- You knew you were in trouble when your mother reached for the wooden spoon
- Shouting is a perfectly normal form of communication
- Your grandfather had a fig tree
- Recipe !!!!  what recipe?  “I’m Italian”  “just throw a handful in the bowl”
- You were allowed a small drink of wine with dinner at a young age
- It’s not BASIL it’s BASILICO
- You played BOCCE at family picnics & BBQ’s
- You had Macaroni and sauce to eat at the BBQ…LASAGNE….BAKED ZITI !!!!
- Growing up, Italian Bread, was called BREAD …White Bread, was called AMERICAN BREAD

Basics of the Italian Pantry

PASTA: Keep at least 3 types of pasta in your cupboard, a ridged one like penne or rigatoni for thick and meat based sauces, a thin ribbon such as linguini for thinner and seafood sauces, and a small one such as stelline for soups.


EXTRA VIRGIN OLIVE OIL, the start of most recipes, the balance to vinegar in a salad.

ONIONS & GARLIC: They are the mainstay of many Italian dishes. Onions, whether white, yellow or red, are the unwavering base of most sauces.

BASIL: I grew up calling it BASILICO, rub it between your fingers, ahhhh, perfume…

BEANS: Beans and Macaroni, a hearty meal for meatless Fridays.

TOMATOES: You can never get enough…sliced, diced, in a salad. Pureed, in a pot of sauce.

ANCHOVIES: I confess, I don’t use them… as a teen, I worked in a bakery/pizza place and had to put them (ALICI) on the pizza!!!

TRY RED PEPPER SAUCE WITH ANCHOVIES: [http://www.simplyrecipes.com/recipes/roasted_red_pepper_pasta_sauce/]

BREADCRUMBS: Whether you are breading a cutlet, or topping a casserole, they add just that right something.

WINE VINEGAR: Drizzled over a salad or used in cooking, adds that perfect flavor.

CHEESE: So many kinds, flavors, ways to use them…Experiment

OLIVES: I add them to many recipes, chicken, sautéed Broccoli…

WINE: A Staple in my kitchen, sometimes I even put it in the recipe…seriously, I throw wine in anything I am sautéing.

TRIVIA # 2
Which tree commonly found throughout Italy, is symbolic of Italians love of family, friends & mother nature?
Sister Caroline Lascala
Her Hobby is sewing. and here’s a photo of an apron she made.....she usually donates them for raffle prizes to the various organizations she belongs to.

TRIVIA # 3
This Opera house, perhaps the world’s greatest theater, opened in Milan in 1778 and can accommodate 2800 people.

Name this OPERA HOUSE.

“News Flash!!
Four Lodge members have moved to Mars!! Yes, that’s right, they have become Martians!!
Bob, Joyce, Megan & Tim Brewster have moved to Mars, Pennsylvania.
Bob has accepted a position as Nuclear Engineer with Westinghouse Electric Company in Pittsburgh. All were active members of our Lodge. They were proud to be members and sincerely wish us success and happiness in all of our future endeavors”.
(And we wish them the same.....)

LODGE MEMBERS, REGINA AND BOB ALLEN ARE EXPECTING GREAT GRANDCHILD NUMBER 8 TO BE ARRIVING IN OCTOBER.
PICTURED HERE, THE EXPECTANT PARENTS AND 2 OF REGINA & BOB’S GREAT GRANDCHILDREN.
Vincent Marotta, co-founder of Mr. Coffee, passed away in his home in Cleveland. Mr. Marotta was 91. The son of Italian immigrants, Marotta assisted his father, who could not speak English, in operating the family business, which was coal mining.

He and his high school friend, Samuel Glazer, asked 2 engineers to create a drip brewing system like those found in restaurants. They were made into coffee machines that could be used in the average home kitchen. Mr. Coffee machines helped make the percolator almost obsolete. The brand got a boost, when Joe DiMaggio, former New York Yankee star became the spokesman.

It's true, we love getting together as often as we can.
Lodge Brothers and Sisters
Standing: Rae & Jim Flaherty, Stephanie Stalter, Madeline Brewster, Margaret Maier, Regina Allen, Bob Donato, Dorothy Curto
Seated: Peter & Grace Ficarra, Angela Donato
Not in photo, Vinny Campana.
PER COLORO CHE HANNO CONTRIBUITO 
NEWSLETTER, GRAZIE 
TO THOSE WHO CONTRIBUTED TO THIS 
NEWSLETTER 
THANK YOU 
Sister Angela Donato
Lodge2442news@verizon.net 631-589-5517

SUNSET ON THE BAY 
AUGUST 2015

DONATE
SUPPORT THE OSIA NATIONAL FOUNDATION BY SHOPPING 
ONLINE AND HAVING THE STORE MAKE A DONATION ON YOUR BEHALF. IT 
WON’T COST YOU A DIME….and IT IS SO EASY TO DO. ETSY SHOPPERS, 1.6% 
OF YOUR PURCHASE WILL BE DONATED BY ETSY.

Follow the link below to IGIVE.COM...LOG IN, LOOK THROUGH THE LIST FOR THE 
STORE YOU WANT TO SHOP FROM, and GO..... 
Each Merchant donates a percentage of the sales to the charity of your choice.

THE SONS OF ITALY FOUNDATION
http://support.igive.com/kb/a115/how-igive- 
works.aspx
AND LAST I LEAVE YOU WITH THIS TO PAGE FOR YOUR THOUGHTS, YOUR PRAYERS

BUDWEISER PLAYED THIS COMMERCIAL ONCE AS A TRIBUTE:
place your curser over it, hold down the control key, and click your mouse button to follow the link

https://video-lga1-1.xx.fbcdn.net/hvideo-xpf1/v/t42.1790-2/1304149_10201786892775416_25158_n.mp4?efg=eJybHliOJU0MCwicmh1jo1MTJ9&rl=540&vabr=300&oh=08a3210eccc fab50db8d b6fa5ddd449&oe=55C4C5D5
Ciao Amici, Hi Friends, MANY BUSINESSES CONTRIBUTED TO OUR LODGE AUCTION PLEASE VISIT THEM AND SAY THANK YOU

DEJANA Truck & Utility Company GRAND PRIZE DONOR
http://www.dejana.com/

Associate’s Gourmet Market 803-6416 108 South Country Rd Bellport
AVision Event Planner 3380 Vets Hwy Bohemia www.avisionevents.com
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Bagel Patch 289-4949 705A Rt. 112 Patchogue
Bayport Flower House 472-0014 90 Montauk Hwy Bayport
http://bayportflower.com/

Best Market 562-2100 655 Montauk Hwy East Patchogue Swan nursery commons
Bohemia Little Bagel Shop 570-0675 1097 Smithtown Ave Bohemia
Breathe Reiki Meditation Yoga www.breathemeditationny.com
Butera’s Restaurant Sayville 563-8085 100 South Main St Sayville
Broad hollow Theater 581-2700 265 East Main St. East Islip
Café Gia 205-5344 Sunshine Square 700 E Patchogue Yaphank Rd Medford
Cavanaugh’s 363-336 22 255 Blue Pt. Ave Blue Point
http://www.cavanaughbluepoint.com
Cedarhurst Paper 475-6655 257 Medford Ave Patchogue
Chubs Meats 475-9191 2589 Rt 112 Medford
Clare Rose Playhouse 654-9587 155 West Roe Blvd Patchogue
Costco Holbrook Sunrise Hwy
Cooky’s Deli 244-2880 1540 Church St. Bohemia http://cookydeli.net/
County Wide Ice Cream Distribution 475-7722 1600 N Ocean Ave Holtsville
Criter Clipper 447-0488 159 Medford Ave Patchogue
Crystal Garden Design of NY 570-6430 4842 Sunrise Hwy, Sayville, NY 11782
Cutting Club Hair Salon 363-9101 9 Montauk Hwy Blue Point
http://www.kypress.com/DJ/CuttingClubnew/all.asp
Daisy Garden 363-7039 Gillette Ave Bayport www.daisy-garden.com
Deli Express 468-8760 55 Railroad Ave Ronkonkoma
Denny's Crafts Beautiful hand painted items www.dennyscrafts.etsy.com
The Fish Store 472-3018 836 Montauk Hwy Bayport
http://www.thefishstoreonline.com/
Fantastic Gardens 475-7118 67 Avery Ave Patchogue
http://fantasticgardensrtaft.com/
Farmingville Liquor & Wine 451-2605 1105 F Horseblock Rd Farmingville
Felice’s Automotive 475-1540 147 West Ave Patchogue
www.oncallautocare.com
Finish Strong Fitness & Wellness 804-8531 Jodi Maurici
Flanagan’s Pub 588-9843 451 Hawkins Ave Lake Ronkonkoma
Gateway Playhouse 206-6555 215 S. Country Rd Bellport

Habitat for Humanity Restore 521-7789 2111 Lakeland Ave Ronkonkoma
http://www.habitatstufolk.org/county/restore

Headquarters of Patchogue 289-0701 554 Medford Ave #C
Hotel Indigo East End 369-2200 1830 West Main St. Route 25 Riverhead
http://www.indigorental.com

Island Cinema Movie Theaters 657-3297 1708 Montauk Hwy Mastic
Jon Michelle Hair Design 475-7430 758-0323 22 West Main St. Rear Suite # 15
http://jonmichellewebs.com

Kerri’s Kandies Inc 696-4947 2160 Rt 112 Coram
LaMargherita’s Pizzeria 924-0048 1229 Station Rd Medford

Little People Haircuts 289-4313 1699 Route 112 Medford Olympic Plaza Medford

Oh Wow Music 566-0005 Sunset Mall
Old World Fine Foods 567-7960 947 Church St Bohemia
Our Creations Hair Cutters 475-9470 1839 Rt 112 Medford
Martha Clara Vineyard 289-0075 6025 Sound Ave Riverhead
http://www.marthaclassycellar.com

Midori Sushi and Steakhouse 500-9100 271-6 25A Mt Sinai
MONDELLO Bakery 472-2844 771 Montauk Hwy Bayport
http://mondellobakery.com/

Medford Pastaria 750-5252 3209 Horseblock Rd Medford
www.medfordpastaria.com/"

Paradies watch your career take off paradies-nacareers.stilkroad.com

PEOPLE’S UNITED BANK 472-1584 693 Montauk Hwy Bayport
Peppercorn Café 419-0661 668 S. Country Rd East Patchogue
Porters Restaurant 803-6667 19 Bellport Lane Bellport
Red Lobster 689-9068 2280 Nesconset Hwy Stony Brooke
Rusties Restaurant 731-3663 641 Medford Ave North Patchogue
Satellite Pizza 472-3800 799 Montauk Hwy Bayport
Salsa Salsa 419-6464 093 Montauk Hwy Bayport http://www.salsasalsa.net
Salsa Pizza 567-1269 183 Montauk Hwy, Sayville www.salsazipizza.net

Seriously Spoiled Spa 569-2012 240 East Main St. Patchogue
Slices and Ices Pizzetta 285-2920 27 Railroad Ave Ronkonkoma
South Shore Grooming for your Pet 218-2637 1091 Smithtown Ave Bohemia
Sundays Tanning 363-0826 9 Montauk Hwy Blue Point
https://localicity.com/places/sundays-tanning-blue-point-ny

Sunny B Nails 472-8800 877 Montauk Hwy Bayport
Sunshine Square Liquor 345-3823 700-52 Patchogue Yaphank Rd Medford
Swirfs n Twirls Slices & Ices 285-2920 27 Railroad Ave Ronkonkoma
Safari Adventure 727-4386 1074 Pulaski St Riverhead
Swifty Wine and Liquor 654-8000 1604 Route 112 Medford

Sky Zone Trampoline 938-3800 10005 Sunrise Hwy, Smithtown, NY 11787
Safari Adventure 355-8623 155 Bellport Blvd Bellport

Trade Joes
Tricia’s Galleria and Hair Salon 758-5670 24 West Main Patchogue
http://triciashairgalleria.com/

CAPRI MARINA GRANDE circa 1910

Tropical Smoothie Café 569-4020 Gateway II Plaza North Side Sunrise Hwy Patchogue Woodside Nursery & Garden Center 758-1491 134 East Woodside Ave. Patchogue

ADDITIONAL BUSINESSES WILL BE LISTED IF I RECEIVE THE INFORMATION. If you received a donation from a business for this year’s auction, and would like to have it added to the list, send me an e-mail. Lodge2442news@verizon.net