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IAHCSD Board of Directors	
President	Maria Diaferia
Vice-President	Peter Bosco
Secretary	Pat Stamidis
Treasurer	Gary Moyle
Directors-at-Large	Tina Donofrio

IAH FOUNDATION Board of Trustees	
President	Maria Diaferia
Vice-President	Gary Moyle
Secretary	
Treasurer	Tina Donofrio
Directors-at-Large	Lou Pastore Grace Plantamura

## **IAHCSD December 2025 Newsletter** **(IAHCSD bollettino mensile di dicembre 2025)**

### **Message from the President (Messaggio da la Presidente)**

Cari Amici,

As we approach the end of 2025, I would like to express my gratitude and appreciation to all the members of the IAHC for their continued support and participation in all club events, whether it be Game Night, 50/50, our Fundraising events or our Dine to Donate. You all stepped up to the plate!

This year's fund raising brought us closer to our goals of continuing to give back to the non-profits in our community, such as, Children's Beach House, Southern Delaware Therapeutic Riding and, of course, two scholarships to the Cape Henlopen High School Seniors.

I'm also happy to report that our club has grown in 2025 and will continue to grow in 2026. Already, we have six new members registered!

Last, but not least, I want to acknowledge my Board of Directors:

Peter Bosco, Pat Stamidis, Gary Moyle, Tina Donofrio, Grace Plantamura, Lou Pastore, Lisa Vernola and Cindy Baudoin, our newest Director-at-Large. Without them I could not have accomplished anything. Mille Grazie! THEY ARE THE BEST!!!

Wishing you all a very Merry Christmas and a Happy and Healthy New Year!

BUONA NATALE!

Maria, President

“ TOGETHER LET US DO GOOD “

## Congratulations & Thank You!

At the November 17, 2025, annual election meeting, IAHCSCD members (re)elected the following members into Board positions, commencing January, 2026.

Maria Diaferia – President

Peter Bosco – Vice-President

Grace Plantamura – Director-at-Large

Cindy Baudoin – Director-at-Large

IAHCSCD recognizes that taking on a board role requires a significant commitment of time and expertise. On behalf of the entire organization, thank you for accepting these roles. Your commitment and willingness to lead in this capacity is genuinely appreciated.

## IAHCSCD FOUNDATION Updates

Grace Plantamura has graciously accepted to be on the Board of Trustees in the Secretary position.

Thank you for stepping up, Grace! 😊

**Thank you to our members for making all IAHC Foundation's donations possible by your endless generosity!**

**NOTE TO MEMBERS:** If you volunteer or donate at a non-profit in Sussex County, please send information (name, contact, background, how the organization supports Sussex County communities & your involvement) to [www.iahcsd.com](http://www.iahcsd.com) and the Foundation will consider adding to our growing list of non-profits to support.

## New IAHCSCD Members (Nuovi membri IAHCSCD)

### Benvenuto!

*The IAHC newest members will be attending the Christmas celebration event. Welcome them into our club!*

Susan Rose Faga

Lisa & Joe Fusco

Julie & Stephen Marra

Vincent Marra

## December Birthdays (compleanni di dicembre)

### Buon compleanno! 🎂

Carla Adams ..... December 2

Joanne Bosco ..... December 2

Christina Clearwater ..... December 5

Betsy Mignani ..... December 6

Jamie Bull ..... December 8

Paula Conti ..... December 8

Larry Sparr ..... December 11

Maria Schiavo ..... December 15  
Veronica Ciraulo ..... December 23  
Ned Criscimagna ..... December 24  
Dominic Caruso ..... December 26

## **Upcoming Meetings, Dine & Donate & Events**

### **SAVE THE DATE!**

#### **December 11, Thursday ... Buon Natale Annual Christmas Party**

- Hyatt Place Dewey Beach, 1301 Coastal Hwy, Dewey
- Event 5pm to 9pm
- \$70 per person
- Complimentary cheese board & signature drink!
- Entertainment & music by Lisa Ingrid Sax & the Posse
- Cash bar
- **Plated dinner** to include a **choice of Grilled Sirloin, Chicken Marsala or Glazed Salmon**, served with Caesar salad, Garlic Asparagus, Scalloped Potatoes, roll/butter, coffee & tea. Upon arrival there will be a complimentary cheese station & signature cocktail.

#### **WE ARE IN THE PLANNING PROCESS OF UPCOMING 2026 EVENTS!**

**Keep the following dates open for future events:**

#### **January 26, Monday ... Mingo**

- Trails Beaver Creek Clubhouse, 27378 Covered Bridge Trail, Harbeson
- DJ Pat Brown, Ice Productions

#### **February 12, Thursday ... Carnevale**

#### **March 23, Monday ... St. Joseph's Celebration**

#### **April 26, Sunday ... 2<sup>nd</sup> Annual Sunday Dinner at Nonnas**

## For your conversations (Per le tue conversazioni)

Italian with Maria .....



ENGLISH	ITALIAN
🍏 Apple	Mela
🍞 Bread	Pane
🧀 Cheese	Formaggio
🥩 Meat	Carne
🍝 Pasta	Pasta
🥗 Salad	Insalata
🍕 Pizza	Pizza
🥛 Milk	Latte
☕ Coffee	Caffè
💧 Water	Acqua

## Italian History and Culture (Storia e cultura Italiana)

### The story of how Panettone came to be:

The most famous legend dates the origins of panettone to the court of Ludovico il Moro. Its origin goes back to 1495. During the luxurious Christmas banquet given by the Duke of Milan, the desert got burnt. A young cook, called Toni, came up with a rich brioche bread, filled with raisins and candied fruit. The Duke loved it, and so tradition of 'Pane di Toni' was born. Pane di Toni then came to be known as Panettone.



*ENJOY WITH A CAFFÈ!*

## **From the Italian Kitchen (Dalla cucina italiana)**

### **Quick & Easy Tiramisu**

#### **INGREDIENTS**

2 – 4-ounce package Ladyfingers  
½ cup brewed Espresso (or brew really strong regular coffee)  
2 tablespoons brandy  
6 eggs, separated  
6 tablespoons sugar  
4 tablespoons unsweetened cocoa powder  
2 lbs mascarpone cheese (or 1-1/2 lbs cream cheese mixed with ½ cup heavy cream & ¼ cup sour cream)

#### **DIRECTIONS**

- Spread Ladyfingers on a large baking sheet
- In small bowl, combine the coffee & brandy
- Sprinkle the Ladyfingers with coffee/brandy mixture, set aside (don't leave in mixture too long or it will get soggy)
- In medium bowl, beat egg yolks & sugar with mixer until thick & lemon colored (4-5 minutes)
- Add mascarpone (or cream cheese mixture) & blend on low speed until combined
- In large bowl, beat egg whites until soft peaks form (2-3 minutes)
- Using a spatula, fold egg whites into mascarpone (cream cheese) mixture
- Line the bottom of an 8-cup soufflé dish (or a long baking dish) with half of the Ladyfingers
- Spread half the mascarpone (cream cheese) on the Ladyfingers
- Sift 2 tablespoons of cocoa over the surface of the mascarpone (cream cheese) mixture
- Repeat layers, ending with cocoa

Cover with plastic wrap & refrigerate at least 2 hours. To serve, cut into serving size pieces or spoon onto serving plate. (As a festive decoration, top each square with red & green cherries)

**\*\*\*Please share your Italian recipes with other IAHCSCD members.**

**\*\*\*Email your favorite recipes to [www.iahcsd.com](http://www.iahcsd.com) & title the email "RECIPES"**



***BUON NATALE E FELICE ANNO NUOVO!***

**QUESTIONS, SUGGESTIONS OR COMMENTS?**

Please contact Tina Donofrio, Newsletter Editor

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