



P.O. Box 334, 29717 Euclid Avenue, Wickliffe, OH 44092, (440) 943-6957

EXECUTIVE COMMITTEE

President: Charles Albertone
 Vice President: Mario Caserta
 Secretary: Johnny DiFranco
 Treasurer: Enrie Varricchio
 Financial Secretary: Rob Sason

BOARD OF DIRECTORS

Marco Orlando, Sr.
 Gino Latessa
 Joe Kleinhenz
 Chris Federico
 Tom Tripepi, Sr.

CLUB MANAGER:

Dominik Severino

LADIES AUXILIARY

President: Teresa Galioto
 Vice President: Sue Iafelice
 Recording Secretary: Cheryl Latessa
 Treasurer: Diane Sturniolo
 Financial Secretary: Donna Yanick

MARCH BIRTHDAYS:

7th – Michael Vitantonio
 11th – Phillip Simon
 13th – Jim Shirley
 16th – Joseph Gamiere
 16th – Peter Vitantonio, Jr.
 18th – Richard Liddy
 18th – Joseph Pitingolo
 19th – Michael Clayton, Jr.
 19th – Marco Orlando, Jr.
 21st – John D’Angelo
 23rd – Dominic Piuono
 25th – Anthony Continenza, Sr.
 30th – Gary Minadeo

AUXILIARY BIRTHDAYS:

27th – Connie DePalma

MARCH EVENTS:

3rd – Member Meeting
 21st – Wine & Sausage Tasting
 31st – Board Meeting

HOMEMADE WINE & ITALIAN SAUSAGE TASTING COMPETITION

Homemade Wine and Homemade Sausage Tasting / Competition

Saturday, March 21st, 2020 7-10 PM
 At Wickliffe Italian-American Club, Big Hall
 Located at 29717 Euclid Ave., Wickliffe, OH

Featuring Sinatra Impersonator, Bobby Leach!
 Cash bar and additional food available for purchase.
 Winners will be judged by people's choice, for best in Red, White and Blush Wine, and best Homemade Italian Sausage

Tickets \$20 – Includes samplings of all wines, sausage, and complimentary meats and cheeses.
 Tickets can be purchased at door or by calling:
 Bill Hawkins-216-390-1110, Thomas Tripepi-440-476-3450 or Luciano DeSensi-440-364-5483.

To enter Wine/Sausage in competition:
 Complimentary tickets to those competing. Wine makers **MUST** bring at least 1 gallon of wine, for each category they CHOSE to enter (Red, White, Blush). Those in the Homemade Sausage competition, **MUST** bring at least 2 pounds of sausage. Wine cups for samplings will be provided.

To enter competition contact Bill Hawkins 216-390-1110 or Thomas Tripepi 440-476-3450

All proceeds benefit the Wickliffe I&A Scholarship Fund

Come join us for a fun night full of wine, food, and music! Come sample a variety of homemade wines, and homemade Italian sausage and cast your vote for your favorite! Be sure to stop by our "Local Spotlight" wine tasting tables to meet with local area wineries and sample some of their best Vino! New this year, the "Local Spotlight" winery representatives will be voting for the "Professional Judges Choice" category in best wine! Enjoy our MC of the night, Bobby Leach, who will be performing Rat Pack favorites! Trevi Catering will be on site selling mouthwatering favorites as well as a cash bar!



Tickets can be bought Pre-sale or at the door for \$20, which includes admission, samples of the competing wine and sausage, complimentary meats and cheeses. For tickets or to enter the competition, please call Bill Hawkins at 216-390-1110 / Thomas Tripepi at 440-476-3450 / Luciano DeSensi at 440-364-5483



All proceeds benefit the Wickliffe I&A Scholarship Foundation

PRESIDENT'S CORNER

Change. Change is hard for everyone, of all ages – individuals and organizations. I am extremely grateful that our membership welcomed me, and embraced me, as their President. After serving on the Board for the previous two Presidents, I learned quite a bit. Mostly, what to continue doing, but also, a few improvements I thought I could help implement – due to my knowledge of technology, project management, or other factors. And while change is happening, it took (and still takes) quite a bit of effort on my part to NOT jump in and control the desired outcome. I consider that micromanaging. But considering the major change initiatives I've written about in the past, I couldn't be more proud of our TEAM! I am seeing more people volunteer their time to help plan, organize, and execute events. I am witnessing a shift from individual relationships with outside entities become CLUB relationships. And most of all, I am seeing the foundation for the longevity of this organization growing stronger and more sustainable by the day!