



# Preghiamo

NEWS SOURCE FOR THE ITALIAN APOSTOLATE OF THE ARCHDIOCESE OF NEWARK

## WHO WAS “MAMA” GILI?

*A brief biography of Dolores I. Gili (May 7, 1892 - October 26, 1985)*

Addolorata Immacolata (Dolores Immaculate) Penza was born in Atripalda, Italy, on May 7, 1892, one of six children. Her parents gave her a deep religious education and, just before her 17<sup>th</sup> birthday, allowed her to visit her brothers who had emigrated to the United States. Her intended visit lasted a lifetime. Dolores never returned to live in Italy and never saw her parents again.

For several years, she worked as a skilled embroiderer while living in Brooklyn with one of her brothers and his family. In October 1913, Dolores was married to Joseph Gili, a successful contractor from Orange, New Jersey at Our Lady of Mt. Carmel Church in the same city. Sadly, in 1931, in the midst of the Great Depression, Joseph passed away. Dolores was left alone to provide for her five children, working two jobs, and trusting in God.

Dolores Gili



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## WHO WAS “MAMA” GILI? (CONTINUED)

No matter how busy she was with her own family, Dolores always found time to welcome people into her home, to pray with them, and to assist them with their various needs. Her home remained a center of prayer and charitable work until the end of her life and many people would come to call her “Mama”.

In October 1953, Mama Gili visited Italy for the first time since she had left as a young girl. She sat quietly praying in her hometown church when she was approached by a saintly Franciscan priest, Fr. Bonaventura Martignetti, OFM. Although they did not know one another, he told her that he had been waiting to share something with her.

Fr. Martignetti showed Mama an image of the Holy Face of Jesus from the Shroud of Turin that was streaming with blood. Mama felt a surge of something like electricity course through her entire body at the sight of the Divine Face bloodied and bruised. She could not contain her sorrow at this image of the Passion and had a great desire to respond in some way to console her Lord.

Fr. Martignetti told Mama about the devotion to the Holy Face of Jesus, which is a devotion of reparation. When we gaze upon the Holy Face of Jesus, who is Love, we are moved to offer prayer and other acts of love in return. These acts repair the damage caused by our sins and the sins of others, especially insults and blasphemies against Jesus Himself. When an hour of such prayer is offered, usually in the presence of the Most Blessed Sacrament, it is called a "holy hour".

Fr. Martignetti told Mama that she would bring the Holy Face devotion to America and share it with many others. When she returned she worked tirelessly, organizing holy hours and the enthronement of the Holy Face in many homes and churches. She distributed cards and medals of the Holy Face by the thousands in the United States and abroad. Mama even set aside a room in her house where she displayed a large image of the Holy Face from the Shroud of Turin for the contemplation of the many visitors who came to pray.



*Dolores Gili*



*Wedding Portrait of  
Joseph and Dolores Gili*

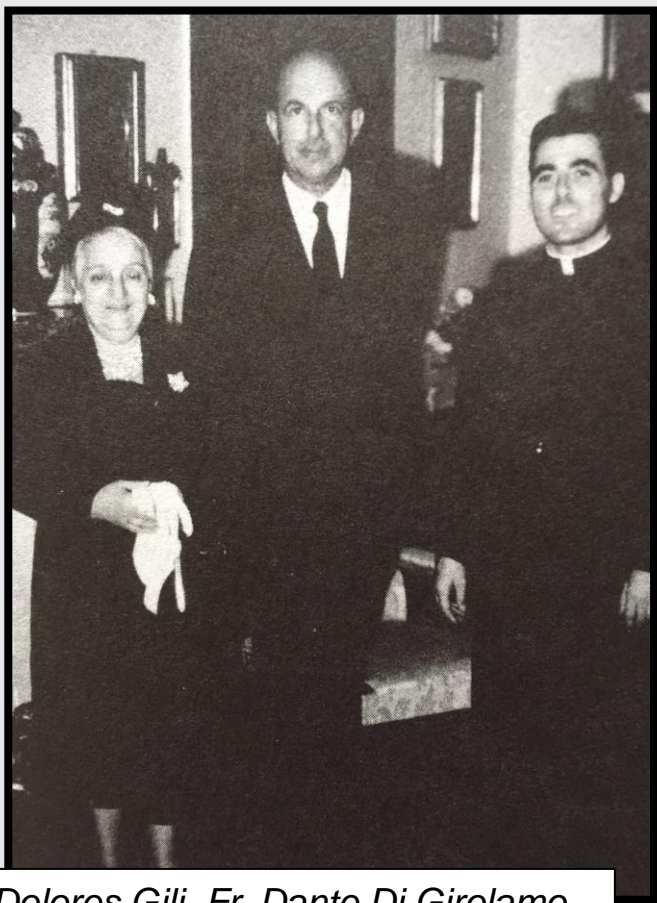


## WHO WAS “MAMA” GILI? (CONTINUED)

Many people found their way to Mama's house, including a young priest from Italy, Fr. Dante Di Girolamo. Fr. Dante had so much admiration and love for Mama, and she for him, that they mutually adopted each other as mother and son. In 1962, the two set out for Portugal, on a pilgrimage to Fatima.

During their trip, Mama remarked to Fr. Dante that she would very much like to meet the exiled King of Italy, Umberto di Savoia, because his family was in possession of the Shroud of Turin. The king's personal photographer happened to overhear Mama's remark and arranged the meeting. King Umberto was so impressed by Mama that he visited her in her home in Orange, New Jersey in 1963. He referred to her as “Mama” and corresponded with her until his death.

In 1965, Mama was named Woman of the Year by the Italian Tribune newspaper in recognition of her charitable and spiritual work. In 1971, with the permission of Archbishop Boland, Mama constructed a shrine to the Holy Face of Jesus alongside her home. The shrine and statues of the Blessed Mother, St. Joseph, and St. Francis were all arranged beautifully in her garden and still stand today.



*Dolores Gili, Fr. Dante Di Girolamo,  
and King Umberto II of Italy*

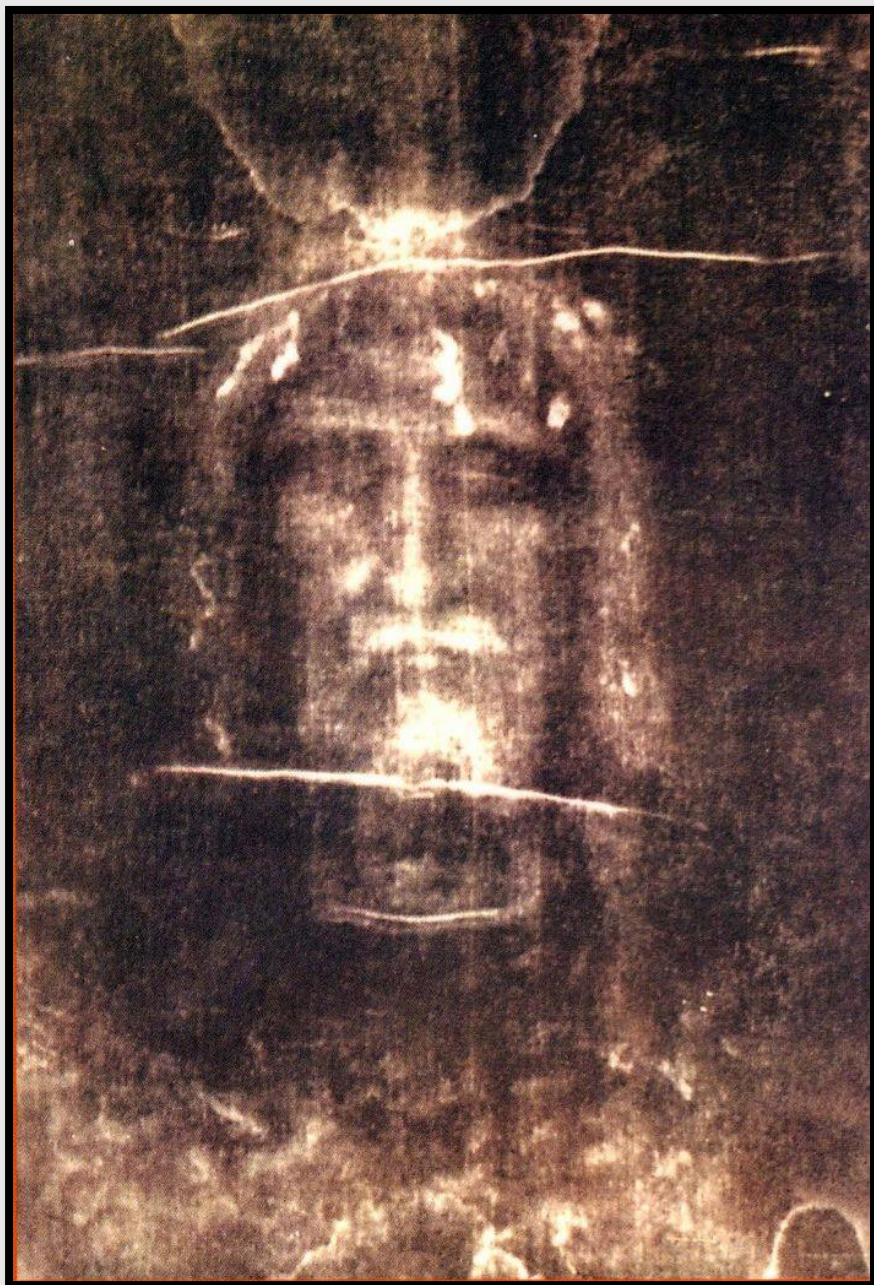
As Mama grew older, she experienced serious health problems. She underwent many surgical procedures and endured painful treatments. Eventually, both of her legs were amputated and, from 1978 until her death in 1985, she was completely bedridden. God allowed Mama to be an example of patience and strength in her long illness. She accepted her sufferings as God's will and offered them up for the Church, priests, religious, married couples, the youth, and all those who asked for her prayers.

On April 26, 1985, Mama was admitted to the hospital for the last time. She could no longer swallow on her own and a feeding tube had been inserted. However, she was able to receive Holy Communion daily until two days before her death. Those who came to see Mama often remarked about the serenity that she exuded and the peaceful, radiant expression on her face. On several occasions, a flowery scent filled her hospital room.



## WHO WAS “MAMA” GILI? (CONTINUED)

On May 9, 1985, after receiving Holy Communion, she exclaimed, “Jesus is so beautiful! He is so good!” and then in a loud, strong voice, “Gloria a Dio!” (Glory be to God!), three times. She would not speak again until October 24, 1985 when she told her daughter, Claudia and Fr. Dante, “I am going to die”. A few days later, on Saturday, October 26, 1985, Mama Gili slipped away quietly in her hospital room surrounded by family. Her face was beautiful and she looked as if she were sleeping peacefully.



*The Holy Face of Jesus from the Shroud of Turin*

Her daughter Claudia later wrote:

*Suffering comes to all of us, at one time or another, but to accept it so graciously is a gift. Suffering can unite us to God. With the help of God's grace, Dolores had a capacity for suffering that was unbelievable. It takes an indomitable will and a tremendous faith in God to endure what she endured, all the time knowing that she was being held in His loving arms. No wonder she could cry out in a loud voice, “Glory be to God!”. Dolores was going on her most rewarding journey, full of eagerness and joy. Truthfully she could say, “I have fought the good fight, I have finished the course, I have kept the faith.” And as Fr. Dante said in the eulogy, “She not only kept the faith, she spread the faith.”*



## WHO WAS "MAMA" GILI? (CONTINUED)

This article was written by Carla Guerriero (carla28@aol.com), based on interviews with Fr. Dante Di Girolamo, members of the Gili Family, letters written by Mama Gili, and the following book: Phaneuf, Claudia Gili. Dolores Immaculate Gili: "Mama Gili". A True Apostle of the Holy Face. The Society of the Holy Face/Mama Gili Guild. (2005).



*Dolores Gili*



*Dolores Gili and her family*

To learn more about the remarkable life of Mama Gili, and the devotion to the Holy Face of Jesus, visit

[www.holyfaceofjesus.org](http://www.holyfaceofjesus.org).

PROSSIMI EVENTI

Date(s)	Event	Location
October 1	Italian Mass + Italian Flag Raising	Newark
October 1	Padre Pio	Hackensack
October 7	Belleville/Nutley Columbus Day Parade	Belleville/Nutley
October 8	Jersey City Columbus Day Parade	Jersey City
October 9	NYC Columbus Parade	NYC
October 12	Italian American Society Mass	Newark
October 13 - 16	Feast of St. Gerard	Newark
October 28	Padre Pio Dinner Dance	Hackensack
October 30	Apostolato Italiano meeting	
November 11	Mother Cabrini Mass trip	NYC (from Nutley)
November 27	Apostolato Italiano meeting	
March 23, 2024	St. Joseph's Table	Lodi



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PLEASE SEE OUR  
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# LEARN A NEW DEVOTION

## For Souls in Purgatory

### Who first learned of the prayer?

Santa Gertrude la Grande (Saint Gertrude the Great) is a co-patron of Napoli. St. Gertrude's life was a Benedictine nun. She meditated on the Passion of Christ, which many times brought a flood of tears to her eyes. She did many penances and Our Lord appeared to her many times. She had a tender love for the Blessed Virgin and was very devoted to the suffering souls in Purgatory. She died in 1334. Her feast day is November 16th.

### What is the devotion?

Our Lord showed St. Gertrude a vast number of souls leaving Purgatory and going to Heaven as a result of the prayer shown below, which the Saint was accustomed to say frequently during the day.

*Print this below. Pray daily.*

### **PRAYER OF SAINT GERTRUDE THE GREAT**

*Feast Day: November 16*

Eternal Father, I offer You the most Precious Blood of Your Divine Son, Jesus, in union with the Masses said throughout the world today, for all the Holy Souls in Purgatory, for sinners everywhere, for sinners in the Universal Church, those in my own home, and within my family. Amen.

*Stampate questo. Pregate ogni giorno.*

### **PREGHIERA DI SANTA GERTRUDE LA GRANDE**

*Ricorrenza: 16 novembre*

Eterno Padre, io offro il Preziosissimo Sangue del Tuo Divin Figlio, Gesù, in unione con le Messe dette in tutto il mondo, oggi, per tutte le Anime sante del Purgatorio per i peccatori di ogni luogo, per i peccatori della Chiesa universale, quelli della mia casa e dentro la mia famiglia. Amen.



August 2023  
San Donato  
Society of  
Montclair







August 2023  
San Rocco  
Society of  
Fort Lee





August 2023  
Maria SS. Dell' Assunta  
& San Rocco  
Jersey City







August 2023  
San Ciro  
Society of  
Garfield



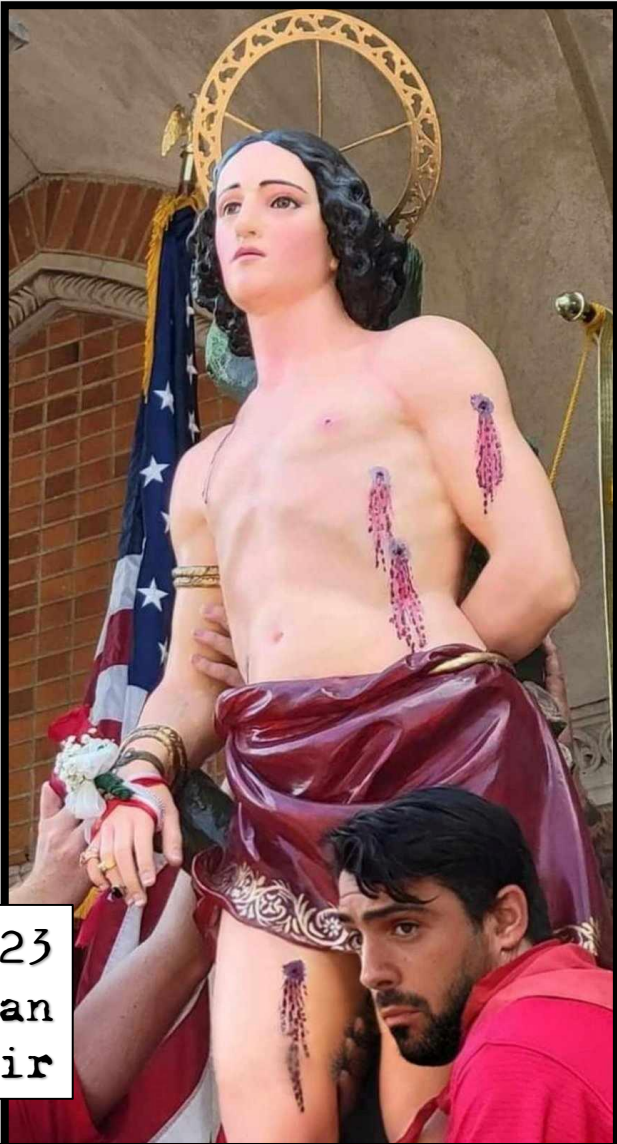




August 2023  
Società Maria SS Dell'Assunta  
Newark







August 2023  
Saint Sebastian  
Society of Montclair







September 2023  
St. Bartholomew's Scotch Plains







September 2023  
San Giuseppe  
Society of Lodi







September 2023  
Madonna Della Lavina  
Caldwell



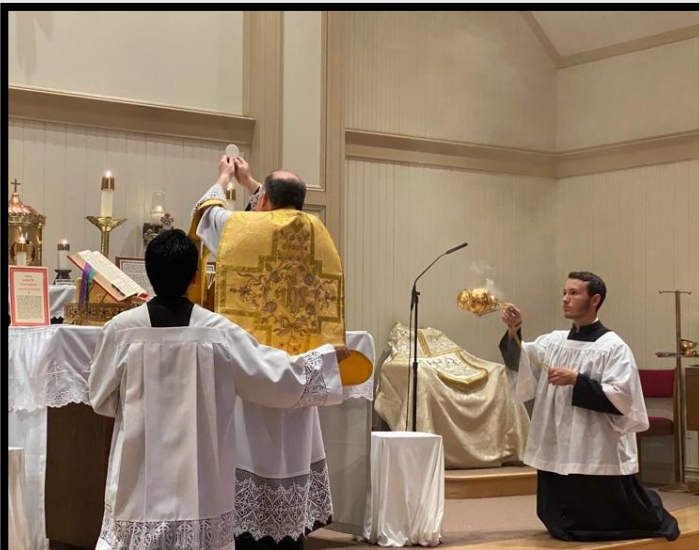




September 2023  
Madonna Di Monte Vergine  
Garfield





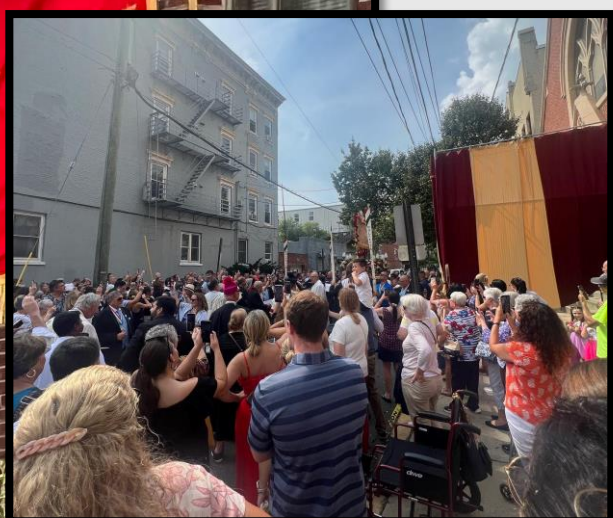


September 2023  
San Gennaro Society  
of New Jersey





September 2023  
Madonna Dei Martiri  
Hoboken







September 2023  
Madonna delle Grazie  
Hackensack





September 2023  
Bocce Meetup







September 2023  
Sts. Cosmas and Damian  
Roselle Park





September 2023  
Maria Ss. Addolorata di Castelpetroso  
Nutley







September 2023  
Padre Pio  
Garfield



## RICETTE DELLA SOCIETÀ LOCALE

### Cavatieddi Atturrati

*submitted by a member of the Saint Sebastian Society of Montclair, NJ*

#### Ingredients

- 7 eggs
- 2 cups sugar
- 3 tsp baking powder
- 3 or 4 cups flour
- Almonds
- Sugar, to taste
- Cinnamon, to taste
- Water
- Sugar (for sugar water)

#### Directions

1. Use 7 room temperature eggs and separate the yolks from the egg whites.
2. Beat the egg whites for 5 minutes.
3. After the 5 minutes is up of beating the egg whites, add SLOWLY 2 cups of sugar. As you do this, the egg whites should go from foamy to creamy consistency.
4. After that, add each egg yolk slowly one at a time and add 3 teaspoons of baking powder.
5. Mix the batter for 30 minutes.
6. Preheat oven for 400°. Once the batter is finished mixing add a cup of flour (1 at a time) and fold the batter with a wooden spoon and repeat this step until all 3 or 4 cups of flour is completely folded into the batter.
7. You will add 3 cups of flour in total, sometimes 4. You will know the batter is done when the wooden spoon sits up straight in the middle of the batter and does not sway.
8. Get a tea spoon to scoop the batter and form each cookie individually.
9. Bake the cavatieddi for 12 minutes total but in 6 minute increments. Once the oven gets to the 6 minute mark you switch the cookies from the bottom rack to the top rack and the cookies on the top rack to the bottom. Once the cookies are cooled off you can work on the next step.
10. Toast the almonds and then mince them to the size and consistency that you want and add sugar and cinnamon to the almond mixture to taste.
11. Pour 5 cups of water into a pot and 5 tablespoons of sugar and mix it then you bring it to a boil and add cinnamon to taste once the water has cooled off and mix it again.
12. When the sugar water is done boiling, coat the plate with a little bit of the minced toasted almonds.
13. Once the sugar water is done and cooled off, dip each Cavatieddu into the sugar water for a couple seconds. If the batter is made correctly a couple seconds is all each cookie needs to be dipped in the sugar water. Place the first layer of cookies on the layer of roasted almonds.
14. After the first layer is done sprinkle the minced almond sugar mixture onto the first layer of cookies and repeat this step until you have yourself a pyramid.





# RICETTE DELLA SOCIETÀ LOCALE

## Focaccia Barese

*submitted by a member of the Società Madonna Dei Martiri*

### Ingredients

- 500 g 00 flour
- 400 ml lukewarm water
- 2 tsp of salt
- 1 pinch of sugar
- 1/2 block of fresh yeast wad
- 50 ml of extra virgin olive oil
- 12 cherry tomatoes
- 5 TBSP tomato sauce
- Oregano
- 12 olives
- 1/2 boiled potato (optional)

### Directions

1. Pour the flour into a small bowl and make a hole in the center.
2. Crumble the yeast in the center and add a pinch of sugar.
3. Slowly pour a little water into the center and using a silicone spatula, mix to incorporate the liquid into the flour. Proceed so little by little. When you reach 2/3 of the water, pour the salt on the edge of the bowl, being careful not to put it directly on top of the yeast. Continue to pour in the water and mix slowly until the liquid is completely absorbed into the dough. The dough must have an elastic consistency and not too liquid.
4. Cover the bowl with cling film and let it rise in a mid-warm place.
5. When the dough has doubled due to the leavening effect (about 1 hour), get an iron pan.
6. Turn on the oven at maximum temperature (about 240 C °)
7. Pour an abundant layer of olive oil into the pan, then using the spatula greased with oil, gently pour the dough into the pan.
8. Grease your fingers with oil and spread the dough with your hands to cover the entire pan.
9. Pour few spoons of tomato sauce on the surface and spread it evenly on the surface.
10. After washing and drying the cherry tomatoes, split them in half and place them crushed with the peel on top of the focaccia.
11. Sprinkle with plenty of oregano and a pinch of salt, then add the olives.
12. Finally, fill a glass of warm water, pour about 1 finger of oil, mix and pour over the whole focaccia.
13. Bake on the bottom of the oven for 10 minutes at most.
14. After this time, lower the temperature to 200 ° C and let it cook for 30 minutes.
15. Your focaccia will be ready when, after this time, it is golden on top and crunchy enough on the bottom.







4° trimestre - ottobre 2023

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