



# Colorado Genealogical Society

## Newsletter

October 2025 Volume 50 Issue 8

Nancy Dierker, Editor

### President's Message

#### Board Members

##### President

Roberta "Bobbi" King

##### Vice President

James Kroll

##### Secretary

Anna Phillips

##### Treasurer

Patrick Purcell

##### Past President

Sandy Ronayne

##### Directors

Carol Darrow

Nancy Dierker

Libby Dollar

Kelly Glenn

Lucia Mears

Gary Ratay

Nancy Ratay

Doug Short

Dear Members,

Not long ago, someone who knew nothing about CGS took time to research us and wrote, *"I must say, that we really admire what your Society is doing in the community and the expertise and help you provide to your members!"* What a joy to hear such praise from a complete stranger—someone who recognized the value of what we do simply by looking at our work.

That admiration is earned by our volunteers. Their efforts ensure that CGS not only survives, but thrives. They develop educational programs that help students push their research forward and encourage them to persevere when faced with challenges. They also inspire the next generation—such as the sixth-grade students who are now learning from one of our volunteers how to apply genealogy to their own lives, sparking curiosity about family stories that may last a lifetime.

Volunteers also create a record that endures. Each issue of *The Colorado Genealogist* adds to a legacy of carefully documented Colorado history, families, and culture. These volumes are preserved in libraries across the nation, offering researchers insights into our state's heritage year after year. And the monumental *Colorado Families* book—out of print, yet still widely available in libraries—stands as a testament to the dedication and vision of those who saw that massive project through.

The permanence of these contributions—whether in classrooms, publications, or libraries—reminds us of the extraordinary impact of volunteers. I am deeply grateful for their commitment, and they deserve every note of gratitude and every accolade we can offer.

*Bobbi King*

## Society Support Staff

### Communications & Publications

Nancy Dierker, Editor, CGS Newsletter  
Kelly Glenn, Social Media  
Nancy Ratay, Editor, *The Colorado Genealogist*  
Karin Conway, Assistant editor  
Leslie Karnauskas, Proofreader  
Lucia Mears, Facebook & Publicity

### Education

Carol Darrow, Beginning Genealogy & WriteNOW!  
Bobbi King, Program Coordinator  
Doug Short, Program Asst  
Lucia Mears, Program Asst

### Membership

Sandy Ronayne, Chair

### Society Delegates and Liaisons

Pattie Apple, NGS & CCGS delegate  
Sylvia Tracy-Doolos, DPL liaison

### Technical Support

Carol Darrow, Zoom manager  
Becky Clark, Video editing  
Gary & Denise Williams, Mailing  
Libby Dollar, Google Manager & Web Support  
Joel Jones, Web Manager  
Martha Van Driel, Web assistant  
Marilyn Alvord, Web assistant

## Volunteer Opportunity: Membership Database Assistant

The Colorado Genealogical Society has a membership of approximately 260 individuals and families. In order to keep all those memberships in shipshape, we are looking for a Membership Database Assistant.

Do you have a knack for organization and a love of details? Our genealogy society is looking for a volunteer to help maintain and manage our membership database. This vital role keeps our society running smoothly by ensuring members receive timely updates, reminders, and benefits.

### What you'll do:

- Update member contact information and records
- Assist with membership renewals and new entries
- Generate reports that support programs and events
- Help keep our community connected and informed

### What we're looking for:

- Someone comfortable using computers (training provided)
- Someone detail-oriented and dependable
- A team player who wants to make a difference

## Why volunteer?

Your time and skills will directly support our mission to preserve history, connect families, and provide meaningful programs. You'll also gain experience, build friendships, and become an essential part of our society's success.

Interested? Contact us at [president@cogensoc.us](mailto:president@cogensoc.us). Be part of something bigger—help us keep our membership strong and thriving!

## CGS is a Topic of Discussion

CGS will be the main topic on the podcast **Preservation Oaks** with Sean Radcliff available on most major podcast platforms including Spotify, YouTube, and Apple on October 20, 2025.

---

## Join Us for the October Lunch Bunch In Person!

We are on the hunt for some authentic Italian food in recognition of Italian American Heritage Month at Calore Italian Restaurant. We liked this restaurant so much we're going back (parking in the rear)

**Where:** [Calore Italian Restaurant](#)

2700 S Broadway, Englewood, CO

**When:** Thursday, October 23,, 2025 @ 11:30AM

**RSVP:** Please email [lunchbunch@cogensoc.us](mailto:lunchbunch@cogensoc.us) to reserve your spot.

We can't wait to see you there!

---

## Celebrate Your Roots

In October, genealogists have a lot to celebrate!

**Indigenous Peoples' Day - October 13, 2025.** Indigenous Peoples' Day is celebrated on the second Monday of October, on October 13 this year, to honor the cultures and histories of the Native American people.

**Oldest Child Day, October 20, every year.** This is an informal day to celebrate firstborn children and recognizes the specific role, responsibilities, and pressures that often come with being the oldest child.

**National Italian American Heritage Month.** National Italian American Heritage Month is celebrated every October to recognize the significant contributions and rich culture of Italian Americans in the United States. The month was first proclaimed by Congress in 1989 and is marked by festivals, parades, and activities that honor the history, traditions, and cultural impact of Italian Americans on American society.

**Family History Month** is a designated time to research, share, and preserve family histories and stories. It's a chance to connect with your roots by exploring your ancestry, documenting personal or family stories, digitizing photos, or participating in genealogical activities.

## 31 Simple Ways to Celebrate Family History Month

These are ideas that you can pick and choose as you like. Or better yet, you could come up with a fun idea of your own—something that won't take too much planning and that you could possibly share with a friend, relative, or member of your family.

Are you ready to celebrate Family History Month? Here are 31 simple family history activities, one for each day of the month:

1. Read about the origin of your last name.
2. Make a beloved family dessert, and share it with someone.
3. Record a story. This simply means talking into a recording app on your phone for a few minutes and saving the recording to your family tree.
4. Send a text message to a relative in your family who you haven't talked to in a while.
5. Display a new family photo somewhere in your home.
6. Create a digital family tree. If you already have a family tree, add at least one photo or story to the people in your tree.
7. Find a historical record with your ancestor's name on it.
8. Spend 5-10 minutes on Google Maps looking at street views of where one of your ancestors lived.
9. Write in your journal about a relative or family member who has been an important influence in your life.
10. Record another story.
11. Plan a new family tradition for an upcoming holiday.
12. Ask one or more friends to tell you where their last name comes from.
13. Look up one of your ancestor's homelands on Wikipedia, and learn something new about it.
14. Document what you know about a family heirloom to preserve that information.
15. Look through some family photographs that are at least 5 years old, and share one with someone in your family.
16. Call one or more of the oldest living relatives in your family, and ask them how they are doing. Ask them something about their past.
17. Learn something new about the year you were born.
18. Record a story about your childhood.
19. Record another story and add it to your tree.
20. See if you're [related to anyone famous](#).
21. Use [FamilySearch](#), [BillionGraves](#), or [Find a Grave](#) to find a relative's or ancestor's headstone.
22. Learn more about a relative or ancestor by reading his or her obituary.
23. Take a picture of a favorite family recipe, and save it to your tree. You can tag the photo to yourself or to the relative who made the recipe famous.
24. Watch a short family history class on [FamilySearch](#) about discovering and sharing your family stories.
25. Take a few minutes to enjoy a family heirloom. Tell someone in your family the story of where it came from.
26. Armistice Day is coming up. See if you're related to anyone who fought in World War I by searching draft cards and other service records.
27. Try a new recipe for a food item from an ancestor's homeland. Cook it up, and see how it tastes.
28. Take a walk outside with a family member and share a story or 2.

29. Ask your parents or grandparents if they have any old photo albums you could look at. Schedule a time to look at the photos together, either in person or on the computer.
30. Go on a mini pilgrimage to a place that has special meaning to your family. Be creative. The journey could take 10 minutes or a couple of hours.
31. Explore how people in other countries celebrate Day of the Dead and All Souls' Day and choose a new tradition for yourself or your family to participate in.

As long as you do one thing this month to get to know your family history better or celebrate your own personal story, you can say you've officially celebrated Family History Month!

This article is based on an article on FamilySearch that can be found [HERE](#).

---

## Honoring Our Roots: Italian-American Heritage Month

### **The Warmth of an Italian Red Sauce** by Bobbi King

For years I resisted Marcella Hazan's famous tomato sauce. With only a handful of ingredients, it seemed too simple to be extraordinary. But when I finally made it, I fell in love. So Italian, so luscious, so deceptively simple.

Marcella Polini Hazan, born in Italy and later an American cookbook author, spent her life recreating the foods of her mother's and grandmother's kitchens. Her red sauce is one of her best-known recipes, and it proves that less can indeed be more.

Here's her recipe, adapted from *The New York Times*:

- 2 cups tomatoes with their juices (I use a 28-oz. can of San Marzano tomatoes)
- 5 tablespoons butter
- 1 onion, peeled and cut in half
- Pinch of salt

Simmer all ingredients, uncovered, for about 45 minutes, stirring occasionally and breaking up large tomato pieces. Discard the onion before serving with one pound of pasta. That's it! Sometimes I add a splash of cream for richness, but the original is perfection.

In honor of Italian American Heritage Month, a red sauce seems just the thing—and here in Denver, we've had no shortage of beloved red sauce joints.

### **Red Sauce Joints of Denver** by Bobbi King

Whenever talk of "red sauce" spaghetti comes up, Denverites recall their favorite red sauce joints of metro fame. North Denver was an enclave of Italian-heritage residents, Catholic schools, Italian neighborhoods, and local restaurants, alongside the Irish and the Scots.)

**Patsy's Restaurant** commonly arises as one of the most remembered red sauce joints of Denver. Patsy's Italian Restaurant, also known as Patsy's Inn, served its patrons for 95 years at 3651 Navajo Street. Reportedly, Carbone's Bakery, famous for its bread, pastries, and cannoli, served the Patsy's diners their Italian bread. Patsy's closed about 2016, due to the owners' failing health and no owner successors.

**Pagliacci's Italian Restaurant**, regarded by my north-Denver-raised husband as a more upscale red sauce joint, started dishing up its tomato-sauced Italian food in 1946 to what would become generations of regular diners. Nestled along the west side of the Valley Highway, the restaurant's showy Pagliacci sign towered over the restaurant in brilliant neon greens and reds, crowned by the beaming face of Pagliacci the Clown directing drivers on the Valley Highway to their corner of the red sauce world at Navajo and 33rd Streets. Beginning in the early years as a converted house and Vito's Cabaret, Mark Langston's family served their last plate of spaghetti and meatballs in 2012. Pagliacci's was the oldest single-family-run Italian restaurant in Denver.

Who doesn't know about **Gaetano's**? Still standing on the corner of 38th and Tejon Streets, no longer the red sauce joint it was in the heyday of northwest Denver red sauce joints, it does still bring to mind the restaurant's founders, the mythical and infamous Smaldone brothers, local wise guys who dealt illegal poker games behind bulletproofed-glass doors that guarded the corner entrance. Over the recent years, Gaetano's holds several awards as Best Old-School Italian Restaurant, as voted by Westword readers, and now serves diners in an updated style and reworked menu.

**Little Pepina's** might not have been a red sauce joint, it was more of a white-tablecloth-and-cloth-napkins sort of place, but it remains a favorite in the memories of Italian diners. A charming gathering place for lasagna and angel hair pasta, the memorable Dino Santoro, maître d' extraordinaire, welcomed families with warmth and hospitality, and Chef Blick sautéed shrimp fra diavolo that lives on still in the memories of past diners.

**Valente's** was a favorite red sauce joint beyond the north Denver area. Ray Valente served up his spaghetti and meatball recipes at 38th Avenue and Reed Street in Wheat Ridge. After Ray retired, the restaurant closed, but the family continues to serve up Italian delicacies and imported Italian foodstuffs at Valente's Deli Bakery and Italian Market in Westminster. Some years ago, after my husband's stepmother died, Ray Valente sent over his condolences to the family, longtime friends and patrons of his restaurant, an abundant spread of Italian food to satisfy an abundance of guests, and then some. All complimentary.

**Three Sons Restaurant** started out as a red sauce joint in north Denver, named for the three sons of Jim Sannino: Anthony, Johnny, and Jimmy. Founded in 1965 as 3 Sons, at 44th and Lowell, the restaurant spent 20 years at this original location. Later, they moved their restaurant to 2915 W 44th Avenue, where they served their fare for another 19 years as one of the most popular fine dining Italian establishments, renowned for its holiday decorations and prom date celebration spots. They sold their restaurant in 2004.

There are still old-style red sauce joints in the metro Denver area to be enjoyed, such as our favorite, **Amici's**, in Wheat Ridge. We salute the heritage of Italian cuisine in its many styles and flavors, and enjoy bringing to our tables the tastes of Italian cuisine.

### **Nana Macaluso's Meatballs** by Libby Dollar

Nana is descended from Italian immigrants. She grew up in Limon, Colorado, a long way from Italy, but she and her family never gave up their Italian cuisine. Her children and grandchildren are always delighted when Nana's in the kitchen. These meatballs were a particular favorite.

#### **Ingredients:**

- 2 lbs hamburger
- 2 lbs ground sausage (Jimmy Dean Hot sausage recommended)
- 1-1 ½ cups Romano Cheese, shredded
- 3 eggs
- Plain Breadcrumbs
- Salt, pepper, and garlic salt to taste

#### **Directions:**

1. Mix the meats, cheese, and eggs thoroughly in a large bowl. Add bread crumbs mixing into the meat until the mix is tacky.
2. Shape the mixture into golfball size meatballs.
3. Brown the meatballs in a large skillet with a quarter cup of olive oil.
4. When the meatballs are browned and cooked through, remove them from the oil and drain. Serve the meatballs on top of pasta with a favorite red sauce or mix them into your red sauce and serve on a hoagie bun as a meatball sub.

Optional: Add a teaspoon of crushed red pepper to add a little kick.

---

## **October Member Meeting and Genealogy Program**

Saturday, October 18, 2025, 9:30-11:30

This month we will hold a meeting for our membership (that's you) with updates from the Society President and a financial report from the Treasurer. Following the member meeting at about 10:15, we will present our educational program:

**Saying Goodbye: Our Ancestor's Traditions of Death and Dying** by Sylvia Tracy-Doolos. What can we learn about our families by observing their traditions on death and dying? Faith, culture, and community influenced our ancestor's death traditions. How can their surviving records help us understand their lives?



## DNA Series Kicks Off

On Friday, September 19, we had our first presentation in our new DNA series. Anna Phillips presented **Introduction to Genetic Genealogy** at the Hoffman Heights Library in Aurora

This program covered the basics of genetic genealogy, DNA testing, and how to figure out where that unknown match fits in your tree. Learning how to cluster DNA matches using the Leeds Method, or in Ancestry and GEDMatch, and the next steps to figuring out unknown DNA matches were all challenging new concepts for many in attendance.



In October, Libby Dollar will continue the series with her talk on **Finding Birth Parents Using DNA**.

She will build on the introduction Anna presented by sharing how she has applied those skills to identify birth parents of her adopted family members. Join her on Saturday, October 18 from 2:00-4:00pm via Zoom. Register on the [CGS Events page](#) to get the link.

Both Anna and Libby regularly use their skills in Genetic Genealogy, whether they are assisting an adoptee, identifying unknown remains, or tying DNA evidence to a potential perpetrator. We are delighted that they are willing to share their processes to assist genealogists at all levels in connecting DNA matches to their family trees.

If you missed it, Anna will be presenting her **Introduction to Genetic Genealogy** again in December at the Hoffman Heights Library in Aurora

---

## Tour of the Colorado State Archives a Success



CGS offered a tour of the State Archives in September. Those who attended got insight into the many records available. The Colorado State Archives has municipal, county, state records, records of governmental agency sources. Less than 1% of the archives records and holdings are digitized. Staff estimate it would cost millions of dollars to digitize their collection.

If you think there might be helpful records there but aren't sure what exact record you need, you can:

- Check the [Archives Search](#) database
- Review their website for information about [types of records available](#)
- Speak with a staff archivist on the phone.



## AI Query of the Month

In honor of Italian American Heritage Month, try this AI prompt to explore your own immigrant ancestors:

*“Help me generate a list of research questions about my ancestor [Name], who immigrated from [Country] to the United States in [Year] and ended up in [City, State]. I want to better understand their journey, settlement, and community.”*

Tip: Swap in your ancestor’s details, and AI can suggest questions about passenger lists, naturalization, local ethnic communities, and more.

We gave this a try and here’s what we got back from ChatGPT:

Here’s a structured set of research questions you could use to guide your investigation into your ancestor **Christian David Hansen**—from his departure from Denmark in 1860 to his settlement in Harlan, Iowa, by 1870. I’ve grouped them into categories so you can see potential lines of inquiry more clearly.

### Immigration and Departure from Denmark

- From which port in Denmark (or Europe) did Christian David Hansen depart in 1860?
- What economic, social, or religious factors may have influenced his decision to emigrate?
- Did he leave behind relatives who might have corresponded with him in the U.S.?
- Are there surviving Danish records (parish, military, emigration registers) that document his departure?

### Journey to the United States

- On what ship did he travel, and what was the port of arrival (New York, Quebec, New Orleans, etc.)?
- How long did the voyage take, and what were the conditions on board?
- Did his ship’s passenger list give clues about traveling companions, neighbors from Denmark, or future associates in Iowa?
- Did he encounter immigrant aid societies or ethnic associations upon arrival?

### Early Years in the U.S. (1860-1870)

- Where did he first settle upon arriving in the United States?
- Did he live in another state (such as Wisconsin, Illinois, or Missouri) before Iowa?
- What kind of work did he do in those early years?
- Was he naturalized before arriving in Iowa, or afterward?

- Did he serve in the U.S. Civil War, either in military service or as a laborer/supplier?

## Settlement in Harlan, Iowa

- When did Christian arrive in Harlan, and what drew him there—cheap land, railroad expansion, family, or a Danish community?
- Did he purchase land, and if so, through homesteading, railroad land sales, or private purchase?
- What was his occupation in Shelby County (farmer, laborer, craftsman)?
- What was the size and makeup of the Danish immigrant population in Harlan and Shelby County?

## Family and Community Life

- Did he marry in Denmark or in the U.S., and what do marriage records reveal?
- What children did he have, and how did their lives reflect immigrant adaptation?
- Was he affiliated with a Lutheran (or Danish Lutheran) congregation in Iowa?
- Did he join local organizations, fraternal orders, or participate in civic life?
- Are there probate or will records that show property, wealth, or family connections?

## Broader Context

- What was happening in Denmark in 1860 (politically, economically) that may have pushed him to leave?
- What were conditions like in Iowa in the 1860s—railroad growth, farming opportunities, challenges like grasshopper plagues?
- How did other Danes in Shelby County establish themselves, and does his story align with theirs?
- Did Danish-language newspapers or community histories mention Christian or families like his?

Would you like me (ChatGPT) to turn this into a **research plan outline**—with suggested record types and repositories (e.g., Danish parish records, Iowa land deeds, naturalization papers, local church archives, etc.)—so you'd have both the questions and a roadmap for where to search next?

What an incredible list of possible research questions! If answers to all those questions could be found, a book could be written on this one ancestor! Give this query a try. Feel free to add any details you already have to improve the response and potentially narrow your list.

## The Master Genealogist Users Group Joins CGS

The Master Genealogist (TMG) is a long-established genealogy software developed by Wholly Genes, Inc. beginning in the 1990s. Though development stopped some years ago, TMG remains a favorite of both hobbyists and professionals. An active national and international Users Group continues to support the program, and copies can still be purchased today.

We are pleased to welcome the Castle Rock TMG Users Group as part of the Colorado Genealogical Society. Cheryl Larson has led this group for more than ten years, meeting monthly at the Castle Rock Library—usually on the second Wednesday of the month. The next meeting will be **Wednesday, October 10 at 10:00 AM**. All CGS members are invited to attend. To join, please contact Cheryl at [Larnc704@protonmail.com](mailto:Larnc704@protonmail.com).

TMG is admired for its unmatched flexibility, detailed data recording, and powerful reporting features—many of which remain unique among genealogy programs today. Some advanced capabilities have since been replicated in other software, but none surpass the depth of TMG's options for recording, navigating, and presenting family data.

This partnership is another example of how CGS supports genealogy software communities across Colorado. We are excited to welcome the Castle Rock TMG Users Group into our society!

## Tech on Tuesday

**Tech on Tuesday** focuses on the technology tools that can assist and support your genealogy journey. Held on the 4th Tuesday of the month, topics may include using AI, new features in genealogy software like Family Search, RootsMagic, or Ancestry, or introductions to other tools that could help with organization, visualization or understanding of your family tree.

**Statutes to Stories** by Judy Russell, pre-recorded

Understanding the laws that shaped the lives of our ancestors is essential to uncovering their stories, and this is the focus of Judy Russell's engaging video, *From Statutes to Stories: Finding the Law for Family History*. This presentation highlights how statutes, charters, and common law can serve as valuable genealogical resources. Russell demonstrates how legal research, when applied systematically, reveals details often missing from traditional records, enriching family histories with context and depth. With her background as both an attorney and genealogist, she makes complex legal principles accessible and shows how to translate them into meaningful narratives about our forebears.

Check the [Events page on the CGS website](#) to register for this presentation happening Tuesday, October 28, at 7:00pm.

# Society Management Workshop

Join Us for a Day of Learning, Strategy, and Inspiration

**Saturday, October 4, 2025 | 9:00 AM - 2:50 PM (MT)**

Free Online Workshop - Registration Now Open!

The Colorado Council of Genealogical Societies invites society leaders, board members, active volunteers, and all society members to a free, interactive online workshop designed to help your genealogy society lead, grow, and thrive.

This year's program features an energizing keynote plus four focused sessions packed with practical strategies and fresh ideas. Whether you join for one topic or stay for the full day, you'll come away inspired, informed, and ready to take action.

## **9:00 - 10:00 AM | Keynote**

**Energize Your Message: Presenting with Power and Purpose** presented by Ed Moehlenkamp, Leadership Development Consultant

Learn how to deliver clear, engaging presentations—online or in person—using strong structure, confident body language, and minimal slides.

## **10:10 - 11:10 AM | Session 1**

**Sustainability Strategies for Society Boards (Panel Discussion)**

Discover practical ways to recruit and retain board members, prevent burnout, and build strong, lasting leadership.

## **11:20 AM - 12:20 PM | Session 2**

**Membership Growth and Retention (Panel Discussion)**

Fresh ideas for attracting guests, welcoming new members, and keeping engagement high all year long.

## **12:30 - 1:30 PM | Session 3**

**Designing Flyers and Social Media with Canva** presented by Barbara Lane

Create polished flyers, event promotions, and social media posts using Canva's free nonprofit tools—no design skills required.

## **1:40 - 2:40 PM | Session 4**

**Using AI to Supercharge Your Newsletter and Website** presented by Nancy Dierker

See how tools like ChatGPT can help you brainstorm, write, and edit content for newsletters, announcements, and your society's website.

## **2:40 - 2:50 PM | Wrap-Up and Evaluations**

Share your feedback, network informally, and get inspired for what's next.

[Register now.](#) After registering, you'll receive a single Zoom link—use it to attend one session or the whole day.

<h3>See What You Might Have Missed</h3> <p>Members of CGS have access to <a href="#">Video Links of Programs and Classes</a>. These recorded programs will be available, at least for a limited time (usually around 30 days), in the Members Only section of the CGS website.</p>	<h3>Don't Forget to Check Out the Library</h3> <p>If you are interested in genealogy and history events hosted by the Denver Public Library, go to <a href="#">the Denver Public Library Events Page</a></p>
<h3>Newsletter Submissions</h3> <p>Have something you'd like to share in the newsletter? Submissions must be received by the <b>20th of the month</b> to be considered for the next issue. While publication isn't guaranteed, all submissions will receive a response from the newsletter team.</p> <p>Send submissions to:</p> <p><a href="mailto:newsletter@cogensoc.us">newsletter@cogensoc.us</a>.</p>	<h3>Questions??</h3> <p>Do you have questions for or about the Colorado Genealogical Society? Did you know you can email us at <a href="mailto:cgscontact@cogensoc.us">cgscontact@cogensoc.us</a>? That's right. We'll be happy to help you get the answers you need.</p> <p>If you have questions about any of the excellent archives around the state, you can save time by contacting them directly.</p>

## Message from the Editor

The articles in this newsletter have been written by the people in the know. The articles may have been edited by ChatGPT 5.0 to add clarity and consistency. Our feature, AI Query of the Month, is written in conjunction with ChatGPT.



If you have any feedback on this newsletter, please send an email to [newsletter@cogensoc.us](mailto:newsletter@cogensoc.us).

**Don't forget to register for events at**

**<http://www.cogensoc.us/>**

## 90 Days of Genealogy with CGS - Mark Your Calendars

Here is the schedule of events for the next three months! To register for any of these events, go to [www.cogensoc.us](http://www.cogensoc.us). To join the In Person Lunch Bunch, email [lunchbunch@cogensoc.us](mailto:lunchbunch@cogensoc.us).

October	November	December
<p><b>11 - 10:00am</b> <b>Beginning Genealogy</b></p> <p><b>12 - 1:30pm-3:30pm</b> <b>WriteNOW</b></p> <p><b>13 - 4:00pm</b> <b>Monthly Board Meeting</b></p> <p><b>15 - 7:00pm</b> <b>Family Tree Maker Users</b></p> <p><b>16 - 11:30am</b> <b>Virtual Lunch Bunch</b></p> <p><b>18 - 9:30am-11:30am</b> <b>CGS Monthly Meeting</b> <b>Saying Goodbye: Our Ancestor's Traditions of Death and Dying</b> by Sylvia Tracy-Doolos</p> <p><b>18 - 2:00pm-4:00pm</b> <b>Finding Birth Parents Using DNA</b> by Libby Dollar</p> <p><b>23 - 11:30am</b> <b>In-Person Lunch Bunch</b></p> <p><b>28 - 7:00pm-9:00pm</b> <b>Tech on Tuesdays</b> via Zoom <b>Statutes to Stories</b> by Judy Russell, pre-recorded</p>	<p><b>8 - 10:00am</b> <b>Beginning Genealogy</b></p> <p><b>9 - 1:30pm-3:30pm</b> <b>WriteNOW</b></p> <p><b>10 - 4:00pm</b> <b>Monthly Board Meeting</b></p> <p><b>13 - 11:30am</b> <b>Virtual Lunch Bunch</b></p> <p><b>15 - 9:30am-11:30am</b> <b>CGS Monthly Meeting</b> <b>From Sealed Records to Open Histories</b> by Judy Russell</p> <p><b>19 - 7:00pm</b> <b>Family Tree Maker Users</b></p> <p><b>20 - 11:30am</b> <b>In-Person Lunch Bunch</b></p> <p><b>25 - No Tech on Tuesdays</b> due to Thanksgiving</p> 	<p><b>13 - 10:00am</b> <b>Beginning Genealogy</b></p> <p><b>13 - 3:00pm</b> <a href="#"><u>Intro to Genetic Genealogy</u></a> by Anna Phillips in person</p> <p><b>14 - 1:30pm-3:30pm</b> <b>WriteNOW</b></p> <p><b>13 - 11:30am</b> <b>Virtual Lunch Bunch</b></p> <p><b>17 - 7:00pm</b> <b>Family Tree Maker Users</b></p>  <p>Due to the heavy holiday schedule in December the following events will not be held:</p> <ul style="list-style-type: none"> <li>• <b>CGS Monthly Meeting</b></li> <li>• <b>Tech on Tuesdays</b></li> <li>• <b>In-Person Lunch Bunch</b></li> </ul>

Unless otherwise noted, all Colorado Genealogical Society meetings are free and open to the public. Please remember to [register in advance](#) for all Zoom activities, as attendance is limited to 100 connections. If you're unable to attend, kindly cancel by clicking the "cancel" link in your registration email.



## Italian American Heritage Month Recipes

### Marcella Hazan's Famous Tomato Sauce

**Ingredients:**

- 2 cups canned tomatoes with juices (28-oz. can San Marzano tomatoes recommended)
- 5 tablespoons butter
- 1 onion, peeled and halved
- Pinch of salt

**Directions:**

1. Combine all ingredients in a saucepan.
2. Simmer uncovered over medium heat for about 45 minutes, stirring occasionally and breaking up tomato pieces.
3. Discard onion before serving.
4. Toss with 1 lb. of pasta.

**Optional:** Add a splash of cream for a rich variation.

**Result:** A simple, luscious sauce that proves less is more.

### Nana Macaluso's Meatballs

**Ingredients:**

- 2 lbs ground beef
- 2 lbs ground sausage (*Jimmy Dean Hot recommended*)
- 1–1½ cups Romano cheese, shredded
- 3 eggs
- Plain breadcrumbs
- Salt, pepper, and garlic salt to taste

**Directions:**

1. Mix meats, cheese, and eggs in a large bowl.
2. Add breadcrumbs gradually until mixture is tacky.
3. Shape into golf-ball-sized meatballs.
4. Brown in a large skillet with ¼ cup olive oil until cooked through.
5. Drain and serve with pasta and red sauce — or tuck into a hoagie roll for a classic meatball sub.

**Optional:** Add a couple of dried chili peppers or 1 tsp crushed red pepper for extra heat.

**Result:** A hearty, family-favorite meatball that brings Italian heritage to the Colorado table.