

## Bob (Robert James) Delmonico

Bob (Robert James) Delmonico, 73, passed away unexpectedly on August 12, 2019, while at the VA Clinic for a routine eye examine. Sandy, his wife of 36 years, was by his side at the time of his passing.

He and his son were feted with a family birthday party on the previous Saturday, two days prior to his death.

At the age of 18, Bob was drafted into the U S Army. Within weeks he was sent to serve in Vietnam, at which time he was exposed to Agent Orange. After serving in Vietnam for two years, he returned to Oakland, California to complete his four years of service to our country. He received five distinguished medals during the war. Due to his exposure to Agent Orange, Bob continued to cope with various physical and medical problems for the remainder of his life.

A native of Utica, New York, Bob moved to Baytown in 1980 to accept a job with GTE Phone Company.

At this time, Bob found Sandy, who was also working at the phone company. Two years later he married the love of his life.

Bob welcomed all to his dinner table and loved sharing his culinary skills with the family and friends. Everyone that put their feet under his table felt the love and joy he generously gave to all.

Bob is survived by his wife, Sandy; his daughter Kelley McFaddin (Shawn), his daughter Jennifer Perry (Chad), and son Jeff Delmonico. Also surviving are his six grandchildren Allie and Avery McFaddin, Houston, Addison, Marshall and Campbell Perry.

After cremation, his remains will be buried in the VA National Cemetery in Houston, Texas, with full military honors. A date has yet to be determined.

A memorial service will be held on Saturday, August 24, 2019, at 10 a.m. at Trinity Episcopal Church, 5010 N Main, Baytown, with the Rev. Meredith Crigler officiating. Immediately after the service, in keeping with Bob's Italian heritage, there will be an Italian Buffet served in Bonner Hall.

The family requests no flowers. Donations in Bob's memory can be made to the Vietnam Veterans of America, Chapter 922, P.O. Box 2052, Baytown, Texas 77521, or to the charity of your choice.

One of Bob's favorite quotes, by Dean Martin –

*You're nobody till somebody loves you,  
You're nobody till somebody cares  
You may be king; you may possess the world and its  
gold,  
But gold won't bring you happiness when you're  
growing old.  
As sure as the stars shine above . . . we are growing old  
together,  
You are loved,  
and I'm loved so we must be somebodies.*

*Love Bob*

... oOo ...

Bobby blessed everyone with his fantastic cooking abilities.

We would like to share one of his favorite recipes  
– shown on the next page.

Please use this to prepare and bless someone else  
– share it, as Bobby would have shared.

## Italian Wedding Soup

Mary Buttita's kids love a particular brand of canned soup filled with chicken meatballs and soggy pasta, but she prefers real *minestra maritata* (Italian wedding soup). She makes tiny port meatballs and simmers them with orzo, chickpeas, spinach and parmesan. She occasionally substitutes green beans for the spinach, depending on who is at the table.

### Ingredients

- 2 quarts homemade chicken stock or low-sodium broth
- 1 large carrot, finely diced
- 1 celery rib, finely diced
- Kosher salt and freshly ground pepper
- $\frac{1}{4}$  cup orzo
- 1 pound ground pork
- $\frac{1}{4}$  cup freshly grated Parmigiano-Reggiano, plus more for serving
- $\frac{1}{4}$  cup dry bread crumbs
- 5 ounces baby spinach, chopped
- One 15-ounce can chickpeas drained and rinsed

### Step 1

In a large pot, bring the chicken stock to a boil with the carrot and celery. Season with salt and pepper. Add the orzo and cook until al dente, about 7 minutes.

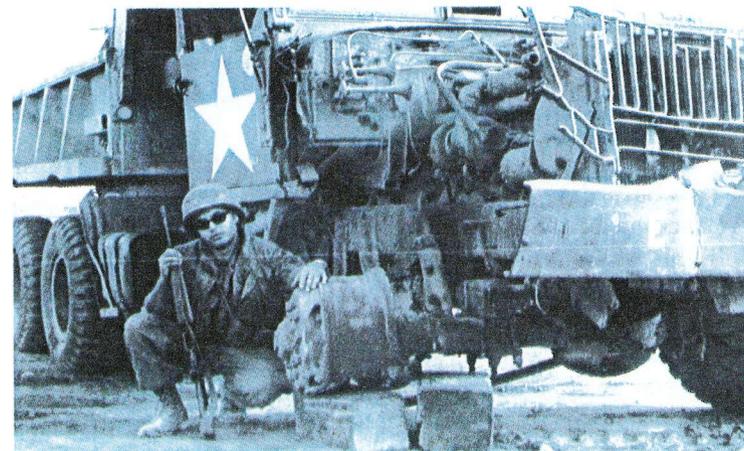
### Step 2

Meanwhile, in a bowl, knead the pork with the  $\frac{1}{4}$  cup of cheese, the breadcrumbs and  $\frac{1}{2}$  teaspoon each of salt and pepper. Form the mixture into 1 inch balls.

### Step 3

Drop the balls into the boiling soup and simmer for 5 minutes. Stir in the spinach and chickpeas and simmer until the meatballs are cooked through, 5 minutes longer. Serve, passing extra cheese at the table.

## Serving his country in Vietnam



## Cooking food for family and friends

