

SONS OF SICILY SAN JOSE WOMEN'S CLUB

Carte Di Donne



Sons of Sicily Women's Club

KAREN'S CORNER



SOS Picnic - Last year our Women's Club injected new life into the SOS picnic. We had the cake wheel, popcorn, corn hole, and raffle baskets.

This year, we are looking for a committee of ladies to take charge and continue with those successful events and/or introduce different or more activities!

We have plenty of ladies who are willing to help to execute the day, but we need a committee of creative people to plan the events.

This is such a wonderful event and our club involvement makes it even better. Please think about volunteering for this committee.

Next Meeting

Our next meeting is MONDAY, April 1st @ Napredak Hall. Members of our club will pay \$20 for dinner that evening. Guests will be \$25.

**PLEASE CALL MIKE MALTESE @ 408-972-4986
IF YOU PLAN TO ATTEND.**

The bar opens at 5:30 and dinner will begin before 7:00. Those SOS cooks always serve fantastic food! This meeting's menu is:

Appetizer, Bread & Butter, Green Salad, Pasta with Sugo, Meatballs & Sausage, Dessert

It's Ladies Night at SOS so we will not have a meeting. SOS will be installing their 2019-2021 Board. We will not have another meeting in April.

Monday, April 1 @ 6:30 pm
Napredak Hall
770 Montague Expressway
San Jose CA 95131



CULTURAL CORNER

Easter in Sicily

Sicily takes Easter very seriously. All over the island, in large towns and tiny villages alike, processions weave their way through narrow streets, central thoroughfares and piazzas until finally they arrive at the local parish church or Cathedral.

Baked Anelletti Timballo is a delicious, impressive, traditional dish prepared for holidays and special occasions. This dish is found at Easter tables all over the island.

Baked Anelletti Timballo

For the meat sauce (ragu)

- 14 oz minced beef and pork or veal mix
- 1/2 glass red wine
- 5 oz peas
- 2-3 carrots
- 2-3 celery stalk
- 1 medium sized onion peeled
- 3 garlic cloves peeled
- Extra virgin olive oil
- 1 handful basil leaves
- 12 oz tomato puree
- salt and pepper to taste

Instructions

1. First make the meat sauce.
2. Chop the carrot, onion, garlic and celery finely. Fry the vegetables in olive oil until they start to soften. Be careful not to let them to burn!
3. Add the minced meat and cook until browned. Add the glass of red wine and stir well
4. When the wine has evaporated pour in the puree and mix it in well with the meat. Add the fresh basil and salt and pepper.
5. Cover the sauce and allow to simmer on a low heat for at least an hour, stirring occasionally so it doesn't stick. If it gets too thick add some water.
6. 10 minutes before the sauce is cooked, add the peas.

While the sauce is cooking you can get on with the rest of the dish.

1. Put water on to boil for the pasta. Add salt once it starts to boil. Cook the pasta 2-3 minutes less than instructed on the packet. Drain and add the anelletti to the meat sauce when it is ready. Mix the pasta and sauce well and allow to cool.
 2. Grease the sides and base of a spring form pan* with olive oil
 3. Line the sides and base of the pan with breadcrumbs.
 4. Once the pasta and meat mixture has cooled spoon a thick layer into the base of the pan.
 5. Make another layer from the chopped ham and cheese and finish off with another thick layer of the pasta and meat sauce.
 6. Press the mixture down and cover the top with more breadcrumbs and grated parmesan cheese.
 7. Cook the timballo at 200 degrees in a preheated oven for 25-30 minutes.
 8. When it is ready, allow to cool for 15 minutes before inverting it onto a serving plate and removing the tin.
- * A bundt pan presents beautifully. Make sure it is well greased.

For the Timballo

- 14 oz anelletti (Found these on Amazon)
- breadcrumbs
- 3 tbsp extra virgin olive oil
- 2 oz grated parmesan
- 5 oz cooked ham, cut into cubes
- 5 oz Caciocavallo or (Provolone & Mozzarella) cut into cubes



Buona Pasqua!

A Note of Thanks

St. Joseph Table - Thank you to Janet Salciccia & Ramona Marr for representing our club by helping to serve at the St. Joseph Table at the Italian American Heritage.

SOS Crab Feed - Thank you to the Taormina Family for selling the limoncello and to Janet Salciccia, Mary Ann Quartuccio and Connie Esposito for selling the cannoli at the crab feed. These ladies earned \$420 for our club.



UPCOMING *Events*

Ladies Night at SOS

Please call Mike Maltese at 408-972-4986 if you plan to attend

Dinner is \$20 for Members and \$25 for Guests

Monday, April 1 at 6:30pm
Napredak Hall
770 Montague Expressway
San Jose, CA 95131

Important Dates

April 1 - SOS Ladies Night @ Napredak.
 Members of our club will pay \$20 for dinner that evening

May 14 - One Year Anniversary Celebration
 The night of our regular meeting we will have our One Year Anniversary celebration at Palermo's Restaurant. We will also invite the outgoing SOS Board to be our guests that evening.

May 20 - SOS Golf Tournament

July 14 - SOS Picnic

August 24 & 25 - Italian Festa

October 6 - Little Italy Street Festival

Our 2019 Calendar of Events is attached with this newsletter. Please refer to it for the complete list of currently scheduled events for 2019.

Thank you to our Sponsors



LET'S LEARN

SICILIAN!

ballari

"to dance"

LOOKING TO BE A SPONSOR?

If you have a business, you can have your business card appear in our newsletter every month for just \$25 a year.

Please let Karen Heverling know if you are interested.

BUON COMPLEANNO!



- Lauren Salciccia - April 5
- Barbara Sunseri - April 11
- Karen Heverling - April 11
- Gina Billings - April 12
- Connie Russo - April 22
- Ramona Marr - April 30

HEALTH AND WELFARE

Carol Castro is recovering from back surgery.
Rose Sunseri will have knee surgery on April 8.

If you have any news for the membership, please contact Janet Salciccia.

Denise Vento, Secretary (408) 460-5786
Denisev5591@hotmail.com
Esther Zambataro, Treasurer (408) 772-3465
EZ3712@yahoo.com
Janet Salciccia, Member at Large (408) 267-2541
Janetsalciccia@gmail.com

BOARD CONTACT INFORMATION

Karen Heverling, President (408) 221-7506
K.heverling@yahoo.com
Judy Taormina, Vice President (408) 267-2509
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2019

Calendar of Events

JANUARY	14th	Regular Meeting @ Palermo
FEBRUARY	9th 12th	SOS Crab Feed #1 Regular Meeting @ Palermo's. Valentine Bingo
MARCH	9th 12th	SOS Crab Feed #2 Regular Meeting @ Palermo
APRIL	1st	Ladies Night with SOS @ Napredak Hall
MAY	14th 20th	One Year Celebration @ Palermo SOS Golf Tournament
JUNE	11th	Regular Meeting @ Palermo
JULY	9th 14th	Regular Meeting @ Palermo SOS Picnic
AUGUST	13th 24th & 25th	Regular Meeting @ Palermo Italian Festa
SEPTEMBER	9th	Ladies Night with SOS @ Napredak Hall
OCTOBER	6th 8th	Little Italy Street Fair Regular Meeting @ Palermo
NOVEMBER	12th	Regular Meeting @ Palermo
DECEMBER	13th	SOS Christmas Party @ Napredak