



SOS Women's Club

Carte Di Donne

Hello ladies - Happy Easter!

We hope you and your families continue to stay well and that you're looking forward to celebrating Easter. Things sure look different this April than they did last year!

We're looking forward to seeing many of you at our next meeting on Tuesday April 13th in the Bar Room at Palermo at 6pm. We'll be having fettucine boscaiola - a meat sauce with mushrooms, peas, and a touch of cream - *deliziosa*!

We know that everyone may not be ready to meet, but that a lot of our members are getting vaccinated and are venturing out. To help us help Palermo accommodate us, please remember to RSVP to Lisa Chiaramonte if you plan to attend the meeting.

Many thanks to the members that donated a raffle basket for the crab feed. The event was a huge success for both clubs!

Looking forward to seeing you all on April 13th!

Lisa, Ramona, Julie, Jessica & Lauren



Cultural Corner | Holy Week

Processions and age-old ceremonies -- some from pagan days, some from the Middle Ages -- are staged in every city and town in Sicily. No matter where you are, you're likely to come across observances of this annual event. Events are staged on such days as Holy Thursday, Good Friday, and, of course, Easter Sunday itself.

Recipe of the Month | Stuffed Artichokes

❖ *Ingredients*

- 2 large globe artichokes
- 4 slices lemon
- 1 tsp lemon zest
- 6 slices white bread
- 1/2 cup grated Parmesan cheese
- 1/2 cup chopped parsley
- 6 cloves garlic, minced
- 1 tsp fresh oregano, minced
- 1/2 cup plus 2 tbsp extra virgin olive oil
- 1/8 tsp black pepper
- 1 bay leaf
- 2 slices lemon
- 2 cloves garlic, halved

1. Make fresh breadcrumbs: Cut off the crust from 6 slices of bread. Chop the centers and put into a food processor. Pulse until you have coarse breadcrumbs. You should have about 3 cups.

2. Make the stuffing: In a large bowl, stir together the breadcrumbs, lemon zest, Parmesan cheese, minced garlic, chopped parsley, minced oregano, 1/2 cup olive oil, and black pepper. Set aside.

3. Prep the artichokes: Cut off the stem, leaving 1/2 inch from the bottom row of leaves. Using kitchen scissors, cut off 1/2-inch of the tips of all of the artichoke leaves. Next, Cut 1 inch from the top of the artichoke. (It helps to use a serrated knife like a bread knife for this.) Take a slice of lemon and rub over the cut edges of the artichokes to keep them from turning brown. Preheat oven to 375°F

4. Stuff the artichokes: Use your finger to gently pull open the center leaves of the artichokes. Pull out the inner tender yellow artichoke leaves. Use a small metal spoon to scrape and scoop out all of the inner fuzzy choke. Next start stuffing the artichokes with your stuffing mix. Put some stuffing mix between each large leaf and the artichoke, as well as a generous amount in the center.

5. Bake the artichokes: Put about 1-inch of boiling water in the bottom of a Dutch oven that will snugly hold the artichokes. Add 2 slices of lemon, a bay leaf, 2 cloves garlic to the water. Place the artichokes sitting upright in the water. Drizzle with remaining 2 Tbsp olive oil. Cover the pot tightly with a lid.

6. Bake for 1 hour at 375°F or until a knife easily penetrates the heart of the artichoke or you can easily remove one of the outer petals.

7. Remove the cover and broil for a minute or so, enough to get some browning on the top of the stuffing.

Dinner Update

As discussed at last month's meeting, we will be increasing the cost of dinner to \$25. Please remember to account for the increased cost when you attend the meeting on Tuesday April 13th.

If you have questions about the increased cost, please reach out to any of the board members. Our contact information is below.

Health & Welfare

❖ We have some new members! Join us as we welcome Angela Cadile and Rosemary Gomez!

If you have updates for Health & Welfare or prayer requests, please contact Lauren Salciccia: 408-410-7636
lauren.salciccia@gmail.com

Board Member Contact Information

President - Lisa Chiaramonte

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Vice President - Ramona Marr

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Secretary - Julie Longwello

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Treasurer - Jessica Trumble

zambataro@me.com | 408-859-6185

Member-at-large - Lauren Salciccia

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April Birthdays

5 - Lauren Salciccia
8 - Rosemary Gomez
11 - Karen Heverling-Giluso
12 - Gina Billings
30 - Ramona Marr



Upcoming Events

April 13 - Dinner Meeting
And Gift Raffle
May 11 - Dinner Meeting
June 8 - Dinner Meeting

As we move into the summer, we will keep you updated about any potential events.



Sicilian Word of the Month

Cacocciùla - Artichoke

See the recipe for
Stuffed Artichokes
on page 2!