

# CARTEDI DONNE

events ● news ● updates ● April 2025







Dear SOS Ladies,

#### Dear Members,

Spring is in the air, and we are looking forward to gathering for our upcoming Sicilian Women's Club meeting! We invite you to join us as we celebrate the season of renewal, family, and tradition.

To add a little festive fun, we will be holding a Spring/Easter Gift Exchange! If you would like to participate, please bring a small spring or Easter-themed item valued at \$15 to exchange with another member. This is a wonderful way to share in the joy of the season and connect with one another.

Easter holds a special place in Sicilian culture, deeply rooted in faith, family, and tradition. In Sicily, Easter is not only a time of religious significance but also a time for gathering with loved ones to share meals, stories, and laughter. It is a celebration of renewal and togetherness, values that we cherish in our own community. Let's take this opportunity to reflect on these traditions and enjoy the company of our fellow members.

We look forward to seeing you all there!

Jessica Trumble

#### Health and welfare

A heartfelt thank you to Judy Taormina for taking the time to create and mail cards to past members who are unable to attend or have moved out of the area. Your kindness and thoughtfulness are truly appreciated!

Please continue to keep Donna O'Neal in your prayers as she recovers from a fall, as well as Marisa Taormina's son, who is recovering from a car accident.

Wishing them both a full and speedy recovery.

#### **UPCOMING EVENTS**

April 7th SOS Officer
Installation Dinner

April 8th Member
Dinner Meeting @ Pasta
Market 6:00- Spring/
Easter Exchange

May 13th Member
Dinner Meeting @ Pasta
Market 6:00

Friday, May 30th Sons of Sicily/Aiuto Golf
Tournament





## Happy Birthday

LAUREN SALCICCIA

### **CELEBRATING OUR CULTURE**

Cuddura cu l'Ova is rich in symbolism, deeply tied to Sicilian Easter traditions and Christian beliefs. Here's what it represents:

taster raditions

#### I. Symbol of Rebirth & Renewal

- The egg is a universal symbol of new life and resurrection, representing Christ's triumph over death.
- The bread itself symbolizes nourishment, prosperity, and unity in the family.

#### 2. Shape Meanings

Sicilians shape the bread into various forms, each with a special meaning:

- Ring or Wreath Eternal life, never-ending faith.
- Basket Abundance and fertility.
- Dove (Colomba) Peace and the Holy Spirit.
- Heart Love and devotion.
- Braids Family unity and the bond between generations.

#### 3. Traditional Gift & Blessing

In the past, godparents would give Cuddura cu l'Ova to their godchildren as a sign of love and good fortune for Easter. It was also customary to bring this bread to neighbors and friends as a gesture of goodwill and blessing.



Cuddura cu l'Ova (Sicilian Easter Egg Bread)

#### **Ingredients:**

- 4 cups (500g) all-purpose flour
- 3/4 cup (150g) sugar
- 1/2 cup (115g) butter, softened
- 3 eggs
- 1/2 cup (120ml) milk
- I packet (I0g) baking powder
- I teaspoon vanilla extract or zest of I lemon
- 4-6 raw eggs (with shell, dyed if desired)
- I egg yolk + I tbsp milk (for egg wash)
- Sprinkles (optional, for decoration)

#### Instructions:

- I. Preheat oven to 350°F (180°C) and line a baking sheet with parchment paper.
- 2. Make the dough: In a large bowl, mix flour, sugar, and baking powder. Add softened butter and work it in until crumbly.
- 3. Incorporate wet ingredients: Add eggs, milk, and vanilla (or lemon zest), then knead until a soft, elastic dough forms. If sticky, add a little flour.
- 4. Shape the bread: Divide the dough into portions and shape it into rings, braids, baskets, or doves. Place I raw egg in the center of each shape, pressing slightly.
- 5. Egg wash & decorate: Brush with egg wash and sprinkle with colorful sprinkles.
- 6. Bake: Bake for about 25-30 minutes until golden brown.
- 7.Cool & serve: Let cool before enjoying. The eggs bake with the bread and can be peeled and eaten later!



#### **UPCOMING CLUB MEETING**

April 8<sup>th</sup> @ The Pasta Market @ 6:00 Please RSVP by March 3rd to lynndisalvi@gmail.com with your menu section of either Baked Rigatoni or Baked Seafood Rigatoni



DINNER IS AT 6:00 -\$25 FOR MEMBER DINNER NO RSVP \$35
GUEST ARE WELCOME ANY TIME -PRICE FOR GUEST VARIES ON LOCATION AND MENU SELECTION