



# CARTE DI DONNE

SOS Ladies

events • news • updates • august 2024



Hello SOS ladies,

What a busy and fun month! We kicked things off with the SOS Family Night and Scholarship Dinner. Thanks to the generous support of donors and volunteers, the Auto Foundation awarded over \$20,000 in scholarship funds, and we enjoyed a wonderful meal together.

The following week, our club meeting at the Pasta Market was filled with friends, family, shared stories, and laughter. Though I wasn't able to attend the SOS Family Picnic this year, it remains one of my favorite events since childhood.

At our August meeting at Kim's house we are going to do a plant exchange, so please bring a plant!

Jessica Trumble



## UPCOMING EVENTS

August 3rd & 4th Festa with the Italian American Heritage Foundation

September 1st Dues of \$150 are due (if possible pay by 8/20 due to our treasure being out of town)

October 6th Little Italy Festa

## IAHF ITALIAN FESTIVAL VOLUNTEERS

Saturday August 3rd 11am - 7pm - Sunday August 4th 11am - 5pm @ History Park San Jose  
come to buy a sandwich and support the club  
To volunteer please contact Craig 408-690-5339 or Ron 408-425-8172).

## WOMAN'S CLUB DUES

To remain in good standing, please ensure your payment of \$150 is made by August 31, 2024. You can mail a check (make checks payable to SOSWC) to: Denise Vento  
2966 Mitton Drive  
San Jose, CA 95148  
Alternatively, you can pay at our August meeting.

**BONUS:** If your dues are paid on or before the August 31, 2024 due date, you will be entered into a drawing in September.



*Happy Birthday*

ROSE SUNSERI  
ANGELA BOETTCHER  
SHIRLEY BATTAGLIA  
MARYANN QUARTUCCIO  
EILEEN BERTRON

## **CELEBRATING OUR CULTUER**

A great Sicilian recipe for August is "Pasta alla Norma." This traditional dish is light, flavorful, and perfect for summer. Here's a simple recipe to try:

### Ingredients:

- 12 oz (340 g) pasta (typically rigatoni or spaghetti)
- 2 medium eggplants, diced
- 4 ripe tomatoes, diced (or one 14 oz can of diced tomatoes)
- 3 cloves garlic, minced
- 1/4 cup olive oil
- Fresh basil leaves, torn
- Salt and pepper, to taste
- Ricotta salata cheese, grated (or pecorino if unavailable)

### Instructions:

1. Prepare the Eggplant: Dice the eggplants and place them in a colander. Sprinkle with salt and let them sit for about 30 minutes to draw out excess moisture. Rinse the eggplants and pat them dry with paper towels.
2. Cook the Eggplant: In a large skillet, heat the olive oil over medium heat. Add the eggplant and cook until golden brown and tender, about 10-12 minutes. Remove from the skillet and set aside.
3. Make the Sauce: In the same skillet, add a bit more olive oil if needed. Add the minced garlic and sauté until fragrant, about 1 minute. Add the diced tomatoes (or canned tomatoes) and cook until the sauce thickens slightly, about 10-15 minutes. Season with salt and pepper.
4. Cook the Pasta: While the sauce is simmering, cook the pasta according to the package instructions until al dente. Drain the pasta, reserving a cup of pasta water.
5. Combine: Add the cooked eggplant to the tomato sauce and stir to combine. If the sauce is too thick, add a bit of the reserved pasta water. Toss the cooked pasta with the sauce and eggplant until well combined.
6. Serve: Divide the pasta among plates. Top with fresh basil leaves and grated ricotta salata cheese. Drizzle with a bit of extra olive oil, if desired. Enjoy your Pasta alla Norma! It's a delicious way to savor the flavors of Sicily in the summer.



## **UPCOMING CLUB MEETING**

August 13th @ Kim Zambatro's home  
1283 Cameo Drive Campbell CA  
Please RSVP by August 7th to  
[sossj.womensclub@gmail.com](mailto:sossj.womensclub@gmail.com)

**DINNER IS AT 6:00 - \$25 FOR MEMBER DINNER**

**GUEST ARE WELCOME ANY TIME - PRICE FOR GUEST VARIES ON LOCATION AND MENU SELECTION**

