



CARTE DI DONNE

SOS Ladies

events • news • updates • August 2025



Dear SOS Ladies,

I hope this message finds you well and enjoying the summer sunshine!

We're excited to share that our next meeting will be held at **The Pasta Market, August 12th**. Due to a scheduling conflict at Luigi's, we'll be gathering at The Pasta Market this time around. Many of you have expressed appreciation for its bright atmosphere, so we're looking forward to another lovely evening there!

This past weekend's Italian Festival was truly a delight—what a joy to spend time with food, family, and friends! It warmed my heart to see so many of our members working side by side, volunteering for a cause. These shared moments are what make our club feel like family. Thank you to everyone who helped out—you made the weekend unforgettable.

Jessica Trumble
President, SOS Woman's Club



Happy Birthday

SHIRLEY BATTAGLIA
ANGELA BOETTCHER
KATHY PATELLARO
MARYANN QUARTUCCIO
ROSE SUNSERI

UP COMING EVENTS

Events



Membership Dues

August 31st

-Amount: Dues are \$150.00

Due Date: August 31, 2025 to stay in good standing.

How To Pay: 1. Mail a Check (make checks out to – SOSWC)

Denise Vento
2966 Mitton Drive
San Jose CA 95148

2. Pay with Cash or Check at our August Meeting
3. [Click here to pay online](#) (a \$8 convenience fee will be added)

BONUS: If your dues are paid on or before the August 31, 2025 due date, you will be eligible to receive a free gift.

CELEBRATING OUR CULTURE

Gnocchi

From In a large bowl add flour and salt, stir to combine, set aside your dry ingredients. In a smaller bowl, scramble the egg and add in the ricotta and olive oil. Mix until combined, then add the wet mixture into the dry mixture. Using your hands mix the ingredients together until dough forms.

Turn the dough out onto a lightly floured surface until everything is well combined and a nice ball is formed. Then form the dough into a long oval, approx. 8 inches long. Cut the log lengthwise, and then each half lengthwise again - you will have 4 long logs. Roll each log out into a thin, finger length log, cutting each log in half if needed.

Cut each log into 1/2 inch pieces. Using your thumb or finger, roll each piece along the tines of a fork to creat grooves in the gnocchi. Repeat this process until each log has been cut into pieces and rolled along the fork.

Boil in a large pot of salted water for approx. 3 minutes until gnocchi float to the top. Drain and toss with your favorite sauce to serve. Enjoy!



UPCOMING CLUB MEETING

August 12th @ The Pasta Market @ 6:00

Please RSVP by August 5th with you menu choice of Lasagna or Eggplant Parmesan

lynndisalvi@gmail.com

DINNER IS AT 6:00 -\$25/\$26 FOR MEMBER DINNER/NO RSVP \$35

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



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