



# SOS Women's Club

## Carte Di Donne

Hi Ladies,

We hope this newsletter finds you well, despite the updated "Stay At Home" order that goes into effect the evening of December 6th. We sure will miss seeing everyone and celebrating the Holidays with you at our December meeting this year.

As the current order is in effect until January 4<sup>th</sup>, we will send an update regarding our January 12<sup>th</sup> meeting as soon as we know more and speak with Palermo.

2020 sure has brought it's share of challenges and struggles. But we hope you've also found some positives, too. Maybe the birth of a child or grandchild, a new-found hobby (I know some you have been baking sourdough!), or learning to use new technology to stay in touch through video chat.

We wish you all a safe, healthy, and happy holiday season. We look forward to seeing you all in the new year.

Lisa, Ramona, Jessica, Julie & Lauren



## Cultural Corner | Festa dell'Immacolata (Festival of the Immaculate Conception)

Every town in Sicily (and Italy) celebrates the Virgin Mary on December 8. Sicily brings its own particular flavor to this festival. After dark, statues of the Holy Mother are carried through the streets of every town under golden lamps, accompanied by marching bands, garlands, fireworks, and locals dressed in their best attire.

### Recipe of the Month | Cuccidati

#### FILLING

- 2 cups raisins
- 3/4 pound pitted dates
- 3/4 cup sugar
- 2 small navel oranges,  
peeled and quartered
- 1/3 pound dried figs
- 1/3 cup chopped walnuts
- 1/4 cup water

#### DOUGH

- 1 cup shortening
- 1 cup sugar
- 2 large eggs, room temperature
- 1/4 cup 2% milk
- 2 teaspoons vanilla extract
- 3-1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda

#### GLAZE

- 2 cups confectioners' sugar
- 2 to 3 tablespoons 2% milk

Place the first seven ingredients in a food processor; cover and process until finely chopped. Set aside.

In a large bowl, cream shortening and sugar until light and fluffy. Beat in the eggs, milk and vanilla. Combine the flour, salt, baking powder and baking soda; gradually add to creamed mixture and mix well. Divide dough into four portions; cover and refrigerate for 1 hour.

Roll out each portion between two sheets of waxed paper into a 16-in. x 6-in. rectangle. Spread 1 cup filling lengthwise down the center of each. Starting at a long side, fold dough over filling; fold the other side over the top. Pinch seams and edges to seal. Cut each rectangle diagonally into 1-in strips. Place seam side down on parchment-lined baking sheets.

Bake at 400° for 10-14 minutes or until edges are golden brown. Cool for 10 minutes before removing from pans to wire racks to cool completely. Combine confectioners' sugar and enough milk to achieve desired consistency; drizzle over cookies. Store in an airtight container.



## Holiday Giving Drive

This year we've "adopted" a family from Esther Zambataro's church. All cash, check (made out to SOS Women's Club), and gift card donations can be mailed to Jessica Trumble (72 Hollywood Ave, San Jose, CA 95112), no later than December 10<sup>th</sup>.

## Direct Sellers Showcase

Many thanks to all the ladies that attended our November meeting and shopped our 1<sup>st</sup> Annual Direct Sellers Showcase.

We welcomed vendors from Premier Designs jewelry and Pampered Chef kitchen/housewares, along with Poinsettia plants to help benefit the Lion's Club.

## Prayer Requests

As we begin the Holiday season, please keep the unhoused and less fortunate in your thoughts and prayers.

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 Chiramonte

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Member-at-large – Lauren Salciccia

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## December Birthdays

17 – Kathleen Taormina

28 – Pat Serio

29 – Marisa Taormina



## Upcoming Events

January 12 – Dinner Meeting

Pending weather, SIP, etc.

February 9 – Dinner Meeting

Pending weather, SIP, etc.



## Sicilian Word of the Month

### Ficu – Fig

See the recipe for  
Cuccidate – Sicilian Fig  
Cookies on page 2!