



SOS Women's Club

Carte Di Donne

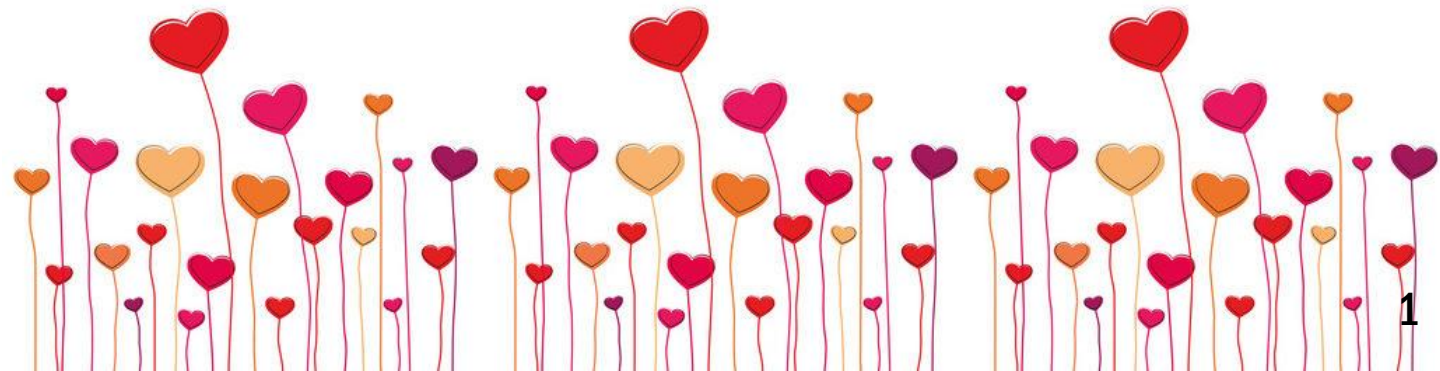
Happy Valentine's Day, Ladies!

We hope this newsletter continues to find you safe and healthy. We're excited that outdoor dining has re-opened in Santa Clara County and Palermo will be available for our March meeting on the 9th at 6pm. We'll be enjoying a dinner menu of Minestrone Soup and Eggplant Parmigiana.

As you may have heard, the Men's Club is planning an exciting crab feed alternative - a drive thru! Meals will include cold crab, salad (dressing on the side), pasta (sauce on the side), and garlic bread. There may also be an opportunity for our club to host a raffle. If you're interested in donating a raffle basket or prize, please let Lauren know.

We look forward to seeing you all in March. In the meantime, stay safe and healthy!

Lisa, Ramona, Jessica, Julie & Lauren



Cultural Corner | Sagra del Mandorlo in fiore (Almond-blossom Festival)

While any time is a good time to visit Agrigento for its impressive collection of Greek temples, the first two weeks of February are especially beautiful with the almond trees in full bloom. Medieval travelers claimed the white almond blossoms were the snow of Agrigento's winter.

Recipe of the Month | Torta Di Mandorlo

- ❖ 8 ounces of almond paste
- ❖ 1 cup white sugar
- ❖ 10 tablespoons of unsalted butter at room temp
- ❖ Grated zest of one large orange
- ❖ $\frac{2}{3}$ cup of cake flour sifted
- ❖ 4 large eggs, room temp
- ❖ $\frac{1}{4}$ tsp. baking powder
- ❖ Pinch of salt
- ❖ 6 ounces of sliced almonds
- ❖ Confectioner's sugar for dusting
- ❖ **Freshly sliced strawberries or other whole berries marinated in a few tablespoons of granulated sugar, optional*

- 1.Preheat the oven to 325°. Butter the sides and bottom of a 9" springform pan, then line the bottom with a circle of buttered parchment.
- 2.Place the almond paste and granulated sugar in the bowl of a stand mixer on medium-low speed and cream until the almond paste is broken into soft granular pieces.
- 3.Add the softened butter and grated orange zest, cream on medium-high speed until the mixture is fluffy.
- 4.Begin to add the eggs one at a time beating for one minute after each addition, scraping down the bowl. The batter should be creamy.
- 5.Remove the bowl from the mixer and begin to add the cake flour & baking powder by hand using a sifter . Gently incorporate the flour using a rubber spatula with deep strokes. Continue to fold in the flour, the batter will be quite thick.
- 6.Turn the batter into the prepared pan and spread evenly. Top the cake batter with the sliced almonds; ensuring the entire surface is coated. Bake for 30 minutes, then test doneness with a wooden toothpick. The cake is done when the toothpick comes out clean, generally about 45 minutes depending upon your oven.
- 7.Remove the cake to a wire rack and allow to cool for 30 minutes. Then run a sharp knife around the sides of the pan. Release the spring and carefully remove the sides of the pan. Allow to cool completely.
- 8.Once cooled, lift of the pan bottom, remove parchment paper, and place on a serving platter. Dust heavily with confectioner's sugar and serve with sugared berries if desired.

LARGEST FUNDRAISER OF THE YEAR!



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Given that an in-person event is not possible this year, we are excited to bring our annual Crab Feed tradition to a new format - "Crabs to Go - Drive-Thru!"

DRIVE THRU AND PICK UP YOUR MEAL BETWEEN 3 - 6 PM MARCH 13th.

Dinner for one \$45 or two for \$80 - pickup includes:

Marinated Cold Crab 2lbs (4lbs for two)

Mixed Green Salad (dressing on the side)

Linguine & Clams
("molto al dente" with sauce on the side)

Half loaf of Garlic Bread
(uncooked so it won't get hard)

Deadline!

To purchase tickets
Monday March 1st 6PM



www.sonsofsicilysj.com

There may be an opportunity for our Women's Club to provide raffle items and share the profits of the raffle ticket sales. If you're interested in donating a raffle prize or basket, please email Lauren: lauren.Salciccia@gmail.com

We will confirm the need for raffle items once enough crab feed tickets have been sold.

Meetings Resume

We are so excited to have an end to the Shelter-In Place order for Santa Clara County and to see the reopening of outdoor dining. We will continue to monitor the status of outdoor dining at Palermo and let you know if things change as soon as possible.

Our next meeting will be on Tuesday, March 9th, at 6pm at Palermo. Please RSVP to Lisa Chiaramonte.

Prayer Requests

Many thanks on behalf of the Salciccia family for all your thoughts and prayers for the passing of Steve Salciccia

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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February Birthdays

1 - Ann Nicolosi

2 - Grace Vaccaro

24 - Elaine Hathaway



Upcoming Events

March 9 - Dinner Meeting
50/50 Raffle

March 13 - Drive Thru
Crab Feed

Tickets available now!

April 13 - Dinner Meeting
Pending weather, SIP, etc.



Sicilian Word of the Month

Mandorla - Almond

See the recipe for
Almond Cake on
page 2!