



Sons of Sicily

WOMEN'S CLUB



Upcoming Events

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 July 14 - SOS Picnic
 Monday, Sept. 9 - Women's Club/SOS joint meeting
 Dec. 13 - SOS Christmas Dinner Party
 Dec. 15 - Children's Party

Karen's Corner

1 Year Anniversary Celebration

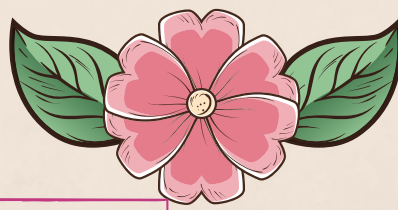
What a fabulous night we had at our last meeting. Palermo served an abundance of fabulous Sicilian appetizers and a wonderful penne con pollo for dinner! We finished off the meal with Burnt Almond cupcakes!

We were delighted to host the outgoing and incoming Sons of Sicily Boards as our guests! Speaking of guests, we had nine guests for our meeting - and two of them are now members!

Keep bringing your friends and family to our meetings. Guests are always welcome. The typical dinner charge for guests is \$27.

Thank you to Rapazinni Winery & Garlic Shoppe for donating all the varieties of champagne for our raffle prizes.





New Members!

Please welcome Marion Bourbon and Carla Presser to our club. Make sure you take time to welcome them at our June meeting.

SOS Picnic - Sunday, July 14

Thank you Beverly, Gina Billings, Janet Salciccia, Mary Ann Quartuccio, Esther, Lynn, Serina, Sandra, Denise Vaccaro and Sharon for volunteering their talents to donate a raffle basket for the picnic. Grace Vaccaro will again be working her popcorn machine.

Lisa, Ramona and Gina Billings will coordinate the cake wheel and bake sale. At our June meeting, we will be asking for volunteers to work at the cake wheel and bake sale and also be asking for baked item donations. Also, our club will be selling margaritas and limoncello at the picnic, and we need a few volunteers to pour!

SOS is planning a water balloon event and they could use a few of our ladies to help them with this event.



Thank you to Lisa Chiamonte, Gina Lorenzano, Ramona Marr, Ann Nicolosi, Sue Scaletta, Kathleen Taormina and Esther Zambataro for working at the SOS Golf Tournament.

Attended Every Meeting!

Congratulations to Patti Brunetti, Catherine Darretta, Maryann Quartuccio, Lauren Salciccia, Judy Taormina, Grace Vaccaro and Esther Zambataro for attending every club meeting in our first year. They were recognized at the meeting and gifted Women's Club aprons.

T-Shirts

We have a few of our T-Shirts - all size large - available for sale for \$12. Please contact Judy Taormina if you are interested.

June BIRTHDAYS

- June 1 - Caroline Giluso
- June 4 - Pat Charlton
- Gina Lorenzano
- June 10 - Jessica Trumble
- June 15 - Denise Vento
- June 24 - Krista Taormina

Cultural Corner

Republic Day



Republic Day is celebrated on June 2nd to commemorate the referendum in 1946 which established the Italian Republic. Interestingly, the referendum of 1946 was the first time Italian women could vote, a full generation after this right had been won by women in Britain, America and many other countries. The referendum was actually held under Allied auspices, a fact rarely mentioned during its commemoration nowadays. Most of Italy was occupied by Allied forces until 1948 Churchill and the British supported continued existence of the Italian monarchy in some form, while the United States advocated establishment of a republic. There was false balloting and election fraud in certain quarters. The margin of affirmation (based on a two-thirds majority) supporting the republic was supposed to be greater than what was indicated in the results actually counted. So, Italy is a republic today, but it almost didn't become one.

Republic Day is a day of celebration in Sicily. Most businesses are closed, especially in Palermo. Shops and restaurants in the most popular tourist spots may remain open for part of the day. Most Sicilians enjoy the day by going to the sea for a picnic or having large family BBQ's.

A most popular vegetable side dish, contorno, typically served at BBQ's on Republic Day is Peperonata. As a contorno, it is an excellent accompaniment for simply cooked fish or meat. It also makes a great filling for panini and transports well for picnics.



Recipe of the Month:

Peperonata



Ingredients: 2 pounds red yellow peppers
2 ripe tomatoes, peeled and diced
1 - 2 onions, sliced
1/4 cup extra virgin olive oil
Fresh basil leaves
Salt and freshly ground black pepper
1 tsp sugar
Dash of Red wine vinegar

Instructions:

Clean and cut the peppers into thin strips. Sauté the onions in the oil. When the onions are soft, raise the heat and add the peppers. Add salt & pepper, toss on high heat until they are well coated and beginning to fry. Add the tomatoes and some basil, cover and cook until the peppers are soft (about 20-30 minutes). Remove the lid, raise heat and cook until any excess liquid has evaporated. Add a teaspoon of sugar and a dash of red wine vinegar during the final minutes of cooking. This provides that classical Sicilian sweet and sour flavor.

In some parts of Sicily, it is common to add 2-3 potatoes: either part cook chip-size potatoes and add them half way through cooking or fry uncooked potatoes at the same time as the onions

Health & Welfare –

Thoughts and prayers for:

Russ Vento - Is recuperating at home and receiving physical therapy twice a week.

Caroline Giluso - Is recuperating at her daughter's home in Oregon after a recent illness.

Betty Zambataro - Is recuperating from her recent procedure and getting stronger everyday.

If you have any news for the membership, please contact Janet Salciccia.

Contact info

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Next Meeting

Tuesday, June 11
Palermo Restaurant
6:30 pm

Have you noticed this Beautiful Sicilian Carretto at Palermo? We would like to get a clubphoto around the cart at the June meeting, So please plan to attend.

We have a fun night planned with games, prizes & surprise!

