



SOS Women's Club

Carte Di Donne

Hello ladies!

Somehow it's already the end of May and we are approaching summer!

As we prepare to install our newly elected board we are so pleased to have served you over the last 2 years. Covid certainly didn't make things easy, but we hope you enjoyed our term.

Our next meeting will be Tuesday June 14th at 6pm at Palermo. We'll be installing our new board and hosting the Men's club board, too. There will be an evite sent out separately. Please be sure to RSVP on the evite.

The Men's Club is hosting Family Night and Scholarship Presentations at their meeting on June 6th. Dinner will be \$25 each, please contact Mike Maltese (408-691-8487) if you'd like to attend by Tuesday May 31st.

We have enjoyed serving you over the last 2 years and look forward to seeing you on June 14th.

Warmly,
Lisa, Julie, Jessica & Lauren

Cultural Corner - June in Taormina

Taormina is the place to be in June and kicks off several cultural events to welcome in the summer season, like the Taormina Film Fest and Taormina Arte. Both events take place in the ancient Greco-Roman amphitheater where you can take in a movie or a daily performance (rock and classical concerts, opera, dance, and theatre) in the historical setting with a view of the Mediterranean Sea and Mount Etna.

Panelle - Sicilian Chickpea Fritters

- 1.5 cups chickpea flour
- 3 cups water
- 1 tsp coarse sea salt
- 2 tbsp chopped fresh parsley
- Vegetable or canola oil for frying

Add chickpea flour, water, and salt to a medium sized sauce pan and whisk until smooth. Set over medium heat, and whisk constantly as the mixture slowly heats. Cook and keep whisking, scraping the bottom and sides of the pan frequently, until the mixture is smooth, thick and starts to pull away from the sides of the pan, about 5 minutes. Remove from heat and stir in the parsley.

Pour the mixture onto a parchment covered baking sheet (approximately 12" x 15") and spread it quickly with a spatula, before it cools and sets, so it fills the pan in an even layer, about ¼ inch thick. Let cool in the refrigerator for approximately an hour, until completely firm. Once cooled, cut into squares with a sharp knife. Carefully lift the cut pieces from the pan with a spatula or your hands.



To fry the panelle, pour enough canola oil into a wide heavy skillet to cover the bottom to a depth of 1/2 inch, and set over medium heat. When the oil is hot, fry the panelle about 3 minutes, until the underside is crisp and golden, then flip and brown the other side about 2-3 minutes more.

Place the panelle on paper towels to drain excess oil. Drizzle lightly with salt and serve hot. The panelle may also be served in a panino.

Men's Club Family Night

The Men's Club is hosting Family Night and scholarship presentations on June 6th at Napredak Hall. Please invite your family to attend. Cost is \$25 per person. Contact Mike Maltese (408-691-8487) by Tuesday May 31st if you'd like to attend.

Health & Welfare

- Our sister, Catherine Daretta passed away earlier this month. Please keep her family in your prayers.
- Lauren Salciccia & Jessica Trumble announced they are both expecting again! Both ladies will welcome baby girls this fall.

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

lisalinncc@comcast.net | 408-887-5783

Vice President - Ramona Marr

ramona.marr@mail.com | 408-857-0013

Secretary - Julie Longwello

julie@aseroins.com | 408-876-9567

Treasurer - Jessica Trumble

zambataro@me.com | 408-859-6185

Member-at-large - Lauren Salciccia

lauren.salciccia@gmail.com | 408-410-7636

June Birthdays

- 4 - Gina Lorenzano
- 10 - Jessica Trumble
- 15 - Denise Vento
- 16 - Julie Longwello
- 24 - Krista Taormina



Upcoming Events

June 6

SOS Family Dinner & Scholarship Night

June 14

Installation Dinner

July 12

Regular Meeting

August 8

SOS Golf Tournament

August 9

Regular Meeting
Dues are due