



SOS Women's Club

Carte Di Donne

Hello ladies!

We hope this newsletter continues to find you all happy and healthy! We know it's been a long haul throughout the past year, and we want to thank you for your continued support of our club.

We're so excited to be able to meet again on Tuesday, March 9th, at 6pm at Palermo Restaurant. We'll be having soup and eggplant parmigiana for dinner, along with a 50/50 raffle. Given the weather and recent opening of indoor dining, we will be spread out in the bar room. Don't forget that guests are welcome at all our meetings, so if you'd like to bring a guest please let Lisa know when you RSVP.

The men's club saw a HUGE success with Crab Feed ticket sales - it is SOLD OUT! Many thanks to all our members who purchased tickets, and those that offered to donate a raffle prize. Ticket sales have been going well and this will be a good fundraiser for our club.

Looking forward to seeing you on Tuesday!

Lisa, Ramona, Julie, Jessica & Lauren



Cultural Corner | St Joseph's Day (March 19)

According to tradition, the practice of creating large food altars, or St. Joseph's Tables, dates to the Middle Ages, when there was a severe drought and famine in Sicily. The peasants prayed to St. Joseph, and when the rains arrived, they organized a celebration in his honor.

Recipe of the Month | Zeppole di San Giuseppe

❖ *PASTRY*

- 4 oz butter
- 1 ½ tsp of sugar
- 8 oz water
- 5 oz 1 cup flour
- 4 eggs at room temperature

❖ *FILLING*

- 2 egg yolks
- 200 ml milk, room temperature
- 5 oz sugar
- 2 ¼ tbsp corn or potato starch
- pinch of salt
- 1 tsp vanilla extract
- powdered sugar to sprinkle
- organic maraschino or omit

1.Heat oven to 400°F.

2.First prepare the choux pastry, by placing the butter, sugar and water in a medium sized saucepan over medium heat, until it comes to a rolling boil. Add the flour, all at once, and stir vigorously with a wooden spoon for about a minute until the mixture forms a ball.

3.Remove from heat, add an egg, and beat well, until well incorporated, before adding the next egg. Repeat with remaining eggs, until. the batter is smooth and satiny.

4.Place in piping bag or spoon onto a baking tray lined with a silicone sheet or parchment paper into small puffs, about 3" apart. Pipe the upper part of the pastry so there is a small hole in the center, or make one with the back of a teaspoon.

5.Bake for about 30 minutes. Turn off oven, and leave for 10 minutes, then place on cooling rack.

6.While the cream puffs are baking, make the filling. Place the egg yolks, sugar, corn or potato starch, salt and vanilla into a pot and whisk together. Begin pouring in the warm milk, then turn the burner on a low heat. Continue whisking and pouring, and gradually increase the heat. Cook until the mixture thickens and is cooked (it will be a few minutes.)

7.Make a hole with a skewer, into the side of the choux pastry and fill with pastry cream using a piping bag. Pipe more filling into the indentation on top and dust with powdered sugar.

8.Top with a cherry, or whatever you want to use. Repeat with remaining pastries.

Health & Welfare

- ❖ Marianne Bourbon lost her brother to COVID last month. Please keep her and her family in your thoughts and prayers.
- ❖ Paulette Babilacqua and Janeen LoMonaco's mother, Pauline LoMonaco was recently diagnosed with terminal cancer. Please pray for peace and love for their family.
- ❖ Maria Canciamilla's daughter, Jennifer, welcomed a baby girl last month! Congratulations on the birth of Taylor Jo Schneider!

If you have updates for Health & Welfare or prayer requests, please contact Lauren Salciccia: 408-410-7636
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Board Member Contact Information

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Member-at-large - Lauren Salciccia

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March Birthdays

3 - Judy Taormina
5 - Rose Clarke
5 - Donna O'Neil
13 - Kim Zambataro
20 - Patty Brunetti
20 - Catherine Darretta
28 - Susie La Russa



Upcoming Events

March 9 - Dinner Meeting
March 13 - Drive Thru
Crab Feed - **SOLD OUT**
April 13 - Dinner Meeting



Sicilian Word
of the Month

Tavola - Table

See the recipe for
Zeppole di San
Giuseppe for
St Joseph's Table
on page 2!