



# CARTE DI DONNE

*SOS Ladies*

events • news • updates • September 2025



Dear SOS Ladies,

Even though things are a little quiet for our club at the moment, I wanted to take the time to reach out and share a few updates.

Our next meeting will be held on Tues, September 9th at 6:00 p.m. at Luigi's. Pasta and Pizza. I hope to see many of you there for a nice evening together.

A special word of thanks goes out to all of you who have already paid your membership dues. Your support helps keep our club thriving. If you have not yet had the chance to send in your dues, —we kindly ask that you take care of this as soon as possible.

Health and Welfare - Please keep our dear member Esther Zambataro in your thoughts and prayers as she undergoes surgery to remove cancer. Let us surround her with love and encouragement during this time.

Jessica Trumble  
President, SOS Woman's Club



*Happy Birthday*

LONNI ADAMS  
TIFFANY BLAISDELL  
LISA CHIARAMONTE  
DIANE ZEPPA  
BEATRIZ PATELLARO  
DANA PALIYAGURU  
LISA HAWES  
LYNN DISALVI  
NANCY CONSENTINO

# CELEBRATING OUR CULTURE

## Sicily in September

In Sicily, September is the season of la vendemmia—the grape harvest. This centuries-old tradition is a joyful time when families and communities come together to pick grapes from the vineyards. Beyond producing wine, la vendemmia is a celebration of abundance, filled with music, food, and gatherings that honor the land's blessings.

🍇 Sicilian Grape Focaccia (Schiaccia d'Uva) 🍇

*A simple treat often enjoyed during grape season*

### Ingredients

2 lbs bread dough  
(homemade or store-  
bought)

2 cups seedless red grapes

3 tbsp sugar

2 tbsp olive oil

Fresh rosemary (optional)

### Instructions

Preheat oven to 375°F.

Spread half the dough on a greased baking sheet.

Scatter half the grapes, sprinkle sugar, and drizzle with olive oil.

Cover with remaining dough; top with remaining grapes, sugar, and olive oil.

Bake 30–40 minutes, until golden brown.  
Enjoy warm with coffee or wine!



## UPCOMING CLUB MEETING

September 9th @ Luigi's Pizza and Pasta @ 6:00  
Please RSVP by September 4<sup>th</sup> to  
[lynndisalvi@gmail.com](mailto:lynndisalvi@gmail.com)

**DINNER IS AT 6:00 - \$25/\$26 FOR MEMBER DINNER/NO RSVP \$35**  
GUEST ARE WELCOME ANY TIME -PRICE FOR GUEST VARIES ON LOCATION AND MENU SELECTION



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