



SOS Women's Club

Carte Di Donne

Hello ladies!

We hope you had a great time celebrating Independence Day on July 4th.

We are so excited to have our summer celebration this coming Tuesday July 13th. Your board is planning something special to commemorate the crazy year we've had. If you haven't responded to the evite, please do so, or let Lauren know you'll be attending by SUNDAY July 11th.

We are also happy to share that the men's club will be having their first meeting on Monday July 12th, after 15 long months. After their meeting we should have some updates regarding a picnic and other events.

Looking forward to seeing you soon!

Lisa, Ramona, Julie, Jessica & Lauren



Cultural Corner | Festa di Santa Rosalia

The Santa Rosalia festival in Palermo is the best time to visit the capital of Sicily. A huge processional with fireworks, tons of special street food and drink, and the best of Sicilian music. Not to be missed.

Recipe of the Month | Panelle

❖ *Ingredients*

- 1 ½ cups chickpea flour
- 3 cups water
- 1 teaspoon coarse sea salt or kosher salt
- 2 tbsp chopped fresh parsley
- Vegetable or canola oil for frying



1. Place the chickpea flour, water, and salt in 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.

2. 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.

3. Once cooled, cut into squares with a sharp knife. Carefully lift the cut pieces from the pan with a spatula or your hands.

4. 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.

5. Place the panelle on paper towels to drain excess oil. Drizzle lightly with salt and serve hot.

Getting To Know You | Lianne Tomasello

Lianne has been in the Sons of Sicily Women's Club for about 2 years. She is known among her friends as always being positive and looking on the bright side of things.

In her spare time she enjoys working out and her new hobby - playing golf! She was also a long time competitive swimmer.

Be sure to say hi to Lianne at our next meeting!



Member Profiles

You may have noticed that we have a new section - Getting To Know You! These are member profiles so that you can get to know your fellow members. Please take a moment to fill out the online form provided in the email.

For any questions, please reach out to Lauren Salciccia: 408-410-636

Health & Welfare

Happy to report everyone is healthy!

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

lialinncc@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

July Birthdays

- 9 - Janet Salciccia
- 13 - Betty Zambataro
- 20 - Sarina Adams



Upcoming Events

- July 13 - Summer Celebration - Luau Party
- August 10 - Regular Meeting
- September 14 - Regular Meeting



Sicilian Word of the Month

Pesce Spada - Swordfish

See the recipe for Grilled Swordfish on page 2!