



# SOS Women's Club

## Carte Di Donne

Hello ladies!

We hope you enjoyed the long weekend and were able to stay cool, as Memorial Day was the hottest day of the year, so far!

We're excited to see you all at our meeting on Tuesday June 8<sup>th</sup>. Since the weather is warmer, we'll be enjoying grilled salmon salad for dinner at Palermo. Please remember to RSVP to Lauren or Lisa if you are planning to attend the meeting so we can help Palermo plan and continue to accommodate our group.

Another reminder to save the date! Tuesday July 13<sup>th</sup> will be our summer celebration and luau dinner. Your board is planning something special to commemorate the crazy year we've had. We hope everyone will feel comfortable joining us for this celebration!

Looking forward to seeing you soon!

Lisa, Ramona, Julie, Jessica & Lauren

## Cultural Corner | Sagra del Pesce Spada

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Swordfish has long been one of Sicily's gastronomic highlights and can be found on pretty much every menu across the island. The fish that feeds a hundred mouths is celebrated with a huge barbecue at the little fishing port of Aci Trezza, coinciding with celebrations of the village's patron saint, San Giovanni. Festival usually happens in the first or second week in June.

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## Recipe of the Month | Swordfish Sicilian-Style

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### ❖ *Ingredients*

- 2 tbsp fresh lemon juice
- 2 tsp salt
- 2 tsp chopped fresh oregano
- 1/4 cup EVOO
- Freshly ground pepper
- 2 pounds swordfish steaks, cut 1/2 inch thick

1. Light a grill or preheat the broiler. In a small bowl, mix the lemon juice with the salt until the salt dissolves. Stir in the oregano. Slowly whisk in the olive oil and season generously with pepper.

2. Grill the swordfish steaks over high heat (as close to the heat as possible), turning once, until cooked through, 6 to 7 minutes. Transfer the fish to a platter. Prick each fish steak in several places with a fork to allow the sauce to penetrate. Using a spoon, beat the sauce, then drizzle it over the fish. Serve at once.



## Getting To Know You| Lisa Chiaramonte

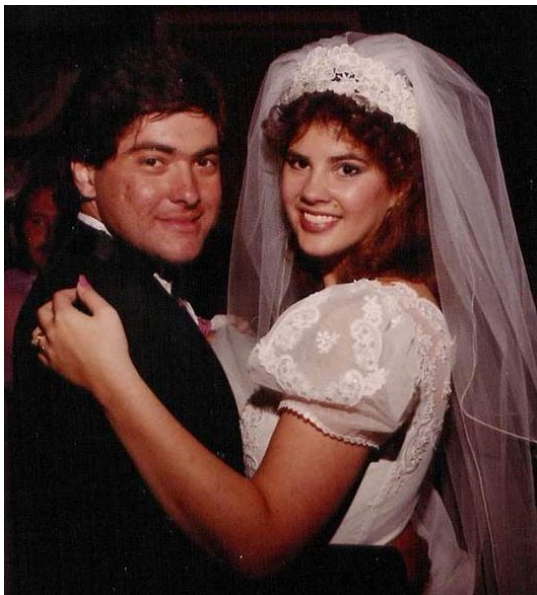
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Lisa is known amongst her friends as a wonderful hostess. She loves having parties and will often set-up her dining table several days in advance!

Lisa and her husband Giuseppe (Joe) just celebrated their 38<sup>th</sup> wedding anniversary on May 28th - what an accomplishment!

Lisa enjoys working at Crate & Barrel in Santana Row and recently took a position as an office manager with a dental office in San Jose.

In her spare time Lisa enjoys walking and biking with Joe and their son, Frankie, and making fresh pizza in their pizza oven!



## Member Profiles

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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

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❖ Many thanks to Grace for donating a few items for our raffle last month!

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

## June Birthdays

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- 4 - Pat Charlton
- 4- Gina Lorenzano
- 10 - Jessica Trumble
- 12 - Liane Tomasello
- 15 - Denise Vento
- 16 - Julie Longwello
- 24 - Krista Taormina



## Upcoming Events

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



## Sicilian Word of the Month

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Pesce Spada - Swordfish

See the recipe for Grilled Swordfish on page 2!