



# SOS Women's Club

## Carte Di Donne

Hello All,

Hope this finds you well.

We are going to have our meeting- ON MONDAY OCTOBER 3, at Naperdak Hall 770 Montague SJ. Palermo's is still not open-due to the fire they had early September. Please note we will meet in the bar area. 6:15 the meeting will begin- and our group discussion will be Where can we hold our future Meetings? So come with ideas!

We hope that you all can join us - please RSVP via Email or text so I get our headcount to the kitchen crew. Does anyone need a ride? Let us know - carpooling will be fun.

Both the Festa and the Family Picnic were fun events- even with extreme weather :) The Festa was really hot and then the family picnic had rain- but fortunately we were inside the Hall for the fun.

Thank you all for supporting both events.

Happy Fall and look forward to seeing you ladies at the next meeting.

Peace,  
Paulette

## Events Recap

Thank you to ALL who volunteered at the Festa! It was a huge success and fun! Also thank you to all who helped out with the Family Picnic by working at the booth or baking for the prizes! Much appreciated.



## Recipe of the Month - Stuffed Mushrooms

12 whole fresh mushrooms  
 1 tbsp veg oil  
 1 tbsp minced garlic  
 1 (8 ounce) package cream cheese, softened  
 ¼ cup grated Parmesan  
 ¼ tsp black pepper  
 ¼ tsp onion powder  
 ¼ tsp cayenne pepper



1. Preheat oven to 350 degrees . Spray a baking sheet with cooking spray. Clean mushrooms with a damp paper towel. Carefully break off stems. Chop stems extremely fine, discarding tough end of stems.
2. Heat oil in a large skillet over medium heat. Add garlic and chopped mushroom stems to the skillet. Fry until any moisture has disappeared, taking care not to burn garlic. Set aside to cool.
3. When garlic and mushroom mixture is no longer hot, stir in cream cheese, Parmesan cheese, black pepper, onion powder and cayenne pepper. Mixture should be very thick. Using a little spoon, fill each mushroom cap with a generous amount of stuffing. Arrange the mushroom caps on prepared cookie sheet.
4. Bake for 20 minutes in the preheated oven, or until the mushrooms are piping hot and liquid starts to form under caps.

## Dues Are Past Due!

Dues were due by August 31<sup>st</sup>. If members do not pay their dues within 60 days they will be dropped from the club. If you're having trouble paying your dues please reach out to a board member for assistance.

## Health & Welfare

Items available if needed by anyone you know- Please reach out directly to Paulette if interested. Wheelchair, Walker with seat, Shower Chair, Commode chair

If you have updates for Health & Welfare or prayer requests, please contact Janet Salciccia

## Board Member Contact Information

President - Paulette Bavilaqqua

408-661-1316 | misspawlet@aol.com

Vice President - Donna O'Neil

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Secretary - Lynn DiSalvi

408-772-1567 | lynndisalvi@gmail.com

Treasurer - Esther Zambataro

669-333-1178 | EZ3712@yahoo.com

Member-At-Large - Janet Salciccia

408-464-8871 | janet.salciccia@gmail.com

## October Birthdays

12 - Connie Esposito



## Upcoming Events

October 2

Little Italy Festival

October 3

Regular Meeting at  
Napredak Hall

Wear a \*Fall Themed Hat\*  
and receive a free raffle  
ticket!

October 21

Wine Tasting at Joseph  
George in San Jose

November Meeting  
Location and Date TBD

December Meeting  
Location and Date TBD