

Settembre 2023

ISSUE 3

VOL 11



SOS Women's Club

Carte Di Donne

Hello Ladies,

8/29/23

Summer is nearing an end. Hoping all is well with all of you. The Italian Festa was a great time. The weekend was full of laughter and fun. Please mark your calendars for the October 1st Little Italy Festival.

Come to the next women's club meeting September 12th at the Pasta Market. Bring any photos of your summer travels- we would love to hear all about your travels.

*See you soon,
Grazie ,Paulette*

Upcoming Dates

September 12th 6:00PM

Women's Club meeting at
The Pasta Market 579 Coleman Ave SJ
Dinner \$25 for members/guests
RSVP to Donna O'Neill at
art2donna@yahoo.com

September 27th Girls Night Out 5:30
Palermo's (see more below)

October 1 Little Italy Festival

Birthdays: September

9th Dana Palliyaguru
24th Diane Zeppa
27th Nancy Cosentino
29th Lynn DiSalvi
30th Lisa Chairamonte



6th Annual

Little Italy San Jose Festival

SUNDAY October 1, 2023 11:00 AM to 7:00 PM

Bring your friends and family!

Support Little Italy

Next Meeting Sept 12, 23 6:00 PM
The Pasta Market 579 Coleman Ave
Dinner Lasagna or Penne Chicken Alfredo
Salad, breadsticks and cheese spread
\$25 Members/Guests
RSVP to Donna with dinner selection please



To all those who came out to the Italian Festa and volunteered their time. The ravioli booth and sausage booth were both successful, and the Men's Club appreciated all YOUR hard work.

Thank you all.

Girls Night Out

Wednesday September 27th,

5:30 PM at Palermo's

WHO's In??? Let me know - So I can give head count to reserve the table!

Paulette



SICILIAN RECIPE BY

sweet savory *and* steph

Ingredients

- 1 bulb fennel
- 1 navel orange, zested, peeled and cut into segments
- 1/4 red onion, thinly sliced
- 2 tablespoons mint, fresh, or basil, if preferred - chopped
- 1/2 teaspoon kosher salt
- 1/2 tablespoon extra virgin olive oil

Instructions

1. Wash the fennel and remove the fronds (the fronds are the greenery on top).
2. Chop up 2 tablespoons of the fronds and set aside. Using a potato peeler or mandolin, thinly slice the entire fennel bulb and place into a bowl, tossed with the salt.
3. Set aside for a minimum of an hour. This releases the juices from the fennel and will help create a dressing with the other ingredients.
4. Toss the fennel with the onion, orange segments, orange zest, mint, fronds, and the oil.



Sicilian Style Fennel Salad

This Sicilian Style Fennel Salad is light, refreshing, sweet, and savory all in one. The combination of fennel, sweet navel oranges, red onions, and fresh mint along with extra virgin olive oil and kosher salt will make you feel like you are eating this delicious salad in Sicily. Not to mention, it is beautiful and full of vibrant colors. It is the perfect side for this summer weather: no cooking required. This simple and refreshing salad can be prepared in no time in the comfort of your own home!