# FRATELLANZA WOMEN'S SOCIAL CLUB BULLETIN

The Fratellanza Women's Social Club | Where Good Friends Meet | Since 1945

## 2017 CLUB DUES NOW PAYABLE

Please pay your 2017
Fratellanza Women's Social
Club dues. If not received by
March 1, it will be assumed
that you are no longer
interested in the Club and
shall be automatically
dropped from the membership.

The dues are:

\$35 Regular Membership \$15 Honorary Membership

Mail your payment to:
Rose Marie Gish
5456 Manilla Ave.,
Oakland, CA 94618

#### **ANNOUNCEMENTS**

#### **Membership Roster**

The printed roster is planned for this spring. If any of your contact information has changed, such as address, email, phone numbers, etc., contact Angela Missaggia at fratwsc@gmail.com.

#### **New Members Applications**

Applications for new members will be available in March 2017. More information to come.

#### **Club Scholarship**

Applications available March 1, 2017. More information to come.

#### IAF Scholarship Available

Italian American Federation (IAF) of the East Bay, Inc. scholarship applications are available and due by March 15, 2017. Scholarship Awards Dinner is scheduled for May 20, 2017. Contact Diane Sericati for the application and more information.

## President's Message: By Marilyn

Care amici.

Thank you to everyone who attended our February meeting. We did something different and it made for a fun beginning to our meeting. Our dinner of hot dogs, potato salad, chips, with Bev Chernoff and Fran Bienati providing our dessert was well received. Everyone enjoyed themselves. Thank you to the special members who come early every meeting night to help set up: Loretta lacobitti, Francesca Addiego, Lillian Taddei, and Estelle Vetere.



The month of January was very busy for our club. Our Birthday Dinner was very well attended. A big THANK YOU to chair women Rose Marie Gish and Joan Bozzone and their helpers for making this a great evening for all in attendance. At the dinner we drew the winning ticket for our 50/50 Raffle with half of the money collected going to the Earthquake Relief Fund in Italy. The winner was Evan Matthews, and he gave his winnings of \$565.00 back to the fund so our club made a donation of \$1,130.00. Thank you, Evan, for your generosity and thank you to everyone who participated in this special raffle.

The Men's Club celebrated their 85th Anniversary on January 28, and our Women's Social Club decorated, set up, and served their dinner. Grazie mille to all our members who helped make this a very successful celebration. A special thank you to Francesca Aguillera for the beautiful flower decorations that made the evening very elegant.

One goal for our Club this year is to encourage more involvement of our members to help with our activities by helping set up, serve, or chair an event. This is a wonderful way to meet more members. I hope you will make it a personal goal to participate in one of these ways for at least one upcoming event.

Thank you to everyone who filled out surveys to give us ideas for topics of interest for future speakers. During the past year we had 73 members who attended two or more business meetings. We received 61 surveys back, (which was a great response), indicating that Italian Language, Gardening, and Flower Arranging were the top three interests. We had to postpone our speakers in February because of scheduling problems, but they will come in April and speak about gardening, especially Italian gardening.

I send special Valentine wishes to all of you and hope to see you soon.

Con amore, Marilyn

## CALENDAR OF EVENTS Febbraio 2017

Sun	Mon	Tue	Wed	Thur	Fri	Sat
			1 Bocce League	2	3	4
5	6	7 Ladies Members Business Meeting 7pm	8 Bocce League	9	10	Mens Family Dinner - Pignatta 5:30pm
12	13	14	15 Bocce League	Mens 2nd Birthday Dinner 7:30pm	17	18
19	20	21 Polenta Dinner 7 pm	<b>22</b> Bocce League	23	Friday Monthly Club Luncheon 12noon	25 Crab Feed Building Fundraiser 7pm
26	<b>27</b> Casino Trip	28				

#### UPCOMING EVENTS

**Polenta Dinner** 

February 21, 2017

Cocktails - 6:00 pm Dinner - 7:00 pm

\$17

Chair Persons: Loretta Iacobitti, Vicki Berndt, & Char Iacobitti

Menu: Salad, Polenta with Stew Meat & Italian Sausage, Vegetable, Dessert, Wine & Coffee

Raffle prizes greatly appreciated!

RSVP ASAP: Loretta lacobitti 510-524-6903

(See flyer for more details)

Casino Trip Thunder Valley

February 27, 2017

Departure - 8:45 am Return - 5:00 pm

\$40

Only A Few Spots Left!

RSVP ASAP & Mail Payment:

Rose Marie Gish 510-655-7192 5456 Manilla Ave., Oakland, CA 94618 510-655-7192 Luncheon & Show "Roman Holiday"

June 7, 2017

Lunch @ 11:00 am Hosted Spuntino

Depart @ 12:30 pm to the Golden Gate Theater

\$88

RSVP by 2/20 & Mail Payment:

Rose Marie Gish 5456 Manilla Ave., Oakland, CA 94618 510-655-7192

(See flyer for more details)

Club Building Fund Crab Feed: February 25, 2017 and March 5, 2017. RSVP to the club. 72nd Anniversary Dinner: March 25, 2017 (More information to come).

Day At The Races: May 21, 2017 (More information to come).



#### Carnevale di Venezia

Carnival in Italy is an annual festival held in one of the most famous cities, Venice. This year, Carnevale will be held from February 18 - 28, 2017.

The celebration consists of parades, music, street performers, parties, masks, and dressing up.

The Carnival ends with the Christian celebration of the start of Lent (40 days before Easter) the day before Ash Wednesday.

During the 40 days of Lent, parties were off limits, as well as eating meats, sugar and fats. As a result, people would get rid of their rich food and drink and get their partying out of the way, before Lent. The word Carnevale may come from the Latin words "carne" and "vale", meaning "farewell to meat"!

According to tradition, Carnival in Venice started when the townspeople celebrated a victory over the Patriarch of Aquileia in 1162. By the 16th century, the Venetians were celebrating in what we know as Carnevale style.

## **Italian Love Cake - Layers of Love**

#### Cake

1 package cake mix (yellow or lemon)

1/3 cup vegetable oil

11 large eggs

3 lbs ricotta cheese, drained

3/4 cup granulated sugar

1 Tablespoon pure vanilla extra

1-1/4 cup water

Limoncello, Frangelico or Anisette (optional)

#### **Topping**

1 cup all-purpose flour

1/2 cup granulated sugar

1/4 cup packed dark brown sugar

1-1/2 teaspoons ground cinnamon

1/2 teaspoon table salt

6 Tablespoons unsalted butter, cut into 1/2" squares, chilled

You will first need to drain your ricotta cheese by wrapping it in a double layer of cheesecloth. Place in colander and weigh it down with cans from your pantry. Drain over a bowl in refrigerator for an hour.

Prepare your cake mix according to instructions on the box. This will most likely include three eggs, 1/3 vegetable oil and 1-1/4 cups water. You can replace a 1/4 cup of the water with a 1/4 cup Limoncello, Frangelico or Anisette. (This is optional). Set aside.

In a large bowl with a mixer on medium speed, beat until smooth and fluffy, 8 large eggs (yolk), drained ricotta cheese, granulated sugar and vanilla extract.

Grease and flour a 10 x 15 glass pan. Pour the prepared cake mix into the pan and spread evenly. Carefully pour the ricotta mixture over the cake mix. Do not blend the two batters together. Smooth the ricotta mixture out.

Place in a 350 degree F oven for 1 hour and 10 minutes or until a toothpick inserted in the middle comes out clean.

While the cake is cooling make the topping. In a food processor blend flour, granulated sugar, dark brown sugar, ground cinnamon and salt. Pour the mixture into a bowl and with a pastry cutter, cut in butter until the mixture looks like wet sand.

Let the cake cool for 1/2 an hour then sprinkle cinnamon-sugar crumbles over the cake. Cut into squares or use a biscuit cutter to create the rounds. Serve it with some gelato and espresso, of course!



## Disaronno Italian Kisses Cocktail

Pour 1 part Disaronno Amaretto and 1/2 part Pomegranate juice into each flute, then top with Prosecco (white wine). Garnish with an orange peel.



#### THANK YOU! THANK YOU!

We would like to give a special THANK YOU to Joanie Holland for the hard work to help keep our storage supply closet fully stocked. We really appreciate it! Thank you Joanie!

## Happy Valentine's Day!

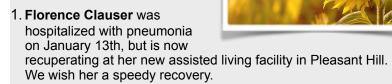


When the moon hits your eye like a big pizza pie, that's amore!

Quando la luna colpisce l'occhio come una grande pizza, che è amore!

## **Sunshine Report**

By Irma Sericati, Sunshine Reporter



- 2. **Diane Adame** had foot surgery on January 26th, which went well, however a few days later she fell at home and injured her knee, She is not looking forward to an extensive recovery time. Hope all goes well with her toes and knee too.
- 3. **Sad News**: **Patty Pelosi's** father passed away on January 23rd. Please keep Patty and her family in your prayers.
- 4. Happy News: Marisa Marmo Renn had a baby boy on January 9th, her 2nd, weighing in at 9 lb, 1oz, named Ryan Randall. Congratulations to Marisa and family and a big congratulations to Nonna Carmelina Marmo and great grandma, Maria Campilongo.

If you have news of a club member who is ill, hospitalized, or deceased, please contact Irma at 510-526-6470.

#### 2017-2019

#### **Club Officers**

#### President

Marilyn Sibitz Ph: 510-215-1567

#### 1st Vice President

Sally Accurso Ph: 510-908-0706

### Corresponding Secretary

Angela Missaggia Ph: 510-730-9231

#### Recording Secretary

Bev Chernoff Ph: 510-339-2641

#### Treasurer

Diane Sericati Ph: 510-526-6470

#### Financial Secretary

Rose Marie Gish Ph: 510-655-7192

#### Sentinel

Elena Sannazzaro Ph: 510-525-8036

#### **Board of Directors**

#### Chairman of The Board

Lillian Taddei

#### **Board Members**

Melinda Brignone Roselyn "Rozz" Cantisani MaryAnn DePianto Loretta Iacobitti Anne Wegher Martorello Sina Nicoletti

#### **Trustees**

Francesca Addiego Josie Genievich Adriana Matteucci Ida Scodella Estelle Vettere

#### **Sunshine Reporter**

Irma Sericati Ph: 510-526-6470

#### **Newsletter Editor**

Lisa Borreani Ph: 408-858-6474

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