

FRATELLANZA WOMEN'S SOCIAL CLUB BULLETIN

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

ANNOUNCEMENTS

Rhine & Mosel Rivers Cruise Informational Meeting

Informational meeting on April 10, 7pm at the Fratellanza Club. See flyer for more info.

Roman Holiday Show & Hosted Spuntino

There are a few seats available still for this event on June 7. Contact Rose Marie Gish ASAP, 510-655-7192. More info on flyer.

Membership Information

The club has received 27 applications which will be reviewed on April 17. Interviews by the board will be held in May. New member initiation will occur at our business meeting in June.

Columbus Day Queen

The club is seeking young ladies to represent our club in the upcoming Columbus Day Queen contest. Contact Marilyn Sibitz for applications - due in July.

Co-Chair Dinner Help

If you are interested to co-chair the May 16 birthday dinner with Arlene Howell, contact her at 510-223-0505.

RSVP's

When contacting Loretta Iacobitti, be sure to indicate which dinner you would like to attend. This will ensure that she will get your correct RSVP.



President's Message: By Marilyn Sibitz

Cara mi amici,

Spring has sprung, and we are enjoying the lovely blossoms and flowers that are out at this time. Hopefully, the rain will retreat, and allow the flowers to bloom in all their glory and splendor.

The third week of March was especially busy for our club. We had the March Birthday Dinner and our 72nd Anniversary Dinner within five days of each other. Both events were a lot of fun and very successful.

Thanks to Nancy McDonough and Renee Howley, our Birthday Dinner went very well. Art and Evan cooked a traditional corned beef and cabbage dinner that was delicious. Thank you to everyone who worked and attended to show their support for our club.

We should be very proud of our Gala Anniversary Dinner. The beautiful pink and white flowers in the dining room and dance hall created by Francesca Aguilera and Rozz Cantisani gave us a very spring like setting. Mille grazie to everyone who made this evening so enjoyable. The cooking team of Joe Scodella and Angelo Marchi did a marvelous job of cooking this meal, and our handsome Men's Club waiters did a very good job serving us. Thank you, fellas! Our club appreciates everyone who attended one or both of the dinners this month to show us their love of our club.

Our April meeting began with our first speaker, Mary Menniti, of www.theitaliangardenproject.com. She spoke about creating and/or maintaining an Italian garden. It was very inspiring, and I hope we all went home with a desire to plant a vegetable or two.

We have received 27 applications for membership. The Board will review them in April and then hold interviews in May.

The rest of April is free of club activities. This will give us all a chance to recharge our batteries, relax, and enjoy the Easter Holidays.

Buona Pasqua
Marilyn

Aprile 2017

CALENDAR OF THIS MONTHS EVENTS

Sun	Mon	Tue	Wed	Thur	Fri	Sat
						1
2	3	4 Ladies Members Bus Mtnng & Guest Speaker 7pm	5 Bocce League	6	7	8 Men's Wine Tasting Event 5-8pm (see flyer on website)
9	10 Rhine & Mosel River Cruise Informational Meeting 7 pm (see flyer)	11	12 Bocce League (Spuntino)	13	14	15
16 	17	18	19 Bocce League	20 Mens 2nd Birthday Dinner 7:30pm	21	22
23/30	24	25	26 Bocce League	27	28 Friday Monthly Club Luncheon 12noon	29

UPCOMING EVENTS

Members Only Business Meeting & Mother's Day Dinner

May 2, 2017

6:30pm

No Cost to Members

Chairs: Diane Sericati and
Estelle Vetere

Note: We will plan to have a
short meeting after dinner.
The menu is a surprise!

BE SURE TO RSVP
by April 28, 2017 to
Loretta Iacobitti
510-524-6903

Italian American Federation (IAF) Scholarship Dinner

May 20, 2017

Scholarship Ceremony - 4 pm

No Host Cocktails - 5 pm

Dinner - 6 pm

\$20 per person

Menu: Salad, Pasta, Roast
Beef, Wine, Dessert and
Coffee

RSVP by May 12, 2017
to the IAF

Toni Alstad 925-671-6924 or
Ron Blair 209-833-6544

(See flyer for more details)

"Day At The Races" Golden Gate Field

May 21, 2017

\$38 per person

This includes valet parking,
admission to the Turf Club, and
a delicious buffet lunch. Get your
groups together now and make
your reservations early. If you
have never attended, come and
experience the fun at Golden
Gate Fields. If you have
attended before, please come
again! It will be a great way to
spend a Sunday!

RSVP:
Diane Sericati
510-526-6470

Men's Fratellanza Club Mother's Day Brunch: May 7, 2017 (see flyer on website for more details)

Ravioli Lunch and Bunco: June 11, 2017 - RSVP to Loretta Iacobitti (details to come).

Men's Fratellanza Scholarship Golf Classic: June 25, 2017 (see flyer on website for more details).



Easter Egg Tradition In Italian Culture

Chicken, eggs and Italy go back a long way.

Ancient Romans used "peafowl" eggs and chickens were regularly used in sacrifices.

Ever head of the 'Leghorn' chicken? The Leghorn chicken takes his name from Livorno, the part of Italy it originated from before Christopher Columbus took it to America.

Long before Christianity adopted the egg as part of Easter traditions, the ancient Romans believed that "omne vivit ex ovo" - all life comes from the egg - and it was commonly a symbol of new birth, and fertility after the winter. It is symbolic for the resurrection of Jesus Christ.

In ancient Roman culture eggs decorated with vegetable dyes using onion skins, beets, and carrots, were given as gifts during the spring festivals.

During Lent, since neither meat nor dairy was to be eaten, the tradition of hard boiling eggs (was done as not to waste food) Also, painting them was to be given as gifts on Easter Sunday. This tradition was likely started from then.

These modern days eggs are hard-boiled and colored using food dyes, and then are hidden for the Easter Egg Hunt!

Italian Easter Bread

Ingredients:

- 1 package Rapid Rise yeast
- 1.25 cups scalded milk, cooled to room temperature
- pinch of salt
- 1/3 cup butter, softened
- 2 eggs, beaten
- 1/2 cup sugar
- 3.5 cups flour (approximate)
- 1 egg, beaten with 1 teaspoon of water
- 6 dyed Easter eggs (they do not need to be hard boiled)
- sprinkles

Instructions:

In a large mixer bowl, combine yeast, warm (not hot) milk, salt, butter, eggs and sugar. Add about half the flour and beat until smooth with dough hook. Slowly add the remaining flour to form a stiff dough. Don't worry about how much flour it ends up being, just keep adding until the dough is not sticky anymore. Knead until smooth with either dough hook attachment or turn out on floured board and knead. Place in a greased bowl, cover and let rise in a warm place until doubled, about an hour.

Punch dough down, divide into 12 pieces. Roll each piece to form a 1 inch thick rope about 14 inches long and, taking two pieces, twist to form a "braid", pinching the ends, and loop into a circle.

Place on a greased baking sheet or line your baking sheet with parchment paper or a Silpat. Cover and let rise until double, about an hour again. Brush each bread with beaten egg wash. Put on the sprinkles. In the middle of each bread ring, gently place an Easter egg, making an indentation with the egg.

Bake at 350 degrees until golden - about 20 - 25 minutes. Cool on rack.

Source: italiandish.com



Buona Pasqua!

Easter (the resurrection) gives life meaning and the direction to start over no matter what the circumstance.

Pasqua (la risurrezione) dà senso alla vita e la direzione di ricominciare da capo non importa quale sia la circostanza.



Source: Adapted from Robert Flatt

Fun Facts You May Not Know About Italy

- #1. Italy has over 20 regions but 100 dialects
- #2. 60% of the world's art treasures are in Italy
- #3. The average consumption of pasta in Italy is 50 lbs per person per year
- #4. Italy has been making wines for over 2,800 years
- #5. The oldest film festival in the world is the Venice Film Festival since 1932

Source: Italy Food Magazine

Sunshine Report

By Irma Sericati,
Sunshine Reporter



1. **Barbara Pipkin** was hospitalized recently and is now recovering at home. We wish her well!
2. **Angie Penn** is home recovering from her recent cataract surgery.
3. **Rachelle Babb** was hospitalized for several days in February due to an asthma attack.
4. **Renee New** was in emergency on March 10th with a problem with her finger, hope all is better now.
5. Congratulations to **Anne Mazzucchi Bonn** who became a grandmother for the first time to a baby boy.
6. Congratulations to **Frances Bienati** who became a new great grandmother to a girl in March for the third time.
7. Condolences to our men's club member and cook, **Michele Gasparro**, on the sudden passing of his wife, **Bruna Gasparro**. She will be missed by all of us.
8. It is with extreme sadness to report of the passing of our long time member, **Anna Cassaro**. Anna had been a member of our club since 1961 and enjoyed coming to our events whenever possible.

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 De Pianto
Loretta Iacobitti
Anne Wegher Martorello
Sina Nicoletti

Trustees

Francesca Addiego
Josie Genievich
Adriana Matteucci
Ida Scodella
Estelle Vettere

Sunshine Reporter

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