

# FRATELLANZA WOMEN'S SOCIAL CLUB BULLETIN

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

## ANNOUNCEMENTS

### La Coppa Bocce Series #4

Want to have some fun and show off your bocce skills? All levels of players welcome! Contact Vera Kaufman at 510-223-3381 if interested to play in the last tournament of the year. See you on the Bocce courts!

### Sign up for a Committee!

The board members are heading up six committees to help plan, organize and execute our many events throughout the year. Sign up for one or as many as you would like. Contact the board member directly for the committee you would like to be part of, or sign up with Marilyn at our next two meetings and dinners. When you are more involved, you meet more people and have more fun!

- 1) Scholarship/Membership - Melinda Brignone 510-235-2852
- 2) Anniversary Dinners (Men's/January & Women's/March) - Rozz Cantisani 925-376-6732
- 3) Speakers for Meetings - Anne Martorello 925-300-6775
- 4) Children's Christmas Party - Sina Nicoletti 510-367-8650
- 5) Special Activities (Day at the Races, Days Trips, Tea Fundraiser, and Bunco Fundraiser) - Lillian Taddei 510-523-9206
- 6) Dinners (Spuntinos, Member's Mother's Day, Member's Christmas, Bake Sales, Western Night) - Loretta Iacobitti 510-524-6903 & Mary Ann DePianto 510-527-1432

## President's Message:

By Marilyn Sibitz

Care Amiche,

Can you believe that we are in the middle of our beautiful autumn season already? Where has this year gone?

In addition to planning for our remaining fall activities, it is time to prepare for our next year's events. The Board and I are finalizing our calendar, and we have come up with additional ways to have you become more a part of the planning process of our events. We have opened up six committees for members to join to help with the upcoming events in 2018. The committees will meet only when necessary to plan for the event coming up, and each committee will have a board member to guide in the planning of the activities. The six committees are: Scholarship/Membership - Melinda Brignone; Speakers for Meetings - Anne Martorello; Children's Christmas Party and Gift Wrapping - Sina Nicoletti; Dinners - (Spuntinos, Member's Mother's Day and Christmas Dinners, Western Night) - Loretta Iacobitti and Mary Ann DePianto; Special Activities (Day at the Races, Day Trips, Tea Fundraiser, Bunco Fundraiser) - Lillian Taddei. In addition to helping Lillian I will take charge of Birthday Dinners and Refreshments. Sign ups for these committees will continue at our November and December meetings. If you cannot make it to these meetings and would like to lend a hand, would you please call me at 510-215-1567 or email me [m2sibitz@gmail.com](mailto:m2sibitz@gmail.com), and I will put your name on a list. Being a part of the process of planning our club activities is an excellent way to get to know more members and have fun at the same time. Remember, the major goal of our club is to promote our Italian Heritage and Culture and what better way to do this than to become involved in the planning of the events of our club.

Please read about upcoming events for our club, the IAF, and the Men's Club in the boxes. Be sure to make your reservations. Thank you all for being pro-active for our Fratellanza Social Women's Club.

Ciao con amore,  
Marilyn

*Felice Halloween!*

## CALENDAR OF THIS MONTHS EVENTS

Sun	Mon	Tue	Wed	Thur	Fri	Sat
1	2	3 Ladies Members Business Mtng - 7 pm	4 Bocce League (Spuntino)	5	6	7
8	9	10	11 Bocce League	12	13	14
15 IAF Coronation Dinner - Columbo Club	16	17 Polenta Dinner - 6 pm Cocktails & 7 pm Dinner	18 Bocce League	19 Men's 2nd Birthday Dinner 7:30 pm	20	21 La Coppa Bocce Series #4
22	23	24	25 Bocce League	26	27 Friday Monthly Club Luncheon 12 noon	28 Halloween Family Dinner - 5:30 pm Cocktails & 6:30 pm Dinner
29	30	31 HALLOWEEN				

## UPCOMING EVENTS

**Polenta  
Dinner**  
**October 17, 2017**  
6 pm Cocktails /  
7pm Dinner  
**Cost: \$17**

Chairs: Loretta Iacobitti,  
Vicki Berndt, Char Iacobitti

Menu: Fratellanza Salad,  
Polenta with Stew Meat &  
Italian, Vegetable, Dessert.

Bring your family and friend  
to this popular dinner where  
everyone sits together!

Raffle prize donations  
appreciated!

**RSVP by October 14**  
Loretta Iacobitti  
510-524-6903

**Halloween  
Family Dinner**  
**October 28, 2017**  
Music: Dj Gary Savelli  
5:30 pm Cocktails /  
6:30 pm Dinner

**\$23 Members**  
**\$28 Guests**  
**\$11 Children 6-12**  
**Children under 6 FREE**

Chair: Roland & Becky  
Lazzarotto

Menu: Caesar Salad,  
Rigatoni, Roast Pork, Roasted  
Potatoes, Vegetable, & build  
your own Ice Cream Sundaes!

Halloween costume contest  
after for children & adults!

**RSVP by Oct 26**  
510-764-2365 x3

**Italian-American  
Federation (IAF) Queen  
Coronation & Banquet @  
Columbo Club**  
**October 15, 2017**

4 pm Cocktails /  
5 pm Coronation & Dinner  
Cost: \$37.50 Adults  
\$18.75 Children age 5-12

**RSVP by Oct 6**  
Contact: Diane Sericati  
510-526-6470

**Birthday Dinner &  
Bake Sale Boutique**  
**November 21, 2017**

Cost \$17  
Chair: Melinda, Teresa, & Joan  
Brignone,, Anne Martorello,  
Terry Ventin

Menu: Fratellanza Salad, Pasta  
with Meat Sauce, Ham, Yams,  
Applesauce and Dessert

**RSVP by November 17**  
Loretta Iacobitti  
510-524-6903

**SAVE THE DATE: Dec 14, 2017 - Holiday Lights Tour of San Francisco - \$85**

Bus trip to dinner and then a guided tour of Christmas lights in the City by the Bay.  
RSVP to Rose Marie Gish by Nov 7 at 510-655-7192. More details and flyer next month!

**St. Columba Memorabilia Wanted!**  
**Did you family live in Emeryville when it was**  
**predominately Italian?**

**Did your Nona go to St Columba Catholic**  
**Church?**

St. Columba will be celebrating its 120<sup>th</sup> anniversary next year, and in preparation for the festivities we are looking for photos and documents from approximately 1906-1970 to illustrate the Italian era. We are looking for wedding, baptism, confirmation & neighborhood photos to illustrate a timeline. Your documents will be scanned and immediately returned to you. Be assured, we will treat them with the care and respect they deserve.

PLEASE search your files and boxes and see what you can come up with! **Grazie!**

**Please contact Claudia Albano for more information**  
**at 510-773-0326 or [Claudia.albano@acgov.org](mailto:Claudia.albano@acgov.org).**

**Sunshine Report**

By Irma Sericati,  
Sunshine Reporter



1. Our condolences to **Patty Pistello**, and **Mike (Joyce) Gengler** on the recent passing of their brother Bobby Gengler, and to Lisa Mittone his niece. Please keep them all in your prayers.
2. It is with sadness that we report on the passing of **Richard Calegari**, the brother of our members Barbara Barassi, Diane Nearhood, and uncle of Christina Davis. We extend our sincere sympathy to the family during this time of sorrow.
3. I was notified in September. that **Leslie Wolfe** had surgery and was hospitalized, however have not been able to contact her, wishing her the very best.
4. **Karen Garcia** is home and convalescing. Well on the road to recovery. Karen appreciates all the phone call and cards she has received, they make her days go by a little less painfully.

*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 Vetere

**Sunshine Reporter**

Irma Sericati  
Ph: 510-526-6470

**Newsletter Editor**

Lisa Borreani  
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## Halloween in Italy?

Halloween is mostly an American celebration, however, these days, Halloween is almost becoming more popular than Italy's own Carnevale, especially among the younger generations.

Italy imported this festival from the USA through films, TV and pop culture. It started as a way to entertain children with the famous trick-or-treat routine.

If we look at the true origins and the true meaning of Halloween, it is really not that much different from what Italians celebrate as "All Saint's Day" or "All Souls Day". Halloween can be said to be "All Hallows Eve" the night before "All Saints Day" and is actually a day to remember and honor the souls of the dead.

It was common in Europe to have a day to honor the dead. The Romans celebrated the "Parentalia" and the "Lemuria", in which they honored respectively their family's dead and all the departed.

"All Saints Day" was introduced by Pope Boniface IV in the 7th Century to remember the Saints killed to defend their faith, known as the martyrs. Initially, the celebration was held on May 13th, and about 100 years later, it was moved to the beginning of November to replace the pagan festival of the end of the Summer, which was also strictly related to worship the dead.

As time passed, stores started catering to the Halloween holiday. In Rome, you may see many young people dressed as zombies and the dead, masquerading around as wandering spirits, known as "Souling", for fun.

Halloween may just be another excuse to have a festa, and Italians know how to do that well!

Source: *lifeinitaly.com*

## Pumpkin Timbale with Walnut and Herb Sauce

### Ingredients

- 7 oz pumpkin
- 2 cups milk
- 1 ½ oz butter
- 1 ½ oz all-purpose flour
- 3 eggs
- 3 ½ oz walnuts
- ¾ oz parsley
- ½ cup extra virgin olive oil
- 3 oz Parmigiano Reggiano cheese
- nutmeg to taste
- salt and pepper to taste



### Directions

Peel the pumpkin and cut it into pieces (1.2 inches). Put these into a bowl, cover with film perforated at various points, and microwave for about 20 minutes.

Put a small pan over medium heat, add the butter, flour, and milk, and bring to the boil to make a **bechamel**.

Put the pumpkin into the bechamel and whisk, adding the eggs, Parmesan and nutmeg and then adjust the salt and pepper.

Pour the mixture into 4 throwaway aluminium moulds, previously buttered, put these in a bain-marie and bake for 20-30 minutes at about 180° C.

Put the walnuts, parsley, extra virgin olive oil, salt and pepper in a blender to make some pesto.

When the timbales are cooked, turn them out onto a plate and sprinkle with the walnut pesto made previously.

Source: *Academia Barilla*

