

FRATELLANZA WOMEN'S SOCIAL CLUB BULLETIN

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

ANNOUNCEMENTS

Columbus Day Queen Selection Contest

The Fratellanza Club sponsored a few candidates which participated in the Columbus Day Queen Selection Contest held at the Colombo Club on July 27, 2019. The selection contest was held before the dinner event this night. The ladies were introduced by Ron Blair and then asked each of them 3 of the same questions in front of 3 judges. The judges scored each of the girls and evaluated them on certain criteria. A new Queen was selected and the remaining girls will be Princesses and one will be a Lady In Waiting. The Queen and her Court will take the reign starting September 29, 2019 during the Queen Coronation at the Galileo Club. Mark the event on your calendar and attend the Coronation to represent our club.

Congratulations to all of the ladies that participated. It was a really special evening. Our new Queen is Erica DelVigna!

And, a special THANK YOU to Mindee Lilley, our current Queen.

See the next page of this bulletin for the pictures of the new 2019-2020 Queen and her Court!

Bocce League SignUp

The next league sign-ups will be held on September 4, at 7pm, in the back room of the club.

President's Message: By Marilyn Sibitz

Care Mie Amiche,

Our Fratellanza Women's Social Club is very fortunate to have six past presidents who we honored at this month's meeting. Pat Irvine, Karen Garcia, Loretta Iacobitti, Vera Kaufman, Lillian Taddei, and Rozz Cantisani still work hard to support our club and continue to promote our Italian heritage and culture. We appreciate their contributions.

Thank you to everyone who brought the delicious food for our spuntino. Also, thank you to those who helped set up and get the dishes out for our delicious dinner.

Rozz Canitsani and Maria Sager did a wonderful job chairing our July Birthday Dinner. They had a great group of ladies, including many new members, who did a terrific job choosing the menu, setting up, decorating, serving, and cleaning up. Irma Sericati and her helpers did an excellent job presenting a very successful Biscotti Sale. Thank you to all of our members who made delicious biscotti for the sale. And, our cooks for the evening, Evan Matthews and Steve Barderello, cooked us a delicious dinner. Grazie mille, a tutti.

The 30th Annual Family Picnic put on by the Italian American Clubs of the East Bay is on Saturday, August 31 and it begins at 9:00am. This year it will be held closer to home at the Martinez Marina. Lots of fun activities for adults as well as children will be happening so gather your family and friends and come out for this fun day.

It is time to start thinking about bocce. If you are interested in playing, there will be a meeting to sign up on September 4th, at 7:00, at the club. You do not need to have a partner to sign up, one will be provided. A Coppa will be held on September 8th at our club. It starts at 11:30am and costs \$15.00 which includes lunch. This is a good way to start playing bocce if you have never played before. You must sign up at the club if you are interested.

The result of our change in bylaws having to do with the payment of dues passed. The last sentences of Section IV - Initiation Fees and Dues will now read: A member will be delinquent if dues are not paid by February 1st and will be charged a penalty fee along with the annual dues. Section V - Failure to Pay Dues - the first sentence will read: If a member fails to pay dues and a penalty fee by March 1st, it will be assumed that the member is no longer interested in the Club, and shall be automatically dropped from the membership.

Thank you to all members who turned out for our meeting to honor our past presidents as well as to vote for the bylaw changes. Our Italian village is growing with a very active membership.

Con Amore,
Marilyn

AUGUST - CALENDAR OF EVENTS - AUGUST

Sun	Mon	Tue	Wed	Thur	Fri	Sat
				1	2	3
4	5	6 Members Business Meeting 7pm/ <i>Spuntino</i> by <i>Men's Club</i> 6:00pm	7	8	9	10
11	12	13	14	15 Men's 2nd Birthday Dinner 7pm/ Cocktails 6pm	16	17 Scholarship Tea Fundraiser Cocktails 11am/ Tea 12noon
18	19	20	21	22	23 Friday Club Luncheon 12noon	24
25 Sunday Family Spaghetti Dinner 4pm/ Cocktails 3pm	26	27	28	29	30	31 <i>All Italian Clubs of the East Bay Picnic: Water Front Park, Martinez-9am</i>

2019/2020 COLUMBUS DAY QUEEN SELECTION PICTURES



ABOVE PICTURE From Left to Right: Princess-Taylor Huntensburg (Fratellanza Club), Princess-Hannah Mattioda (Galileo Club), Queen: Erica DelVigna (Colombo Club), Current Queen-Mindee Lilley, Princesses not pictured-Mary Mittone and Riley Accurso (Fratellanza Club).

UPCOMING EVENTS

Sunday Family Spaghetti & Meatball Dinner

August 25, 2019

Cocktails 3:00pm /
Dinner 4:00pm

Chairman:
Roland Lazzarotto

Menu:
Spaghetti & Meatballs,
Fratellanza Salad,
Wine, and Ice Cream

Accordion Music by
George Campi

Cost:
Adults = \$20
Children 6-12 = \$10

RSVP by Aug 23:
fratreservations@gmail.com
or 1-510-764-2365 x3

“Apple Hill” Day Trip

September 23, 2019. Spots still available! RSVP with payment by August 16. Cost per person is \$86. Includes transportation, hosted bbq chicken lunch, and shopping time. Contact Rose Marie Gish at 1-510-655-7152.

See flyer for details.

“Italian Night Dinner & Dance”

Saturday, September 14, 2019

6:00pm Cocktails/7:00pm Dinner

All Italian Clubs of the East Bay 30th Annual Picnic
Saturday, August 31, 2019 9am

Martinez Waterfront Park (adjacent to Bocce Courts)
Contact Anthony Tedeschi at 1-510-653-9020 x306 or see flyer for more information and to pre-order your Italian Sausage Sandwich!

Friday Monthly Club
Luncheon
August 23, 2019 - 12noon
Pesto Tortellini &
Chicken Cacciatore
Cost \$TBD
RSVP: 1-510-547-9435

The East Bay Italian
Club Bocce Tournament
September 21, 2019

LA COPPA BOCCE
TOURNAMENT SERIES
2019 DATES:
SEPTEMBER 8, 2019
OCTOBER 20, 2019
SIGN UP AT THE CLUB TO
RESERVE YOUR SPOT OR
CONTACT GIANFRANCO
gsciacero@earthlink.net
(510) 525-5372

Member’s Business Meeting - Tuesday, September 3, 2019:
6:00pm Spuntino (by the men) and meeting starts at 7pm.
Come early to socialize and meet new friends!

SAVE THE DATE: “Birthday Dinner”: Tuesday, September 17, 2019
6:00pm Cocktails/7:00pm Dinner \$20.

SAVE THE DATE: Polenta Dinner - Tuesday October 15, 2019

Special Notice: “No shows” at our dinners are charged \$10 per ticket, to be paid by the person who made the reservation.

Agosto 2019

SALTED CARAMEL CHEESECAKE SQUARES

Ingredients

Crust:

Cooking spray, for spraying the foil
2 sleeves (10 ounces) graham crackers
1/2 cup pecans
8 tablespoons (1 stick) salted butter, melted
1 1/2 teaspoons vanilla extract

Filling:

Three 8-ounce packages cream cheese, softened
1 1/2 cups granulated sugar
1 1/2 teaspoons vanilla extract
4 large eggs
1/2 cup sour cream

Caramel Topping:

1/2 cup packed dark brown sugar
6 tablespoons salted butter
One 14-ounce can sweetened condensed milk
2 tablespoons dark corn syrup
1 teaspoon vanilla extract
Flaky sea salt, for garnish



- For the crust: Preheat the oven to 350 degrees F. Line a 9-by-13-inch rectangular baking pan with foil and spray with cooking spray.
- Place the graham crackers and pecans into the bowl of a food processor and pulse until the mixture becomes crumbs. Add the butter and vanilla and pulse again until combined. Pour into the prepared pan and press the crumbs into the bottom of the pan. If they come up the sides, that's okay!
- For the filling: Beat the cream cheese, granulated sugar and vanilla in a medium bowl with an electric mixer until smooth. Add the eggs 1 at a time, beating after each addition. Add the sour cream and mix again.
- Pour the mixture into the crust, smooth the top and bake for 50 minutes. Turn off the oven and open the door, leaving the cheesecake to sit in the oven with the door open for 15 minutes. Remove and set aside to cool for an hour.
- For the caramel topping: Add the brown sugar and butter to a pan, set over medium heat and cook, stirring, until the butter is melted and the sugar is dissolved. Add the condensed milk, corn syrup and vanilla and bring to a boil, stirring continuously.
- Place a candy thermometer in the caramel mixture and continue to boil until the caramel reaches 225 degrees F. Turn off the heat and let the caramel cool for about 5 minutes before pouring over the cheesecake.
- Allow to set for 2 hours, then cut into squares with a sharp knife. Arrange on a plate and garnish each square with a pinch of sea salt.

Sunshine Report

By Irma Sericati,
Sunshine Reporter



1. **Cindi Carrel** had surgery on July 12th, she is doing very well and is already back to work.
2. **Mary Beth Beltramo** had surgery on July 16th, spoke to her and she is well on the road to recovery
3. **Joan Bozzone** had surgery in the middle of the month, luckily only had to stay overnight and was able to attend our meeting tonight.
4. **Renee Howley** broke her fibula and is scheduled to have surgery on August 8.

We wish them all our very best and stay healthy.

We extend our sincere condolences to **Lynette Franks** on the recent passing of her mother.

On a happier note; **Anne Mazzucchi Bonn** became a proud grandmother to a little girl named Taylor. Our congratulations to Anne and family.

2019-2020

Club Officers

President:

Marilyn Sibitz
Ph: 1- 510-215-1567

Vice President:

Sally Accurso
Ph: 1-510-908-0706

Recording Secretary:

Bev Chernoff
Ph: 1-510-339-2641

Corresponding Secretary:

Lisa Borreani
Ph: 1-408-858-6474

Financial Secretary:

Rose Marie Gish
Ph: 1-510-655-7192

Treasurer:

Becky Lazzarotto
Ph: 1-510-271-0703

Sentinel:

Arlene Howell

Chair of the Board:

Lillian Taddei

Board Members:

Roselyn "Rozz" Cantisani
Renee Howley
Loretta Iacobitti
Anne Wegher Martorello
Diane Sericati
Loisann Vittone

Trustees:

Francesca Addiego
MaryAnn De Pianto
Adriana Matteucci
Sina Nicoletti
Estelle Vetere

Sunshine Reporter:

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