# FRATELLANZA WOMEN'S SOCIAL CLUB BULLETIN

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

## CHAIR OFTHE BOARD MESSAGE By Marilyn Sibitz



# DRIVE-THRU CLUB LUNCHEON

FRIDAY, JANUARY 27, 2023

Menu: Salad, Roll/Butter, Spaghetti/Meat Balls, Veggie Cost: \$20 (Wine \$5 bottle) Pickup: 11am - 12:30pm

RSVP by January 24 fratreservations@gmail.com (510) 764-2365 ext. 4

## MEMBER'S MEETING

**TUESDAY, FEBRUARY 7, 2023** 

Member's Business Meetings are the 1st Tuesday of each month.

6:00pm Social Hour & Spuntino/Men (Potluck) 7:00pm Meeting Begins

#### **CLUB OPEN**

**BOCCE COURTS & BAR ROOM** 

1:00pm - 5:00pm Every Wednesday Cari amici,

Happy New Year to all members. I hope 2023 brings continued good health, happy occasions, and many nice adventures to everyone.

January is a very busy month for our club. Our first birthday dinner for the year is on Tuesday, January 17. Gather all your friends, and come to this special dinner. We have a special price for this dinner, \$20.00. Rozz Cantisani is chairlady and would like to have a large crowd in attendance. If you can help set up or serve, please give her a call at (925) 376-6732. Raffle prizes would be appreciated. More details are in this bulletin.

Another important date is our 78th anniversary, which we are celebrating along with the Men's 91st anniversary on, Saturday, January 28. This is the date we are sharing for our celebrations. Please plan on attending to show your support for both of the clubs. Details are in this bulletin.

This is the last letter from me for the bulletin. I have enjoyed every minute of my seven year term as President of the Fratellanza Women's Social Club. It has been my honor to represent our club at all of our events as well as events for the other 8 Italian clubs. I thank all of you for your support during the past years, and I hope I will continue seeing you at our future events.

Our club continues to promote our Italian heritage and culture with your active participation, for which I am very proud.

Con amore, Marilyn

## Happy New Year!

The Feast of the Epiphany, celebrated January 6 with a national holiday in Italy and the tradition of La Befana are a big part of Italian Christmas Celebrations. Source: www.this-is-italy.com/



# R E E

### **BIRTHDAY DINNER TUESDAY, JANUARY 17, 2023**

Women and Men sit together!

CHAIR: **ROZZ** CANTISANI CO-CHAIR: SINA **NICOLETTI** 

WOMEN'S 78th & MEN'S 91st **ANNIVERSARY CELEBRATION SAT, JANUARY 28, 2023** 

Special Salad, Ravioli, Stuffed Pork Chops, Green Beans w/Almonds, **Special Dessert** 

\$35 For Members & Guests (\$15 12 & Under)

**RSVP by January 25** fratreservations@gmail.com (510) 764-2365 ext. 5

#### Menu:

"Special" Fratellanza Salad, Spaghetti & Meat Balls, Garlic Bread/Rolls, Dessert, Wine, and Coffee



#### Time & Cost:

6pm Cocktails / 7pm Dinner \$20 (Special 1x Cost) Children: 6-12 \$12

RSVP by January 13, 2023: Loretta Iacobitti at (510) 524-6903

#### **Ingredients: Meatballs**

- 3 slices white bread, (crusts removed), diced/torn pieces
- 2/3 cup cold water
- 1 lb lean ground beef
- 1 lb Sweet Ground Italian sausage, casings removed
- 1/4 cup grated parmesan cheese, plus more to serve
- · 4 cloves garlic, minced
- 1 tsp sea salt
- 1/2 tsp black pepper
- 1 large egg
- 3/4 cup all-purpose flour, to dredge meatballs
- 3 Tbsp Light olive oil to saute

#### **Ingredients: Sauce**

- 1 medium yellow onion, chopped
- · 4 cloves garlic, minced
- 56 oz crushed tomatoes
- 2 bay leaves, optional
- Salt & pepper, to taste
- 2 Tbsp basil, finely minced

#### **Ingredients: Pasta**

• 1 lb Spaghetti

### HOW TO MAKE THE BEST ITALIAN SPAGHETTI AND MEATBALLS

#### **Instructions: Meatballs**

- 1. Combine bread pieces with 2/3 cup water and set aside 5 min then mash with
- 2. In a large mixing bowl add: 1 lb ground beef, 1 lb sausage, 1/4 cup parmesan, 4 minced garlic cloves, 1 tsp salt, 1/2 tsp black pepper, 1 egg and mashed bread crumbs. Mix until combined well.
- 3. Form into 1 1/2" meatballs (about a flat ice cream scoop of meat). Dredge/ roll meatballs in flour, dusting off excess. Heat a deep, large, heavy skillet or a Dutch oven over medium heat with about 3 Tbsp oil. Add meatballs in 2 batches without crowding the pan and saute until browned on all sides (about 6 min total or 2 min per side). Remove meatballs and set aside.

#### **Instructions: Marinara Sauce**

- 1. In the same skillet over medium heat, add more oil if needed and saute chopped onion stirring often until soft and golden (5 min). Add 4 cloves minced garlic and stir 1-2 min until fragrant.
- 2. Stir crushed tomatoes and 2 bay leaves. Bring to a light boil.
- 3. Add meatballs back into the pan with tomato sauce, partially cover with lid gently simmer for 30 min, turning the meatballs occasionally. Meatballs will be tender and sauce will be thickened. Five minutes before sauce is done, stir in chopped fresh basil and season with salt and pepper to taste.

#### **Instructions: Combine**

- 1. Cook pasta according to package instructions until al dente (or to desired doneness), drain and return to the empty pot.
- 2. Pour sauce and meatballs over spaghetti and toss gently to combine. To serve family-style, transfer to a large platter, garnish with parmesan cheese and fresh basil and serve hot.

SOURCE: www.natashaskitchen.com

#### Special Notice:

"No shows" at our dinners are charged \$10 per ticket, to be paid by the person who made the reservation.



#### HAPPY BIRTHDAY LADIES!

Remember the birthday dinners are held every other month. If your birthday falls within these two months, your birthday is complimentary on

## Tuesday, January 17, 2023! RSVP to Loretta Iacobitti at (510) 524-6903

#### DECEMBER BIRTHDAYS

Adriana Matteucci Anna Marie Canepa Anna-Marie Hendrickson Carla Pierce Carol Lazaro Carole M Delucchi Padlo Cathy Kenny Wright Catia Saroni

Donna Houser

Emma Arrington
Evelyne Mittone
Giulia Matteucci
Gloria Verner
Jennifer Vernon
Joanne Angerame
Karen Garcia
Lillian A Bayer
Linda R. Montano
Lynnette Franks
Mary Bartalotti

Mary Ann De Pianto Nancy L. Cerruti Pamela Coleman Pat Hines Pina Campilongo Murray Riana Lane Vicki Fischer Vicki Berndt Victoria Cooper

#### JANUARY BIRTHDAYS

Adele Buscaglia Hunter Annita Del Simone Charlene (Char) Iacobitti Christina Davis Christine Bonavolonta Diana Y. De Simoni Diane Warren Diane Marie Ottaviano Frances Bienati Francis Bird
Jeanne Rose Lico
Atkinson
Laura Meiser
Laurie Cullen
Louise N. Jones
Marilyn Pricco Sibitz
Marisa Marmo-Renn
Mary De Benedictis

Mary (Ellen) Panerio-Page Mary Ann Piana Chapman Rachelle Babb Renee Howley Renee Tomei Rochelle Flotten Teresa Azzolino Teresa Ventin

# UPCOMING 2023 EVENTS MARK YOUR CALENDAR

# POLENTA DINNER TUE, FEBRUARY 21, 2023

#### Menu:

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





# SCHOLARSHIP APPLICATIONS AVAILABLE FOR HIGH SCHOOL SENIORS - CLASS OF 2023

Children and grandchildren of current Fratellanza Women's Social Club members are eligible to apply for the 2023 Scholarship Program by downloading the PDF packet from the website, printing it, following the directions, and submitting it to the Scholarship Committee by the required deadline of April 15, 2023. The Scholarship Committee is looking forward to learning about you and your educational plans after your high school graduation!

#### www.fratellanzaclub.com/womens-club/newsletter/

Good luck to you!

The Fratellanza Women's Social Club Scholarship Program Committee





#### 2023 MEMBERSHIPS DUES NOW PAYABLE

#### Please pay your 2023 Fratellanza Women's Social Club dues.

A member will be delinquent if dues are NOT paid by February 1, 2023 and will be charged a \$20 penalty fee along with the annual dues. If a member fails to pay dues and a penalty fee by March 1, 2023, it will be assumed that the member is no longer interested in the Club, and shall be automatically dropped from the membership.

Regular Membership = \$35 / Honorary Membership = \$15 Make your check payable to: Fratellanza Women's Social Club

MAIL PAYMENT:

Rose Marie Gish, 5456 Manila Ave., Oakland, CA 94618



## SUNSHINE REPORT By Irma Sericati Sunshine Reporter

While contacting **Judy De Alba** regarding her becoming a 50-year member, we learned that she became a great-grandmother in November for the 6th time, to a little boy, named James Conrad, the 3<sup>rd</sup>. With a name like that he is destined for great things in the future. Congratulations to the De Alba family. FYI, Judy is the daughter of our former long-time member Alice Minellone.

#### Wishing everyone a very happy, healthy and safe New Year!

If you have news of a club member who is ill, hospitalized, or deceased, please contact Irma Sericati at (510) 526-6470 or e-mail at dsramona@aol.com.

#### 2023-2024

Club Officers

President: Open

Vice President: Open

Recording Secretary:
Bev Chernoff

Ph: (510) 339-2641

**Corresponding Secretary:** 

Lisa Borreani Ph: (408) 858-6474

Financial Secretary:

Rose Marie Gish Ph: (510) 655-7192

Treasurer:

Becky Lazzarotto Ph: (510) 271-0703

> Sentinel: Arlene Howell

Chair of the Board: Marilyn Sibitz

**Board Members:** 

Roselyn "Rozz" Cantisani Renee Howley Anne Wegher Martorello Nancy McDonough Sina Nicoletti Diane Sericati

#### Trustees:

Francesca Addiego Barbara Barassi MaryAnn De Pianto Loretta Iacobitti Adriana Matteucci

Sunshine Reporter:

Irma Sericati Ph: (510) 526-6470

Newsletter Editor: Lisa Borreani

Ph: (408) 858-6474 lisa borreani@yahoo.com

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