

# FRATELLANZA WOMEN'S SOCIAL CLUB BULLETIN

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

## BOARD MEMBER MESSAGE By Rozz Cantisani



It's February, the month for "Cupid" to appear, and, he has, at the Fratellanza Club!

Before we started our February meeting, we enjoyed a delicious Spuntino: salad, minestrone soup (member recipe) and garlic bread. It not only warmed our stomach, but it warmed our heart's! Those of us in attendance had a nice social hour to talk and visit friends we haven't seen in a while.

Thank you to all the members who attended the meeting. We had a countdown to see who would be our 25<sup>th</sup> member to walk thru the door so that we could have a forum... and at 6:58PM... she walked into an applause and cheers!! Our meeting went very well; we shared the past events:

January Birthday dinner (small in numbers; 89) but, we all had a great time. Thanks to all who attended and, those who brought the lovely raffle gifts. Of course, to the staff that worked to put the event together, we could not do it without you.

Also, in the month of January, we celebrated our Men's and Women's Anniversary's... everyone who attended had a great time! The Ballroom and Dining room were lovely. The decorations, flowers, and of course the FOOD. It was our first dinner dance in quite a while. Thank you to all our members who participated in this event, fliers/invitations, set-up, wait staff, cooks, our wonderful decorating team... Great Job!

Coming Events: (also see your calendar from December bulletin)

The POLENTA dinner is coming on Tuesday, February 20, 2023. Bring family and friends and enjoy the wonderful meal that will be prepared for this event. See your bulletin for full menu and time. RSVP by February 17<sup>th</sup> to Loretta Iacobitti at (510) 524-6903. "Raffle gifts greatly appreciated". See you there!

I encourage all our members to participate in our meetings and events and, most of all, let's get our Fratellanza Ladies club moving forward again to HAPPY times!!

Ciao for now,  
Rozz 😊



## DRIVE-THRU CLUB LUNCHEON

FRIDAY, FEBRUARY 24, 2023

**Menu:** Risotto, Roast Pork, and Vegetable

**Cost:** \$20 (Wine \$5 bottle)

**Pickup:** 11am - 12:30pm

**RSVP by February 21**

[fratreservations@gmail.com](mailto:fratreservations@gmail.com)

**(510) 764-2365 ext. 4**

## MEMBER'S MEETING

TUESDAY, MARCH 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**

**FEBRUARY  
POLENTA DINNER  
TUESDAY, FEBRUARY 21, 2023**

**CHAIR:  
RENEE  
HOWLEY  
& ROZZ  
CANTISANI**

**Menu:**

Fratellanza Salad, Polenta with Italian Sausage and Beef Stew, Vegetables, Dessert, Wine and Coffee.

**Time & Cost:**

6pm Cocktails / 7pm Dinner

Members and Guests: \$25

Children Age 6-12: \$12

RSVP by February 17, 2023:

Loretta Iacobitti at (510) 524-6903



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**Ingredients: Polenta**

- 4 1/2 cups water
- 1 cup coarse stone-ground white grits (preferably organic)
- 1/4 cup heavy cream
- 2 tablespoons finely grated Parmigiano-Reggiano
- 1 teaspoon salt
- 1/4 teaspoon black pepper

**Ingredients: Mushrooms**

- 1 lb assorted fresh exotic mushrooms such as porcini, oyster, chanterelle, lobster, and hedgehog
- 3 tablespoons extra-virgin olive oil
- 1 garlic clove, smashed
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 cup water
- 3 tablespoons cold unsalted butter
- 1 1/2 tablespoons fresh lemon juice
- 1 tablespoon chopped fresh flat-leaf parsley

**Ingredients: For Serving**

- 1/2 cup mascarpone
- 2 tablespoons finely grated Parmigiano-Reggiano

**CREAMY WHITE POLENTA WITH MUSHROOMS  
AND MARSCARPONE**

**Instructions: Make the Polenta**

Bring water to a simmer in a 3- to 4-quart heavy saucepan. Add grits in a slow stream, whisking until incorporated. Simmer, stirring occasionally with a long-handled whisk or wooden spoon, until liquid is absorbed and polenta is thick and soft, about 30 minutes. (Grits will have a loose, risotto-like consistency.) Remove from heat and stir in cream, cheese, salt, and pepper. Keep warm, covered.

**Instructions: Sauté Mushrooms**

If using porcini, halve if large, then slice lengthwise into 1/4-inch-thick slices. If using oysters, trim spongy base if necessary and slice caps into 1/2-inch-wide strips. If using chanterelles, leave small mushrooms whole, halve if medium, and quarter if large. If using lobsters, cut into 1/2-inch pieces. If using hedgehogs, trim base of stems and halve caps if large.

Heat oil in a 10-inch heavy skillet over moderately high heat until hot but not smoking, then sauté mushrooms, garlic, salt, and pepper, stirring occasionally, until mushrooms are golden and any liquid they give off is evaporated, 6 to 8 minutes.

Add water, butter, lemon juice, and parsley and heat, swirling skillet, until butter melts and liquid forms a sauce.

**Instructions: Serve**

Top each serving of polenta with mushrooms and mascarpone. Serve immediately (polenta stiffens as it cools), sprinkled with Parmigiano-Reggiano.

Add water, butter, lemon juice, and parsley and heat, swirling skillet, until butter melts and liquid forms a sauce.

SOURCE: <https://www.epicurious.com/>

**Special Notice:**

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



**FRATELLANZA BUILDING FUND  
CRAB FEEDS**

**SATURDAY, FEBRUARY 25, 2023  
7PM DINNER**

**SUNDAY, MARCH 5, 2023  
5PM DINNER**

**Menu:**

Fratellanza Salad, Garlic Bread, Pasta with Meat Sauce,  
and of course all you can eat CRAB!

**Cost:**

\$70 Per Person

**RSVP:**

RSVP by February 21, 2023 (for Feb 25 Dinner)

RSVP by February 28, 2023 (for the Mar 5 Dinner)

[fratreservations@gmail.com](mailto:fratreservations@gmail.com)

(510) 764-2365 ext 5

**UPCOMING EVENTS**

**MARK YOUR CALENDAR**

**BIRTHDAY DINNER  
TUE, MARCH 21, 2023  
Details to Come**

**BIRTHDAY DINNER  
TUE, MAY 16, 2023  
Details to Come**

**DAY AT THE RACES  
SUNDAY, MAY 21, 2023  
Details to Come**

**RAVIOLI/BUNCO  
LUNCHEON  
SUNDAY, JUNE 25, 2023  
Details to Come**



**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/](http://www.fratellanzaclub.com/womens-club/newsletter/)

Good luck to you!

The Fratellanza Women's  
Social Club Scholarship  
Program Committee



## 2023 MEMBERSHIP DUES

For members that have not paid your dues, it is now delinquent, and a \$20 penalty is now due with your membership. If the \$55 is not paid by March 1, you will be dropped from the club. Mail payment to Rose Marie Gish, 5456 Manila Ave., Oakland, CA 94618. Questions? Contact Rose Marie Gish at 510-655-7192.

## SUNSHINE REPORT

By Irma Sericati

Sunshine Reporter



On January 14<sup>th</sup>, **Karen Garcia** was hospitalized suffering from kidney stones. She is now home and recovering. We wish her the very best.

In mid- January, **Annita Del Simone** was hospitalized with heart issues. She is now home and recuperating. We are sending her our get well wishes and prayers for a speedy recovery.

**Diane Adame** has had a very rough few months, first she injured her back at home, and then as she recovered from that, she fell in her backyard and broke her pelvic bone. She is now in therapy and hopes to recover within a month or so. Sending Diane get well wishes for a speedy recovery.

On December 15 are oldest member, in years as a member, **Barbara Jean Valerio Freitas** passed away. Barbara had been a member since 1951 and was the daughter of Katie Valerio, one of our past Presidents. Services were private. We extend our condolences to her family.

On January 10<sup>th</sup>, our long time member **Terri Peretti** passed away suddenly. Her services were held on February 8<sup>th</sup>. Terri had been active in our club, coming to dinners with her daughter, our member, Cindy Granzella. We wish to express to Cindy and her family our sincere sympathy on the loss of her dear mother. She will be missed by all her family and friends.

On January 18<sup>th</sup>, our member **Rochelle Flotten**, passed away. We send our condolences to her daughters, Katie Mendoza, Amy Mc Mullin, Annmarie Fieitas, and her sister Diane Ward and family. Rochelle enjoyed coming to the club events and will be dearly missed by all.

**Please remember to keep all our members who are ill or whose families had suffered a loss, in our thoughts and prayers. Let's hope that the month of February brings happier news.**

*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](mailto: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:**

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