FRATELLANZA WOMEN'S SOCIAL CLUB BULLETIN

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

BOARD MEMBER MESSAGE By Anne Wegher Martorello



DRIVE-THRU CLUB LUNCHEON

FRIDAY, MARCH 24, 2023

Menu: Salad, Sausage & Peppers, Pasta w/Pesto Cost: \$20 (Wine \$5 bottle) Pickup: 11am - 12:30pm

RSVP by March 21 fratreservations@gmail.com (510) 764-2365 ext. 4

MEMBER'S MEETING

TUESDAY, APRIL 4, 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 Buongiorno, tutti,

The winter cold and rain are upon us, but we have Italian comfort food to remedy that situation! Grazie mille, Rozz Cantisani and Renee Howley, for chairing our delicious polenta dinner and assembling a superb team of set-up and wait staff, cooks, reservations and ticket ladies, as well as bartenders. Thank you also to those who brought raffle gifts. The raffle table was overflowing!

At our March meeting, led by yours truly, Board Member, Anne Martorello, we spoke of convening a Bylaw committee. Now is the time for all members to review the current Bylaws revised in 2016. If you have any suggestions or edits that you would like us to consider, please email me by March 17th. The committee will begin their work the following day.

We are also convening a membership committee. We are accepting new member applications now. The deadline for applying is April 30, 2023. Applications are available from Diane Sericati (510) 526-6470 or by coming to our March 21st Birthday dinner or our April 4th business meeting and picking it up in person.

GOOD NEWS!!!

- The Fratellanza Women's Board approved an update of the women's bathroom inside the front door of the club this is our way of contributing to the Fratellanza. The membership also voted in favor of moving forward with this worthwhile project. Stay tuned for more information and progress.
- The Fratellanza Club is considering hosting a "mostly indoor" Italian Family Festival Fundraiser. If we move forward on this event, we will need help in many areas planning, marketing, soliciting sponsors, food, activities, and volunteer management. Are you interested in or have ideas on running a booth or an activity? If yes, contact me. Let's have fun with our friends and family!
- The Fratellanza Club is also in need of cooks, assistant cooks and wait staff. The cooks and assistant cooks are paid positions and qualified men and women are encouraged to apply. If you are interested call Alan Pricco at (510) 684-4041 or Roland Lazzarotto at (510) 507-0645.

I invite you to come to our next membership meeting on Tuesday, April 4th. Let's enjoy a spuntino together at 6pm and then we'll get down to our business meeting at 7pm.

Ci vediamo presto,
Anne Wegher Martorello
(925) 300-6775
merrygoround@comcast.net

MARCH BIRTHDAY DINNER TUESDAY, MARCH 21, 2023

CHAIR: ARLENE HOWELL

Menu:

Corned Beef and Cabbage and all of the fixings!

Time & Cost:

6pm Cocktails / 7pm Dinner Cost: \$25

RSVP by March 17, 2023: Loretta lacobitti at (510) 524-6903



CLASSIC FAVORITE CORNED BEEF AND CABBAGE

Ingredients:

- 1 corned beef brisket (about 4 lbs) with spice packet
- 2 tablespoons brown sugar
- 2 bay leaves
- 3-1/2 pounds small potatoes (10-15), peeled
- 8 medium carrots, halved crosswise
- 1 medium head cabbage, cut into wedges

Ingredients: Horseradish Sauce

- 2 tablespoons all-purpose flour
- 1 tablespoon sugar
- 1 tablespoon cider vinegar
- 1/4 cup peeled freshly grated horseradish

Ingredients: Horseradish Sauce (Optional)

- 1 cup sour cream
- 2 tablespoons Dijon mustard
- 1/4 teaspoon sugar

Directions:

- 1. Place brisket, contents of seasoning packet, brown sugar and bay leaves in a large Dutch oven or stockpot; cover with water. Bring to a boil. Reduce heat; simmer, covered, 2 hours.
- 2. Add potatoes and carrots; return to a boil. Reduce heat; simmer, covered, just until beef and vegetables are tender, 30-40 minutes. (If pot is full, remove potatoes and carrots before adding cabbage; reheat before serving.)
- 3. Add cabbage to pot; return to a boil. Reduce heat; simmer, covered, until cabbage is tender, about 15 minutes. Remove vegetables and corned beef; keep warm.
- 4. For horseradish sauce, strain and reserve 1-1/2 cups cooking juices; skim fat from reserved juices. Discard remaining juices. In a small saucepan, melt butter over medium heat; stir in flour until smooth. Gradually whisk in 1 cup reserved juices. Stir in sugar, vinegar and horseradish; bring to a boil, stirring constantly. Cook and stir until thickened. If desired, thin with additional juices and season to taste with additional sugar, vinegar or horseradish. If desired, whisk mustard sauce ingredients until blended.
- 5. Cut beef across the grain into slices. Serve with vegetables and sauce.

SOURCE: https://www.tasteofhome.com/recipes/favorite-corned-beef-and-cabbage/

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, March 21, 2023! RSVP to Loretta Iacobitti at (510) 524-6903

FEBRUARY BIRTHDAYS

Diane Adame
Patricia Bacon
Elena Bortolon
Melinda Brignone
Shirley Capellino
Joan Castillo
Lorraine Chiantelli
Hughes
Mary Ciarabellini
Susan Conway
Giuseppina Damele

Diana Deiro-O'Sullivan
Rosetta Downey
Lisa M. Estes
Sandra Garza
Mary Ann Giaramita
Amanda Raven Gipson
Felicia Green
Joan Holland
Janet Mazzucchi
James Sandi Salvato Kent
Jeanne Rose King

Dena Marchini
Lorraine Massimillo
Nancy Mc Donough
Jessica O'Hearn
Nicole Pratt
Linda Rapella
Mary Storelli
Debbie Tornay
Gayle Walker
Dianna Willyard

MARCH BIRTHDAYS

Sally Accurso
Marlene Ballantine
Joan Brignone
Giovanna Capone
Beverly (Bev) Chernoff
Janet Clayton
Yolanda Corona

Ann Cristiani Norma De Pianto Darlene T Fleming Linda Granko Terry Lico Heden Carol Ann Holmes Abigail Alisa Lawrence Maria Lico Terri Orsi Maria Riggio Elizabeth Sibitz Smith Kathryn Taddei Franca Tallerico Louise Vigna

UPCOMING EVENTS

BIRTHDAY DINNER

TUESDAY, MAY 16, 2023
Details to Come

DAY AT THE RACES SUNDAY, MAY 21, 2023 See Flyer for Details

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

WESTERN DINNER/DANCE SATURDAY, JULY 8, 2023 Details to Come

BDAY DINNER/BISCOTTI TUESDAY, JULY 18, 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/

Good luck to you!

The Fratellanza Women's Social Club Scholarship Program Committee





CALL FOR NEW MEMBERS 2023

The Fratellanza Women's Club will be accepting membership applications for new members this year! If you know of anyone that would like to be a member, now is the time. Applications are due by April 30, 2023. Contact Diane Sericati (dsramona@aol.com or 510-816-6470 (M) or 510-526-6470 (H)) for an application or pick one up from her during the March Dinner or April Business Meeting.

SCHOLARSHIP FUNDRAIDER TEA LUNCHEON SATURDAY, AUGUST 19, 2023



The Fratellanza Women's Club will be having the annual scholarship fundraiser tea luncheon this summer. When we get closer, help to coordinate this event will be needed including making the yummy sandwiches and treats. No reservations are being accepted at this time. However, if you are interested to host a table, please contact Barbara Barassi

510-517-5833 (M) nowvoyager1014@yahoo.com

SUNSHINE REPORT By Irma Sericati Sunshine Reporter



It is with extreme sadness that we report on the passing of our member, **Angie Pena**. Angie just celebrated being a member of our club for 50 years, last December. She has been a very active member, attending our meetings regularly, serving on tables at both the Women's and Men's functions, and most recently she was our delegate to the Italian American Federation for a number of years. Angie will always be remembered for her beautiful hair styles and maintaining her youthful appearance. She lead a very colorful life, never mentioning her age, so we won't either!! We will all miss her as a friend and long-time member.

We know everyone is looking to more sunshine and less rain. Stay dry!

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

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