

FRATELLANZA WOMEN'S SOCIAL CLUB BULLETIN

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

PRESIDENT'S MESSAGE

ROZZ CANTISANI



Happy Spring to all our members!

Our April meeting was well attended. We had 41 members, which included our 3 new members that were sworn in. We welcome you ladies to the club and look forward to seeing you at our monthly meetings and participating in our events. We all enjoyed a lovely spuntino provided by the Men's Club. A BIG thanks go out to Laurie Cullen and Linda Granko, your homemade desserts were colorful and delicious!!!

We had a lot to cover on our agenda. Some By-Law changes, conducted by, Melinda Brignone, will be read at the April, May, and June meetings and then voted on. Diane Sericati of the membership committee installed 3 of our 4 new members to the club. She also, read 3 new applicant names. NOTE: To our members, if you "know" an Italian woman, who you would like to sponsor, please pick-up a "New Member Application" form when you sign in at our monthly meetings or contact Diane Sericati or myself and we will get one to you. On May 7, we are having our "Mother's Day Dinner" meeting with a surprise menu (this is a free dinner-members only). Remember to make your reservations, call Diane Sericati (510) 526-6470 or fwscreservations@gmail.com. We also spoke about our "May Birthday Dinner" on May 20, **we still need a member to volunteer to chair this event.** Please let me know by April 20, for **this event to proceed.** At our June 3 Business Meeting, we are having a presentation by Barbara Denton, the Author of "Sweet Success". Refer to the flyer for more information and be sure to mark your calendar. Our Bunco Ravioli Luncheon has been moved back to its original date of June 8; you don't want to miss this fun event. Monday, June 23, we have scheduled a day trip to Cache Creek. Please see the attached flyer and RSVP by the deadline date to ensure that we have enough people to attend. Our Scholarship Tea, August 16, is also approaching. A sign-up sheet to host a table was available at our meeting, 6 tables were signed up for. If you are interested in hosting a table please contact Barbara Barassi at (925) 513-5142 to sign up.

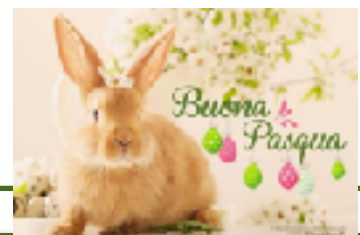
THE BEST FOR LAST!! Our "80th Anniversary Celebration" was "FABULOUS". I can't say enough! The Club looked **beautiful**, the flowers **gorgeous**, the **dinner was over the top**, the bartenders service made for a festive start, our handsome wait staff was perfect, (all volunteers from the Men's Club), and our members and guests were having a wonderful time. The energy was high, and everyone was dressed for the evening. Big thanks go out to our women's club members and men (so many names to mention) that volunteered time to put this celebration together and made it a wonderful evening!!! **Grazie a tutti!!!**

Buona Pasqua!! Take time to hug the ones you love!!

Ciao for now!!

Rozz Cantisani, President

rcantisani@comcast.net



MEMBER'S MEETING & MOTHER'S DAY DINNER

TUE, MAY 6, 2025

Member's Business
Meetings are the 1st
Tuesday of each month
**6:00pm-FREE Dinner for
Members**

7:00pm-Meeting

PLEASE RSVP BY MAY 2

Diane Sericati at

(510) 526-6470

or email:

fwscreservations@gmail.com

CLUB OPEN
BOCCE COURTS & BAR ROOM
1:00pm - 5:00pm
Every Wednesday

MAY BIRTHDAY DINNER TUE, MAY 20, 2025

We will be celebrating four (4) months of birthday gals which include the months of February, March, April, and May.

RSVP:

RSVP by May 16, 2025 to Diane Sericati at (510) 526-6470 or email: fwscreservations@gmail.com.

Please have one person reserve for your group.

MORE TO COME



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***Celebrate Easter
Italian style with a
family's recipe for
fiadone, a savory
cheese pie. From the
dough to the cheese
filling, savor the taste
of tradition in every
bite.***

FIADONE: ITALIAN SAVORY EASTER CHEESE PIE

INSTRUCTIONS

To make the dough:

- In large mixing bowl (or stand mixer), with whisk attachment, beat eggs with oil and salt for 1 minute.
- Switch to the dough hook and gradually add the flour.
- "Knead" dough for about 8-10 minutes. Alternately, you can knead by hand.
- Place dough on slightly floured wooden board.
- Divide dough in 4 parts; form into a ball. Cover dough balls with plastic wrap. Let rest for 30 minutes.

To make the filling:

- Grate all the cheeses, set aside.
- Whisk the eggs until frothy (about 1 minute).
- If using, add the chopped parsley.
- Gently combine with a wooden spoon. Set aside.

To assemble the pie:

- Preheat your oven to 350°F (175°C) and position the oven grate in the middle. Line a large cookie sheet with parchment paper and set it aside.
- Place one ball of dough on a slightly floured wooden board.
- With the help of a rolling pin, stretch your dough to a circular shape about ⅞- 3/16" thick.
- Place a 9-inch plate over dough. Cut around with a pastry cutter to form the pie crust. Remove plate.
- Create air vents by making three incisions in one-half of the dough.
- As an option, pinch the dough decoratively. Remember turn it upside down so the flat side faces up.
- Place a heaping cup of cheese mixture in the middle section of half of your pie. Be sure to leave a small border around the edges to prevent the filling from leaking out during baking.
- Cover and seal with a fork or with the end of your pastry cutter. Make sure you have a tight seal.
- Transfer carefully to the baking sheet.
- Brush with egg wash.
- Repeat. (combine the leftover dough to make a fifth or sixth fiadone).
- Place in a **preheated** oven at 350° F for 20 minutes.
- Lower heat to 325° F and continue baking for 30-40 minutes until golden and puffy looking. Depending on oven, place an aluminum sheet loosely over loaves to prevent from over-browning.
- Place on racks to cool.
- Slice and serve at room temperature.

Notes

- Grate the cheese just before assembling the pies for the best flavor and texture.
- Keep the dough balls covered with plastic wrap through the process to prevent it from drying out.
- Be mindful not to overfill the pies to prevent the cheese mixture from leaking out during baking. Leaving a small border also helps to prevent this.
- Ensure the edges of the pies are tightly sealed to prevent the filling from oozing out while baking.
- Brushing the pies with egg wash before baking creates a beautiful golden crust and adds shine.
- Total yield is about 6 pies. Each pie can yield 15-16 slices / 1 serving = ½ inch slice.

SOURCE: <https://www.shelovesbiscotti.com/italian-savoury-easter-cheese-pie/>

Special Notice:

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



U P C O M I N G E V E N T S



MY FAIR LADY TRIP SUN, AUGUST 24, 2025

Matinee 2:00 - 3:10

San Francisco Playhouse

Cost - includes bus to and from the play, Lunch at the Frat, Play Be at the Club at 11:30 Return to the Club by 6:00.

FLYER AND MORE INFORMATION COMING SOON!

CASH CREEK CASINO TRIP MON, JUNE 23, 2025

Join the club for a day of gaming fun Includes bingo on the bus, complementary pastry, and \$20 bonus play. Cost is based on minimum amount of guests.

REGISTRATION DUE BY MAY 1.

See flyer for all information.

RAVIOLI LUNCH/ BUNCO

SUN, JUNE 8, 2025

Always a fun afternoon with the lively game of bunco along with a ravioli lunch.

No need to know the game, we will teach you!

MORE TO COME

CLUB SPAGHETTI & MEATBALLS

SUN, APRIL 27, 2025

Family fun with the spaghetti and meatballs dinner.

SEE FLYER FOR INFORMATION

CLUB MOTHER'S DAY BREAKFAST AND KIDS ACTIVITY CORNER

SUNDAY, MAY 4, 2025

The annual club Mother's Day Breakfast will be held on Sunday, May 4, 2025. Be sure to come and bring or honor all and any of the Mother's in your life. Bring the kids for an area dedicated for activities just for them.

SEE BOTH FLYERS FOR ALL OF THE INFORMATION

S C H O L A R S H I P I N F O R M A T I O N !

HOW YOU CAN HELP THE SCHOLARSHIP PROGRAM

- Attend an event and/ or donate raffle prizes
- Purchase raffle tickets at events
- Donate homemade baked goods to bake sales
- Attend the Bunco luncheon
- Consider hosting and/or attending the Scholarship Tea
- Consider monetary gifts (in Honor of..., In Celebration of..., In Memory of..., or In Thanksgiving for...)

SCHOLARSHIP APPLICATIONS AVAILABLE FOR HIGH SCHOOL SENIORS - CLASS OF 2025

Children and grandchildren of current Fratellanza Women's Social Club members are eligible to apply for the 2025 Scholarship Program. Submit completed application to the Scholarship Committee by the required deadline of **April 15, 2025**. The Scholarship Committee is looking forward to learning about you and your educational plans after your high school graduation!

Good luck to you!

The Fratellanza Women's Social Club Scholarship Program Committee

Contact Joan Brignone for the Application Packet

Phone: (510) 799-2743 (H)

E-Mail: jbrignone@comcast.net



FRATELLANZA WOMEN'S SOCIAL CLUB APPAREL IS AVAILABLE FOR PURCHASE

<https://fratellanza.orderpromos.com>

THE FRATELLANZA CLUB GOES TO THE MOVIES!

Join the Fratellanza Club for an Italian/Italian-American movie. Popcorn and discussion will be included. The bar will be open at 6:00 pm to purchase drinks. This is FREE for Members and Non-Members. No reservation needed.

Time: 7:00 pm

April - 18 (Friday): DOUBLE FEATURE
Italian Canadians/Italian Americans:
Voices from Paesani in North America.

"Barbieri": a 2007 interview documentary to the Italian community of barbers in Toronto whose motto is: In life one needs two things: good health, and a shave.

Written and directed by Corrado De Luca and Roberto Veri.

(2007, in Italian with Eng. Subs, 44 min)

"Italianamerican": in 1974 Martin Scorsese interviewed his parents about their life as Italian Americans in New York. A must watch of storytelling with just a camera rolling, a Sunday gravy on the stove, and a plastic covered couch!

Written and directed by Martin Scorsese

(1974, 47 min, in English with CC)



Questions?

Contact Claudia Albano (510) 773-0326 or
Mattia Milone at mattia.milone@gmail.com / (510) 289-2058

UPDATE YOUR CONTACT INFORMATION

- FWSC REVISED ROSTER IS COMING SOON -

If you have new contact information, please be sure to submit your updated information by using this Google form:

<https://forms.gle/h9qkWg1rLbZyu5aq6>

Deadline to submit is June 10, 2025

SUNSHINE REPORT

By Irma Sericati
Sunshine Reporter



Francesca Addiego was hospitalized recently due to complications from diabetics. After being released from the hospital she spent some time at a care facility. We are happy to report that she is now home and recuperating. We sent Francesca our get well wishes and hope for a speedy recovery!

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.

2025-2026

Club Officers

President:

Roselyn "Rozz" Cantisani
Ph: (925) 376-6732

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:

Nancy McDonough

Board of Directors:

Diane Proto

Diane Sericati

Marilyn Sibitz

Melinda Brignone

Nancy McDonough

Renee Howley Borreani

Trustees:

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Barbara Barassi

Laurie Cullen

Loretta Iacobitti

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