



# NEWSLETTER UPDATE, JUNE, 2021

*"LIBERTY, EQUALITY, FRATERNITY"*



## ORDER SONS & DAUGHTERS

### OF ITALY IN AMERICA

#### WATSONVILLE LODGE #2016

**P.O. Box 1438, Watsonville, CA 95077**

**PH: (831) 722-7958 FAX: (831) 722-7924**

**e-mail: [sonsofitalywatsonville@yahoo.com](mailto:sonsofitalywatsonville@yahoo.com)**

**[www.watsonvillesonsofitaly.org](http://www.watsonvillesonsofitaly.org)**

#### **OFFICERS:**

**PRESIDENT: Janeý Leonardich**

**VICE-PRESIDENT: Silvia Prevedelli**

**IMM. PAST PRESIDENT: David Delfino**

**ORATOR: Gina Gallucci**

**REC. SECRETARY: Casey Clark**

**FIN. SECRETARY: David Delfino**

**TREASURER: Alice Bankhead**

**MISTRESSES OF CEREMONY:**

**Kendra Cleary, Martha Muzzi**

**SENTINEL: Roger Serpa**

**HEAD TRUSTEE: Cheryl Daughenbaugh**

**CHAPLAIN: Linda Erbe**

#### UPCOMING WATSONVILLE LODGE EVENTS:

Date	Time	Event	Place
Thurs., June 17	5:00 pm	Social Hour	Watsonville Women's Club
	6:00 pm	Dinner & Meeting	12 Brennan St., Watsonville
<b>Sun., July 18</b>	<b>12:00 pm -</b>	<b>Bob Moresco Memorial</b>	<b>Corralitos Padres' Hall</b>
	<b>4:00 pm</b>	<b>Chicken BBQ</b>	<b>33 Browns Valley Rd., Corralitos</b>
Thurs., July 15	5:00 pm	Social Hour	Watsonville Women's Club
	6:00 pm	Dinner & Meeting	12 Brennan St., Watsonville

#### IMPORTANT! PLEASE NOTE!

OUR JUNE DINNER AND MEETING WILL BE ON THURSDAY, JUNE 17, WITH SOCIAL HOUR AT 5:00 P.M., DINNER AT 6:00 P.M., FOLLOWED BY A BRIEF MEETING TO FIRM UP PLANS FOR OUR ANNUAL BOB MORESCO MEMORIAL CHICKEN BARBECUE ON SUNDAY, JULY 18. MEMBERS ARE ENCOURAGED TO BRING YOUR BBQ RAFFLE PRIZE(S) TO THE JUNE MEETING. REMEMBER, NEW ITEMS, VALUED AROUND \$20 OR MORE, PRESENTED ATTRACTIVELY. OUR RAFFLES ARE FAMOUS FOR THEIR QUANTITY AND QUALITY, WHICH HELPS MAKE THEM VERY SUCCESSFUL. REMEMBER, IT'S FOR SCHOLARSHIPS, FOLKS!

OUR MENU FOR OUR JUNE MEETING INCLUDES POLENTA WITH CHICKEN THIGH CACCIATORE, GRILLED ZUCCHINI, TOSSED SALAD, DINNER ROLLS AND DESSERT. CALL DIANA KEITH AT 831-724-1816 BY SUNDAY, JUNE 13, FOR RESERVATIONS

THE CITY OF WATSONVILLE WILL NOT BE HOLDING THE TRADITIONAL 4<sup>TH</sup> OF JULY PARADE, "SPIRIT OF WATSONVILLE". INSTEAD, RESIDENTS ARE INVITED TO DECORATE THEIR HOMES LIKE A PARADE FLOAT, REGISTER WITH THE CITY RECREATION DEPARTMENT, 831-768-3240 OR WATSONVILLEREC.COM (NO REGISTRATION FEE). MAPS WILL BE AVAILABLE TO TOUR OTHER NEIGHBORHOOD ENTRIES. HAVE FUN EVERYONE!



**BUON COMPLEANNO!** Happy Birthday to our June celebrants, Andre Belli, Erminia Caltabiano and Marie Gouker. Remember, you get a free dinner at our dinner meeting that falls in the month of your birth. Just let Diana know when you make your reservation. I still haven't input all the information on our new members, so if I've missed anybody, I apologize. Again, just let Diana know when you reserve your dinner, and I'll keep trying to catch up. Buon Compleanni a Tutti!

**PRESIDENT'S MESSAGE**

June, 2021

Brothers and Sisters,

June has arrived and with all the rules and guidelines we have experienced it promises to give us a chance for gathering once again with our members and friends. We are planning for our Annual Bob Moresco Chicken BBQ for Sunday, July 18<sup>th</sup>.

Michelle Cecchini has received scholarship applications and recipients have been chosen. The recipients from 2020 and 2021 will be asked to attend the BBQ. The Grand Lodge has canceled the convention for this year. That said, we are inviting the recipients of the Ena Moresco scholarship and another local recipient of the Grand Lodge scholarship to the BBQ to receive their certificates.

Depending on the June 15 restructure of COVID-19 guidelines we may also all be able to attend the monthly dinner meetings.

Gina and I met with Ken, Monterey Bay Caterers, and have scheduled our selections for monthly dinners. This Friday, June 11, will be Catherine's last day. She and her husband have bought a home in the Sacramento area. Catherine will be missed, and we wish her all the best. She has truly been a part of our Lodge.

**BBQ Raffle prizes can be brought to the June 17 dinner meeting. Remember all items must be new and unopened. Plants and food items can be brought the day of event.**

Volunteers are needed to help at the BBQ. Please contact Janey 831-722-7958.

BBQ tickets are on sale. This year, we will not be issuing tickets, your name and number of attendees will be added to the paid list. There will be no unpaid reservations.

Best wishes,

*Janey Malatesta Leonardich*

President



**Happy Father's Day**

to all the papi, nonni, bisnonni, zii, patrigni, and all others who are father figures out there!  
Enjoy your families and loved ones on your special day!



**ANNUAL BOB MORESCO CHICKEN BBQ FUNDRAISER**  
**SUNDAY, JULY 18, 2021**  
**CORRALITOS PADRES HALL**  
**33 BROWNS VALLEY RD, CORRALITOS**

**MENU: ½ BBQ chicken, beans, tossed green salad, French roll & butter, desserts, no host bar.**

Name \_\_\_\_\_

Phone \_\_\_\_\_

Number of Tickets \_\_\_\_\_ Adults \$30 \_\_\_\_\_ Children 6-12 \$10

Make check payable to: **Sons & Daughters of Italy (OSDIA) Watsonville Lodge #2016**

**RSVP by: Sunday, July 11, 2021**

Mail to: Janey' Malatesta Leonardich  
940 Green Valley Rd., Watsonville, CA 95076

**COVID-19 Safety Rules apply at BBQ.**

Contact Janey' 831-722-7958

**SONS & DAUGHTERS OF ITALY IN AMERICA  
WATSONVILLE LODGE #2016**

PH: (831) 722-7958 FAX: (831) 722-7924  
sonsofitalywatsonville@yahoo.com www.watsonvillesonsofitaly.org

**7<sup>TH</sup> ANNUAL BOB MORESCO MEMORIAL BARBECUE**

**HURRY! Attendance is limited!**

To reserve your dinner call Janey Leonardich, (831) 722-7958,

All reservations must be paid in advance.

No tickets will be sold at the door.

**RSVP by Sunday, July 11, 2021**

**SUNDAY, JULY 18, 2021**

**NOON – 4:00 P.M.**

(SERVING 1:00 – 2:30 P.M.)

**CORRALITOS PADRES HALL**

**33 BROWNS VALLEY RD., CORRALITOS**

**(OFF CORRALITOS RD. @ HAMES RD.)**

**WATCH FOR OUR DIRECTIONAL SIGNS!**

**TICKETS: ADULTS - \$30**

**CHILDREN 6 – 12: \$10**

**CHILDREN UNDER 6: FREE**

Enjoy  
Delicious  
Italian BBQ!  
Relax with  
old friends &  
meet new!



**MENU**

**BBQ 1/2 CHICKEN**

**BEANS**

**SALAD**

**ITALIAN ROLLS**

**DESSERT**

**NO HOST BAR**

**TAKE OUT IS AVAILABLE**

Win Great  
Raffle Prizes!  
Meet our 2020  
& 2021  
Scholarship  
Winners!



## JUST FOR FUN!



### Fresh Meyer Lemon Cake with Lemon Glaze

from "America the Great Cookbook"

Serves 8-10

#### INGREDIENTS

##### CAKE:

- ½ Cup unsalted butter, room temperature (plus more for greasing pan)
- 1 Meyer lemon + juice & zest from 1 more
- 1 Cup granulated sugar, divided
- 1 Large egg
- 1-3/4 cups cake flour
- ½ teaspoon salt
- 1 teaspoon baking soda
- 1 cup buttermilk

##### LEMON GLAZE:

- 1-1/2 cups powdered sugar, or as needed
- 2 Tablespoons fresh Meyer lemon juice
- 1 teaspoon grated Meyer lemon zest

\* \* \* \* \*

#### DIRECTIONS

##### CAKE:

- Heat oven to 350 degrees. Grease the interior of a 9-inch cake pan with a little butter
- Cut the stem and blossom ends off the lemons, then cut the *lemons in half and remove the seeds*. In a food processor or blender, process 1 lemon and ½ cup of sugar until the lemon is roughly pureed.
- Using electric mixer, beat the butter until soft, 1-2 minutes. Add the remaining sugar and continue beating until mixture is light and fluffy (about 5 minutes), scraping down the bowl sides as necessary.
- Lightly beat 1 egg, then add it to the butter mixture and beat until combined. Repeat with the second egg. The mixture will appear curdled.
- Sift together the flour, salt and baking soda into a bowl. With the mixer on low speed, add a third of the flour mixture to the butter mixture, followed by half of the buttermilk. Repeat, then add the final third of the flour mixture. Be careful not to overmix. Add the lemon puree, beat for just a moment, then use a rubber spatula to fold the batter until just combined.
- Pour the batter into the cake pan. Gently and evenly tap the pan on the countertop to release any air bubbles in the batter. Bake until a skewer inserted in the center comes out clean, about 50 minutes. Cool cake in pan until cool enough to handle, then transfer to a wire rack. Let cool completely before glazing.

##### GLAZE:

- Sift the powdered sugar into a bowl. Whisk the 2 Tbsp. lemon juice into the sugar, adding more sugar or more juice as necessary to reach glazing consistency. Stir in the lemon zest. Pour the glaze over the cake, carefully tilting the cake from side to side so the glaze covers it evenly.

Thank you, Gina Gallucci, for sharing this recipe with us. Perfect for Summer!