

# LA TRINACRIA

SONS OF SICILY

APRILE, 2021



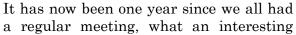


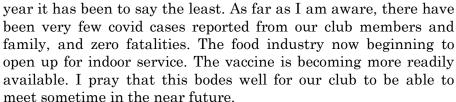
### PRESIDENT'S MESSAGE

Dave Geraci

Fratelli.

With daylight savings here and the fruit trees in my yard in blossom, looks like spring is upon us. As part of my Sicilian upbringing, I was taught that if the backyard tree did not produce fruit, to cut it down, and plant one that did. So, of course, I have nine fruit trees in my small backyard.





Our drive through crab feed was a huge success. Thanks to all of the volunteers who showed up to donate their time. Thanks to the women's club for putting together the wonderful raffle baskets. Thanks to all of the club members who supported this fund-raising event.

Every day I am becoming more encouraged and hopeful that we are getting back to normal. I pray that we are through the worst of this, and that we will see each other soon.

Grazie,



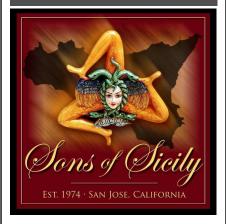
#### Sicilian Word Of The Month:

Pasqua n.f. Easter.

Predichi e lattuchi doppu Pasqua su' finuti.

Eng. After Easter, both the prayers and the lettuce are finished.

## CALENDAR OF EVENTS



- April 5th— cancelled Officer Nominations
- May 3rd—PENDING
  Regular Meeting/Elections
- June 7th—PENDING
   Guest Night Meeting
   \$25/guest

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- 1lb fresh sardines, cleaned note 1
- Extra virgin olive oil
- 2 anchovies packed in olive oil
- 1 med to large head of fennel, thinly slided
- 1 large onion, finely diced
- 1/2 cup raisins-soaked in hot water 15 min.
- 1/4 cup white wine
- 1 cup whole milk
- Pinch saffron
- 1lb bucatini pasta (or spaghetti)
- 1/2 cup pine nuts, toasted
- Breadcrumbs, toasted note 2
- 3/4 cup heavy cream, whipped



## Pasta con Sarde e Finocchio

### (Pasta with Sardines and Fennel)

Pasta con sarde e finocchio is the national dish of Sicily, hands down. The sea offers plenty of fresh sardines and the fields are full of wild fennel. It's a seasonal pasta ranging from March through September, sardine fishing season and the fields are abundant with wild fennel. Versions, recipes of this dish vary from town to town, but the thee common ingredients are always the same: sardines, wild fennel, and raisins. The below recipe is more Americanized version and with local or canned goods.

#### **DIRECTIONS:**

Reserve 2 whole cleaned sardines (4 filets) for garnish and rough chop the remaining sardines.

In a small non-stick skillet, warm one tablespoon of olive oil over medium heat. Fry the reserved sardines on bothsides until golden brown. Remove to a paper towel-lined plate to drain.

Separate the two sardines (if using fresh sardines) into 4 fillets for the garnish. Heat the white wine (in a small bowl in a microwave for 30 seconds works great) and add the pinch of saffron. Leave to steep for 15 minutes.

In a large skillet pan, heat 2 tablespoons of olive oil and sauté the fennel until golden brown. Remove to a bowl and reserve. Add 2 more tablespoons of olive oil to the pan and add the anchovies. Stir around with a wooden spoon until the anchovies have dissolved. Add the onions to the pan and saute until translucent.

Add the reserved caramelized fennel. Drain the raisins thoroughly and add as well. Also add the wine with the saffron. Stir the mixture with a wooden spoon to combine well, and cook over medium heat for 10 minutes.

Cook the pasta to 1 minute less then the package directions. Drain but reserve some of the pasta water. Add the pasta to the pan with the sardine mixture.

Over medium heat, slowly stir the sardine mixture and pasta with a wooden spoon for 1 minute. Add a little pasta water if the mixture becomes too dry.

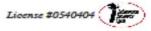
Serve the pasta in bowls and top with the breadcrumbs and a reserved sardine fillet (if using fresh sardines). You can also drizzle a little high-quality olive oil over the pasta just before serving.



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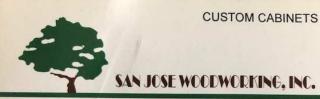
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If you have any news to report and want it placed in next month's newsletter, please contact me before the 15th of the month at **650-670-0777** or email me at: fredguidici64@yahoo.com.

Buona Salute a tutti e Dio Vi Benedica.

Fred

Jerry Gingerelli is suffering from Alzheimers and is currently residing in assisted living. Please keep Jerry in your prayers.

Pauline LoMonaco wife of the late Bud LoMonaco Sr and mother of Bud Jr and Michael passed away on March 3rd. Please keep the LoMonaco family in your prayers.

Bona salute e si Dio vole ci vedemu prestu!



ABOUT SICILY

### Holy Week —

The Holy Week Traditions in Sicily are an incredible combination of religious festivals with archaic celebrations of the rebirth of nature, of spring over winter, of life over death. They are mostly the legacy of the 17th century Spanish domination of the island, and still bear a close resemblance to current Easter traditions in southern Spain.

A multitude of ancient rituals take place in various towns and villages around the island. Solemn processions and reenactments of the passion of Christ, culminate in the joyful celebrations of Easter Sunday



with fireworks,

doves, flowers and cheerful music accompanying the statue of the risen Christ meeting with that of the Madonna for the so called "'ncuontru" (encounter - the moment they meet).

After the procession, people wish each other "Buona Pasqua" (Happy Easter) and go back home to share a traditional meal with the rest of the family. Both devotees and tourists attend events organized by the "confraternite" (the brotherhoods) to reenact the last days of Jesus' life until the resurrection on Easter Sunday.



#### **BOARD OF DIRECTORS**

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#### **Social Events**

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#### **Alternate**

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#### **Advisor/Past President**

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#### **Financial Secretary**

Chris Zambataro 408-813-2818

#### Sergeant at Arms

Phil Cannizzaro 408-722-4084

#### Membership

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Big Joe Zambataro 408-813-0551



Well, the crab feed on March 13th, was a great success for the club. We had a positive "net" for the club, Mike is still working on the final amount but it should be over \$2k. Although we usually have a positive outcome of over \$6-7 k this is still a big success in terms of money going in rather than out of the account.

We have some pictures posted on the website, so when you have a moment please take a look. Also, if you were one of the 275 plus participants in the drive thru please take a minute and let us know what you thought.

#### For Feedback, Contact:

Mike Maltese (408) 972-4986Bob Scaletta (408) 448-7247mmaltese@chefswarehouse.comwwbd2004@sbcglobal.net

Don't forget to check out our website for the most up to date information with the clubs' progress during the pandemic. Giuseppe has been very diligent in keeping the website current and fresh, so please check. <a href="www.sonsofsicilysj.com">www.sonsofsicilysj.com</a>



## See the schedule below for a quick reference in chronological order:

April 5th— Officer Nominations CANCELLED

May 3rd — Regular Meeting/Elections PENDING

June 7th— Guest Night Meeting (\$25/Guest) PENDING

### As changes occur, we'll keep you posted with updates.

Bob Scaletta — Social Events



## LA TRINACRIA

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