



LA TRINACRIA

SONS OF SICILY

FEBBRAIO, 2022



PRESIDENT'S MESSAGE

Dave Geraci

Fratelli,

I hope that you all had a happy new year and I pray that 2022 brings blessings to you and your family. It's time to prune those fruit trees, spring will be here before you know it.

Though turnout at our recent monthly meetings remains low, no doubt due to the high transmission of the latest variant, the amazing Sicilian cuisine and fellowship remained top notch as always.

Thanks to all of the members who showed up early to provide us with such amazing food. Our Feb. crab feed has been cancelled. The March crab feed is still on so call Mike Maltese (408) 691-8487 to get your tickets before they run out.

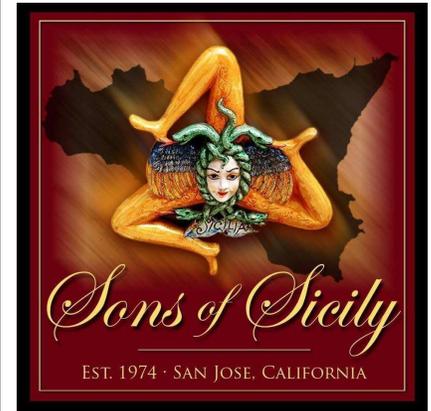
Please don't forget to get your scholarship applications in before the end of February. The February meeting is a regular meeting and nomination of officers. I look forward to seeing all of you and encourage you to help form our future executive board.

Grazie,

Dave



CALENDAR OF EVENTS



- Feb 7th
Nomination of Officers
- Feb 12th
1st Crab Feed **CANCELLED**
- Mar 7th
Election of Officers
- Mar 12th
Sit Down Crab Feed
- Apr 4th
*Officer Installations/
Ladies Night*

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Sons of Sicily



Anastasi

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Sicilian Word Of The Month:

Carnilivari *n.m.* Carnival, Mardi gras, Shrove Tuesday

Pasqua e Natali cu cu' vôi Carnilivari cu li toi.

Eng. Spend Easter & Christmas with whomever you want, but celebrate Mardi gras with your own.


RECIPE
of the
MONTH



Ingredients

SERVES 6-8

- 4 eggplants (cut into 1/2" cubes)
- 1 whole celery (cut into 1/2" pieces)
- 2 large onions (diced)
- 1/2 lb green olives (pitted and cut in half)
- 1/4 lb salted capers (rinsed)
- 2 tablespoons tomato paste
- 1 cup vinegar
- 1 1/2 tablespoons sugar
- Salt and fresh ground black pepper
- Basil leaves for garnish



Caponatina

EGGPLANT SALAD

Caponatina or Caponata is a Sicilian eggplant dish consisting of a cooked vegetable salad made from chopped fried eggplant and celery seasoned with sweetened vinegar, with capers in a sweet and sour sauce. Numerous local variations of the ingredients exist with some versions adding olives, carrots and green bell peppers, and others adding potatoes, or pine nuts and raisins. Today, caponata is typically used as a side dish for fish dishes and sometimes as an appetizer, but since the 1700s it has also been used as a main course.

THE SAUCE—

- Boil celery in lightly salted water for 15 minutes. Drain and reserve liquid.
- In a 5 1/2 quart sauté pan, heat 4 tablespoons of olive oil over a medium flame. Add onions. After 5 minutes, add olives and capers. Cook for 5 minutes.
- Add tomato paste diluted in about a cup of the reserved liquid and cook for an additional 5 minutes.
- Add celery. Simmer until celery is tender. If the mixture is too thick, add some reserved liquid.
- Add the sugar diluted to the vinegar and cook a few more minutes.
- Salt and pepper to taste.

THE EGGPLANTS—

Pat dry the eggplants with a clean kitchen towel or paper towels. Fry the eggplant in hot oil and place on paper towels to drain excessive oil.

ASSEMBLING THE CAPONATINA—

In a baking dish, layer the mixture and the fried eggplant, finishing with the eggplant. Bake for 20 minutes at 350'. Garnish with basil. This dish tastes best when served at room temperature.

"OVER 50 YEARS EXPERIENCE"

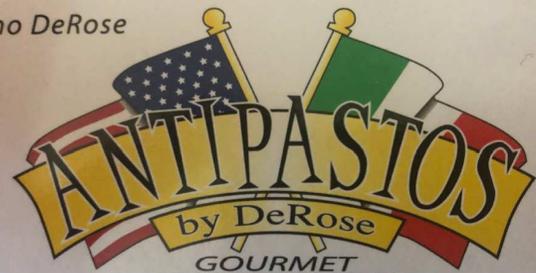
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HEALTH & WELFARE




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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

Dr. Dion Campisi, DDS passed away on December 20th at the age of 80 after a courageous battle with Alzheimer's.

He was always good for a laugh and his jokes. He will be missed.

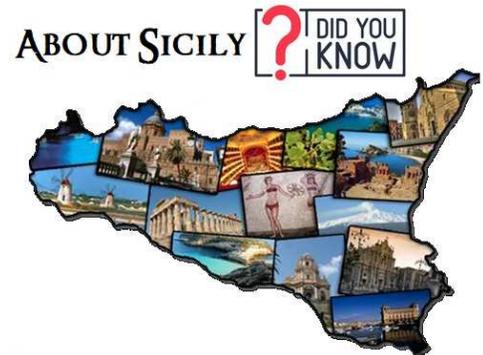
Please keep the Campisi family in your prayers.



Carnivale in Sicily—

One of the most popular and beautiful carnivals in Sicily is the Carnevale di Acireale, magnificent Baroque city in the Province of Catania. Acireale's Carnival boasts an almost-ancient tradition, having begun in the 16th Century – and since, having run every February from then on as a spontaneous party among the people. Peculiar to this fest was the launching of rotten eggs and citrus fruits in streets – at least until an edict finally banned this “game.”

At the start of the 1700s, the Carnival took on more refined tones thanks to a new addition: “abbatazzi” or folk poets that improvised rhymes on the streets of Acireale. In the 19th Century, the “cassariata” then came on the scene, the parade of distinguished, horse-led carriages from which nobles launched sprays of candy and confetti at spectators. Yet it was only in the 1930s that papier-mache masks entered into the picture, along with floats led by steers and accompanied by various characters and satirical groups in constant movement. Making the Carnival of Acireale even more spectacular are the parades of ebullient and outrageous floats, a draw for thousands of tourists every February.



So beloved is the Carnival of Acireale that the act is repeated in August: taking advantage of the beautiful summer nights, the City puts on the Parade of the Grotesque Floats. The merits of visiting Sicily and above all the splendid City of Acireale get bumped up even higher when you consider that not far off exist a range of breathtaking sites to visit. Think Catania, Mt. Etna, and the deep blue sea lying in wait on all sides of this amazing isle.



President

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Phil Cannizzaro 408-722-4084

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Big Joe Zambataro 408-813-0551



As we move forward during this virus season, the board has decided to cancel the February 12th sit-down Crab Feed. The regular sit-down crab feed would be very worrisome for our members and guests at this time.

We discussed a drive thru crab feed, but after much debate, the time frames were just too short. So, we are only planning on having one sit-down crab feed this year in March.

As most of you know the crab feeds are our biggest fund raiser each year and we last held this event in March 2020. We are looking forward to a good turnout at Napredak hall. The ticket costs to be at \$75 based on the current price of crab and we will have all the regular stuff as well.

Contact: Mike Maltese (408) 972-4986
mmaltese@allenbrothers.com

Don't forget to check out our website for the most up to date information with the clubs' progress during the pandemic.



See the schedule below for a quick reference in chronological order

Feb 7th — Nomination of Officers



February 12th — 1st Crab Feed **CANCELLED**

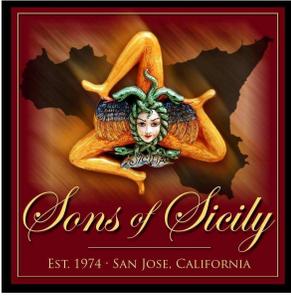
Mar 7th — Election of Officers

March 12th — Sit-Down Crab Feed (\$75/person. Contact Mike for Tickets.)

April 4th — Installation of Officers / Ladies Night

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

Bob Scaletta — Social Events



LA TRINACRIA



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