



# LA TRINACRIA

SONS OF SICILY

GENNAIO, 2019



## PRESIDENT'S MESSAGE

Joe Zambataro

Sometimes in life it's the simplest things that can derail the best laid plans. Just a simple, although nasty and persistent, cold held me away from the Christmas parties this year. As badly as I wanted to go, I decided no one would appreciate being within coughing range this time of year. *Pri la rifriddatura cci voli nidu di picciuna.* As I write this, I'm feeling much better, and excited about the New Year to come.



By all accounts I have heard the Christmas dinner was simply amazing! Once again rather than name names and risk forgetting anyone, let me offer a huge thank you to every one of you involved in making the night such a success. I understand we had a really nice turn out of both the men's club as well as the lady's club, and that alone warms my heart more than I can explain. This was hardly the easiest year we've had, but I am really proud of the way both clubs have come together, grown, and are on a solid path into the future.

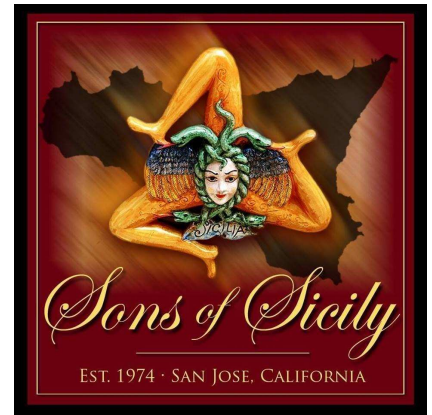
Finally, amongst all the joy and best wishes of the season, I do need to remind all of you that your dues need to be paid in January. Tracking who hasn't paid and dealing with reminders is a thankless task no one enjoys, so please get your envelopes in as early as possible. With that out of the way, let's all work to continue making our organization even better in the coming year.

I hope each of you had a wonderful Christmas and that you enjoy a safe and healthy New Year.

Buon Anno,

Joe

## CALENDAR OF EVENTS



- January 7th —  
Guest night meeting
- February 4th —  
Nomination of officers
- February 9th —  
Crab Feed #1
- February 9th —  
Election of officers

## INSIDE THIS ISSUE

Recipe of the Month ....	2
Sponsors .....	3
Health & Welfare .....	4
About Sicily .....	4
Board of Directors .....	4
Social Events .....	5
Contact Information.....	6

### Sicilian Word Of The Month:

**cancia** v.t. 3rd p.sing. Changes, trades, barter, transforms, alters.

Nun si cancia la facci pri dinari.

Eng. Don't compromise your beliefs for money.





# RECIPE

..... of the .....

# MONTH



## Ingredients

### Calamari Stuffed with Bread Crumbs, Pine Nuts and Raisins (Serves 4)

- 12 medium-sized squid
- 1/4 cup olive oil, divided
- 1 small onion, finely chopped
- 1 garlic clove, minced
- 1 cup homemade bread crumbs
- 3 anchovy fillets, rinsed and chopped
- 1/4 cup capers, rinsed and chopped
- 1/4 cup pine nuts, coarsely chopped
- 1/4 cup golden raisins, plumped in hot water for 30 minutes, chopped
- 3/4 cup parsley, chopped
- 2 eggs
- 2 (15 oz) cans crushed tomatoes
- Salt and pepper



## Stuffed Calamari

The word calamari is the plural form of the Italian word for squid, calamaro. Squid is a popular food in many parts of the world because almost the entire body of the squid can be eaten. Many people in North America have only eaten calamari that have been cut into rings, batter-coated, and deep fried. But squid lends itself to many other cooking methods, one of them being stuffed and baked. Calamari meat is firm and white with a mild, slightly sweet flavor. Many people believe that calamari is 'as tough as rubber bands' but when properly prepared it is a surprisingly tender and delicious seafood dish.

In recent years it has become common to find cleaned squid in local fish markets. For stuffed squid, buy squid tubes or bodies that are about 4 to 6 inches long. Some of the stuffing recipes use chopped tentacles, so ask your fishmonger to include these if you need them.

Rinse the squid well before stuffing them. Fill the tubes with the stuffing without over-packing them so they don't burst during cooking.

Although I've seen people sew the end of the tubes closed with a needle and thread, I find that simply closing them with a toothpick is adequate.

### Directions:

Clean the squid by removing the head, fins, and all contents in the body. Peel off the skin and rinse the tubes. Remove the tentacles from the head. Chop the tentacles fine and set aside for the stuffing.

Heat 2 tablespoons of olive oil in a skillet and brown the chopped tentacles. Add onion and cook for 5 minutes. Add garlic and cook for another minute. Remove from heat and set aside.

In a bowl, combine the breadcrumbs, anchovies, capers, pine nuts, raisins, 1/2 cup parsley and eggs. Add the tentacle mixture. Season with salt and pepper and mix well. Stuff the squid tubes with the mixture and seal each with a toothpick. Place the remaining olive oil in a skillet over medium heat. Add the stuffed squid and brown on all sides. Add the crushed tomatoes and bring to a boil. Cover and simmer for 20 minutes or until tender. Remove the toothpicks.

Transfer to a serving platter and garnish with remaining parsley.




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Bouna Salute a Tutti e Dio vi Benedica,  
Fred

Frati,

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](mailto:fredguidici64@yahoo.com).



## PALERMO

Known for its rich tumultuous history, palaces, museums, shopping, open markets, great beaches and wonderful

weather. But did you know that Palermo is also known for its street foods?

A couple of years ago, Forbes magazine published The World's Top 10 Cities for Street Food. Palermo came in 5th, preceded only by Asian cities.



The top street foods are arancini, panelle, pane ca meusa, sfincione, crocche, octopus, stigghioli and a variety of grilled or boiled bovine/pig/goat intestines and internal organs.

Forbes goes on saying that they were surprised to find such a variety of fast street food in a country where dining is consumed slowly and sitting at the table for hours.



### BOARD OF DIRECTORS

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#### Vice-President

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#### Secretary

*Dave Geraci 408-833-3916*

#### Treasurer

*Mike Maltese 408-972-4986*

#### Communications

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#### Food Services

*Jonathan Taormina 408-781-8870*

#### Social Events

*Bob Scaletta 408-448-7247*

#### Health & Welfare

*Fred Guidici 650-670-0777*

#### Alternate

*Chris Zambataro 408-813-2818*

#### Advisor/Past President

*Mark Taormina 408-265-4822*

#### Financial Secretary

*John Cortese 408-238-0361*

#### Sergeant at Arms

*Russ Battaglia 408-472-3031*

#### Membership

*Steve Salciccia 408-298-8700*

#### Parliamentarian

*Big Joe Zambataro 408-813-0551*





We had a busy year with events to please just about everyone!

The adult Christmas party was a “huge” success with meal, dessert and a sh\*\* load of raffle prizes. The women’s club did a fantastic job presenting the prizes and then, with Mike’s narration putting the sales over the top. Also the photo booth has the link up for those of you who would like a second look at them. Gallery Link:

<https://gallery.mementostrip.com/Christmas-Party-Sons-of-Sicily-2018/>.

And we can’t forget the cannoli, what would Christmas be without it?

Then we had the annual Kids party with about 35 youngsters and twice as many adults. Everyone enjoyed the food, face painting and of course the jump house. Rosario Spatola again donated all the pizzas from his Pizzeria in Sunnyvale, **Giovanni’s**. Also a special thanks to member John Rinaldi and his train crew. And to top off the day Santa put smiles on all the kids’ faces and a present in their hand. What a great way to finish off our year!

We’ll be starting off the New Year with our first guest night on January 7<sup>th</sup> so please plan to bring a potential new member to enjoy an excellent meal and meet potential new friends.



For Guest Night Reservations Call  
Mike Maltese (408) 972-4986. It’s Important!



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

**January 7<sup>th</sup>** — Guest night meeting at Napredak Hall



- ◆ Appetizer
- ◆ Bread & Butter
- ◆ Salad
- ◆ Pasta
- ◆ Sicilian Entrée

(Due to Christmas holiday, entrée selection was not available at this writing)

**February 4<sup>th</sup>** — Regular meeting—nomination of officers

**February 9<sup>th</sup>** — First Crab Feed. Tickets on sale at the January meeting. \$60 each.

**March 4<sup>th</sup>** — Regular meeting—election of officers

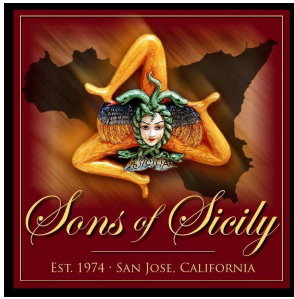
**March 9<sup>th</sup>** — Second Crab Feed. Tickets on sale at the January meeting. \$60 each.

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

*Bob Scaletta— Social Events*







# LA TRINACRIA



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