



LA TRINACRIA

SONS OF SICILY

GENNAIO, 2026



PRESIDENT'S MESSAGE

Brothers,

We had a great Christmas Party this year. Great food thanks to Mark and his crew, and great company thanks to all the great brothers and their significant others. Thanks to all who were able to attend, and I hope everyone had a great time. We had our Kids Christmas Party on the 14th, and all the kids had a great time and got some great gifts. Many thanks to J.C. Zambataro for putting this together, and Rosario at Giovanni's Pizza for donating his restaurant and amazing pizza for everyone to enjoy. The kids had a blast.

2026 dues notices have been mailed out. If you have a change to your information, please contact T.J. Blau so he can update the member list. With dues notices already distributed, any new member applications will be processed in January 2026.

As we start the new year, our January 5, 2026 meeting will be a Male Guest Night. Please call Mike if you are bringing a guest or future member to dinner. In 2026, we will be doing a member spotlight for the newsletter. We will be focusing on a new member every month. I was asked to kick it off, so enjoy.

To get you ahead of the game, 2026 Crab Feed tickets will be available starting 1/2/2026. Our Crab Feeds are always the best in the Bay, and our tickets sell out fast. See social events for more info. The 2026 event calendar is attached, so start saving the dates. This year, we will be trying to add some events throughout the year, so keep checking your email for updates.

I hope everyone had a wonderful Christmas and a great New Year, and that you were able to spend some great time with your families over this holiday season. 2025 has been a wonderful year filled with great events, and I hope that next year is even better. Everyone stay healthy and see you in 2026! Hope to see everyone in the New Year.

Frank Salciccia – President



CALENDAR OF EVENTS



- January 2nd
RSVP for Crab Feed
- January 5th
Male Guest Night Meeting
- February 2nd
Regular Meeting
- February 21st
1st Crab Feed of the Year
- March 2nd
Male Guest Night Meeting

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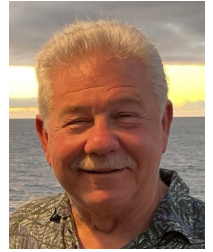
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SICILIAN WORD OF THE MONTH

'ncumpagnia *n.f.* Friendship.

Cui nun voli stari 'ncumpagnia, o è sbirru o curnutu o spia.
Eng. Who doesn't want to stay with friends, is either a cop, a cuckold, or a spy.

SOCIAL EVENTS



*** Scholarship Applications Are Now Open***

Our adult Christmas party was held on Saturday, December 13th. Although the crowd was smaller than usual due to the last-minute change of date, the atmosphere was festive and merry. The Women's Club provided dessert (cannoli) for all. We had a new DJ again because of the change of dates, but dancing was still going at 10 pm.

The Kids Christmas Party was held on Sunday, December 14th from 11:30 to 3:00 pm. We had about 15 kids and grandkids attend the event. Rosario Spatola again offered his pizza parlor, Giovanni's Pizzeria in Sunnyvale, for our venue. As in years past, he provided the pizza for all. We also had face painting and balloons for the kids, as well as "Santa" to help with the gifts (thank you, Sam).

Our January meeting, 1/5/26, will be a guest night. Please call Mike by 12/31/25 with guest info. Each guest will be \$30, payable at the door.

Our upcoming Crab Feeds (Feb 21st and Mar 14th) are confirmed. The cost of crab and the venue will make the tickets \$85 each. This event is a major fundraiser for the club and is open to all guests. We are limited to 350 for each event, so please commit to the real number of tickets you will need for your group. Please call Mike January 2nd or later to confirm the number of tickets you need and which Crab Feed you will be attending.



For up to date information please check out our website — www.sonsofsicilysj.com.

See the schedule below for a quick reference in chronological order

Jan. 5th – Male Guest Night (call Mike by 12/31/25)

Feb. 2nd – Regular Meeting

Feb. 21st – Crab Feed at Napredak Hall Call Mike for tickets

Mar. 2nd – Male Guest Night (call Mike by 2/25/26)

Mar. 14th – 2nd Crab Feed at Napredak Hall Call Mike for tickets

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

Bob Scaletta — Social Events

SONS OF SICILY CRAB FEED



RSVP Starting Date: Friday, January 2nd

1st Crab Feed Saturday, February 21st with RSVP Deadline February 2nd (or until sold out)

2nd Crab Feed Saturday, March 14th with RSVP Deadline March 2nd (or until sold out)

No Host Bar: 5:30 p.m. to 7:00 p.m.

Dinner: 7:00 p.m. to 8:30 p.m.

Dancing: 8:30 p.m. to 10:00 p.m.

Raffle: 9:15 p.m.

Nepradek Hall, 770 Montague Expressway , San Jose, CA 95131

Price: \$85.00

Contact: Mike Maltese (408)972-4986

2026 CALENDAR OF EVENTS



January 5th - Male Guest Meeting Night

February 2nd - Regular Meeting

February 21st - Annual Crab Feed #1

March 2nd - Male Guest Meeting Night

March 14th - Annual Crab Feed #2

April 6th - Regular Meeting

May 4th - Membership Drive/Male Guest Night

May 22nd - Aiuto Wine Event (pending)

June 1st - Regular Meeting

June 12th - 9th Annual Golf Tournament

July 6th - Scholarship Awards & Family Night

July 25th - IAHF Festa (Day 1)

July 26th - IAHF Festa (Day 2)

August 2nd - Family Picnic/Member Meeting Day

September 14th - Regular Meeting

September 19th - Club Trap/Skeet Shoot

October 4th - Little Italy Festa

October 5th - Regular Meeting

November 2nd - Regular Meeting

December 11th - Adult Christmas Party (Members Only)

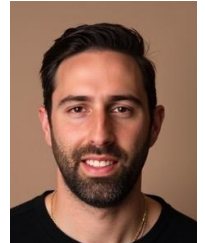
December 13th - Children's Santa Party

HEALTH & WELFARE

Fratelli,

Chuck Aruta is currently dealing with some health issues. Please keep Chuck in your thoughts and prayers.

Chris Zambataro — Health & Welfare



If you have any news to report, please contact me before 15th of the month if you want it placed in the newsletter.

Call me at (408)813-2818 or email me at chris@zambataro.com.



MEMBER SPOTLIGHT

Your name?

Frank Salciccia

How long have you been a member of Sons of Sicily?

23 years

How did you first become involved with the Sons of Sicily, and what inspired you to join the club?

My father was a member before I was born, and I was always involved with and connected to the club since I was a kid.

What has been one of your most memorable experiences or events as a member of the Sons of Sicily?

Becoming only the second father/son duo to serve as President of the club in its 50-year history.

Which Sicilian traditions do you and your family continue to celebrate, and why are they meaningful to you?

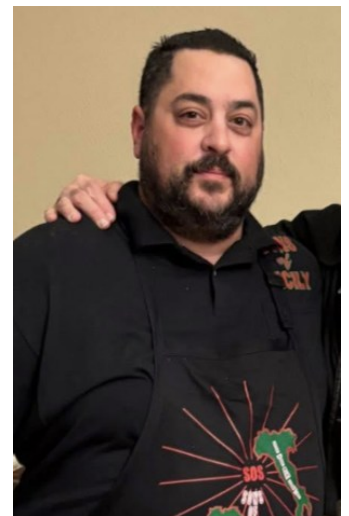
Sunday dinner is a tradition that is very important to me, as well as being a part of the SOS.

Outside of the club, what are some of your hobbies or activities you enjoy in your free time?

I enjoy cooking for my family and watching sports. Free time is hard to come by.

What does being Sicilian (or of Sicilian heritage) mean to you personally, and how do you hope to pass that legacy on to future generations?

It means everything, and since I have two girls, I hope they can become a part of the women's club when they are old enough and pass it along to their children.



RECIPE OF THE MONTH

Minestra di Lenticchie

Courtesy of La Cucina Italiana

Ingredients:

- 1½ cups (about 10½ oz / 300 g) Castelluccio di Norcia PGI lentils
- ⅔ cup (about 5 oz / 150 g) tomato purée OR 1 tablespoon tomato paste
- 1 oz (about 30 g) slightly fatty raw ham, diced
- 1 medium onion, diced
- 1 medium carrot, diced
- 1 celery stalk, diced
- 1 clove garlic, peeled and lightly crushed
- 1 bay leaf
- 2–3 fresh sage leaves
- Extra-virgin olive oil, about 2 tablespoons, plus more for drizzling
- Salt, to taste
- Black pepper, to taste



Instructions:

Step 1

Bring a pot of water to a boil. Add the lentils and bay leaf and cook for about 20 minutes, or until the lentils are tender but not falling apart.

Step 2

Heat 2 tablespoons of olive oil in a saucepan over medium heat. Sauté the onion, carrot, and celery, along with the crushed garlic and diced ham, for 2–3 minutes, until fragrant.

Add the cooked lentils with some of their cooking water, the tomato purée (or tomato paste), and the sage leaves. Reduce heat to low and simmer for 10–15 minutes, seasoning with salt and pepper. Add more lentil cooking water as needed to maintain a soupy consistency.

Step 3

Remove and discard the garlic clove. Serve the lentil soup with a drizzle of olive oil and, if desired, a slice of toasted bread.



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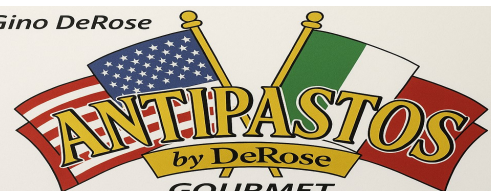
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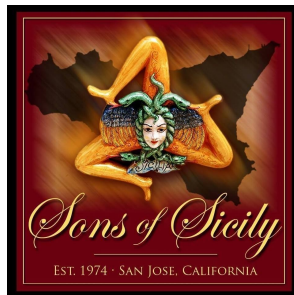
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in joining the club.
Have them scan the
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