



# LA TRINACRIA

SONS OF SICILY

LUGLIO, 2021



## PRESIDENT'S MESSAGE

Dave Geraci

Fratelli,

It is with great pleasure that I can announce that we will have our first club meeting scheduled in over a year. It will be on Monday July 12. With the county easing all its restrictions, Napredak Hall is fully open for business.

I imagine that the business portion of our meeting might be a little lengthy, as we need to play catch up on everything, we have had to put on hold for the last 15 months

We will need to have a nomination of officers. The board has been talking about having a family picnic this year. We are interested in the Club's feedback on these matters. I hope that you are able to attend with helping our club move forward.

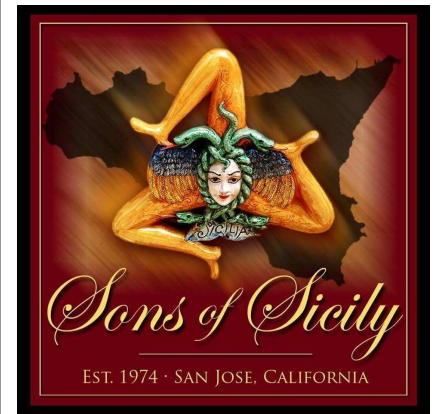
I would like to give a huge thanks to everyone involved in volunteering and keeping our club viable throughout the last 15 months. Our drive-through crab feed was nice shot in the arm during an otherwise uneventful period. The Executive board has not missed a monthly meeting, trying do everything we could to keep our club afloat.

I am excited to see all your shiny faces, and to finally be able to break bread with you. Please let Mike know if you are planning to attend, as we have no idea of what kind of turnout we will be expecting. We want to make sure that everyone gets fed without wasting. See you all soon!

*Dave*



## CALENDAR OF EVENTS



- July 12th  
Regular Meeting/  
Officer Nominations
- Aug 2nd  
Regular Meeting/  
Officer Elections
- Sep 13th  
Regular Meeting/  
Officer Installations

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### Sicilian Word Of The Month:

**Amicizia** *n.f.* Friendship

Patti chiari, amicizia longa.

*Eng. Clear pacts, long friendship.*

# **RECIPE** *of the* **MONTH**



## Ingredients

### Serves 4

- 1lb spaghetti
- Extra virgin olive oil
- 1/4 lb Ricotta Salata cheese
- 2 cups tomato sauce
- 1 clove of garlic, minced
- 1/2 bunch of parsley, chopped
- 1/2 cup olive oil
- Salt and pepper to taste
- 2 small Italian eggplants or 4 baby eggplants



## Spaghetti Alla Norma

### (Spaghetti with Eggplants Palermo Style)

*Although this dish originated in Catania, this version is exclusively "Palermitano" and it calls for spaghetti, which is mandatory in this recipe; cook spaghetti in the full length without breaking.*

*This traditional Sicilian pasta dish of sautéed eggplant tossed with tomato sauce and topped with ricotta salata makes for a satisfying vegetarian dinner, and it can be thrown together in under an hour.*

### The Eggplants—

Remove stalk and slice eggplants lengthwise about ½ inch thick, then cut each slice lengthwise again into strips about ½ inch wide.

Place the eggplants strips in a colander, salt lightly and drain for 30 minutes. This will remove some bitterness.

Pat dry with a rag or paper towels then fry the strips in 1 cup of olive oil and set oil on aside.

### The Condiment—

In a sauté pan combine ¼ cup of olive oil, the garlic and parsley, cook over medium heat until the garlic is light brown.

Add tomato sauce, salt and pepper to taste and simmer until ready to use.

### The Pasta with Eggplants—

Cook the spaghetti al dente in a large pot of salted water following manufacturers' directions.

When pasta is cooked, drain and return to the pot.

Keeping on a low flame, toss in a few strips of eggplants, some of the oil and half of the sauce.

Pour spaghetti in a warm large serving bowl, top it with the remaining tomato sauce, and cover with the fried eggplants.

Sprinkle a generous amount of grated Ricotta Salata cheese and serve immediately



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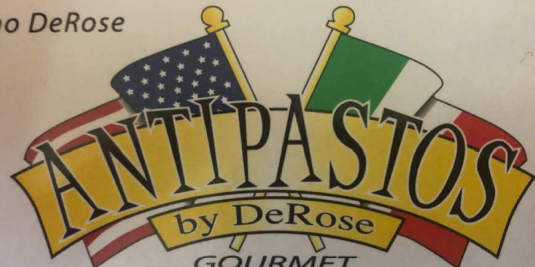
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*Fred Guidici*

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).

Buona Salute a tutti e Dio Vi Benedica.

Fred

Bruce Trapani passed away on March 27th. He was the son of the late Andy, brother of Tom and Uncle of Andrew and Ryan Trapani. Please keep their family in your prayers.

Duke DeSando's brother Michael passed away at the age of 72 on May 26th. Please keep his family in your prayers.

Steve Taormina's family has been stricken by unfortunate, life altering events in the last few months: his mom is a cancer and COVID19 survivor; he lost a grandchild to premature birth; and daughter-in-law diagnosed with rare bone cancer which can be crippling and terminal. Please keep the Taormina family in your thoughts and prayers.



After 15 months of lockdown, our beloved Sicily is open to tourism. Borders are open and the US allows travel to Italy. This time of the year, I would typically write about a touristy town, baches, temples, etc. Not today. Today we talk about wine, one of Sicily's treasures.

Sicily has more vineyards than any other region in Italy; it also grows more grapes. Granted, the vast majority of those vineyards raise grapes for marsala, the sweet and dry fortified wine (originally created by a British trader in the 18th century) that's produced in the seaside town of the same name. But in recent years, there's been a lot of excitement around Sicily's regular red and white wines, as producers of bulk wines have started focusing on the quality of their own bottles.



While the island's more established producers, like Tasca d'Almerita of Regaleali in central Sicily, have long bottled varietals like cabernet sauvignon and chardonnay, now winemakers are calling attention to Sicily's indigenous grapes. Probably the best-known red grape is nero d'avola, which can range in flavor from jammy and full-bodied to earthy and spicy. In the region Cerasuolo di Vittoria, nero d'avola is often blended with frappato, a fruity grape with a sweet raspberry flavor, which can also be delicious when bottled on its own. Though grapes have grown on the volcanic slopes of Mount Etna since the fifth century b.c., there's a lot of new interest in the area. The main white variety is Catarratto, which is light in color but had a big, almost yeasty aroma in the bottles we tried. Etna's best-known red is nerello mascalese, which evokes the gentle fruit flavors of pinot noir (it's often blended with another indigenous grape, nerello capuccio).



## BOARD OF DIRECTORS

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*Jonathan Taormina 408-781-8870*

**Secretary**

*Ron Palermo 408-425-8172*

**Treasurer**

*Mike Maltese 408-972-4986*

**Communications**

*Giuseppe Chiaramonte 510-364-8984*

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*Bob Scaletta 408-448-7247*

**Health & Welfare**

*Fred Guidici 650-670-0777*

**Alternate**

*TBD*

**Advisor/Past President**

*Little Joe Zambataro 408-828-7960*

**Financial Secretary**

*Chris Zambataro 408-813-2818*

**Sergeant at Arms**

*Phil Cannizzaro 408-722-4084*

**Membership**

*T.J. Blau 650-274-2944*

**Parliamentarian**

*Big Joe Zambataro 408-813-0551*



Well, the verdict is in and we are OK'd for full use of the kitchen and meeting inside just like before Covid! So now we have a meal to plan, an agenda to work out and get ready to meet face to face with old friends.

First and foremost, the requirement for distancing and face coverings is rescinded. But anyone that is not comfortable without covering or distancing may still observe those restrictions. We encourage everyone to respect each individuals' choice. We ask that if any members are not

comfortable with this arrangement, they should not plan to attend this meeting.

In anticipation of the upcoming meeting in July, for those of you that are planning on attending, we would need to hear from you. So, by July 1st you must contact Mike to let him know if you will be attending the July 12th meeting. We absolutely need to get a count for the kitchen so we order the correct amount of food, God forbid we should run out of dinners for everyone.

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:**

**July 12th — Regular Meeting/Officer Nominations**

<ul style="list-style-type: none"> <li>• Bread and Butter</li> <li>• Antipasto</li> <li>• Salad</li> </ul>		<ul style="list-style-type: none"> <li>• Pasta</li> <li>• Chicken</li> </ul>
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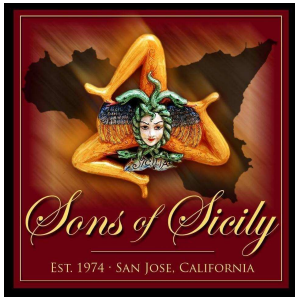
**Aug 2nd — Regular Meetin/Officer Elections**

**Sep 13th — Regular Meetin/Officer Installations**

**Oct 4th — Male Guest Night (Must contact Mike with number of guests)**

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

*Bob Scaletta — Social Events*



# LA TRINACRIA



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