



LA TRINACRIA

SONS OF SICILY

GUIGNO, 2019



PRESIDENT'S MESSAGE

Dave Geraci

Fratelli,

It looks as though winter is finally behind us and spring is in full bloom. It is time to let the outdoor activities commence, starting with our 5th annual golf tournament, soon to be followed by the family picnic and scholarship awards. Along with the usual Sicilian feast, the Women's Club has some new surprises for us geared towards the youngsters. So, please bring the whole family and let's make this the best summer picnic ever.



The Women's Club was gracious enough to invite the Men's Executive Board to join them at their regular meeting for dinner at Palermo's. It was so nice to break bread and to see how well their new club is flourishing.

I would like to give a huge thanks to Paul Battaglia for providing the fava beans for last month's dinner. As usual, the culinary portion of the evening, was another huge success, thanks largely in part to our incredible cook staff, and funds available to provide such wonderful table fare, which brings me to a tough topic:

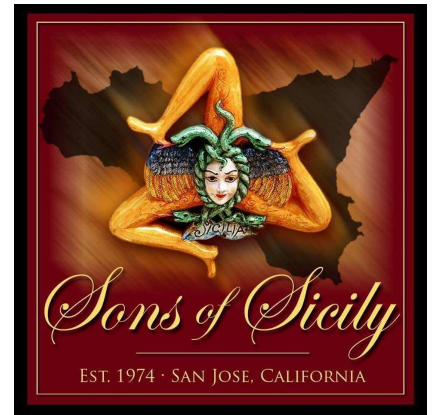
Our dues have remained the same for the past 17 years, but inflation has risen almost 50%. Personally, I enjoy the standard at which this club operates and would like to keep it that way. *Si vuliti l'osservanza, datinni la pitanza. (If you want a celebration provide the means).* So, I encourage you to continue to understand and support this club as we will be presenting solutions to our financial difficulties in the coming months.

Don't forget that June meeting is a guest night. Recruitment is vital to keeping our club relevant and vibrant. Let's see what we can do to keep our membership numbers healthy. Please call Mike if you are bringing additional guests. I look forward to seeing you all soon.

Grazie,

Dave

CALENDAR OF EVENTS



- June 3rd —
Guest Night Meeting
- July 1st —
Regular Business Meeting
- July 14th —
Family Picnic
- August 5th —
Guest Night Meeting

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Sicilian Word Of The Month:

spartiri *v.t.* To divide, to apportion.

Cu' sparti n' havi la megghiu parti.

Eng. Who does the apportioning has the best part.


RECIPE
of the
MONTH



Ingredients

(Serves 4 to 6)

- 1/4 lb. guanciale or pancetta, chopped
- 2 Tbs olive oil
- 1 small yellow onion, chopped
- 2 garlic cloves, minced
- Pinch of red pepper flakes
- 2 1/2 cups peeled, seeded and chopped fresh or canned tomatoes
- Sea salt, to taste, plus 2 Tbs.
- 1 cup vinegar
- 1 lb. bucatini, spaghetti or rigatoni
- 1/3 cup grated pecorino Romano cheese plus more for serving



Bucatini all'Amatriciana

Recipe from Williams Sonoma

Guanciale, pork cheek that resembles unsmoked bacon and is cured with salt, pepper and sometimes garlic, is traditionally used in this dish from Amatrice, a small town near Rome known for its excellent pork products. Pancetta, rolled pork belly cured in a similar manner and more widely available outside Italy, can be substituted.

Tomatoes, onion, garlic and chili complete the sauce, which is usually served over bucatini, a thick strand pasta with a hole in the center.

DIRECTIONS:

In a frying pan over medium heat, cook the *guanciale* in the olive oil, stirring often, until golden, about 10 minutes. Add the onion and sauté until tender and golden, about 5 minutes. Add the garlic and red pepper flakes and sauté until the garlic is golden, about 1 minute more.

Pass the chopped tomatoes through a food mill fitted with the medium disk or a medium-mesh sieve directly into the pan. Add a pinch of salt, bring to a simmer and cook uncovered, stirring occasionally, until the sauce has thickened, about 15 minutes.

Meanwhile, bring a large pot three-fourths full of water to a rolling boil and add the 2 Tbs. salt. Add the bucatini, stir well and cook, stirring occasionally, until al dente, according to the package instructions. Scoop out and reserve about 2 ladles full of the cooking water, then drain the pasta.

Return the pasta to the pot, add the sauce and stir and toss over low heat until well coated, adjusting the consistency with some of the cooking water if needed. Sprinkle with the 1/3 cup cheese and toss again. Transfer the pasta to a warmed serving bowl and serve immediately, passing additional cheese at the table. Serves 4 to 6.

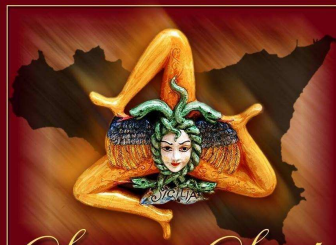
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Fрати,

Carmelo (Carl) Anzalone passed away on May 8, 2019 at the age of 91. Born in San Jose on August 10, 1927. An original member of the Sons of Sicily (badge #3) along with his brothers Frank and Subby. He was a proud cook at every monthly meeting. He will be missed. Please keep the Anzalone family in your prayers.

Frank Joseph Schillaci passed away at the age of 89. He was a long time member and native of San Jose. Please keep the Schillaci family in your prayers.

Russ Vento is back in the hospital with a setback. He needs all of our thoughts and prayers.

Boun' Estate

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.

Bouna Salute a Tutti e Dio vi Benedica,

Fred

Sicilian Beaches

Sicily's beaches are amongst its best assets. And given that this is an island, no doubt you will come across some during your visit. If you visit during the summer months you can join the hordes on these patches of sand. In fact everyone seems to make their way to the sea during July and August to the extent that the cities can seem somewhat deserted.

If you do plan to go to the beach it is important to note that while almost anything goes on the sand. Sicilians don't tend to walk back to hotels or



sit in cafes or restaurants in their swimming costumes. Beach attire (as the word indicates) should only be worn on the beach.

If you have come to enjoy the Sicilian beaches you will be pleased to learn that there is a lot of accommodation available almost right on the sand itself, with campgrounds, B&Bs and other resorts in proliferation throughout these areas. Many of them tend to be seasonal only and some start closing around mid-September, so if you plan to visit after this period you should ensure that services are still available and accommodation is still open.



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Our Family picnic is coming up fast and we have an excellent event planned. The women’s club will again be a big part of the day with lots of activates planned. Get your group together and call Mike Maltese with the info. Also we will be awarding the scholarship winners at our Family Picnic so please plan to attend and support our Kids!

In June we have our second guest night, so bring your friends (and potential new members) for a great meal, and even better Sicilian hospitality! Call Mike Maltese for the number of guests and see TJ Blau

(our new membership director) for applications.

Our annual Golf Tournament took place May 20th at Spring Valley in Milpitas. So first and foremost we had bad weather on the 19th, great weather on the 20th, and bad weather again on the 21st ...were we some lucky Sicilian’s or what!! Our putting contest winner made out with a cash prize (\$\$\$) and we had some amazing golfers participate and some great handicapped scores. So if you missed this year’s event but wanted to attend ... there’s always next year, so start planning now.



For Tickets & Reservations Call



Mike Maltese (408) 972-4986. It’s Important!



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

June 3rd — Guest Night Meeting—\$20/guest (Call Mike Maltese)

- ◆ Appetizer
- ◆ Bread & Butter
- ◆ Green Salad
- ◆ Pasta with Sugo
- ◆ Spare Ribs

July 1st — Regular Meeting

July 14th— Family Picnic •Adults \$20 each •Kids under 12 \$10 •Kids under 4 FREE!
(Must call Mike Maltese for all attending)

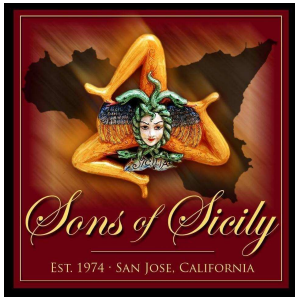
August 5th — Guest Night Meeting—\$20/guest (Call Mike Maltese)

August 24th & 25th — Annual Festa at History Park San Jose

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

Bob Scaletta— Social Events





LA TRINACRIA



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