



# LA TRINACRIA

SONS OF SICILY

MARZO, 2021



## PRESIDENT'S MESSAGE

Dave Geraci

Fratelli,

I cannot believe we are almost into the third month of 2021. Time is going way to fast. With winter almost behind us, that puts us into crab feed season. Due to the special circumstances that we are in, we cannot have a regular crab feed; we are moving forward with our drive through rendition. Sales for the crab feed are going fast and could very well be sold out by the time you receive this letter. If you are interested in purchasing crab feed tickets, please call Mike Maltese ASAP! Depending on the success of this fundraiser, we could potentially have a second crab feed event.



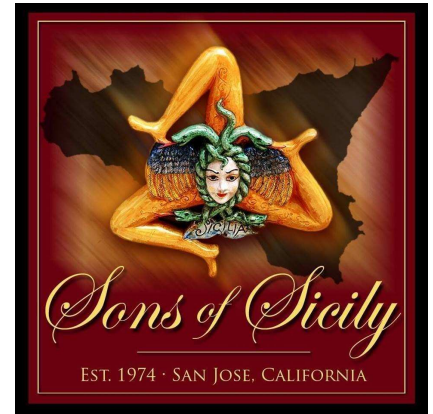
I am excited to finally be able to participate in a club fundraiser with my fellow Sicilian brothers. I am looking forward to saying hello to my fellow club members who are supporting this event as we hand out our crab dinners.

With the vaccine becoming more readily available, I pray we are getting closer to being able to break bread together. The rest of this year is still very much in doubt while we are moving forward as if it were a normal year. We are hoping for the best, while preparing for the worst. I am looking forward to this thing becoming a distant memory. I pray that you all remain in good health and get back to some kind of normal life very soon.

Grazie,

*Dave*

## CALENDAR OF EVENTS



- Mar 1st— **CANCELLED**  
*Election of Officers Meeting*
- Mar 13th—  
*Annual Crab Feed*  
CRABS TO GO  
Napredak Hall  
770 Montague Exp  
San Jose, CA 95131

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### Sicilian Word Of The Month:

**quaresima** *n.f.* Lent.

Non ni parramu cchiù ca è quaresima.

*Eng. Let's stop the discussion since it's lent.*

*(A stratagem used to avoid an argument.)*

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



## *Zeppole di San Giuseppe*



### *Ingredients*

#### **PASTRY**

- 1 cup water
- 3 tablespoons butter
- 1/2 teaspoon sugar
- Pinch of salt
- 1 cup flour
- 4 eggs

#### **FILLING**

- 1/4 cup sugar
- 2 tablespoons cornstarch
- 1 cup whole milk
- 2 egg yolks
- 1/2 tablespoon dark rum
- 1 teaspoon grated orange zest
- 1 teaspoon vanilla extract
- 3/4 cup heavy cream, whipped

Confectioner's sugar for dusting and Maraschino cherries.

#### **TO MAKE THE PASTRY**

Preheat oven to 375 degrees F. Line a baking sheet with parchment paper.

In a medium saucepan, combine water, butter, sugar, and salt. Bring to a boil. Remove from heat.

With a wooden spoon, beat in flour all at once.

Return to low heat.

Continue beating until mixture forms a ball and leaves side of pan. Remove from heat.

Beat in eggs, one at a time, beating hard after each addition until smooth.

Continue beating until dough is satiny and breaks in strands.

Allow the mixture to cool.

Transfer the dough to a pastry bag with a large star tip.

For each pastry, pipe a 2-1/2 -inch spiral with a raised outer wall on the baking sheet.

Bake for 25 to 30 minutes until golden brown.

Remove and allow to cool before filling.

#### **TO MAKE THE FILLING**

Combine sugar and cornstarch in a saucepan.

In a bowl, whisk together milk and egg yolks. Whisk milk mixture into sugar mixture.

Place the saucepan over medium heat. Bring the mixture to a boil, whisking constantly.

Boil for 1 minute; remove from heat.

Stir in rum, orange zest, and vanilla.

Transfer the pastry cream to a bowl.

Place a piece of plastic wrap directly on the surface. Allow to cool for 30 minutes and then refrigerate until cold.

Fold in the whipped cream.

#### **TO ASSEMBLE THE ZEPPOLE**

Cut the pastries in half horizontally.

Transfer the filling mixture to a pastry bag with a star tip.

Pipe some of the filling onto the cut side of the bottom half of each pastry.

Place the top half of the pastry on the filling.

Pipe a small amount of the filling into the hole in the center of each pastry.

Place a maraschino cherry in the middle.

Dust the pastries with confectioners' sugar.

"OVER 50 YEARS EXPERIENCE"

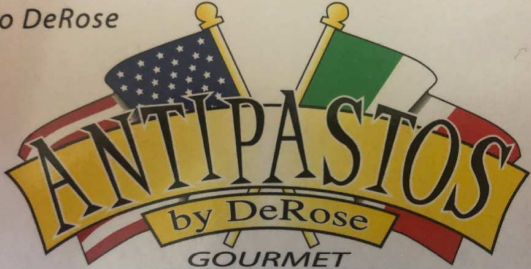
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fredguidici64@yahoo.com

Geno Castello passed away at the age of 92 on February 3rd. Please keep the Castello family in your prayers.

*Bona salute e si Dio vole ci vedemu prestu!*



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

## Mount Etna—

In recent days, Mount Etna has been very active spewing lava, ashes and volcanic stones. Residents and municipal teams of nearby villages worked tirelessly to clean up ashes and volcano stones.

The volcanic activities were largely expected, areas surrounding the crater were secured, as of this writing there were no reported injuries or deaths. The eruption which featured spectacular displays of gushing lava, forced the temporary closure of Catania Airport, a frequent occurrence whenever Etna awakes.



Mount Etna is Europe's most active volcano and is one of the world's largest continental volcanoes, standing about 10,991 tall, with a broad base spanning roughly 36 by 24 miles.

Among all the world's volcanoes, Mount Etna has the longest recorded history of eruptions, dating back to 1500 B.C. Since then, the volcano has erupted about 200 times and has been very active in recent decades.



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**LARGEST FUNDRAISER OF THE YEAR!**



Given that an in-person event is not possible this year, we are excited to bring our annual Crab Feed tradition to a new format - "Crabs to Go - Drive-Thru!"

DRIVE THRU AND PICK UP YOUR MEAL BETWEEN 3 - 6 PM MARCH 13th.

NAPREDAK HALL  
770 Montague Expressway  
San Jose, CA 95131

Dinner for one \$45 or two for \$80 - pickup includes:

Marinated Cold Crab 2lbs or 4lbs for 2 (approx weight)  
Mixed Green Salad (dressing on the side)

Linguine & Clams ("molto al dente" with sauce on the side)

Half loaf of Garlic Bread (uncooked so it won't get hard)

**Deadline!**

**To Purchase Tickets  
Monday March 1st 6 PM**

Dinner Sales limited to 200 (maximum)

All orders must be prepaid. Send checks to:  
Sons of Sicily  
P.O. Box 6856, San Jose, CA 95150

*Pickup times will be assigned to help avoid traffic issues. You must remain in your vehicle and wear a mask per COVID regulations*

Mike Maltese: 408-972-4986  
mmaltese@chefswarehouse.com

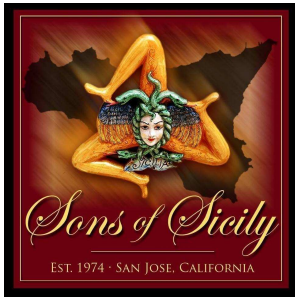
Bob Scaletta: 408-448-7247  
wwbd2004@sbcglobal.net



Tickets are \$5 each or 5 for \$20 (drawing prior the event)  
Prizes include GIFT BASKETS prepared by the Women's Club and a brand new:

**BALLY II CIGAR HUMIDOR WITH 20 ITALIAN CIGARS**

**WINNERS WILL BE PRESENTED WITH PRIZES DURING PICK UP ON MARCH 13TH**



# LA TRINACRIA



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