



# LA TRINACRIA

SONS OF SICILY

MARZO, 2023



## PRESIDENT'S MESSAGE

Jon Taormina

Brothers-

Despite what the previous calendar says, our next meeting will be a male guest night. Let's share the great food and comradery with some perspective members.

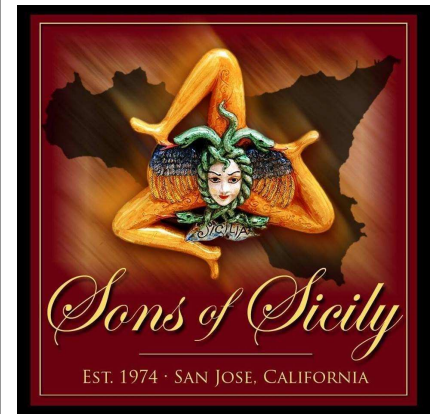
Our first Crab Feed went really well. I would like to thank the Cooks, Front Table Guys, Servers, Bartenders and of course Mike. This was a super fun time, and we made a bunch of money. I can't wait for the next one which is sold out.

The last chance to turn in an application for our annual Scholarship is rapidly approaching. If you have family and / or friends with graduating high school seniors of Sicilian descent that are planning on going to higher education, please direct them to our website at [sonsofsicilysj.com](http://sonsofsicilysj.com). Deadline is the end of the February.

Jon Taormina



## CALENDAR OF EVENTS



- March 6th  
Regular Meeting Night
- March 11th  
Second Crab Feed
- April 3rd  
Male Guest Night
- May 1st  
Regular Meeting Night

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### Sicilian Word Of The Month:

**pridicaturi** *n.m.* Preacher.

Lu bon pridicaturi divi prima pridicari a sè stissu.

*Eng. The good preacher practices what he preaches. lit. The good preacher must first preach to himself.*

RECIPE  
of the  
MONTH

## INGREDIENTS

SERVES 4

- 12 anchovy fillets in olive oil, drained
- Salt
- 1 lb spaghetti
- 1/2 cup olive oil
- 6 large garlic cloves, minced
- Large pinch of red pepper flakes
- 2 tablespoons chopped, fresh parsley
- 2/3 cup toasted fresh breadcrumbs



## *Spaghetti with Anchovies and Breadcrumbs*

Directions:

Finely chop 6 anchovy fillets; cut the remaining 6 into 1/2-inch pieces; set aside.

Cook the pasta in boiling salted water until al dente.

While the pasta is cooking, heat the olive oil in a large skillet over medium-low heat.

Add the garlic, red pepper, and finely chopped anchovies. Cook, stirring until the anchovies dissolve.

Remove the skillet from the heat. Stir in the parsley and remaining anchovies.

Reserve 1 cup of the pasta water and drain the pasta.

Add the pasta to the skillet with the anchovy sauce. Toss until the strands are well coated.

Add some of the reserved pasta water if the mixture seems too dry.

Set aside 2 tablespoons of the toasted bread crumbs.

Add the remaining crumbs to the skillet and toss the pasta again.

Transfer the pasta to individual serving bowls.

Top each serving with a sprinkling of the reserved bread crumbs.



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**HEALTH & WELFARE****Fred Guidici**(650) 670-0777  
fredguidici64@yahoo.com

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

Frati,

Sara Cordoni the wife of Al and mother of Mike passed away on February 2nd. Please keep the Cordoni family in your prayers.

Anthony Gates is battling cancer. Please pray for him during his fight.

Little Joe Zambataro is officially retired, and Mike Costanza is retiring for the second time. Congrats guys.

**San Giuseppe –**

The patron saint of the family, is celebrated at the Spring equinox, March 19<sup>th</sup>, and his day is a feast of bread. At one time, the Festa di San Giuseppe, as he is called in Italy, was an Italian national holiday.

St. Joseph's feast day is still celebrated with families gathering together to create enormous buffets for neighbors and friends. The table is said to overflow with an abundance of food that the Father of the Holy Family provides.



The centerpiece of St. Joseph's Day festivities is an alter laid with fine linens and decorated with flowers and decorative breads. In America, the festival is like a giant potluck dinner, but the dishes served are similar to those prepared and eaten in Italy. Although the names and shapes of these hot delicate fritters differ from region to region, they are as much associated with St. Joseph's Day as turkey is to Thanksgiving. They are usually called zeppole or frittelle; other names are cassatedde, sfingi or bigne. The pastries may be fried or baked and are sometimes filled with a sweetened ricotta, pastry cream, or custard. In some areas the zeppole are made of rice while in others they are based on flour.

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### ***Our next Crab Feed is coming on March 11th***

Our February crab feed was a great success and we looking forward to a repeat at our March 11th event. Call Mike soon as he only has a few tickets left before we sell out.

We are at Napredak hall, tickets are \$75 and the no host bar will open at 5:30 and dinner at 7:00, we will have our usual menu.

Our upcoming meeting on March 6 th will be a regular meeting night with an opportunity to discuss membership concerns and important upcoming events. Also please note that the April meeting will be male guest night instead of the Ladies night as posted in previous newsletters.

We have scheduled another Wine Event at Joseph George Wine shop for May 19th . This event raises money for our scholarship awards. Last year we were able to put \$1300 into the Aiuto Scholarship fund for graduating high school seniors.

Call Mike-(408) 972-4986 or email: [mmaltese@allenbrothers.com](mailto:mmaltese@allenbrothers.com)



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

**March 6th – Regular meeting night**

- Bread and Butter
- Antipasto
- Salad



*Menu*

- Pasta
- Pig Feet

**March 11th – 2nd Crab Feed (Must call Mike by Mar 4th)**

**April 3rd – Male Guest Night (Must call Mike by Mar 30th)**

**May 1st – Regular Meeting Night**

**May 19th – Wine Event at Joseph George Wine Shop (See Bob Scaletta)**

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

*Bob Scaletta — Social Events*

**Sons of Sicily**



*Anastasi*

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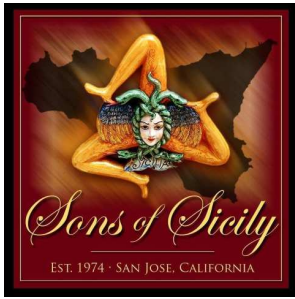
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