

LA TRINACRIA

SONS OF SICILY

MAGGIO, 2025





PRESIDENT'S MESSAGE

Brothers,

First, I would like to thank Jon and the rest of his board for the past 3 years.

It is an honor and privilege to serve as your president for the next

2 years. This club has been a part of my life since before I was born, and I have spent my adult life contributing to the club – in the kitchen, behind the BBQ, and on the board. The next 2 years will be filled with important decisions and a lot of fun. This board brings a lot of experience and some new blood to help bring this club to the next generation. I want to thank all of them for accepting their positions and their readiness to help with our club's continuous success.

We already have a lot of great events planned for this year, and we're looking forward to seeing you bring out your friends and family.

To help the club grow we'll be focusing on bringing in new membership over the next couple of years. I'm happy to share the June Male Guest Night will now be a Membership Drive with a BBQ rib dinner. See the Social Events section for more info.

I want to thank all the members for entrusting the next 2 years of the Sons of Sicily with me and our board of directors.

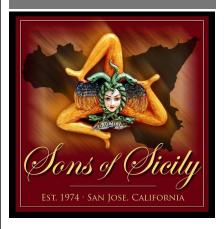
We are going to have some good times!

Frank Salciccia – President

fruttuusu adj. Fruitful.

Aprili chiuvusu, maju vinturusu: annu fruttuusu. *Eng. When April is rainy, and May is windy, the year will be fruitful.*

CALENDAR OF EVENTS



- May 5th
 Regular Meeting Night
- May 16th
 Aiuto Wine Event
- May 30st Annual Golf Tournament
- June 2rd
 Guest Night
- July 7th Scholarship/Family Night

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SOCIAL EVENTS

Our last meeting was installation of officers and spouse dinner night. It was a big success with over 140 attending, and the new

board was installed. Our next meeting on May 5th will be a regular business meeting, this is a no guest meeting night. Also, tickets will be available for the Friday, May 16th Wine event. The cost will be the same as last year, \$75 per person or \$125 per couple. We have moved the time up half an hour, 4:30 p.m. to 6:30 p.m. Please see me in-person or call me at 408-448-7247. Then we have our 9th Annual Golf Tournament on Friday, May 30th at Coyote Creek Golf Club. Signups are still available as we have a few foursome slots open, please



contact Al Mistretta 831-458-1212 or Mike Maltese 408-972-4986. Our June 2nd meeting will be a membership drive/guest night. (\$30 per guest). If a new member signs up, the initiation fee of \$50 will be waved. It will also be Rib night!!! Then our July 7th meeting will be Scholarship Awards/Family night. Please call Mike at 408-972-4986 with guest count. He will make arrangements for the scholarship winners' families.



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

See the schedule below for a quick reference in chronological order

May 5th - Regular Meeting Night

May 16th - Aiuto Wine Event (Contact Bob 408-448-7247)

May 30st - Annual Golf Tournament (Contact Mike)

June 2rd - Membership Drive/Male Guest night- Must Call Mike for guests 408-972-4986 \$30/guest

July 7th - Scholarship Awards/Family night- Must Call Mike for guests 408-972-4986 \$30/guest

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

Bob Scaletta — Social Events





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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.

Chris Zambataro — Health & Welfare

Fratelli,

- Brother Anthony Gates passed away after a long and brave battle with cancer. Please keep the Gates family in your prayers.
- Bill Cordoni's wife Darleen passed away on March 8. Services will be held at St. Christopher's church on Friday, May 2 at II:00 am. Please keep the Cordoni family in your prayers.





BOARD OF DIRECTORS

President

Frank Salciccia 408-461-1175

Vice-President

Fred Guidici 650-670-0777

Secretary

Ron Palermo 408-425-8172

Treasurer

Mike Maltese 408-972-4986

Communications

Rodney Turco 408-239-3266

Food Services

Mark Taormina 408-265-4822

Social Events

Bob Scaletta 408-448-7247

Health & Welfare

Chris Zambataro 408-813-2818

Alternate

J.C. Zambataro 408-784-9590

Advisor/Past President

Jonathan Taormina 408-781-8870

Financial Secretary

T.J. Blau 650-274-2944

Sergeant at Arms

Craig Palermo 408-690-5339

Membership

Little Joe Zambataro 408-828-7960

Parliamentarian

Big Joe Zambataro 408-813-0551



RECIPE OF THE MONTH

Grilled Chicken Thighs

Courtesy of Sip and Feast

Ingredients

Italian Dressing

1 cup red wine vinegar

1.5 cups olive oil

3/4 cup pecorino cheese 2 tsp dried oregano

1/2 tsp crushed red pepper

8 cloves garlic

1/2 cup fresh parsley

Chicken

4 pounds boneless chicken thighs



Instructions

- 1. Chop $\frac{1}{2}$ cup of parsley and mince 8 cloves of garlic. Combine with 1.5 cups olive oil, 1 cup red wine vinegar, $\frac{3}{4}$ cup pecorino cheese, 2 tsp dried oregano and $\frac{1}{2}$ tsp crushed red pepper. Whisk well or blend.
- 2. Reserve and set aside ³/₄ cup of the Italian dressing marinade. Pour remaining Italian dressing in a zip lock bag with the boneless chicken thighs. Refrigerate overnight or a minimum of 4 hours.
- 3. When ready for grilling remove chicken from bag and dispose of marinade.
- 4. Preheat gas grill to medium heat. Lightly oil grates and grill thighs for 7-8 minutes per side until nicely charred. Cook until internal temperature of meat is minimum 165f.
- 5. Plate and serve the chicken thighs with a drizzle of the remaining 3/4 cups of Italian dressing. Enjoy!

Notes

Remove any large pieces of fat from the boneless thighs if present, but do not worry about small bits of fat. All grills are different so use the time as a general grilling guideline.

For certainty use an instant read thermometer and cook to 165f minimum temperature. No salt was added due to the salt content of the pecorino cheese.

3/4 cup of the remaining Italian dressing can be used for a salad or drizzled on top of the chicken.

nastasi

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