



LA TRINACRIA

SONS OF SICILY

NOVEMBRE, 2024



PRESIDENT'S MESSAGE

Jon Taormina

SOS Brothers-

I had such a great time at our last guest night. Since I have been in the kitchen cooking, this was the first time in about 5 years that I have had the opportunity to sit and enjoy a meal with all of you guys. I really enjoyed the conversations, jokes, advice, and comradery. I guess this is a little benefit of being injured and not able to cook. Thank you to all the cooks, bartenders, and front table guys for their hard work.



The Little Italy Festival Downtown San Jose was a blazingly hot day. Talking to the volunteers I hear the temperature was greater than 103 degrees and it seemed to keep the crowd lower than we have seen in the past. The club had a wonderful group of volunteers that braved the hot temperature. Thank you to the pepper cutters, BBQers, sausage wrappers and front of the tent team. Craig Palermo led the team and did a great job once again.

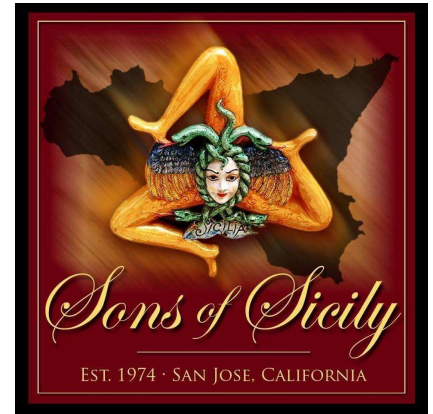
We are all set for our next Regular Meeting scheduled for November 4th. As most of you know about a year ago Napredak representatives told us they were going to raise the rent for the hall where we have our meetings. Since then, we have been negotiating and looking for alternative meeting sites. As of last month, Napredak told us the rent will be increased from \$2,500 to \$3,500 for a Monday meeting. This is a 40% increase in our rent!!! We knew the rent would go up and attempted to get ahead of it by increasing our dues, but I am sure you can see a disparity here. We will continue to negotiate with Napredak and see if there is any room to decrease this high increase in rent. I just wanted to keep you informed.

We are looking for some Volunteers:

- 50th Anniversary Retrospective. We need someone to interview and put together a synopsis from some of our senior members.
- Gift Wrapper. During our December Dinner we are giving members a special 50th Anniversary gift and need someone to wrap them.
- Communications Director. Giuseppe Chiamonte is stepping down from the Communications Director position. We are looking for someone to step up for the next 5 months until elections next year.

Jon

CALENDAR OF EVENTS



- November 2nd
Trap/Skeet Shooting Event
- November 4th
Regular Meeting
- December 13th
Adult Christmas Party
- December 15th
Kids Christmas Party
- January 6th
Male Guest Night

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Sicilian Word Of The Month:

Trattari v.t. To deal with, to negotiate.

Tratta cu li megghiu di tia e facci li spisi.

Eng. Deal with those better than you and you'll profit.



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.

Anastasi

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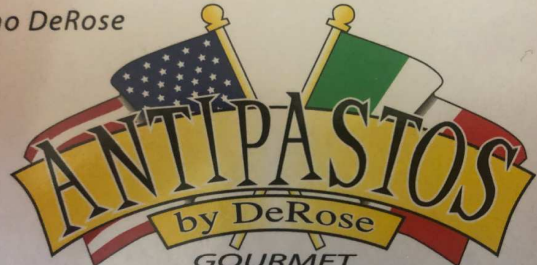
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Fred Guidici

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Ron Palermo welcomed his first grandchild, Sabine April Palermo, on August 30th.

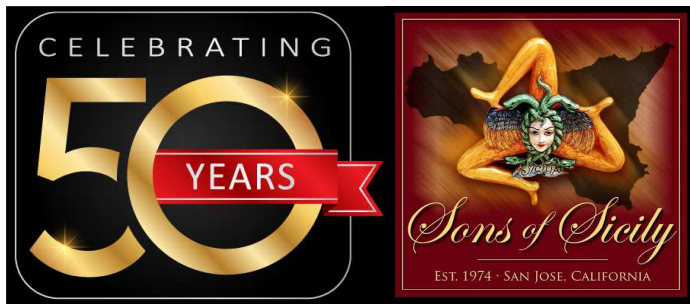
Auguri!



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.

Buona Salute a tutti e Dio Vi Benedica.

Fred



Club 50 Anniversary

For the 50th Anniversary commemorative, we are working on developing the Sons of Sicily Membership booklet, similar to what we used to have in decades past. The booklet will be hardcopy with club history, past presidents, bylaws, member directory, and space for advertisement.

Please let me know if you are interested in advertising.



President

Jonathan Taormina 408-781-8870

Vice-President

Frank Salciccia 408-461-1175

Secretary

Ron Palermo 408-425-8172

Treasurer

Mike Maltese 408-972-4986

Communications

TBD

Food Services

Mark Taormina 408-265-4822

Social Events

Bob Scaletta 408-448-7247

Health & Welfare

Fred Guidici 650-670-0777

Alternate

None

Advisor/Past President

Dave Geraci 408-833-3916

Financial Secretary

T.J. Blau 650-274-2944

Sergeant at Arms

Phil Cannizzaro 408-722-4084

Membership

Little Joe Zambataro 408-828-7960

Parliamentarian

Big Joe Zambataro 408-813-0551



As we wind down the year with only a few events left it's important to mention that these events are a big part of our clubs' structure. For as long as I can remember the adult Christmas party and the kids Santa party were events to look forward to with great anticipation. This year's events will be part of our 50-year anniversary with special gifts for our members and of course spouse gifts as well. The cost will be members' free and \$45/spouse. Mike will begin taking calls after November 1st for both Christmas parties.

The November 2nd "Trap/Sheet Shooting event" at the county range on Metcalf Road is available. The arrival time will be 9:30 to 10:00am and lunch will be served during the shoot. The cost will be \$75 per shooter/ lunch included (should bring your own firearm and ammo). Several members have indicated that they would be willing to help with "equipment" if someone was in need. Also shells will be available for purchase (\$15) per box. Call Big Joe Zambataro (408/813-0551) or Craig Palermo (408/690-5339).

The Kids Christmas party will be held at Giovanni's Pizzeria, 1127 Lawrence Expy., Sunnyvale on Sunday December 15. Please call Mike Maltese with kids' gender and age so "Santa" can get the correct present. For more information you can call JC Zambataro (408/723-4567), he will be chairing the event this year. He has already secured a face painter and of course pizza and snacks for the kids.

A big "thank you" to **Rosario Spatola** owner of Giovanni's for offering the space for the event. He has been donating pizzas for our kids Christmas party for the past 10 years plus!

***** Mike Maltese 408/972-4986*****

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

See the schedule below for a quick reference in chronological order

November 2nd - Trap Shooting Event (*Call Big Joe Zambataro or Craig Palermo (408) 690-5339*)

November 4th - Regular Meeting

December 13th - Adult Christmas Party (*Members Only*)

December 15th - Kids Christmas Party (*Must Call Mike With Info*)

January 6th - Male Guest Night (*Call Mike For Guests*)

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

Bob Scaletta — Social Events

Sons of Sicily



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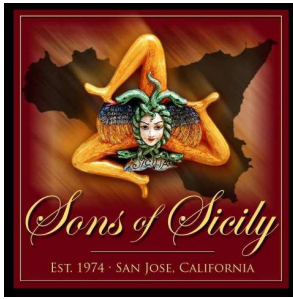
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