



LA TRINACRIA

SONS OF SICILY

APRILE, 2025



PRESIDENT'S MESSAGE

Jon Taormina

Sons of Sicily-

As I prepare to pass the torch to the next leader of The Sons of Sicily, I find myself reflecting on the incredible journey I've had over the past three years as your president. It has truly been an honor and a privilege to serve this club, and I couldn't be prouder of all we have accomplished together.

When I first took on the role of president, I was excited by the opportunity to lead such a remarkable group of individuals. Over the years, we've worked tirelessly to host a variety of successful events and festivals that have brought our community closer together. One of the highlights of my tenure was the opportunity to give back to the next generation, and I am proud to share that we were able to award over \$50,000 in scholarships to first-year students. These scholarships will help shape the future for many, and I'm thrilled to have played a role in that.



Of course, none of this would have been possible without the dedicated and passionate members of our Board of Directors and the countless volunteers who stepped up time and again to lend a hand. Your support has been invaluable, and I thank you from the bottom of my heart.

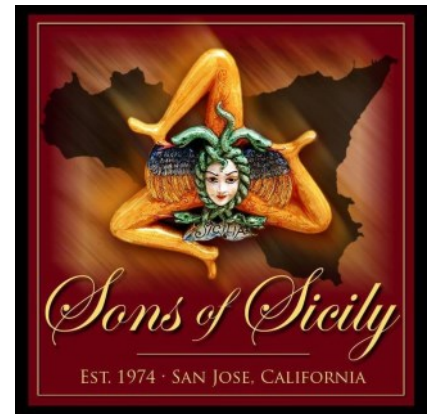
As I step down from my position, I am confident in the bright future of The Sons of Sicily under the leadership of our new president, Frank Salciccia. I know Frank will continue to guide the club with the same passion, commitment, and vision that has defined us. I wholeheartedly welcome Frank into his new role and look forward to seeing where he leads us in the years to come.

While my time as president has come to an end, my love for this club and its mission will never waver. Thank you all for your support, your hard work, and your friendship. Here's to many more years of success, tradition, and brotherhood.

Jon Taormina – President

PS – Thank God for the Sicilian blood flowing through our veins.

CALENDAR OF EVENTS



- April 7st
Officer Install./Ladies Night
- May 5th
Regular Meeting Night
- May 16th
Aiuto Wine Event
- May 30st
Annual Golf Tournament
- June 2rd
Male Guest Night

INSIDE THIS ISSUE

Recipe of the Month 2
 Sponsors 3
 Health & Welfare 4
 Golf & Wine Events 4
 Board of Directors 4
 Social Events..... 5
 Contact Information..... 6

Sicilian Word Of The Month:

fidi *n.f.* Faith.

Megghiu muriri chi rùmpiri la fidi.

Eng. Your word is your bond.

RECIPES
of the
MONTH



Sicilian Cheesecake

Courtesy of Marcellina In Cucina

Ingredients

1 $\frac{3}{4}$ cups (6oz/185 grams) shortbread cookie crumbs
1/2 cup (4oz/115 grams) unsalted butter (melted)
2 pounds (32oz/900 grams) whole milk ricotta cheese (drained)
4 eggs (room temperature)
1 cup (approximately 250 grams) mascarpone cheese
1 cup granulated white sugar
1/2 cup (2oz/60 grams) chopped semisweet dark chocolate (optional)
3 tablespoons cornstarch
2 teaspoons vanilla extract
3 teaspoons finely grated lemon zest
1/2 teaspoon ground cinnamon

Instructions

Preheat the oven to 350°F/180°C. Butter a 9inch/23cm springform pan with a removable base.

Base

Combine the shortbread cookie crumbs with melted unsalted butter in a medium bowl.

Spread evenly onto the base of the prepared pan then press with fingertips or the back of a spoon until well compressed and flattened.

Refrigerate while preparing the filling.

Filling

Process the ricotta and sugar in the food processor until smooth.

Add the eggs and whizz until well combined.

Add the mascarpone, cornstarch, vanilla extract, lemon zest and cinnamon. Process to mix well. Don't over mix or the mascarpone can split.

Put in the dark chocolate then pulse until just barely combined without breaking up the chocolate too much.

Pour into the prepared base and smooth the surface.

Bake

Bake for 45-50 minutes or until the sides are puffed up, the middle is still a little jiggy and the surface is browned.

Turn the oven off and leave the cheese cake in the oven for 1 hour with the door ajar. Use a wooden spoon to hold the door open just a little.

Remove from the cheesecake from the oven and let it cool completely. Then refrigerate overnight or for a few hours to chill and set completely.

Serve

For best results, remove from the fridge 30 minutes before serving, though can be served at room temperature.

Anastasi

Pasquale Anastasi, Esq.

Business & Trust Attorney

831.661.0771 pasquale@anastasiesq.com

Campbell • Indian Wells • Capitola



exceeding expectations, every time

Roy Sanfilippo
Senior Personal Insurance Specialist
Branch Manager

888 N First St Ste D
San Jose, CA 95112
Phone (408) 295-1195
Fax (408) 971-9255
rsanfilippo@inszoneins.com

License #0F82764

www.inszoneinsurance.com



*Lima-Campagna-Alameda
Mission Chapel*

600 S. Second St.
San Jose, CA 95112

SAM J. CAMPAGNA
JOE LIMA
VINCE LIMA

FD# 1949
FDR# 575
CA INS# 0701849

Ph: (408) 288-9188
Fax: (408) 288-9189

CHUCK ARUTA

Floor Contractor, Inc.

- HARDWOOD - CARPET - VINYL - LAMINATE -

1-408-605-1947 1527 ARBUTUS DRIVE
1-408-267-5245 SAN JOSE, CA 95118

chucksfloors@gmail.com

David Conti

Real Estate Professional, MBA
CalBRE# 02045711

408.896.4081

david.conti@kw.com

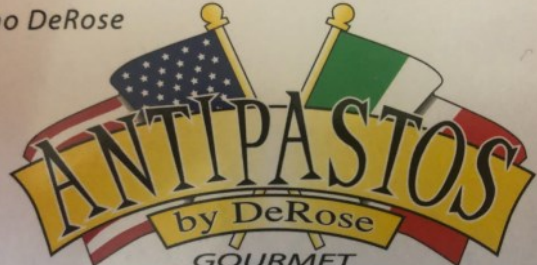
davidconti.kwrealty.com

kw BAY AREA
ESTATES
KELLERWILLIAMS
16185 Los Gatos Blvd., Ste. 205
Los Gatos California 95032

CalBRE# 01526679 Each Office Independently Owned and Operated



Gino DeRose



GOURMET
MEAT - FISH - DELI
3454 McKee Road, San Jose, CA 95127
408-251-5647

www.samsbbq.com

Sami's



BAR-B-QUE

1110 South Bascom Ave San Jose, CA 95128 (408) 297-9151

MICHAEL LoMONACO
A Heritage of Real Estate Excellence
408.891.4342
MLomonaco@cbnorcal.com | www.LoMonacoGroup.com
410 North Santa Cruz Avenue | Los Gatos, CA, 95030 | DRE# 01242514

Giovanni's Pizzeria

Pizza - Pasta - Calzone

Best New York Pizza ☆☆☆ Mercury News

Voted By Pizza Magazine As One
Of The Top 100 Pizzerias In The Country

☎ 408-734-4221 Fax 408-734-9523

1127 Lawrence Expressway
Sunnyvale, CA 94089

Hours: Mon-Sat 11:00 to 9:30
Closed Sunday



CPAs & BUSINESS ADVISORS

Justin Patellaro, CFA, CPA, CFP
Wealth Advisor

T 925.480.4015
jpatellaro@eidebailly.com

3130 Crow Canyon Pl., Ste. 300
San Ramon, CA 94583-1386



HEALTH & WELFARE




Fred Guidici

(650) 670-0777
fredguidici@gmail.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: fredguidici@gmail.com.

Buona Salute a tutti e Dio Vi Benedica.
Fred Guidici – Health & Welfare

Frati,

-Please keep Freddie Fox in your prayers as he recovers in a rehabilitation facility.

-Bill Cardoni's wife Darlene passed away in March. Please keep the Cordoni family in your prayers.

-Please keep Ralph Roberto in your prayers as he battles a health ailment.

-Great news Jonathan Taormina has been named Battalion Chief. Congratulations!!!



Aiuto Foundation (SOS) Wine Event

Friday, May 16th
Joseph George Wine Shop
1559 Meridian Ave
San Jose CA 95125
(408) 448-9463



9th Annual Golf Tournament

Friday, May 30th
Coyote Creek Golf Club
Call Al Mistretta 831-458-1212
or Mike Maltese 408-972-4986



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

Rodney Turco 408-239-3266

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



Our Second crab feed of the year was a great success. We had about 360 attending, a huge raffle and plenty of crab for everyone. We also had a Champagne bar and it was a big success, we gave away a stemmed wine glasses with each pour. The Women's club had cannoli for desert and they did a brisk business. Again, the garlic bread was outstanding! The volunteer crew worked well together and as of 9:00 the dancing was in full swing.

Our next meeting will be the installation of Officers and Spouse night. The cost for spouse's will be \$30/person. No host cocktails and soft drinks will be available at 6pm, dinner starting at about 7:00. We will have the ceremonies after dinner, raffle and then wrap up the evening with coffee and dessert. Please call Mike by April 2rd if you are bringing a spouse/lady friend that night! Please, no children!

Also, tickets will be available for the May 16th Wine event. The cost will be the same as last year, \$75/person or \$125/couple. We have moved the time up half an hour, 4:30p to 6:30p. Please see me or call Bob at 408-448-7247.

Then we have our 9th Annual Golf Tournament on Friday May 30th at Coyote Creek Golf Club. Signups are open now, please contact Al Mistretta 831-458-1212 or Mike Maltese 408-972-4986



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

See the schedule below for a quick reference in chronological order

April 7st - Officer Installations/Ladies Dinner (*Contact Mike for Guests and Please, No Children*)

May 5th - Regular Meeting Night

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

May 30st - Annual Golf Tournament (*Contact Mike*)

June 2rd - Male Guest Night (*Contact Mike for Guests*)

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

Bob Scaletta — Social Events

Sons of Sicily



Anastasi

Pasquale Anastasi, Esq.

Business & Trust Attorney

831.661.0771 pasquale@anastasiesq.com

Campbell • Indian Wells • Capitola



Wang Accountancy Corp.

王榮玫會計師事務所

Jung-Mei (Rosemary) Wang

CPA, MBA, Master of Taxation

王榮玫 *President*

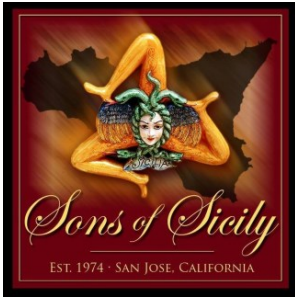
28 N. First St. Ste. #900
San Jose, CA 95113

Tel: (408) 998-1688x162

Fax: (408) 998-1689

Cell: (408) 966-8014

E-Mail: rosemary@wcnaccountancy.com



LA TRINACRIA



P.O. Box 6856
San Jose, CA 95150-6856
Email: sonsofsicily@yahoo.com
Website: sonsofsicilysj.com



NEW CLIENT SPECIAL OFFERS



(408) 985-1544 • www.TrioSpa.net

1585 The Alameda, San Jose, CA 95126

In-Studio • On Location • In-Home

Corporate Functions • Health Fairs • Sporting Events • Spa Parties

10% OFF

10% OFF Any Waxing Service*

*Applicable to waxing services of \$50 or more.

www.TrioSpa.net

(408) 985-1544

\$10 OFF

**Massage Sessions, Facials & Peels
Couples Massage & Massage/Facial Combo***

*Applicable to services of \$90 or more

www.TrioSpa.net

(408) 985-1544

10% OFF

**Corporate Events & Spa Parties
Mobile Onsite**

www.TrioSpa.net

(408) 985-1544

Ed & Kathy Cefalu, Owners & Practitioners

1585 The Alameda, San Jose, CA 95126

(408) 985-1544 / www.TrioSpa.net