



LA TRINACRIA

SONS OF SICILY

FEBBRAIO, 2025



PRESIDENT'S MESSAGE

Jon Taormina

Brothers-

Our next meeting is a regular business meeting on February 3rd. During this meeting we will be having our Nomination of Officers. Thank you to all our members who have paid their dues. There are still 25 or so members that have yet to pay.

Listed below are the Officer Positions that are open for Nomination next meeting:

- President
- Vice-President
- Treasurer
- Financial Secretary
- Sergeant at Arms



We are still moving forward with our Membership Book. We respect the privacy of our members, and this will be a paper copy book and will not be emailed out. Next meeting will be a good opportunity to check-in with TJ to make sure we have your correct information.

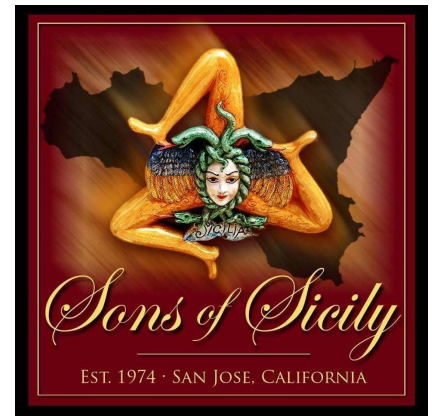
Just after our Adult Christmas Dinner Party our 40-foot Conex Box that is outside the meeting hall was broken into again. Rick Provenzano stepped up and re-secured the Conex box for us. As a solution to these break-ins, Dave Geraci is building and installing a thick metal cage over the existing roll-up door. Thank you to both of these proactive members.

It is Scholarships time again. If you have family and / or friends with graduating high school seniors with Sicilian descent that are planning on going to higher education, please steer them to our website at sonsofsicily.com. There you will find instructions and a copy of the Scholarship application. These Scholarships are a great way to give back to our community. The recipients of the SOS Scholarships are the future leaders of our society, and it is nice to have the club get them off on the right foot.

Ticket sales for our annual CRAB FEEDS are SOLD OUT! Crab feeds are on February 22nd and March 22nd. If you don't have a ticket, you can be placed on the wait-list by calling Mike Maltese. I hope to see everyone there. As a reminder this event is not just for club members but also their friends and family. We have a request from our cooks to return any plates or bowls that may have made it to your homes. No questions asked.

Jon Taormina

CALENDAR OF EVENTS



- February 3^{ed}
Regular Meeting
- February 22nd
Crab Feed #1
- March 3rd
Regular Meeting
- March 22nd
Crab Feed #2
- April 7th
Officer Installations
Spouse Dinner

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Sicilian Word Of The Month:

Pirdunu: Forgiveness, pardon.

Tuttu u munnu sbaglia; lu pirdunu è chiddu ca nni manteni uniti.

English: Everyone makes mistakes; forgiveness is what keeps us united.


RECIPE
of the
MONTH

INGREDIENTS

Dough

- 2 tbsp. olive oil, plus more for greasing
- 2 tbsp. sugar
- 1 (1/4 oz.) packet active dry yeast
- 4 cups "00" flour, preferably Caputo Pizzeria Flour, plus more for dusting
- 1 tbsp. kosher salt
- Fine semolina, for dusting

Filling

- 1-1/2 lb. Yukon gold potatoes, peeled and thinly sliced
- 2 cup olive oil
- 1 tsp. granulated garlic
- Kosher salt and freshly ground black pepper, to taste
- 1 medium yellow onion, finely chopped
- 1-1/2 lb. ground beef



Goudarooni (Cuddaruni)

Courtesy of Orsi's Bakery in Omaha and Saveur.com

Instructions:

Make the dough: Combine oil, sugar, yeast, and 1-1/4 cups water heated to 115°F in the bowl of a stand mixer fitted with a dough hook; let sit until foamy, about 10 minutes.

Mix flour and salt in a bowl. With the motor running, slowly add flour mixture; mix until a smooth dough forms, 8—10 minutes.

Transfer dough to a greased baking sheet; cover with plastic wrap. Let sit at room temperature until doubled in size, 1 to 1-1/2 hours.

Make the filling:

Place a pizza stone in the oven; heat to 500°F.

Toss potatoes with 1/4 cup oil, 1/2 tsp. granulated garlic, salt, and pepper on a baking sheet and spread into an even layer; bake until tender, 8 to 10 minutes.

Heat the remaining oil in a 10" skillet over medium heat.

Add onion; cook until soft, about 8 minutes.

Add beef, remaining garlic, salt, and pepper.

Cook, stirring and breaking up meat, until browned, 8 to 10 minutes.

Add tomato paste, basil, red pepper flakes, sugar, salt, pepper, and 1/2 cup water.

Cook until sauce is slightly thick, 5-7 minutes; set aside. On a lightly floured surface, roll dough into an 18" x 20" rectangle about 1/8" thick.

Slide a large semolina-dusted pizza peel under half of rectangle lengthwise. Spread half each of the mozzarella and pecorino over the dough on peel, leaving a 1" border. Lay potato slices over cheeses, overlapping, and spoon meat sauce over the top.

Sprinkle with the remaining cheese.

Fold the other half dough up and over filling; press edges to seal and work from one end to the other, roll and crimp edges.

Cut two slits in the top of the calzone and slide onto stone; bake until crust is puffed and charred in spots, 30 to 35 minutes.

Anastasi

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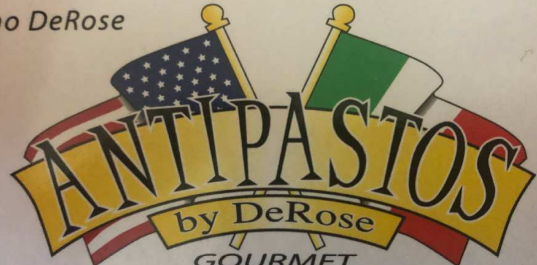
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Fred Guidici

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Past President Joe Rotolo's wife Connie passed away on January 7th. Please keep the Rotolo family in your prayers.

Brother Jim Birtola passed away in December. Please keep his family in your prayers.

The legend Freddie "Fox" Spitalere turned 90 years young in January!

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



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

Rodney Turco Jr. 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



Sounds like we had a great first meeting with many guests and a few new member signups. I'm told that the member Christmas party was very good with nearly 175 attending.

The Kids Santa party was held at Giovanni's Pizzeria this year and had 18 (kids & grandkids). A big Thank You to Rosario Spatola owner of Giovanni's for allowing us to have this event at his place.

For our next regular meeting we will be nominating officers (6 positions) to serve as our new board for the next 2 years.

Then our first crab feed of the year on February 22nd at Napredak Hall. The cost will be \$80/person with no host cocktails beginning at 5:30 and dinner starting at about 7:00. We will have music, a raffle and lots of CRAB! We are currently sold out, but for the groups that have blocks of tickets the final pay for those tickets will be February 5th, if Mike doesn't receive the payment he will re-sell those to the waiting list people. If you have questions, please call Mike before February 5th!

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

!!!!!!Scholarships applications are still open but must be submitted by COB February 28th!!!!!!!!!!!!

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



See the schedule below for a quick reference in chronological order

- February 3rd** - Regular Meeting / Officer Nominations
- February 22nd** - Crab Feed #1 (Must Contact Mike For Tickets)
- March 3rd** - Regular Meeting Night
- March 22nd** - Crab Feed #2 (Must Contact Mike For Tickets)
- April 7th** - Installation of Officers/Spouse Dinner (Call Mike)

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

Bob Scaletta — Social Events

Sons of Sicily



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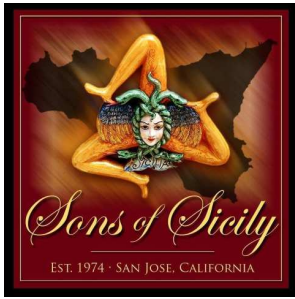
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