



TSAA

Newsletter

Edition: January 2025

Save the dates!

Save the date for the following upcoming events:

Sunday 16th February 2024: TSAA Annual Family Day Luncheon

Held at La Baracca, the Veneto Club, Bulleen. Entertainment will be provided by Fabiola, Max & 99 Musicians.

Sunday 23rd February 2025: Immigration Stories Workshop

Held at Camberwell Library, between 2-4pm.

Saturday 1st March 2025: Concert with Giuseppina Torre

Further details to be announced soon.

Inside This Issue

PG. 2: Pranzo di Fine Anno 2024

PG. 3-4: Christmas in Sicily

PG. 4: TSAA membership

PG. 5: Migration Stories

PG. 6: Sicilian Recipe

PG. 7: Sicilian Proverbs and Special announcements

Pranzo di Fine Anno

By Deanna Zammit

TSAA held its last event for 2024 on Sunday 8th December.

The luncheon was held at Mount Monument Winery in the picturesque foothills of Mount Macedon, near the historic town of Romsey. This winery stands as a beacon for those seeking to experience the taste of wine and exceptional dining set in the stunning scenery of Macedon Ranges.

Mount Monument Winery is owned by Nonda Katsalidis (together with family - Jane & Elektra) a renowned architect, celebrated for iconic structures such as The Museum of Old and New Art (MONA) in Tasmania, the Eureka Tower and Australia 108. Their passion for excellence in Architecture and Viticulture, where they continue the art of dining meets the culture of winemaking. The Winery and grounds reflect Nonda's artistic eccentricity on a grand scale. Beyond the works of art, is a picturesque and tranquil landscape.

TSAA Members, family and friends enjoyed a fabulous four course luncheon of sharing platters with excellent local produce and wines from the winery. Some of our guests took the opportunity to do some wine tasting and purchase wines from the local region to take home at the end of the function.

At the luncheon we had the pleasure of the company of Ubaldo Agliano, President of COMITES and his wife Rita. We also were joined by the past President of TSAA, Massimo Petterlin with his partner Silvana and his father Giuliano.

The final highlight was provided by Cesare Zanchi who generously donated his famous Panettone for all the guests to sample. Yum, Cesare! Thank you.





Christmas in Sicily

By Carlo Corallo

Sicily has a unique magic during Christmas time – enhanced by the many twinkling lights in each town of the island, and delicious Sicilian Christmas Recipes. Mount Etna is usually covered in snow in December, whilst the rest of Sicily enjoys low temperatures but never freezing.

Officially the season lasts from Christmas Eve 24th December through to the Epiphany (6th January). Saint Nicholas Day on the 6th December is not really celebrated today as it was in the past, but occurs during the general Christmas Season and so, a national holiday for banks and post offices – of course!

Sicily is mostly Christian region and religious traditions are still strong, particularly in the smallest towns and villages, hence the Nativity Scene is deeply noted everywhere.

Each Chiesa Madre or Cathedral have their own interpretation of the Nativity.

In Palermo and Caltagirone they display some of the world's best nativity scenes, hand-crafted and hundreds of years old. The main attraction of the Sicilian Nativity Scene is the living nativity scene – real theatrical representations of typical characters.

Christmas trees in Sicily became popular during the Allied occupation (1943-1945) and have remained.

The real Sicilian Cake during Christmas is called “Buccellato,” a big round cookie filled with almonds, pistachios, figs and other dried fruits, and a little like a Tuscan Panforte, accompanied with zabaglione – an Italian eggnog made with Marsala.

In smaller villages in particular, the traditional musicians (zampognari) lift the Christmas spirit playing their bagpipes in the street. On the east part of Sicily, as a symbol of rebirth, bonfires are lit in front of the main churches on Christmas Eve. Cities like Acireale and Giarre feature this spectacle.

(Continued page 4...)

The most common Sicilian Christmas tradition ever, is playing card games in the evenings.

The most traditional Christmas meals include:

- Schiacciata
- Aneletti di pasta al forno
- Crispelle di Ricotta e di acciughe
- Falso Magro or Polpettone
- Baccala
- Torrone
- Cassata Siciliana

On the 6th January Italy celebrates the feast of the Epiphany marking the end of the Christmas Period. This feast day commemorates the presentation of the infant Jesus to the 3 wise men (Magi). This date is also known as “La Befana.” In Italian Folklore, La Befana is a soot-covered friendly witch who was unable to find baby Jesus after seeing the 3 wise men, and so gave the gifts she had, to the other children.

Well-behaved children receive gifts, naughty children in Sicily, receive ‘sticks’.

Today, throughout Sicily, adults organise a “sighting” of La Befana in common meeting places in the towns, much like we have with Santa Clause.

Memberships: Did you know...?

By Jo Bellofiore

You don’t have to be of Sicilian origin to be a member of The Sicilian Association of Australia!

TSAA is an inclusive association with the aim of fostering and promoting Sicilian culture through education, literature, travel and lifestyle events.

The Committee has already commenced planning for a great calendar of events for 2025.

Some events in the pipeworks include: Sicilian themed lunches and dinners, archeological and historical presentations by expert lecturers, a cooking class, a film night at the Italian Film Festival, continuation of the Immigration Story workshops to support those in preparing their family’s stories, and a TSAA weekend away later in the year. These events and others are designed to bring people together, and maintain and establish new friendships whilst appreciating Sicilian culture and recognizing the contribution of Sicilian influence in Australia. interested in joining TSAA, you will be

warmly welcomed.

Each new membership will receive a uniquely designed TSAA keyring. Existing members, please renew your membership for 2025. We very much appreciated your support in previous years.

For those **Annual Membership costs:**

Students: \$20

Singles: \$30

Couples: \$50



The membership forms are available on our website: www.tsaa.net.au. Check out our Facebook page to view articles about past events. You can contact members of the Committee via email: tsaa@tsaa.net.au. We would love to hear from you!

Cordiali Saluti from The Committee, TSAA.

Migration Stories



By Carmela Corallo, David Seymour & Carlo Corallo

On the 30th of December 2024 read an article in the “Age” which encapsulates the reason why we are so passionate about moving ahead with this project of documenting your stories. *“How a stroll down memory lane can add purpose to your future.”*

Essentially, the article focuses on reminiscing i.e. retrieving, reflecting on and reframing experiences into our understanding of ourselves. This is believed to be of particular value for young adults. Reminiscing is not just about older people sitting around and thinking about the good old days. Not at all- it is a way of connecting with people with all the benefits that come with it. So, consider going through an old album and/or writing about what matters to you most. It might help crystallise who you are. And.... write a page for the “The immigration Story.”

Workshop Update:

We have conducted three workshops on the Immigration Story and the next one will be held on the 23rd of February 2025. We have designed a website with the assistance of Anabelle Selvaggio a TSAA member who is completing her PhD in Sicilian Migration, and we are very keen for members to trial it. We have downloaded some of the stories that have already been submitted

The aim of the website on migration stories from Sicily to Australia is to include a collection of personal narratives, photographs, and historical accounts that shed light on the experiences of Sicilian migrants.

Recipe: Pasta with Sardines [Pasta con le Sarde]

Serves 4 people

Ingredients:

320g	Bucatini Pasta
180g	Wild Fennel
30g	Raisins
30g	Chopped Almonds
50g	Extra Virgin Olive Oil
1 packet	Saffron
To taste	Black Pepper
500g	Sardines
80g	Yellow onions
25g	Pine Nuts
5	Salted Anchovies
1/3 cup	Water (for diluting)
To taste	Fine salt

For the breading

30g	Breadcrumbs
10g	Extra Virgin Olive Oil



Method:

1. Clean the sardines: Detach the head and pull the sardine open by sliding your finger between the two parts, so that you can gently detach the central bone. During this operation, use a trickle of running water to eliminate the waste and clean the sardines at the same time. Keep the clean sardines on a plate. Soak the raisins for about 10 minutes.
2. Slice an onion as fine as possible, and pour into a pan with olive oil and anchovies. Cook for about 10 minutes over low heat and stir frequently, so that the base lightly fries without burning and the anchovies dissolve.
3. In the meantime, dilute the saffron in the water with a fork and pour it into the pan. Then add the cleaned sardines.
4. Drain and rinse the raisins and pour into the pan. Add the finely ground almonds and whole pine nuts. Stir and continue cooking over a low flame for another 10 minutes.
5. Put a pot on the stove with plenty of water to boil, and add the fennel. Blanch the tender parts for a couple of minutes. Drain well, but don't remove the water.

6. Squeeze the fennel well and chop with a knife. Place into the pan, add salt and pepper and stir to mix well.
7. Boil the pasta in the water used for the fennel. In the meantime, toast the breadcrumbs and pour into a pan with 10g oil. Mix often to keep away from burning and when golden brown, turn off the heat.
8. The pasta should be cooked by now and al dente. Drain the pasta and sautee briefly in the pan.
9. Serve and garnish pasta with the breading.

Buon appetito!

Recipe from Giallo Zaffarano



Photos from the End of Year Luncheon “Pranzo di Fine Anno”

Proverbio Siciliano

**“Cu di li robi d’autru sii vesti,
prestu si spoggia”**

(Chi si veste con gli abiti degli altri presto si spoggia)

I have heard this used when someone is hanging out to receive someone else’s inheritance – they might want it back!

TSAA Committee for 2025

Deanna Zammit

Frank Vitale

Marco Cimino

Carmela Corallo

David Seymour

Joe Turrisi

Pat Cutri

Carlo Corallo

Website:

www.tsaa.net.au

Social Media



Join our Facebook Group

“The Sicilian Association of Australia”

Contact Us

Email: tsaa@tsaa.net.au

Address: The Sicilian Association of Australia

PO Box 837

Moonee Ponds

VIC 3039

Disclaimer

The Association has accepted and published the material contributed to its newsletter in good faith on the basis that it does not breach any copyright laws. In the event that a copyright claim arises, please contact the Association and it will take all reasonable action.

Copyright

This work is copyright. Apart from any use permitted under the Copyright Act 1968, no part may be reproduced by any process, nor may any other exclusive right be exercised, without the permission of The Sicilian Association of Australia.

PO Box 837 | Moonee Ponds VIC 3039

Copyright ©The Sicilian Association of Australis 2014.

All Rights Reserved.