



# DANTE'S INFERNO



## PRESIDENT'S CORNER

*Rich Battistessa*

### *Board takes members' feedback to heart*

Coming to the Dante Club should be a nice experience. The board's job is to make sure that happens.

We regularly talk with Joy Reinhardt, our manager, about club operations, dinners, quality of service and ambience so we can enhance our offerings to the public and, more importantly, to our membership.

The working relationship has been very positive. We check with customers as well as members to see how we're doing. Evaluations of dinners with our regular groups and membership functions provide us with feedback on items that we can work on to maintain a positive environment.

In addition, when we can find ways to give back to members, we put those ideas in place.

The membership card is

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Dante Club president Richard Battistessa, left, gives head chef Michael Talani a hug of appreciation for his risotto-making skill, while kitchen helper Tina Walker keeps her eye on the pot.

## Annual dinner draws fans of delectable Genoese cioppino

Liguria's Ligurian Coast would have been proud of the Dante Club's 5th annual Cioppino Dinner on April 1.

The delectable feast, right out of Genoa, featured crab, clams, mussels and white fish simmering in head chef Michael Talani's famous broth and topped off with a risotto to die for. The event drew more than 300 people but could have fed more.

The tasty cioppino is based on a secret recipe guarded by the Casali family. More than six years ago, club member Jim Casali gave the recipe to Michael Talani, who tweaked it to everyone's delight.

Thanks to all the volunteers and support staff who helped make the



More than 300 people enjoy the annual cioppino dinner.

dinner a success. Members and friends served as kitchen crew, working all day to prepare the feast. The Ladies Auxiliary helped with prizes and ticket sales for the raffle, which brought in more than \$3,000. Thanks also to all the prize donors.

Many event attendees said they appreciated the great evening of dancing, eating and conversation with friends and family.



## NEWS, NOTES AND OTHERWISE

**Ladies Auxiliary**

The Ladies Auxiliary meets the second Monday of each month, except July and August, for themed dinner meetings. Membership is open to any woman of Italian descent or who is married to an Italian.

Women who'd like to participate may call president Karol Buccola at 916-217-6124 or 916-455-4232 or email her at [Karolrb55@gmail.com](mailto:Karolrb55@gmail.com).

**New members**

We inducted three members in April: Alex Sarti, Pat Costamagna and Pietro Pozzuto.

Anthony Reay, sponsored by Joe Cerniglia, will be inducted in May. We also will interview Joe Porata for possible membership in May.

Grazie to George Zarzana for his role as "ball dude" for the San Francisco Giants.

At the May meeting, the board will honor longtime member and past president Babe Lovotti with lifetime membership.

The club has many openings and encourages qualified friends and family to apply. Members and their sponsors are expected to participate in club events and activities.

For applications, go to the club website, speak to Joy Reinhardt in the office or contact Frank Calcagno at [fscal@comcast.net](mailto:fscal@comcast.net) or 916-515-1117.

**Club apparel**

Aprons and sweatshirts are among Dante Club clothing items available for purchase. We also have four styles of sweatshirts for men, women and children, along with short- and long-sleeved polo shirts for men, women and children.

To order items, speak to Ron Cristoni at a meeting or reach him at 916-457-4516 or [roncristoni@aol.com](mailto:roncristoni@aol.com).

You must present cash or a check made out to the Dante Club when you place an order.

**Golf tournament**

The club's Vic Martinelli Golf Tournament, the main fundraiser for our scholarship fund, will be held Aug. 12 at Bartley Cavanaugh.

We need everyone's help in obtaining corporate and business sponsors, hole sponsors, raffle prizes and players.

Members, relatives and friends who want to play in the tournament can sign up online or through Ken Buono at [Kenbuono@aol.com](mailto:Kenbuono@aol.com) or Frank Buccola at [frankiebuccola@gmail.com](mailto:frankiebuccola@gmail.com).

The golf tournament committee will be successful only with everyone's help, so members are encouraged to get involved.

Playing in the tournament costs \$85, which includes an early afternoon lunch at the Dante Club, where golf and raffle prizes will be distributed to winners. The cost is \$20 for lunch only.

**Social reminder**

Our Family Night dinners on the first Tuesday of every month offer moderate prices and great food, including wine and dessert. Members Night the third Monday of each month also offers fellowship, nice meals and low-priced drinks.

Sign up for these events on the Dante Club website. Members who bring their membership cards get half off all drinks.

**May 13****Mother's Day Brunch**

**Time:** 11 a.m. cocktails, noon brunch

**Menu:** Mini pastries and quiches, prime rib with horseradish cream, eggs alla Fiorentina with Hollandaise, bacon, sausage, potatoes, rolls with butter, mimosas and Cosmopolitans

**Cost:** \$25 adults, \$10 children ages 5 to 10

**Reservations by 10 a.m. Tuesday, May 9.**

**May 21****Viva Vino Wine, Beer and Olive Oil Tasting Event**

**Time:** 1 to 4 p.m.

**Cost:** \$25 through May 17; \$30 at door

**More details to come soon!**

**June 6****Family Night Dinner**

**Time:** 6 p.m. cocktails, 7 p.m. dinner

**Menu:** Arugula with wine grapes, braised short ribs with horseradish gremolata and pumpkin orzo, petite glazed carrots, gelato

**Cost:** \$24 adults, \$12 children ages 5 to 10

**Reservations are pending.**

**August 1****Family Night Dinner**

**Time:** 6 p.m. cocktails, 7 p.m. dinner

**Menu:** Caprese salad; veal chop with roasted chanterelles and garlic, radish and Campari; penne with toasted pinenuts and spumoni

**Cost:** \$24 adults, \$12 children ages 5 to 10

**Reservations are pending.**



**President's Corner**

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one example, and the Christmas dinner another. We also know that when you institute something new, there is a learning curve. All of our members and the club benefit when it all works.

We're working out a few kinks with our new membership card. One important aspect of the card is that members must be current with their dues payments to receive one.

The card confirms paid membership. It also gives members who purchase drinks at the bar a 50 percent discount, but they must show their cards upon purchase.

Bartenders can't be expected to know every club member, because we have many guests and sometimes simultaneous functions. The card helps bartenders keep account of who's who.

Joy does a good job with staffing and works with the bartenders on protocol to help us track purchases. The card, from the board's standpoint, is a positive move to provide more benefits to members.

Guys, it's kind of like a status symbol to have a Dante Club card. It's not meant to be a problem.

Our club staff works diligently to meet our needs. We, as the board, will work to support their efforts and make sure that our members can enjoy the best!

# Amendments to Dante Club bylaws now under consideration

Dante Club members will consider a change in our bylaws. Article III (Membership), Section II (Classes), Paragraph 2 (Associate Members) now reads:

a. An Associate Member can be non-Italian by birth or origin, but his spouse has to be the daughter of a member of the Dante Club, either deceased or living, in good standing.

b. Associate Members shall not exceed 15 percent of the total membership of the Dante Club. They shall enjoy all rights and privileges of membership, except they cannot be nominated or elected to office.

We have proposed the following amendment to the information in our

bylaws about qualifying associate members:

a. An Associate Member can be non-Italian by birth or origin, but his spouse has to be the daughter of a member of the Dante Club, either deceased or living, in good standing

or

b. An Associate Member can be non-Italian by birth or origin, but his spouse has to be of Italian origin and a current member of the Dante Club Auxiliary.

c. Associate Members shall not exceed 15 percent of the total membership of the Dante Club. They shall enjoy all rights and privileges of membership, except they cannot vote or be nominated or elected to office.

## Dante Club's 6th Annual

### Wine & Beer Tasting Social Event



Sunday, May 21st 1-4pm

*Proceeds benefit the Building Fund*

- Taste wine and beer from local wineries and breweries
  - Sample local olive oils
  - Nibble on tasty Italian appetizers
  - Listen to the acoustic sounds of local musicians and view the works of local artists
  - Socialize in a comfortable setting under shady trees.
- Admission/Wine/Beer Tickets:  
 Early Bird Special — purchase by May 17: \$25 for adults (21+)  
 After May 17: \$30 per person  
 Designated Drivers \$5

Purchase tickets at [danteclub.com/events](http://danteclub.com/events) or contact Randy Canova at (916) 212-6972

Centrally located in the heart of Sacramento with free easy parking

2330 Fair Oaks Blvd. • Between Howe and Fulton, behind Pavilion's Car Wash • (916) 925-8230



Dante Club member Michael Micciche and his Italian relatives, left, gather outside the family home on Via Minichelli in Sicily's Santa Caterina Villarmosa, the town where Micciche's father was born in 1909. Micciche, seated at right above, enjoys conversation with two family members during his 2012 visit.

### BEYOND THE BOOT

# All roads don't lead to Rome

Story and Photos by Michael Micciche

*Note: This is a reprint of an article by Dante Club member Michael Micciche, first published in Dante's Inferno in April 2016. Micciche operates Italian Journeys of Sacramento, which specializes in travel planning and booking services for Italy. He travels there annually.*

I have an admitted bias for Sicily, because my roots on my father's side are in Sicily. He came to the United States as a 13-year-old.

I have many cousins still in the family hometown of Santa Caterina Villarmosa, in the heart of the island. The home my father was born in is still there, occupied by cousins.

I think if you haven't yet visited Sicily, you will want to go.

You'll find many reasons to love this island. The cuisine is remarkable, with influences over centuries from Spain, France, Greece and North Africa. The blending of the various herbs, spices and styles provides for

*"The people of Sicily are warm and friendly. They love that you love their island!"*

the most distinctive cuisine in all of Italy.

Of course, you'll discover many other reasons to love Sicily.

The island offers beautiful vistas along its miles and miles of coastline. Its climate is the mildest in Italy, mainly because of its location north of Africa.

The wines of Sicily have come into their own. You can visit beautiful wineries, and the island is a fun place to drive. The main roads are excellent, allowing you to crisscross the island.

Sicily has many Greek ruins, some of which are in better condition than those in Greece.

And, of course, the most famous volcano, Mount Etna, just north of Catania near Taormina, is one of the

most visited areas of Sicily. Taormina sits high above the Ionian Sea, with breathtaking views of the coastline.

Among the many fascinating cities you can visit are Palermo, Catania, Messina, Siracusa and Agrigento. There also are many historical, well-preserved towns, such as Modica, Noto, Taormina, Cefalu and Enna.

The people of Sicily are warm and friendly. They love that you love their island!

A week is necessary to see the island as it should be seen, but if you have less time, you can choose a few highlights and see them in three to five days. Sicily is the largest island in the Mediterranean, so it takes time to see it thoroughly.

You can fly into Catania or Palermo from almost any European hub, as well as connect from Rome, Milan, Naples and most airports in Italy. Ships and trains also travel to Sicily from ports and major train stations. And there is even a ferry train for your car!



## Premium winery, brewery and olive oil partners

### Wine

- Balletto Vineyards, Santa Rosa
- Bella Grace Vineyards, Sutter Creek
- Carvalho Family Winery, Clarksburg
- Galvan Family Cellars, Fairfield
- Karmere Vineyards, Plymouth
- Merlo Vineyards, Redding
- Morse Wines, Fiddletown
- Pedroncelli, Geyserville

- Perry Creek Winery, Fair Play
- Sean Minor, Napa
- Secret Ravine, Loomis
- Taylor Family Vineyards, Napa
- Yorba Wines, Sutter Creek
- Young's Vineyard, Plymouth

- Mussetter Distributing, Auburn
- Out of Bounds Brewing Co., Rocklin
- Wildcard Brewing Co., Redding

### Olive Oil

- Olive Mix, Sacramento
- Maltese Olive Oil, Sacramento

### Beer

- Blue Note Brewing Co., Woodland
- Hoppy Brewing Co., Sacramento
- Lost Coast Brewery, Humboldt

## DANTE'S REMINDERS



### Member volunteers

To volunteer, contact club president Rich Battistessa or social chairman Tom Novi to offer your services. You can reach Rich at [drbattistessa@comcast.net](mailto:drbattistessa@comcast.net) or 916-961-4854 and Tom at [tomnovi@aol.com](mailto:tomnovi@aol.com) or 916-961-6197. To explore new social events, contact Vic Brida at [vbrida51@gmail.com](mailto:vbrida51@gmail.com) or 916-588-6276.

### Donations

Donate to our scholarship or building funds in memory of a loved one or a friend to keep their legacy going. And buy raffle tickets! Donations can be made easily online at <http://www.danteclub.com/donation.html>.

### Dante Club apparel

If you'd like to purchase club shirts or other specialty clothing items, contact Ron Cristoni at 916-457-4516 or [roncristoni@aol.com](mailto:roncristoni@aol.com) or speak to him at a members meeting. You must present cash or a check to place an order.

### Newsletter photos and news

Submit photos and news items for *Dante's Inferno* to John Caselli at [jac6652@aol.com](mailto:jac6652@aol.com). Items must be received by the 25th of each month to be considered for the following month's newsletter. Publication depends on available space and is not guaranteed. To post news and photos on Facebook, log in to your Facebook account and search for "Dante Club."

### Contact information

Have you recently changed your address or phone number? Please alert Tom Mezzanares at 916-467-7483 or [tjmezzan@gmail.com](mailto:tjmezzan@gmail.com).