



DANTE'S INFERNO



PRESIDENT'S CORNER

Bob Guidera

*We have baseball
and vino and
steak, oh my!*

After the thunderstorms of May, I think it's time for us to get started with summer. We have some fun things planned here at the Dante Club.

At a meeting in May, Mike Micciche provided details and information about the trips he leads to Italy and how he sets them up. Let's hope we can organize a trip for our members in the upcoming months.

The Tuesday night dinner this month features three pasta stations, with pork, chicken and shrimp, along with Caesar salad, rolls, mini-desserts, house wine, coffee and iced tea.

Our popular Viva Vino and Beer Event this month will feature wines, beers and olive oils from area breweries. We'll also serve Italian sausages on sourdough rolls with peppers, onions and all the trimmings. As a safety measure,

See PRESIDENT'S CORNER, Page 3



Showing off giant replicas of their check awards are this year's Dante Club scholarship winners, from left, Cameron De Cristofaro, Nicholas Pedroncelli, Isaiah Cortex and Cesar Lopez.

SCHOLARSHIP ALL-STARS

Year-round fundraising efforts benefit students

The Dante Club presented scholarships to four college-bound students at its meeting May 21.

The annual awards are the culmination of club fundraising efforts throughout the year to help deserving young people who have shown academic achievement and who are related to club members.

This year's Dante Club scholarship recipients are Cesar Lopez, Isaiah Cortex, Cameron De Cristofaro and Nicolas Petroncelli. Each was awarded \$1,750 to help them with their college expenses.

Cesar Lopez, grandson of Don Agostinelli, plans to attend Stanford University and major in chemistry. Isaiah Cortex, grandson of Ken Buono, will attend Boise State College and major in health science. Cameron De Cristofaro, son of Steve De Cristofaro, plans to go to California State University, Chico, and major in engineering. Nicolas Petroncelli, son of Dr. Mark Petroncelli, will attend the University of California, either at Berkeley or Los Angeles, or the University of Notre Dame, and major in biological sciences and premedicine.



NEWS, NOTES AND OTHERWISE

Ladies Auxiliary

The Ladies Auxiliary donated \$100 to the Dante Club Scholarship Fund in memory of Helen Morgan's husband, who died last month.

The auxiliary is always open to new membership and ideas. We meet the second Monday of each month, except for July and August, which we leave open for vacation schedules.

Women interested in joining can find applications on the Dante Club website or may call Karol Buccola at 916-455-4232 or email Karol at karolrb55@gmail.com.

New members

On May 21, we interviewed prospective members Geoff Wharton, sponsored by Tom Matranga, and Marco Ambroselli, sponsored by Michael Micciche.

Openings are available. Please encourage qualified applicants to join.

Applications are available on the website or from manager Allison Nord or Frank Calcagno at 916-515-1117.

Club apparel

Available for purchase is a variety of specialty Dante Club-branded clothing. Members can choose among aprons and four styles of sweatshirts and polo shirts. Clothing comes in sizes for men, women and children.

To order items, speak to Ron Cristoni at a club meeting or reach him at 916-457-4516 or roncristoni@aol.com.

Save pull tabs

The Dante Club continues monthly to give back to the community through the Sacramento Ronald McDonald House pull-tab program at the University of California Davis Medical Center in Sacramento.

The program collects and recycles pull tabs from aluminum soda and beer cans and contributes the proceeds to the Adopt-A-Family Program, which helps subsidize lodging costs for families staying at the Sacramento Ronald McDonald House.

The program collects only aluminum can pull tabs instead of entire cans because collection and storage of the tabs is easier and more hygienic.

Members are asked to save their pull tabs and bring them to Dante Club events and meetings. We will collect and donate them from the club to the Sacramento Ronald McDonald House.

Scholarship fundraiser

The main fundraiser for our scholarship fund is the annual Vic Martinelli Memorial Golf Tournament, which has been going for 56 years. (See the photo of this year's scholarship winners on Page 1.) The golf tournament will be held Saturday, Aug. 4, at the Bartley Cavanaugh Golf Course, with an 8 a.m. shotgun start, and lunch and prizes at the Dante Club to follow.

Golfers pay \$85 for green fees and lunch. Lunch only costs \$20. For \$100, businesses can sponsor a hole and be recognized with a sign.



Upcoming Events

To reserve and pay online, go to:
<http://www.danteclub.com/calendar.php>

June 10

Viva Vino and Beer Event

Time: 1 to 4 p.m.

Menu: specialty wines and olive oils, beers from local breweries; Italian sausage on sourdough rolls with peppers and onions

Cost: \$25; designated drivers pay \$5 (cash) at the event

Other highlights: outdoor seating under trees, music, art

SAVE THE DATE

June 21

Italian Heritage Night at the River Cats Game; Sacramento vs El Paso

Time: 7:05 p.m. game starts

Location: Raley Field, West Sacramento

Cost: \$19; \$2 Miller Lites

Reservations by June 15; pick up tickets at club or Will Call at game

July 3

Tuesday Night Dinner

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

Menu: garden salad, chicken saltimbocca, Italian roasted potatoes, seasonal vegetables, rigatoni, rolls, ice cream, wine, coffee, iced tea

Cost: \$25 adults, \$12.50 children age 5 to 10

August 4

Vic Martinelli Memorial Golf Tournament

Time: 7 a.m. check-in, 8 a.m.

shotgun start, 2 p.m. bar opens, 2:30 p.m. lunch with prize awards

Location: Bartley Cavanaugh Golf Course

Cost: \$85 green fees and lunch; \$20 lunch only; additional lunch guests also pay \$20; sponsor a hole for a \$100 donation

Sign up online and pay by cash or check. Questions? Contact Frank Buccola at 916-606-4026 or frankiebuccola@gmail.com.

**President's Corner**

CONTINUED FROM PAGE 1

designated drivers will be available.

Later in June, we'll attend Italian Heritage Night at a River Cats game against El Paso at Raley Field.

If you're wondering about our bocce plans, we're in the bid stage for concrete work. We hope to have courts ready this summer. That's good news, as we haven't had our courts for some time here at the club.

Keep in mind that July and August are no-meeting months. Instead, we'll offer our steak barbecues. These barbecues are a personal favorite of mine. I love a good steak, a little beer and lots of friendship. And no worries about getting your steak done to your liking. You will cook it!

Remember that the Dante Club is always on the lookout for new members. If you know of someone who might be interested, please invite them to join. The summer barbecues could provide the perfect opportunity to introduce them and show off our club.

Andiamo avanti!



Dante Club member Dan Calcagno and his family learn how to cook the true Italian way during a class at a resort villa in the Tuscan countryside. After three hours of cooking, they joined their hosts for a sumptuous meal of handmade pasta, ragu, antipasti, pork tenderloin and apple cake.

Club member's first trip to Italy creates lasting memories

By Michael Micciche and Dan Calcagno

One of our Dante Club members, Dan Calcagno, traveled to Italy this spring with his family and returned home with many wonderful stories and photos of their time there. With Dan's permission, I'd like to share his account of his family trip. I've added a few clarifications and comments, based on my knowledge of the area. Here is his story:

"For 17 days, we spent the most marvelous time seeing Italy from Lake Como to Rome. In late April, my wife and I, plus her cousin and his wife,

See ITALY, Page 4

2018 DANTE CLUB BOARD OF DIRECTORS

OFFICERS

- Robert Guidera, president: robertguidera@att.net
- Bill Giovanetti, first vice president, building and grounds: wgiovanetti@comcast.net
- Ron Cristoni, second vice president, club clothing: roncristoni@aol.com
- Ron Fiorica, recording secretary, scholarships: rbfiorica@frontiernet.net
- Tom Mezzanares, treasurer: tjmezzan@gmail.com

BOARD MEMBERS

- Ronald Bacher, admission ticket chairman: ronald.bacher@gmail.com
- Richard Battistessa, advisory, social activities: drbattistessa@comcast.net
- Victor Brida, tour director: vbrida@gmail.com
- Dan Calcagno, Easter Bunny: dmcalcagno@aol.com
- Frank Calcagno, membership: fscal@comcast.net
- John Caselli, publicity: jac6652@aol.com

- Jim Dimino, advisory committee: jkdimino@sbcglobal.com
- John Fiorica, sergeant at arms: jfpacificrr@frontiernet.net
- Matt Longo, building and grounds: longomb@sbcglobal.net
- Michael Micciche, corporate travel: Michael.micciche@gmail.com
- Tom Novi, social activities: tomnovi@aol.com
- Patrick Orelli, finance: pat@apcpagroup.com

**IN THE KITCHEN**

Allison Nord
General Manager

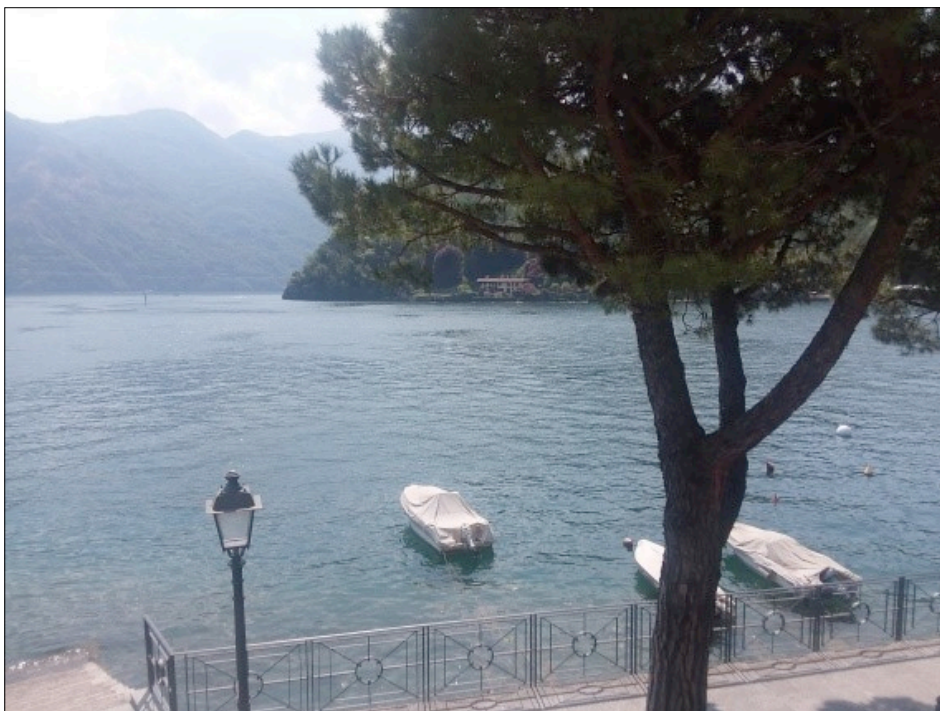
Kitchen manager raised to celebrate the gift of great food

Our May Employee of the Month is full of integrity, dedication, passion, fierce opinions and a sometimes goofy, funny personality, wrapped up in a tidy package.

That fireball is our new kitchen manager, Yesenia Moreno — or, as everyone calls her, Jessi Moreno. She is all the things I love about working with young, ambitious talent.

We have turned a corner on the uphill climb to reinvent, refurbish and rediscover all that the Dante Club has to offer, both for the members and for the public. We've been digging deep

See IN THE KITCHEN, Page 5



The picturesque village of Lenno provides panoramic views and scenic walking areas along the western edge of Lake Como in Italy.

Italy

CONTINUED FROM PAGE 3

visited Lake Como, Santa Margherita Ligure and Florence — three nights each — then spent four nights in the Tuscan countryside and, finally, three nights in Rome.

We were not on a formal tour but instead were working with our travel agent. All hotel, train and specific tour arrangements were made before we left home. Our

daily goal was to get from Point A to Point B so we could enjoy each planned adventure to its fullest.

To say what was our favorite part of the trip would be like asking us to name our favorite child.

From the Lake Region, we took a day trip to Milan to see Leonardo da Vinci's painting *The Last Supper*. Also, using the midlake

See ITALY, Page 6

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

Beer

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

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

Olive Oil

- Olive Mix, Sacramento
- Maltese Olive Oil, Sacramento



Ice cream and pizza pizzazz



Dante Club members and their guests give general manager Allison Nord and her staff a run for their money as they make pizzas and ice cream sundaes during a recent fun food session at the club. Allison and her staff provided all the farm-fresh accoutrements and instruction necessary so participants could learn how to create perfect pizza pies and ice cream sundaes like pros. Another session is planned for a Sunday in August, right before school starts. What a great way to end a perfect summer!

In the Kitchen

CONTINUED FROM PAGE 4

to retrain and reinvigorate the Dante Club, and Jessi is a key piece of this complex puzzle.

Jessi was born and raised in Sacramento, the second youngest of five in a traditional Mexican Catholic family.

"I was raised by two hard-working parents who taught me that food is sacred," Jessi said. "They were both raised on farms where they grew all their own vegetables and made everything with their own hands, from cheese to tortillas. My parents taught me how to respect food. The quality of the ingredients is the most important to me because I grew up eating organic fresh food — not because we bought it all, but because we grew it all."

“
*Food is a connection, an experience.
When people come together, food
becomes a universal language. That's
why I decided to become a chef.*
”

Jessi's family also raised goats, chickens, cows and horses. She learned to appreciate animals and to use everything they offer.

Food was how Jessi and her family bonded, in huge family gatherings and intimate get-togethers. Jessi cooked alongside her grandmother and mother, learning all their tips and tricks in the kitchen. She went on to earn a degree in culinary arts at the Art Institute of Sacramento.

"Food is a connection, an experience," she said. "When people come

together, food becomes a universal language. That's why I decided to become a chef."

Jessi appreciates not only how food tastes but how it looks. Presentation of food, she said, is an important part of the dining experience.

"I love making things look pretty," she said. "I like taking the time to make things aesthetically pleasing. I really believe people eat with their eyes."

When she isn't cooking, Jessi loves to travel and discover new



Jessi Moreno

places. She loves to learn about different cultures and cuisines, and she loves to hike.

One of Jessi's goals is to travel to all the continents of the world before she turns 30. So far, she's missing only Asia, Antarctica and Africa.

In the meantime, she has an important responsibility at home.

"I am now the mother of a beautiful border collie named Zara," she said.

**Italy**

CONTINUED FROM PAGE 4

ferry, we hopped among several towns to eat, shop and see the sights.

Santa Margherita Ligure lives between Cinque Terre and Genoa. Cinque Terre was as quaint as advertised, but because we visited on a holiday weekend, there were a few more people than the streets should handle.

Another day trip to Genoa gave us the opportunity to walk on roads frequented by my grandmother and grandfather, who came to the United States from towns outside Genoa in the 1910s. Visiting the Famiglia Calcagno tomb in the Staglieno Cemetery was one of the main reasons for our trip. Visits like this are emotional and gratifying. They can really personalize a trip.

Florence is a big city but very walkable, and all we wanted to see was within a 20-minute stroll: leather shopping, public artwork, the statue of David and, yes, restaurants for more eating. I didn't know what a Tuscan steak was, but I do now.

Discovering the architectural charm and seeing the locals milling around Florence's

See ITALY, Page 7



The opportunity to visit the Famiglia Calcagno tomb in Genoa's Staglieno Cemetery was one of the main reasons Dan Calcagno and his family made their first trip to Italy in April.



The Villa Rosa dei Venti country resort in Tuscany sits in the middle of a few hundred acres of wheat fields and cypress, olive and apple trees. While staying at the villa, the Calcagno party took a class to learn how to cook the Tuscan way and afterward shared a Sunday dinner with the Micheli family that runs the establishment.



Italy

CONTINUED FROM PAGE 6

winding, alleylike streets made being out and about a joy.

For first-time visitors to Italy, as we were, Florence is a must because of its rich history, architecture, art, food and culture.

Traveling through the Tuscan countryside with a necessary rental car was probably the highlight of our trip. We stayed at an awesome country resort villa in the middle of a few hundred acres of olive and apple trees, wheat fields and just plain serenity.

We filled our days with trips to hilltop towns, including the ceramic town of Deruta and the beautiful town of Montalcino, surrounded by vineyards and wineries that make the famous Brunello wine.

In Cortona we encountered a festival celebration where locals

gathered in the town square to make candles for the church, complete with a visiting cardinal.

Finally, in Rome, we stayed near the Spanish Steps. This is an area of high-end retail shops and lots of people crowding around the bottom of the steps, taking pictures and contemplating where to eat. There are so many dining spots from which to choose, and, of course, great tiramisu and gelato abound.

Trevi Fountain also was a short walk from our lodgings. Our mandatory coin toss there, of course, guarantees our return.

We spent a day touring the Colosseum and another day viewing the Vatican Museums, Sistine Chapel and St. Peter's Cathedral. These massive masterpieces of art and architecture are more magnificent than can be imagined. These sights should be seen with a

guide to get the most out of the experience.

If we had to pick a favorite child of our trip, it would probably be the cooking class we took at the Tuscan villa with owner-manager Barbara Micheli and her mother, Ornella. Ornella was the taskmaster, wagging her index finger at us whenever we didn't do things the Tuscan way.

After three hours of making pasta (by hand), ragu, three antipasti, pork tenderloin and apple cake, we sat at the Sunday dinner table with the entire Micheli family. The experience of making and enjoying food and wine with a wonderful Italian family will not fade from our memories for a long time. This is another must-see and must-do when staying in the Tuscan countryside.

Our first trip to Italy was a great success. We left feeling that we must return someday."

DANTE'S REMINDERS



Member volunteers

To volunteer, contact club president Bob Guidera or social chairman Tom Novi to offer your services. You can reach Bob at robertguidera@att.net or 916-451-1467 and Tom at tomnovi@aol.com or 916-961-6197. To explore new social events, contact Vic Brida at 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 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. Items must be received by the 20th 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 our club treasurer, Tom Mezzanares, at 916-467-7483 or tjmezzan@gmail.com.