



# DANTE'S INFERNO



## PRESIDENT'S CORNER

Bob Guidera

### *Income-generating efforts continue*

With fall in the air—and with the end of the hot summer we've enjoyed ("endured" may be more accurate)—I think most of us are ready for cooler weather.

Summer at the club was very busy, with a number of great events.

Our July and August meeting-night barbecues are known for serving up outstanding steaks, and this year's events were no exception.

Our annual golf tournament in honor of Vic Martinelli in August was very successful and enjoyed by all who participated.

Our bocce teams did quite well and became very popular, considering it was only the second summer we've had our courts. As seasoned members may recall, we brought bocce back to the Dante Club after a nearly 40-year absence.

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## And the Dante Club's bocce champion is ... stay tuned

After a few Saturdays of open play and seven more of round-robin matches, this year's edition of the Dante Club Bocce League entered its playoff season Sept. 7 and culminated Sept. 28 in a final championship game.

Which of the eight league teams triumphed that day as overall Dante bocce league champion? We'll

announce that news in next month's *Inferno* newsletter, so stay tuned!

In the meantime, here's how the teams fared during three Saturdays of seeded competition leading up to the Sept. 28 championship:

Week 1 saw three upsets. The most impressive was Bocce Stalone, winner of only three games in the regular season and in the bottom

See BOCCE, Page 4



Sidewalk porticoes make navigating Bologna easy and enjoyable.

## BOUNTIFUL BOLOGNA City's cuisine ranks among the world's best

Story and photos by  
Michael Micciche

**B**ologna, a marvelous and fascinating city in the Regione Emilia Romagna, is well-known for its fabulous cuisine. I'm pleased to say that, on my many visits there, I've had the pleasure of tasting a great deal of it. Without question, Bologna is one of the best foodie places in the world.

The famous bolognese

See BOLOGNA, Page 5



## NEWS, NOTES AND OTHERWISE

### Ladies Auxiliary

The Ladies Auxiliary has made two separate donations of \$100 each to the Dante Club Scholarship Fund in honor of longtime members Eddie Marsalla and Jean Grassi.

The auxiliary will present its annual mercato and dinner Oct. 14. Doors will open at 5 p.m.

Members are encouraged to arrive early to shop. They're also encouraged to bring guests to the event to ensure its continued success.

The mercato will feature vendors selling gift items for holiday shopping, including handcrafted jewelry, Italian baked goods, homemade jams and pie filling, and a variety of olive oils and gift sets.

The Ladies Auxiliary welcomes new members. Those interested in joining may contact Carole Stefani-Chivaro at 916-698-2036.

### Club apparel

Members can purchase Dante Club-branded clothing, including aprons and four styles of sweatshirts and polo shirts. Clothing comes in sizes for men, women and children. To order items, call Ron Cristoni at 916-457-4516 or email him at [roncristoni@aol.com](mailto:roncristoni@aol.com).

### New members

We inducted Ralph Rago, a revered longtime baseball coach sponsored by John Patella, into the club in September. Members also approved Paul Di Quattro, sponsored by Joe Porata, and interviewed and approved Al La Rocca, also sponsored by Joe Porata.

This month we will interview Jason Klier and Carlo Pane, both sponsored by former Dante Club president and current board member Ron Pane.

We have a urgent appeal to members to recruit qualified Italian-Americans to join our great club. We need to fill our vacancies to help maintain our depleted finances. We offer sincere thanks to everyone who has supported the club.

### Save pull tabs

Dante Club members are asked to save the pull tabs from their aluminum cans and bring them to club events and meetings.

We will donate the pull tabs to the Sacramento Ronald McDonald House pull-tab program, based at the University of California Davis Medical Center in Sacramento.

The pull-tab program collects and recycles pull tabs and contributes the proceeds to the Adopt-A-Family Program. It helps subsidize lodging costs for families staying at the Ronald McDonald House near the medical center while their children are hospitalized.

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

### Everything Italian

We like to think the Dante Club is the best Italian club in Sacramento, but other groups may interest members, too:

- Arberesh — [arbereshofsacramento.org](http://arbereshofsacramento.org)
- Italian Cultural Society — [italianculturalsociety.com](http://italianculturalsociety.com)
- Piemonte Reale — John Lancara, Societa Piemonte Reale, 3621 E. Lincoln Ave, Sacramento, CA 95818
- Romulus Club — John L. Boze, Romulus Club, 400 Capitol Mall, Suite 1850, Sacramento, CA 95814



UPCOMING EVENTS  
Reserve and pay online at:  
<http://www.danteclub.com/calendar.php>

### October 10

#### Stag Sausage Feed

**Time:** 4 p.m. bocce, 6 p.m. cocktails, 7 p.m. dinner

**Menu:** Mixed green salad, rolls, hot and mild Italian sausages, bratwurst, sauerkraut, peppers, onions, mushrooms, rigatoni, vegetables, spumoni

**Cost:** \$25

*Features raffle. Open to men age 21 or older. Reserve by 10 a.m. Friday, Oct. 4.*

### October 21

#### Meeting Night Dinner

**Time:** 6 p.m. cocktails, 7 p.m. dinner, 8 p.m. meeting

**Menu:** Fennel, radicchio, pear salad; sauteed peas; braised oxtail; pumpkin, butternut squash risotto; spumoni

**Cost:** \$13 advance, \$18 after  
*Reserve by 10 a.m. Friday, Oct. 18*

### November 5

#### Tuesday Night Dinner

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

**Menu:** Citrus beet salad, rolls, pork osso bucco, gremolata, creamy polenta, sweet potato casserole

**Cost:** \$25 adults, \$13 children ages 5 to 10  
*Reserve by 10 a.m. Friday, Nov. 1.*

### November 10

#### Viva Vino

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

**Menu:** Wine, beer, meats, cheeses, hot dogs (included); Italian sausages and peppers, gelato (for purchase)

**Cost:** \$20 adults, \$5 children ages 5 to 10  
*Reserve by 10 a.m. Wednesday, Nov. 6.*





Our Dante Club management team—from left, general manager Sarah Nussman, event coordinator Cindy Moreno and chef Jessi Moreno—treated members and guests to an event Sept. 13 that truly reflected the food service capabilities of our banquet facility.

### President's Corner

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For our most recent event, an open house celebration on Sept. 13, we wanted our new management team to meet our customers and members. Upon arrival, each person was cordially greeted and served a glass of champagne, then was treated to outstanding food and beverage samplings prepared by chef Jessi Moreno, including wine and delicious desserts.

Coming up this month is an old favorite: our annual Stag Sausage Feed, now in its 51st year. The event will again feature raffle tickets sold by young women from Hooters restaurant.

Finally, on the afternoon of Nov. 10, we will host our annual Viva Vino wine and beer tasting.

Our board members have been working to bring the club back to a better financial footing. One plan was to introduce a third group of members as a way to generate some ready cash for the club and increase our membership.

Currently, we have regular and associate members. The board proposed a third group: social members. These members wouldn't



have to be Italian and couldn't vote or hold office in the club. They could be friends of members.

The board presented its social member plan for a general membership vote at our last meeting, but the proposal was voted down by a very close margin.

Our second plan to bring in needed revenues is to have members pay their 2020 dues early. We've already collected early dues from several members and encourage others to do so. Members can pay online, drop a check off at the club or mail it in.

The board will continue to look for ways to better our cash flow during this slow business period.

As always, members are asked to keep the Dante Club in mind if they or their friends are planning parties or holiday celebrations this year. Our staff is ready to help with pricing to obtain the business.

Members also should stay on the lookout for potential new



The Venetian Room, top, lived up to its name as open house guests dined under what some described as "magical lighting." Meats and cheeses displayed on a beautiful charcuterie board, above, provided delicious accompaniment to glasses of bubbly.

members. Likely prospects could be invited to our Sausage Feed and shown around the club that night.

Remember, members and restaurant business are what keep our club going. To help with our emergency situation, the board has formed an ad hoc committee to study various aspects of the club, including marketing, finance and organizational operations, and to come up with recommendations for improvement.

**Bocce**

CONTINUED FROM PAGE 1

seed, besting Seed 1 Riolo Rollers in a match that went to a tiebreaker. Seed 6 "D" Rollers easily won over Seed 3 Maestri di Bocce, and Seed 5 Squadra Otto edged Seed 4 Bocce's Inferno. The only session that was true to form was Seed 2 Sons of Be-occes needing a tiebreaker to send the Seed 7 Italian Stallions to the losers bracket.

Week 2 play was more normal. The winners bracket saw Sons of Be-occes better than "D" Rollers in a tiebreaker and Squadra Otto handling Bocce Stalone. The championship game pitted those two victors against each other.

Week 3, the championship game, featured these matches settling places 1 through 8:

7<sup>th</sup> place—Riolo Rollers vs Italian Stallions played at 9 a.m. at the Tennis courts.

5<sup>th</sup> place—Maestri di Bocce vs Bocce's Inferno played at 9 a.m. at the Gazebo courts.

3<sup>rd</sup> place—"D" Rollers vs Bocce Stalone played at 10:30 a.m. at the Tennis courts.

1<sup>st</sup> place—Sons of Be-occes vs Squadra Otto played at 10:30 a.m. at the Gazebo courts.

Members of the first-place teams were Tom Mezzanares, Ben Racoma, Jim Brennan, Patrick Orelli and Colin Orelli of Sons of Be-occes, and Ron Cristoni, John Rosso, Rick Tedaladi, Al Tirapelli, Peter Presetti, Dennis Zan and John Rizzardo of Squadra Otto.



## HOLIDAY PARTY AT DANTE CLUB OF SACRAMENTO

*Memories are made here.*

DANTE CLUB OF SACRAMENTO  
2330 Fair Oaks Blvd  
Sacramento, CA 95829

*No matter how simple or extravagant you want your event to be,  
we will make it extraordinary.*

SHOW THIS CARD TO RECEIVE \$200 OFF YOUR ROOM RENTAL!

Contact us for more information:

Telephone: 916.925.8230

Email: [info@danteclub.com](mailto:info@danteclub.com)

We offer several menus at different price points, as well as three distinct rooms, full bar and we're centrally located.



\*Limit one per company.



## Buongiorno, viaggiatori!

Discover Veneto on an October 2020 tour through  
**Italyeasy.com**

Tour includes three days  
in Venice, two days in Florence

**Learn more:** Tour presentation, 2 p.m. Nov. 2, Murer House learning center, 1125 Joe Murer Court, Folsom

**Questions?** Norma Petta at [norma@italyeasy.com](mailto:norma@italyeasy.com)



**Bologna**

CONTINUED FROM PAGE 1

sauce, which was created here, remains one of the city's signature dishes. The original recipe can be found in the archives of the University of Bologna.



Polpette, or Bologna-style meatballs, are among the city's many culinary delights.

Mortadella with pistachios also is an original creation of Bologna.

Bologna offers many fine ristoranti and trattorie, but one of my favorites is Trattoria Gianni, which features great menu choices in all of the courses. But if you don't make it there, don't be concerned. It's hard to find bad food in Bologna or anywhere in Emilia Romagna.

Casual dining is very popular in the city. Deli-style eateries throughout Bologna serve the best cold cuts, breads, wine and sides you will ever eat. Don't miss "Eataly," a multilevel store with ongoing pasta and cooking demonstrations, restaurants, Italian products of all kinds, books, art and much more.

Of course, there's more to Bologna than its cuisine. It's also the home of the oldest university in Europe, making it a vibrant and alive city. Visitors at any time of year will find events and activities outdoors, everywhere. It's definitely a must-see city in Northern Italy, and the Bolognese people are wonderful hosts who will ensure a great experience.

Bologna's street layout and many portico-covered sidewalks make walking around easy and enjoyable. Bologna also is known as the City of Towers, because of the many medieval-era towers dotting the skyline.

From Bologna, you can easily access the cities of Parma, Modena and Ferrara, as well as the coastal cities of Rimini, Ravenna and others along the Adriatic Sea.

Taking a walking tour on your first day will help acclimate you to the city's layout, history and culture. After that, you can enjoy Bologna on your own at your own pace.

Buon viaggio!

*Dante Club member Michael Micciche offers Italy planning and booking services through his travel business, Italian Journeys of Sacramento. This article is reprinted from June 2016.*

## Management team delivers a taste of Dante Club excellence to the Sacramento community



Dante Club manager Sarah Nussman, chef Jessi Moreno and event coordinator Cindy Moreno took the show on the road Sept. 6, delighting attendees at the Christian Brothers High School Wine, Beer and Food Extravaganza with a sampling of foods the Dante Club can create for parties, weddings and other special events. Dante delights offered during the event were honey-glazed shrimp, watermelon salad and fresh watermelon mojitos made with vodka. The event was a fundraiser for tuition assistance at the private school.

**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
- Taylor's Market, Sacramento
- 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

**2019 DANTE CLUB BOARD OF DIRECTORS****OFFICERS**

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

**BOARD MEMBERS**

- Ronald Bacher, admission ticket chairman: [ronald.bacher@gmail.com](mailto:ronald.bacher@gmail.com)
- Richard Battistessa, advisory, social activities: [drbattistessa@comcast.net](mailto:drbattistessa@comcast.net)
- Ron Pane, tour director: [repane@icloud.com](mailto:repane@icloud.com)
- Dan Calcagno, Easter Bunny: [dmcacagno@aol.com](mailto:dmcacagno@aol.com)
- Frank Calcagno, membership: [fscal@comcast.net](mailto:fscal@comcast.net)
- John Caselli, publicity: [jac6652@aol.com](mailto:jac6652@aol.com)
- Jim Dimino, advisory committee: [jkdimino@sbcglobal.net](mailto:jkdimino@sbcglobal.net)
- John Fiorica, sergeant at arms: [jfpacificrr@yahoo.com](mailto:jfpacificrr@yahoo.com)
- Matt Longo, building and grounds: [longomb@sbcglobal.net](mailto:longomb@sbcglobal.net)
- Michael Micciche, corporate travel: [Michael.micciche@gmail.com](mailto:Michael.micciche@gmail.com)
- Tom Novi, social activities: [tomnovi@aol.com](mailto:tomnovi@aol.com)
- Patrick Orelli, finance: [pat@apcpagroup.com](mailto:pat@apcpagroup.com)

# 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](mailto:robertguidera@att.net) or 916-451-1467 and Tom at [tomnovi@aol.com](mailto:tomnovi@aol.com) or 916-961-6197.

**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 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](mailto:tjmezzan@gmail.com).