



DANTE'S INFERNO



PRESIDENT'S CORNER

Bob Guidera

Club improves quality of food for member dinners

I'm pleased to report that our recent staff changes have helped us get off to a good start in 2019. We're still searching for a new manager, but our current team is doing a noteworthy job in the meantime.

We're working on our pricing and have brought our food quality up to Dante Club standards. You may have noticed improvements in our member dinners. Our Christmas dinner, for example, was very well-received, and the live music added a nice touch. I heard from many people who are very pleased with our food. Jessi Moreno our chef, is doing a fine job for us.

Your annual Dante Club dues were due Jan. 31. If you missed that deadline, please contact Tom Mezzanara as soon as possible.

Our board is forming committees with these people

See PRESIDENT'S CORNER, Page 3

The foods and wines of Italy will tantalize your senses

By Michael Micciche

As a travel guide for Italian Journeys, I like to provide my clients with tips on transportation, accommodations, restaurant dining, tipping and the culture of Italy. Here a few tips focusing on food and wine:

Food

There is simply no better food on earth than in Italy. In fact, it is often said that you can't get a bad meal there.

Well, you may not get a really bad meal, but you can get a meal that isn't very good, and a better one can be found elsewhere.

Generally, you should stay away from obvious tourist restaurants on main tourist streets. I don't eat in restaurants

with food and multilingual menus on display on the street.

The best food and prices in Italy are found in family-owned eateries, usually called trattorias, osterias or pizzerias. But it isn't about what they're called; it's about who eats there.

Best bet is to try to eat where locals eat. Anyone you ask will be happy to answer the question, "Where do you and your family eat?" Prices are usually less, and quality and quantity are usually very good.

Family-run eateries are flexible and will let you share or adjust your plate and your order. The house wines are typically well-priced

and very good. The reason is that Italians won't spend a lot for what is considered the beverage of choice with meals.

If you order diligently, food will not cost an arm and a leg. I usually eat at smaller eateries, where menus are posted outside.

In Italy, eating out is an all-night experience. You will have antipasti, primi, secondi, dolce and other courses. Don't feel the least bit guilty ordering only an appetizer and a pasta. People do it all the time. Or you might want to order the pasta and a meat dish, or secondi.

Focus on the alleys and smaller streets to find the best restaurants.

See FOOD AND WINE, Page 3



NEWS, NOTES AND OTHERWISE

Ladies Auxiliary

Meet the Ladies Auxiliary's new officers for 2019:

Co-Presidents

Carole Stefani-Chivaro and **Debra Cattuzzo** are both Sacramento natives and graduates of St. Francis High School and California State University, Sacramento.

Carole is a Sacramento Unified School District kindergarten teacher with two grown children.

Debra retired after 30 years as a criminal investigator for the Sacramento County District Attorney's Office. She has a daughter attending St. Francis High School and four step-granddaughters.

Co-Vice Presidents

Born and raised in Sacramento, **Helen Manfredi Pierson** is the daughter of longtime Dante Club members, the late Harry and Giannina Manfredi. She is the co-owner of Medic Ambulance Service.

Helen and her husband, Bill, will celebrate their 42nd anniversary in June. They have three children and nine grandchildren. Helen is a past president of the Italian Catholic Federation for Holy Spirit Parish and the Blessed Sacrament District.

Heidi Pesce Veneman is the daughter of longtime Dante Club members Henry and Kay Pesce. She has attended events at the club since she was a young girl. Heidi recently retired from teaching and moved back to the Sacramento area. She enjoys reading, the outdoors and traveling.

Co-Treasurers

Debra Duccini Hansen, a Sacramento native, has worked for Wells

Fargo Bank for 43 years. She attended St. Mary's Elementary and St Francis High schools and has been friends with fellow board members since they all went to school together—some since first grade.

Debra and her husband, Ty, have been married for 25 years and have two sons. Debra enjoys chocolate, Hawaii and playing bunco with friends.

Tina Luchini has a long history with the Dante Club. Her dad, Ottavio, has been a member for more than 70 years. Her brother, Eric, is a former president. Her uncle, son and another brother also are members.

Tina recently retired from the California Public Employees' Retirement System. An ultra-marathon runner, she's run in the Boston Marathon three times.

Secretary

Judy Farina, an elementary school principal, was born in Pasadena and grew up in Fair Oaks. She attended St. Francis High School and the University of California, Davis, earning a master's degree at CSUS.

Judy has three adult children and one grandson.

Women interested in joining the Ladies Auxiliary may call or text Karol Rehm Buccola at 916-217-6124.

Club apparel

Members can buy Dante Club-branded clothing, including aprons and four styles of sweatshirts and polo shirts.

Clothing comes in sizes for men, women and children.

Order from Ron Cristoni at 916-457-4516 or roncristoni@aol.com.



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

February 11

Mini Jazz Concert

Time: 7 p.m.

Performer: John Stowell Quartet playing Brazilian samba and bossa nova

Sponsor: Sacramento Jazz Cooperative

Cost: \$25 per person.

Go online at

www.eventbrite.com and search for John Stowell Quartet.

March 2

Cioppino Per Tutti

Time: 5 p.m. cocktails, 6:30 p.m. dinner, 7:30 to 10:30 p.m. dancing

Menu: Antipasti, insalata, risotto, cioppino and dolce prepared by chef Michael Talani and crew

Cost: \$50 adults, \$40 children ages 5 to 10

Members and friends are invited.

March 4

Tuesday Night Dinner

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

Menu: Endive and romaine salad with pine nuts and gorgonzola, chicken and polenta, sauteed green beans, Italian lemon olive oil cake

Cost: \$25 adults, \$13 children ages 5 to 10

Reserve by 10 a.m. Friday, March 1.

HOLD THE DATE:

The Fizz Brunch returns March 17. Cost: \$25 per person. Stay tuned for more details!

See NEWS, NOTES AND OTHERWISE, Page 4

**President's Corner**

CONTINUED FROM PAGE 1

heading them up: Bill Giovannetti, advisory and building and grounds; Pat Orelli, finance; Ron Fiorica, bylaws and scholarship; Frank Calcagno, membership and investigation; John Caselli, publicity; and Tom Novi, social.

Members, if you would like to join any of the committees, just talk with the committee chairmen.

Perhaps one of your New Year's resolutions could be to think of a prospective member or two and invite them to join our club.

We are looking for good people to help our club grow.

At the January members meeting, Tom Novi explained in detail the findings of the social events review committee.

Please feel free to ask questions if anything about the committee's findings seems unclear.

As the weather improves in the coming months, Rich Battistessa will make plans to get our bocci courts rolling.

See him if you have any suggestions or want to set up a team.

Food and wine

CONTINUED FROM PAGE 1

When you look through the windows, you can usually tell if the locals are eating there.

Wine

House wines are very good and inexpensive in Italian restaurants. Enjoying a good bottled wine can bring your bill up a notch, but that's probably what you're visiting Italy for anyway.

It's best to stick with wines of the region and to experiment with some of the smaller, lesser-known—but not necessarily less sophisticated—wine producers of the area.

Vino della casa is the local wine of the area you're in. At some eateries, the waiter may not be a wine expert, so if you don't have a particular wine in mind, just order the vino della casa, which comes in a pitcher or a carafe.

Wine with meals has been a normal part of family life for hundreds of years in Italy. Children are exposed to wine at an early age, and consumption of alcohol isn't anything out of the ordinary, because it is considered a meal beverage.

Water

The water is totally safe in Italy. In Rome, water is piped in from the hills and is always fresh.

Throughout the cities in Italy, you will see little fountains for drinking and filling water bottles. Go ahead, drink the water!

The sign to look out for is "Acqua non potabile." That means don't drink the water.

Coffee, cappuccino, espresso

For breakfast, a *caffè latte* or a *cappuccino* is the drink to have. Tea

also is available.

After dinner, if you wish to have a coffee drink, try doing what many Italians do. They usually drink just plain coffee, or what we consider *espresso*, after a meal.

Shopping

Live by this rule of shopping: Buy it when you see it, because it often won't be there if you go back.

Besides, very often you just won't have time to go back to get that wonderful thing you should have purchased in the first place.

Pay by credit card as often as possible. The fewer international and other transaction fees incurred by ATMs and changing traveler's checks to cash, the more money you'll save.

Passeggiata

This Italian tradition takes place after the stores open in the afternoon and at night after dinner. It's simply people casually strolling, shopping, showing off, meeting others and talking with each other.

The *passeggiata* is a wonderful tradition that you'll notice in cities and small towns throughout Italy.

Italians like to stay up and out late. And after a big meal, which also is eaten late, an arm-in-arm stroll around the town is welcomed.

Most of Italy provides a relaxing, slower lifestyle than you'll find in many other places, so take advantage of it while you're there.

Enjoy the food, the wine and the joy of walking leisurely among friends, and you'll have an Italian adventure you'll remember for a long time. The experience might even inspire you to return to Italy someday.

Buon appetito!



2019 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
- Ron Pane, tour director: repane@icloud.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.net
- 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

News, Notes and Otherwise

CONTINUED FROM PAGE 2

New members

Congratulations to Romano Luchini, our latest lifetime member recipient.

In January, we inducted Tom Mathews, sponsored by Jim Dimino. Tom has attended Dante Club events, and his wife, Jan, has joined the Ladies Auxiliary.

Also in January, we interviewed Frankie Churchill, who was sponsored by Ernie Tomaselli. Two applicants remain on the waiting list. Members are encouraged to recruit new people for the club.

Pull tabs

Word is out that the Dante Club is collecting pull tabs from aluminum cans, and they are now pouring in.

We recently received a second shipment from Howard and Cheryl Seaton from Gold Beach, Oregon.

“No beer cans were damaged in the collection of these pull tabs,” said Howard Seaton. “Just a few soda cans and a lot of cat food cans.”

Please join the Seatons and other club members in this drive to benefit the Sacramento Ronald McDonald House Adopt-A-Family program.

Annual dues

Your Dante Club dues for 2019 are now past due. If you have not paid your dues, please mail a check to the club or to club treasurer Tom Mezzanares as soon as possible.

Scholarship fund

The Ladies Auxiliary has donated \$1,000 to the scholarship fund. Scholarship applications are now available on the club website.

Multiple trips planned

Ladies Auxiliary member Gloria Tomei has organized a trip to the Jackson Rancheria on March 5.

Participants will leave from Holy Spirit at 9 a.m. and continue to the Dante Club to pick up passengers. Cost of the trip is \$35 per person.

Tomei plans additional trips for April, May, June, July, August, September and October.

Call her at 916-447-5559 or email her at gtomei@comcast.net for more information.



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

- Hoppy Brewing Co., Sacramento
- Lost Coast Brewery, Humboldt
- Mussetter Distributing, Auburn
- Out of Bounds Brewing Co., Rocklin
- Wildcard Brewing Co., Redding

Beer

- Blue Note Brewing Co., Woodland

Olive Oil

- Olive Mix, Sacramento
- Maltese Olive Oil, Sacramento

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.

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.