



**Don't miss the final
barbecue of the
summer season**

DANTE'S INFERNO



PRESIDENT'S CORNER

Tom Novi

Volunteers ensure a fine day of golf

Well, July was hot, but the Vic Martinelli/Frank Calcagno Golf Tournament wrapped up in fine fashion, with thousands raised for scholarships. And the first of our summer steak barbecues worked out well, with outside swamp coolers and tents providing comfort to members and guests grilling their ribeye steaks.

More details of the golf tourney are on Page 3 of this newsletter, but I want to thank Rich Battistessa for his leadership, as well as the dozens of Dante Club and Ladies Auxiliary members and friends of Dante who contributed by working or playing to making this the finest tournament in memory. Remember, it's for the kids!

The July steak barbecue was once again very well-attended, attracting some 200

See PRESIDENT'S CORNER, Page 6



GOLF TOURNAMENT: SUCCESSFUL EVENT ON A SIZZLING DAY

Among the 150-plus golfers at the Vic Martinelli/Frank Calcagno Memorial Golf Tournament on July 15 were, clockwise from photo below, Kathy Massa Paterson and Grace Paterson, Russ Fuji and Tom Novi, Jim Brennan and Ben Racoma, Al LaRocca and Ron Grove, and Leroy Dal Porto and Roger Kuns. At center is a hole-sponsor sign.





NEWS, NOTES AND OTHERWISE

General manager's report

The Dante Event Center hosted an assortment of events throughout July, including weddings, anniversary celebrations and the July members and guests barbecue, with more than 200 attendees.

The Vic Martinelli/Frank Calcagno Memorial Golf Tournament on July 15 was once again a great success. More than 150 golfers contributed to the Dante Club's scholarship fund.

"We are very excited for the upcoming months, as well as the cooler weather," said general manager Jennifer Peretti. "The Dante Club bartenders have been hard at work compiling a mouth-watering new Dante Club cocktail menu with some top-tier drinks, including our versions of the Old Fashioned, the Elder Flower Sunset and the Negroni. Next time you are at the club, make sure to ask them to whip up one of our specialty cocktails."

Peretti said event bookings continue to fill in the gaps on the 2023 calendar. Some bookings extend into 2024 and 2025.

Advisory and finance committee

At the advisory and finance committee meeting on the second Monday of the month, Dante Event Center manager Jennifer Peretti reported that July was better than in past years, with 27 events booked. She said the hot box for the kitchen had been delivered and, due to a timely sale, came in at \$800 under budget.

Because of the early meeting date, only preliminary financial statements were available for review, but it appeared that June would show a profit and that cash balances would be adequate to help the event center get through the lean summer months.

Buildings and grounds

During July, the buildings and grounds committee completed the parking-lot lights project. The parking areas are now well-lighted, and all fixtures match.

Also implemented in July was a new contract for the maintenance of the event center's heating and air conditioning units, walk-in refrigerators and freezers, reach-in refrigerators and ice machines. This service



UPCOMING EVENTS
Call 916-925-8230 or reserve and pay online at:
danteclub.com/members-event-calendar/

August 6

Sunday Family Dinner

Times: 4 p.m. cocktails and to-go meal pickup, 5 p.m. dinner

Menu: Caesar salad, meatloaf with brown gravy and garlic mashed potatoes, seasonal vegetables, rolls with butter, chef's choice dessert

Cost: \$15 adults, \$8 children 12 and younger
Reserve by midnight Saturday, July 29.

August 21

Members and Guests Barbecue

Times: 5 p.m. cocktails, 6 p.m. steaks handed out for grilling

Menu: Italian chopped salad; Italian fennel salad; grilled zucchini, peppers and onions; rigatoni with marinara; ribeye steaks with toppings of garlic and oil, sautéed mushrooms, caramelized onions and steak seasoning; rolls with butter; spumoni

Cost: \$30 per person
Reserve by midnight Saturday, Aug. 12.

September 11

Ladies Auxiliary Meeting and Dinner

Times: 5 p.m. cocktails, 6 p.m. dinner, followed by meeting

Menu: Arugula and strawberry salad, chicken cacciatore, creamy polenta, seasonal vegetables, bread, chef's choice dessert

Cost: \$22 per person
Reserve by midnight Friday, Sept. 1.

September 18

Dante Club Members Dinner and Meeting

Times: 6 p.m. cocktails, 7 p.m. dinner, followed by meeting

Menu: House salad, creamy polenta chicken cacciatore, seasonal vegetables, rolls with butter, chef's choice dessert

Cost: \$22
Reserve by midnight Saturday, Sept. 9.

PLEASE NOTE: No Ladies Auxiliary meeting in August. No Sunday Family Dinner in September because of Labor Day.

**News, Notes and Otherwise**

CONTINUED FROM PAGE 2

will be completed quarterly to ensure proper operation of all equipment.

Dante golf tournament

The annual Vic Martinelli/Frank Calcagno Memorial Golf Tournament on Saturday, July 15, was a fantastic day of golf, with about 150 participants. Despite the heat, the morning was filled with friendship and energy.

After the tournament, Dante chef Jonathan Diaz and his cooking staff presented a fabulous luncheon at the Dante Event Center.

A big shout-out goes to Debra Catuzzo, Ladies Auxiliary president, and her crew of volunteers. The auxiliary helped with check-in, ticket sales and the raffle.

More than 25 Dante Club members helped organize every aspect of the tournament, all to benefit the Dante Scholarship Fund.

Save pull tabs

The Dante Club has always prided itself on providing ways for members to give back to our community.

For the past five years, Ron Cristoni has worked with the Ronald McDonald House pull-tab program, which helps offset the cost of overnight stays for parents with a hospitalized child.

Cristoni reports that our total donations to date are 1,625 pounds, valued at more than \$1,625.

Members are asked to collect pull tabs from their canned pet foods, sodas and, of course, beer.

Dante Club and Ladies Auxiliary members can bring their donations to their meetings.

For more information, contact Ron Cristoni. Members also can review the Ronald McDonald House Center of Northern California at www.rmhcnc.org.

Go to "Getting Involved" and scroll to box 5, "Pull Tab Program."

Dante crafts fair

The Dante Event Center will host the inaugural Dante Craft Fair and Festival from 10 a.m. to 5 p.m. Sunday, Oct. 22.

The event will feature crafts vendors, children's games, food trucks, music and raffles, with proceeds going to the Lupus Foundation.

Look in upcoming issues of the *Inferno* for more information.

Newsletter advertising

Newsletter coordinator John Caselli, along with the entire Dante Club board, wishes to thank our advertisers. Their support helps defray the costs of publishing the club's monthly *Dante's Inferno*.

Prospective advertisers should email Caselli at jac6652@aol.com.

Annual dinner payments

Members can now pay monthly or annually for monthly meeting night dinners.

When paying in advance, members cannot receive a refund or a credit for any individual dinner they don't attend, but they don't need to tell the event center if they will or won't attend, as they have already paid.

For reservation substitutions, members must call 916-925-8230 by noon the day of the event and give the substitute's name.

Substitutions not confirmed by noon can't be honored.

Membership committee

The membership committee was on hiatus in July and is again this month, as barbecue dinners replace the club's monthly meetings over the summer.

When the committee resumes meetings in September, two names will be on the waiting list of prospective new members.

First up for interviews are Dan Michelotti, sponsored by Jim DiPinto, and Richard Marconi, sponsored by Joseph Bonanno.

Members can submit applications and, more importantly, can bring people interested in joining to an event so they may experience what the Dante Club is about.

The summer barbecues and Sunday dinners are perfect opportunities.

Application forms are available on the Dante Club website.

See NEWS, NOTES AND OTHERWISE, Page 10



2023 Committees and Assignments

COMMITTEES

ADVISORY AND FINANCE

Pat Orelli, chairman; Joe Porata, vice chairman

Members: Tom Mezzanares, Richard Battistessa, George Procida, Tom Novi, Ron Pane

BUILDINGS AND GROUNDS

George Procida, chairman; Don Agostinelli, vice chairman

Members: Matt Longo, Tom Mezzanares, Joe Porata, Ron Pane, Bill Maffei

BYLAWS

Ron Fiorica, chairman; Don Agostinelli, vice chairman

Member: Dan Calcagno

MEMBERSHIP AND INVESTIGATIONS

Dan Calcagno, chairman

Members: George Procida, Don Agostinelli, Dick Zarzana

► Member involvement subcommittee: Tom Mezzanares, Ron Fiorica

PUBLICITY AND MARKETING

John Caselli, chairman; Tom Mezzanares, vice chairman

SCHOLARSHIP

Rich Battistessa, chairman; Jim Dimino, vice chairman

Member: Mark Pedroncelli

SOCIAL

Joe Porata, chairman; Rich Battistessa, vice chairman

Members: John Caselli, Matt Longo, Pat Orelli, Ron Pane, Mark Pedroncelli, Dick Zarzana

SPECIAL COMMITTEES

BOCCE

Rich Battistessa, chairman; Jim Dimino, vice chairman

Members: Dick Zarzana, John Rizzardo

GOLF TOURNAMENT

Frank Buccola, chairman; Rich Battistessa, vice chairman;

Member: Bill Maffei

DINNER PROGRAM

Rich Battistessa, chairman; Jim Dimino, vice chairman

Members: Don Agostinelli, Dick Zarzana

ENHANCING OUR ITALIAN CULTURE

Ralph DiLibero, chairman

Member: Rich Battistessa

SPECIAL ASSIGNMENTS

• Ladies Auxiliary liaison: Rich Battistessa

• Check-in desk for club events and raffle: Joe Porata, chairman;

Pat Orelli, vice chairman; members John Caselli, Matt Longo and new members

• Club apparel: Mark Pedroncelli

• Sergeant-at-arms: John Rizzardo

2022-2023 DANTE CLUB BOARD OF DIRECTORS

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- Ron Fiorica, secretary: rbfiorica@frontiernet.net, 916-687-6406
- Tom Mezzanares, treasurer: tjmezzan@gmail.com, 916-467-7483

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- Dick Zarzana: razarzana@comcast.net, 916-683-4812



Gratitude goes to volunteers at golf tournament

I hope everyone is having a great summer. First, let me correct a mistake in my last *Inferno* article.

I was referring to Fran Koscheski's presentation, and I wrote that Vittorio had founded the Dante Club in 1924 and Paolina founded the Ladies Auxiliary in 1926. That was my mistake. The Panattonis founded both the Dante Club and the auxiliary in 1926.

We added a new member in July, Natalie Cvitanov. She is the sister of our vice president, Alyse DeFazio. Welcome, Natalie.

On July 15, the Dante Club held its annual Vic Martinelli/Frank Calcagno Golf Tournament. Even though the weather was atrocious—108 degrees!—the tournament was fabulous.

I would like to thank these Ladies Auxiliary members who volunteered to help make it a success: Rena Zellars; Kathy Paterson, with her daughter, Grace;

LADIES AUXILIARY NEWS

Debra Cattuzzo

Anna Tenderella, with her friend, Veronica Zepate; Donna O'Neil; Karol Buccola; Mia Franzoia; Patrice Prest; Susan Kasimatis; and Roseann Jamison.

Mark your calendars for Saturday, Oct. 22, for the first Dante Craft and Food Festival. It will be an amazing event with adult crafters, children crafters, wedding vendors and many food trucks. Be sure you don't miss it.

I want to invite you to a special event sponsored by St. Francis High School. It begins at 11 a.m. Sept. 16 at the school.

Called the SELFe Event, it is a speaker event about empowering and encouraging women and girls to be their best selves.

The featured speaker is Adrienne Bankhert, a news anchor

in New York who got her start in Sacramento. She recently wrote a book about kindness.

The event will also feature food trucks and a marketplace of local shops selling their wares. I will email more information when it's available.

We say goodbye to Ann Zacharias as one of our callers. Ann is reluctantly stepping down, as her life is too full of commitments at this time. We thank Ann for her two years of service as a caller. We look forward to still seeing her at our meetings and watching her dance as a Balliamo dancer.

Donna O'Neil has graciously offered to take Ann's place as a caller. Members who normally hear from Ann each month will now be contacted by Donna O'Neil. Thanks, Donna.

Enjoy the rest of your summer. See you Sept. 11.

2023 LADIES AUXILIARY BOARD

- | | | |
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Italian American woman nominated to top spot in Navy

President Joe Biden broke the glass ceiling when he nominated Admiral Lisa Franchetti as the Navy's top officer.

If confirmed, she would be the first woman in U.S. Navy history to hold the job, and the first woman appointed to the Joint Chiefs of Staff.

Franchetti, who is currently serving as the

vice chief of naval operations, the Navy's No. 2 post, joined the Armed Forces in 1985 and has served as the commander of U.S. Naval Forces Korea, Deputy Chief of Naval Operations for Warfighting Development and director for Strategy, Plans and Policy of the Joint Staff.

Franchetti also has commanded two carrier strike groups.

Franchetti has been awarded the Defense Distinguished Service Medal, the Distinguished Service Medal, the Defense Superior Service Medal twice, the Legion of Merit award five times, the Meritorious Service Medal five times, the

Navy and Marine Corps Commendation Medal four times, and the Navy and Marine Corps Achievement Medal twice.

"Adm. Franchetti's contributions are incredible, and there's little I can add, as her record truly speaks for itself," said Basil M. Russo, president of the

See NOMINATED, Page 7

President's Corner

CONTINUED FROM PAGE 1

members and guests. Jennifer Peretti and her staff set up the grills and seasonings and prepared and served the side dishes and dessert.

I was reminded recently how fortunate we are to have Jenn, chef Jonathon Diaz and the bar and wait staff who make our events seem almost effortless.

Once a year I work the kitchen for the March cioppino dinner, an event that takes nearly three days to prepare and requires nearly two dozen members. When it's over, everyone is exhausted.

But Jonathon and his kitchen staff do this multiple times each week for lunches and dinners and nearly every day during the holiday season. Jenn and Annah are constantly working with customers who have booked events as well as prospective

patrons, as every event is customized with staff working to meet each customer's unique needs.

Antonio, our bar manager, has responsibility for serving guests libations quickly. When you see the bar staff hustling to accomplish this you have to shake your head in admiration. Jay, as the serving captain, directs staff that look almost choreographed as they strive to get hundreds of guests served quickly and correctly.

Karen, our accountant, then balances the books as she keeps the financials straight. As a side note, customers are encouraged to evaluate their events, and the results have been consistently positive, with the quality of the Dante Event Center facility, food and service receiving high marks. When you see Jenn and the staff, please thank them for the outstanding job they do.

A final comment related to the availability of staff to Dante members. Because of security concerns, event center doors are usually locked during the day. Each of the entrance doors has a doorbell, and staff will likely respond if you ring the bell.

However, although staff are typically at the center from 10 a.m. to 4:30 p.m. each business day, they may be tied up with appointments, customer meetings and tours.

So if you want to stop by to pay for a dinner or an event in person, Jenn asks that you call first at 916-925-8230. If staff can't take your call promptly, Jenn promises it will be returned as soon as possible, certainly within one business day.

So let's thank Jenn and her staff for taking good care of club members and event center customers. Take care, and stay well.



ENHANCING OUR ITALIAN CULTURE

Bollito misto fit for a king or a humble family dinner

By Susan Pricco

From family gatherings to town festivals, a tradition of feasting on mixed boiled meats, or bollito misto, remains as a meal designed for royalty or those you wish to treat as such. Rooted in Italy's northern provinces, the meal over the ages has spread across Italy as a tradition of opulence, community and celebration.

While a humble family dinner might be composed of boiled beef chuck and potatoes served in a bowl, with a bit of flavorful broth and a condiment on the side, the feast takes on a much more luxurious display than the "mixed boil" translation would imply.

Although probably begun in the 1600s as cucina povera, or "poor people food," bollito misto became notable around 1887 with King Vittorio Emanuele II and



Hailing from Italy's northern provinces, bollito misto is a dish made of boiled meats combined with potatoes, flavorful broth and a condiment on the side. It usually includes seven meats that stand up to long cooking, such as a veal breast, a whole hen, a beef tongue or an ox tail.

Camilo Benso, the Count of Cavour.

Folklore of the royalty tells of the king sneaking off to Moncalvo for hunting, canoodling with his mistress and engaging in the jovial revelry of a bollito misto with friends.

The massive dish has a rule requiring seven meats with seven condiments, though not always the same ones. Generally, it includes cuts that stand up to long cooking, such as a veal breast, a whole hen or capon, a cotechino sausage, a

beef tongue or shank, an ox tail and pigs' feet.

The dish is accompanied by seven sauces or condiments such as a salsa verde, or fresh green herb sauce, a red pomodoro sauce, and mostarda, or mustard-preserved fruits.

Boiling is a bit of an overstatement, and cooking times vary depending on the chosen cuts, but the meats are simmered in the same pot for two or more hours with a variety of fresh aromatic vegetables.

The resulting brodo is sublime and nutritious on its own or can be used to boil tortellini for a soup.

From centuries past to today's table, bollito misto remains a royal Italian repast for those with whom you want to share a very special feast.

Susan Pricco is a member of the Dante Club's Ladies Auxiliary.

Nominated

CONTINUED FROM PAGE 6

Conference of Presidents of Major Italian American Organizations, a collective of the most influential cultural, educational, fraternal and anti-defamation groups in the nation.

"The conference has spent the past 18 months shining a spotlight on distinguished women of Italian

descent, for there would be no Italian America without their tenacity, devotion, brilliance and leadership. Adm. Franchetti deserves this great honor, and we expect her peers in Congress to swiftly carry out the confirmation process."

The Conference of Presidents organization was formed in 1975 and is based in New York City. For more information, go online at www.copomiao.org.



'Immigrant saint' leaves her legacy across the country

A statue of Maria Francesca Saverio Cabrini, one of the more remarkable human beings of the late 19th and early 20th centuries, was unveiled on Columbus Day 2020 on the southern tip of Manhattan by the Governor of New York.

This dynamic woman—better known as Mother Cabrini—had been honored before. In fact, she received what many would consider the ultimate tribute on July 7, 1946, only 29 years after her death, when she was canonized by Pope Pius XII as the first American saint.

Mother Cabrini was born in 1850 in Sant'Angelo Lodigiano, a suburb of Milan, Italy. She came to the United States in 1899 when she was 49 years old, at the urging of the Pope, to help Italian immigrants coming to the United States and other countries in large numbers. She became a U.S. citizen 10 years later and died in Chicago in 1917, at age 67.

Serving immigrant communities

Mother Cabrini founded the Missionary Sisters of the Sacred Heart, an order of nuns, and labored with them for 18 years throughout the United States, helping Italian immigrant communities. She founded orphanages, churches, hospitals, schools, libraries, summer camps and other charitable institutions nationwide in various cities, including New York, Chicago, Los Angeles, Seattle, New Orleans and



Maria Francesca Saverio Cabrini

Denver. In all, she established more than 70 institutions.

When Mother Cabrini arrived in Denver to help a colony of Italian miners working under very harsh conditions, she set up a parish school and orphanage for the Italian children who had lost their parents. A shrine to Mother Cabrini is at Lookout Mountain near Golden, Colo., where she created summer camps for the children. A house of worship, a museum and a statue of Mother Cabrini also are located at the site, which is a popular tourist destination. Mother Cabrini Day is a state holiday in Colorado.

There is also a shrine to her in Burbank, Calif. To provide a parochial education for Italian children, she opened parish schools wherever Italian immigrants had formed communities. In New Orleans,

La., she opened an orphanage and a school to address the needs of the largely Sicilian population settled there.

Mother Cabrini shrines

Many shrines and statues throughout the world honor this remarkable woman. But the statue erected in 2020 in New York, sculpted by Giancarlo Biagi and his daughter, Jill Biagi, was created after a controversy.

New York City was putting up statues to honor women, and in a 2019 nominating contest, Mother Cabrini received the most votes from residents. But the city didn't choose her. Finally, Italian American Gov. Andrew Cuomo intervened and promised to have a statue built and erected in a prominent place.

That place, Battery Park, faces Ellis Island and the Statue of Liberty, an ideal location for a statue honoring the woman known as "the immigrant saint."

In December 2020, the U.S. Congress passed a bill, signed into law by President Donald Trump, to rename the federal post office in Brooklyn, N.Y., as the Mother Frances Xavier Cabrini Post Office Building.

Champion of Italian Americans

During the heyday of Italian immigration to the United States in the early 20th century, Mother Cabrini stands out as a champion of the Italian American people.

This article by Bob Masullo of the Italian Cultural Society is reprinted with permission.



Pasta can't go wrong with loads of lemon and garlic

What's not to love about lemon and garlic? Here's a delicious dish that's sure to satisfy any pasta lover's appetite.

LEMON GARLIC PASTA

Ingredients:

- 2/3 cup olive oil
- 2/3 cup Parmesan cheese
- 1/2 cup fresh lemon juice
- 3/4 teaspoon salt
- Black pepper
- 1/3 cup fresh basil leaves

JUST LIKE MOM USED TO MAKE

Richard Battistessa

- 1 tablespoon fresh lemon zest
- 6 to 8 garlic cloves
- 16 ounces angel hair pasta

Directions:

In a medium bowl, make the sauce by whisking together all the sauce ingredients. Set aside.

You can make the sauce a few hours ahead and refrigerate

it. Bring to room temperature before you serve.

In the meantime, cook the pasta in well-salted water until it's al dente. Reserve 1 cup of pasta water.

Add the sauce to the cooked warm pasta. Toss well, then add the reserved pasta water.

Check the seasoning, and adjust to taste. Serve immediately.

And add more Parmesan, of course.

Mangia bene!

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**News, Notes and Otherwise**

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Bocce update

Here are the current bocce summer league standings showing wins and losses, including the results from July 22:

1. **Italian Stallions** (captain John Rizzardo), 6-2
Sons d'Beocce (captain Tom Mezzanares), 6-2
2. **Maestri d'Bocce**, 4-4
Avanti, 4-4
3. **Infierno**, 3-5
Dante Rollers, 3-5
Fratelli d'Bocce, 3-5
Riolo Rollers, 3-5

This is a tight race to the title, with only three weeks to go. The odds makers are uncertain about a

winner. Mark your calendars for Saturday, Sept. 9, as the fall league kicks off.

Club apparel

The Dante Club works with Julie Brown at Premier Graph-x to brand clothing with the club logo, including hats, T-shirts, jackets and aprons in a wide array of colors.

Members can order clothing items at danteclub.shopgraphx.com or they can contact coordinator Mark Pedroncelli at peddc@surewest.net or 916-812-6729.

For special orders, contact Julie Brown at 916-787-0603 or julie@premieregraphx.net.



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Celebrating a legend: Tony Bennett

Editor's note: We were saddened to learn that singer Tony Bennett, born Anthony Benedetto, died July 21 at the age of 96. Diagnosed with Alzheimer's disease in 2016, Bennett continued to perform onstage until just recently. As a tribute, we would like to reprint this from last year:

Italian singers and crooners have long been considered among the best of the best—none more so than Anthony Dominick Benedetto, better known as Tony Bennett.

An East Coast Italian born in 1926 in Astoria, N.Y., he was a true musician, with 17 Grammy Awards, numerous hits and more than 50 million records sold throughout his long career. His most iconic song, "I Left My Heart in San Francisco," was a 1962 hit that is now played after every San Francisco Giants game victory. No less an Italian crooner than Frank Sinatra has been quoted as saying, "For my money, Tony Bennett is the best singer in the business."

Bennett's recent concert with Lady Gaga may have been the creme de la creme of his storied career. As Anthony Benedetto, he also is an acclaimed painter with many art shows featuring his paintings, many of which have been donated to charitable causes. Tony Bennett is truly an Italian American great to be appreciated for his talent and generosity.



Photo courtesy of John Mathew Smith
Reprinted with permission

DANTE'S REMINDERS



Member volunteers

To volunteer, contact George Procida for anything related to buildings and grounds and Joe Porata for anything related to social events. Reach Procida at 916-455-4738 or gprocida@gplandscape.com and Porata at 530-887-1583 or jporata@sbcglobal.net.

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 online at <https://danteclub.com/donations/>.

Dante Club apparel

To purchase club shirts and other clothing items, contact Mark Pedroncelli at 916-812-6729 or peddc@surewest.net or speak to him at a members meeting. Cash or checks are needed to place orders. Members also can order through the Dante Club website at danteclub.shopgraphx.com.

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. Members also can post news and photos on the Dante Club's Facebook page.

Contact information

Recently changed an address or phone number? Please alert Tom Mezzanares at 916-467-7483 or tjmezzan@gmail.com.