



**Mark calendar for  
annual holiday  
dinner in December**

# DANTE'S INFERNO



## **PRESIDENT'S CORNER**

*Tom Novi*

### *Italian Heritage dinner proves a hit*

Members who were able to attend October's Italian Heritage Month dinner experienced a wonderful event. The gourmet Italian meal featured osso buco, along with music and song by Italian crooner Charles Sloven.

All who attended seemed to enjoy themselves. Food, libations, music and dancing were the formula for an evening that will be long remembered.



Sen. Roger Niello speaks to members in October. Another highlight of October was our guest speaker at the members dinner, Sen. Roger Niello. The senator did a great job addressing the issue of homelessness and fielding numerous questions from members.

See PRESIDENT'S CORNER, Page 7

## **Club welcomes new staff**



Ashley Perham is the Dante center's new events manager.

The Dante Club conducted a search for a new events manager and found a candidate who fit the bill: Ashley Perham. She will start her new job Nov. 7.

Ashley has more than 10 years of experience working in the food and beverage industry, including banquets, events, bartending and pastries.

In addition, the club welcomed Kelley Wyckoff on Oct. 9 as a full-time bookkeeper and receptionist. She has more than six years of experience. Kelley works at the Dante center from 9 a.m. to 5 p.m. Monday through Friday for any office needs.

## **ENHANCING OUR CULTURE**

### **Discovering roots in the Italian garden**

**By Susan Pricco**

**T**hroughout my childhood, I spent plenty of time in my grandparents' bountiful backyards. Tomatoes, green beans, garlic, onions, zucchini and carrots were garden staples, along with lemons, apples and plums. Every visit was an opportunity for education—and a snack.

It seems that everyone or, more specifically, our Italian friends and relatives, all nurtured edible gardens. Picking from the yard was the precursor for dinner preparation. Garden to table was the norm, but all would routinely preserve enough for storage using the familiar Mason jars.

My family was no exception. We regularly gave away beans or tomatoes and were gifted the bitter *cardone* for the *piemontès antipasto*. Grapes made

See ROOTS, Page 8



## NEWS, NOTES AND OTHERWISE

### General manager's report

October is generally one of the busiest months of the year, and in 2023 it was no different. The Dante Event Center hosted 38 events of all types, including weddings, anniversary celebrations, company parties, the first Dante Craft Fair and Festival and the 2<sup>nd</sup> annual Italian Heritage Month Dinner.

November is slotted to be a busy month, with 30 events scheduled, and December will be one for the books as well. We are looking forward to the holidays ahead and for 2024!

The Dante Event Center has hired Kelley Wyckoff as a full-time bookkeeper/receptionist. She started her new job Oct. 9, bringing more than six years of experience. Kelley will be onsite from 9 a.m. to 5 p.m. weekdays for any office needs.

With the departure of Annah Rose as our events manager, we conducted a search for a replacement and found Ashley Perham, who will start Nov. 7. Ashley has more than 10 years of experience working in the food and beverage industry, including banquets, events, bartending and pastries.

Please welcome both Kelley and Ashley to the Dante Club.

We continue to book events for 2023. We're also booking into 2024 and 2025.

### Buildings and grounds

October kept the buildings and grounds crew busy. There was a mainline water leak between the main Dante Event Center building and the Magpie School building. A crack in the line caused water to surface and pool on top of the asphalt.

Veterans Plumbing came in on a Saturday morning and made the necessary repairs. We're still looking for a company to patch the asphalt.

Repairs for the damaged roof line are scheduled and should be completed before the rainy season.

The crew also is working with kitchen staff to replace wheels on the food carts.

Lastly, Don Agostinelli has been working with parking lot striping companies to create no-parking zones by the tent, as well as spaces for event attendees who have disabilities.

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### UPCOMING EVENTS

Call 916-925-8230 or reserve and pay online at:  
[danteclub.com/members-event-calendar/](https://danteclub.com/members-event-calendar/)

#### November 5

##### Sunday Family Dinner

**Times:** 4 p.m. cocktails, 5 p.m. dinner

**Menu:** Butternut squash soup, chicken Parmesan with fresh mozzarella, rigatoni with marinara, roasted green beans and corn, rolls with butter, chef's choice dessert

**Cost:** \$15 adults, \$8 children age 12 and younger

*Reservations are closed.*

#### November 13

##### Women's Auxiliary Dinner and Meeting

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

**Menu:** Orange and fennel salad, slow-roasted turkey, stuffing, garlic mashed potatoes with gravy, roasted Brussels sprouts, rolls with butter, pumpkin pie

**Cost:** \$22 per person

*Reserve by midnight Thursday, Nov. 2.*

#### November 20

##### Dante Club Members Dinner and Meeting

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

**Menu:** Cranberry mixed green salad, slow-roasted turkey, stuffing, garlic mashed potatoes with gravy, roasted Brussels sprouts, rolls with butter, chef's choice dessert

**Cost:** \$22 per person

*Reserve by midnight Saturday, Nov. 11.*

#### December 3

##### Sunday Family Dinner

**Times:** 4 p.m. cocktails, 5 p.m. dinner

**Menu:** Classic wedge salad, spaghetti with meatballs and marinara sauce, garlic herb focaccia breadsticks, chef's choice dessert

**Cost:** \$15 adults, \$8 children age 12 and younger

*Reserve by midnight Saturday, Nov. 25.*

#### December 17

##### Dante Club Christmas Dinner

**Menu:** Honey crisp salad; roasted Brussels sprouts; choice of steak with mashed potatoes, Cornish game hen with saffron risotto or cod with tomato caper relish and linguine with Parmesan cream sauce; and chocolate-dipped cannoli with pistachio crumble

**Cost:** \$38 adults, \$20 children age 12 and younger

*Reserve by midnight Friday, Dec. 8.*



## News, Notes and Otherwise

CONTINUED FROM PAGE 2

### 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](http://www.rmhcnc.org).

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

### Membership committee

The membership committee had the pleasure of interviewing Vince Nocito before our October members meeting. His wife, Julia, also has applied to join the Women's Auxiliary.

The committee found Vince worthy, and all gathered for the business meeting agreed. We hope to induct Vince soon.

Richard Marconi, sponsored by Joe Bonanno, was present and inducted into the Dante Club. He

will work the November Welcome Desk, so members should introduce themselves and make him part of the group.

Two people are on the waiting list for interviews: Paul Turner and Lucio Bricchetti. Dan Michelotti was voted in but not yet inducted.

A bylaws change has been approved affecting associate membership. In addition to regular membership (Italian heritage required), an associate member may be a non-Italian who is either married to the daughter of a Dante Club member, married to a member of the Women's Auxiliary or now married to an Italian woman.

Several life members this month will celebrate a membership anniversary of 25 years or more:

- Al Benedetti, 59 years
- Mario Velo, 58 years
- Russell Carollo, 44 years
- Brett Garcia, 25 years

Members are asked to encourage their family and friends to join. Applications are available on the website, in the office or from the membership committee.

### 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](mailto:jac6652@aol.com).

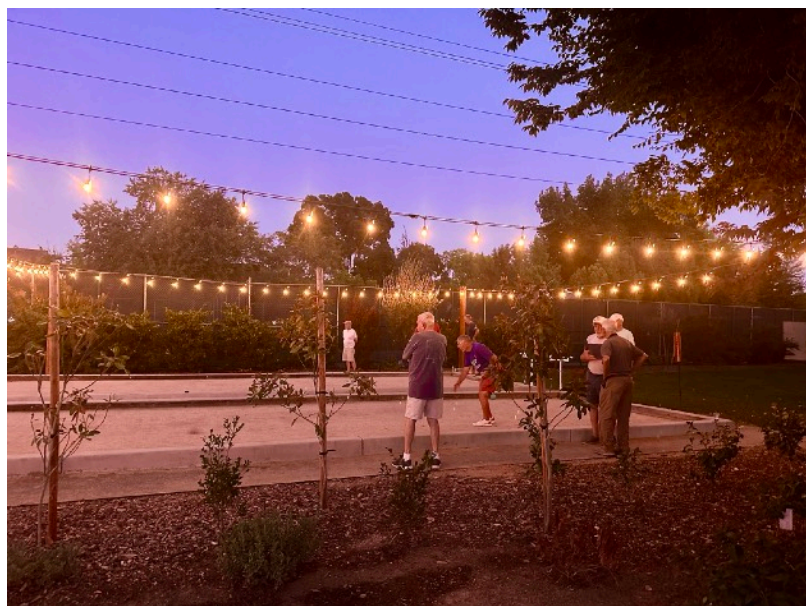
### Bocce league

On a hot Oct. 21 at the Dante Club bocce courts, spectators gathered to watch their favorite players perform feats of bocce magic under pressure from fellow participants.

The Maestro de Bocce team tamed the Italian Stallions to win the gold in the first game but failed to connect in the second game. Inferno blazed through to win the silver, and the Sons of Beocce took the bronze.

On behalf of the Dante bocce committee and players, thanks for a great season. See everyone next spring.

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Lights for nighttime play, left, were one of the final stages of the Dante Club's bocce court installation. The fall season of the club's popular bocce league wrapped up Oct. 21, with the Maestro de Bocce team coming out on top, followed by the Inferno and Sons of Beocce teams. League play will resume in the spring.



## 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

### OFFICERS

- Tom Novi, president: [tomnovi@aol.com](mailto:tomnovi@aol.com), 916-961-6197
- Patrick Orelli, first vice president: [pat@apcpagroup.com](mailto:pat@apcpagroup.com), 916-369-2327
- Joe Porata, second vice president: [jporata@sbcglobal.net](mailto:jporata@sbcglobal.net), 530-887-1583
- Ron Fiorica, secretary: [rbfiorica@frontiernet.net](mailto:rbfiorica@frontiernet.net), 916-687-6406
- Tom Mezzanares, treasurer: [tjmezzan@gmail.com](mailto:tjmezzan@gmail.com), 916-467-7483

### DIRECTORS

- Don Agostinelli: [donjos451@aol.com](mailto:donjos451@aol.com), 916-451-1155
- Richard Battistessa: [drbattistessa@comcast.net](mailto:drbattistessa@comcast.net), 916-961-4854
- Dan Calcagno: [dcalextra@aol.com](mailto:dcalextra@aol.com), 916-481-8368
- John Caselli: [jac6652@aol.com](mailto:jac6652@aol.com), 916-456-1253
- Jim Dimino: [jkdimino@sbcglobal.net](mailto:jkdimino@sbcglobal.net), 916-956-6691
- Matt Longo: [longomb@sbcglobal.net](mailto:longomb@sbcglobal.net), 916-397-5869
- Bill Maffei: [mrmaffei@sbcglobal.net](mailto:mrmaffei@sbcglobal.net), 916-488-6837
- Ron Pane: [repane@icloud.com](mailto:repane@icloud.com), 916-798-0111
- Mark Pedroncelli: [pddc@surewest.net](mailto:pddc@surewest.net), 916-812-6729
- George Procida: [gprocida@gplandscape.com](mailto:gprocida@gplandscape.com), 916-455-4738
- John Rizzardo: [sjrizzardo@gmail.com](mailto:sjrizzardo@gmail.com), 916-331-6391
- Dick Zarzana: [razarzana@comcast.net](mailto:razarzana@comcast.net), 916-683-4812



## Members' homemade treats are stars of the show

Our annual mercato was a wonderful success! We had 12 vendors lining the walls of our dining room that was filled with 180 members and their guests.

Vendors were Simply Scones, Chef's Olive Mix, Spiced Avocado Spices, Pampered Chef, Tupperware, Touchstone Crystal, Marianne's Attic, Tina Cates, Cloverfield Ceramics, Pam Zanze and Kathy Scowden, Discovery Toys, and our "I Dolci" table, which was a huge success.

Twelve members stepped up to make Italian cookies and desserts.

We wish to thank Linda Norce, Fran Koscheski, Elvira O'Day, Vera Vaccaro, Susan Kasimatis, Adrienne DeFazio, Laurie Wagner, Cathy LaPietra, Lisa Parinella, Caroline Shrader, Phyllis Keilholtz and brand-new member Michelle Troja. Their goodies made a



### WOMEN'S AUXILIARY NEWS

*Debra Cattuzzo*

whopping \$734 for the Women's Auxiliary. The money will help pay for the wonderful appetizers in the bar that secretary Susan Kasimatis has been making happen at our last few meetings. Everyone seems to enjoy them. We extend our thanks to Susan.

Each of the vendors gave a prize for the raffle.

Prize winners were Jennifer Eckert, olive mix; Barbara Relles, Tupperware; Alyse DeFazio, Discovery Toys; Julie Calcagno, Sew Sweet Stitches; Virginia Griffin, Tina Cates; Barbara Longo, The Spiced Avocado; Barbara Longo, Cloverfield Ceramics; guest Nancy Heffernan, Marianne's Attic; Alyse DeFazio,

Touchstone Crystal; Carol Perri, Pampered Chef; JoAnn Harding, Simply Scones; and Edyth Deasy, free dinner. Guest Liane Leavitt won a baked goods basket containing items from all 12 bakers at our I Dolci table.

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Linda Norce shows off her limoncello ricotta cookies at the Women's Auxiliary mercato in October.

## 2023 LADIES AUXILIARY BOARD

- Debra Cattuzzo, president:  
[cattuzzod@gmail.com](mailto:cattuzzod@gmail.com)
- Alyse DeFazio, vice president:  
[alysedefaz@aol.com](mailto:alysedefaz@aol.com)
- Tina Lucchini Bowers, treasurer:  
[tebowers55@gmail.com](mailto:tebowers55@gmail.com)
- Susan Kasimatis, secretary:  
[sjk955@gmail.com](mailto:sjk955@gmail.com)
- Anna Tenderella, hospitality:  
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- Karol Buccola, past president:  
[karolrb55@gmail.com](mailto:karolrb55@gmail.com)
- Sandy Calcagno, trustee/caller:  
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- Adrienne DeFazio, trustee/caller:  
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- Nancy Doyle, trustee/caller:  
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- Kathy Holberton, trustee/caller:  
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- Barbara Reali, trustee/caller:  
[barbara.reali46@gmail.com](mailto:barbara.reali46@gmail.com)
- Donna O'Neil, trustee/caller:  
[rtg4005@gmail.com](mailto:rtg4005@gmail.com)

**News, Notes and Otherwise**

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**Elections on the horizon**

The Dante Club will hold elections for a new slate of board of directors members and officers for 2024 and 2025.

Any member interested in serving should contact Ron Pane by text at 916-798-0111 or email at [repane@icloud.com](mailto:repane@icloud.com).

**Annual dinner payments**

In January, members will once again be able to pay 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.

**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](http://danteclub.shopgraphx.com) or they can contact coordinator Mark

Pedroncelli at [peddc@surewest.net](mailto:peddc@surewest.net) or 916-812-6729.

For special orders, contact Julie Brown at 916-787-0603 or [julie@premieregraphx.net](mailto:julie@premieregraphx.net).

Order now for the holidays.

## High school seniors: Second notice!

Applications for next year's Dante Club scholarships will be available starting Jan. 1, 2024.

Applications must be submitted to the scholarship committee no later than March 31.

**Ladies Auxiliary**

CONTINUED FROM PAGE 5

We did a short presentation honoring recently deceased auxiliary member Denise Franzoia. Denise had been a member of our auxiliary since 1951.

Denise had served as president at least twice and was a valuable asset and friend to the auxiliary. We will miss her.

Since our last meeting, we welcomed four new members: Michelle Troja, Beckee Lienert, Terri Waldron and Marie Waldron-Booth.

Two of them have already stepped up to volunteer as official photographers for the auxiliary. Thank you to Terri

Waldron and Marie Waldron-Booth.

And a big thank you to member Gina Stiriti for helping to take photos the evening of our mercato.

Thanks also go to these members who brought in pull tabs for donation to the Ronald McDonald House project: Suzie Franzoia-Rozewski, Cathay Bertolani, Linda Raridan and Jennifer Eckert.

Members may have noticed that wine carafes are no longer placed at the dinner tables but on a table at the front. This is instituted because the Dante Club has been required to throw away all leftover wine in carafes.

Member Teri Rossi volunteered to pour and deliver wine in glasses to the members at their tables. That is so sweet of her, as our older members will not have to get up to get a glass of wine. Thank you, Teri. What a great idea, and I hope others will volunteer as well.

On Nov. 13, we will have our annual general board meeting and elections.

The current board has agreed to stay on for another year, but members can still nominate someone to run for any office.

Members who would like to suggest changes to the auxiliary should let me know. I can put suggestions on the agenda to be discussed at the meeting.



## CLAIMING OUR HERITAGE

## President's Oct. 6 proclamation honors Italian Americans

*In celebration of October as Italian Heritage Month, President Joe Biden on Oct. 6 signed a proclamation at the White House honoring Italian Americans killed in one of the largest mass lynchings in the United States in 1891. Here are his words:*

"Today, we celebrate all the Italian Americans, whose courage and character reflect and help define our Nation.

In 1891, 11 Italian Americans were murdered in one of the largest mass lynchings in our Nation's history. In the wake of this horrific attack, President Benjamin Harrison established Columbus

Day in 1892. For so many people across our country, that first Columbus Day was a way to honor the lives that had been lost and to celebrate the hope, possibilities, and ingenuity Italian Americans have contributed to our country since before the birth of our republic.

More than a century later, we mark Columbus Day with that purpose—celebrating the heritage of Italian Americans, whose hands helped build our Nation and whose hearts have always carried faith in

the American dream. For many Italian Americans, the story of Christopher Columbus's voyage—from the Spanish port of Palos de la Frontera on behalf of Queen Isabella I and King Ferdinand II—remains a source of pride. It reflects the stories of trips across the Atlantic that so many Italian Americans grew up hearing at the dinner table, whether tales of ancestors who set sail on wooden boats across rough waters to begin new lives on our shores or grandparents who immigrated here with little more than hope in

their hearts. These are stories of people leaving everything they knew and loved behind for the promise of opportunity in the United States.

Today, we honor those stories told around the dinner table and celebrate what these hopeful Italian American newcomers brought to our Nation. Italian Americans are educators, service members, doctors, engineers, artists, Government officials, and leaders and innovators in every field. The Italian American

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**President's Corner**

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On the national stage, President Joe Biden issued a Presidential Proclamation that recognized October 9, 2023, as Columbus Day. First Lady Jill Biden hosted a White House reception for a delegation of Italian American leaders (I think my invitation was lost in the mail) to both recognize the sacrifices of Italian American immigrants and to celebrate the contributions Italian Americans have made to the United States. She recognized the barriers and challenges that Italian immigrants overcame, even

noting that her father was "never quite accepted by my mom's family because he was Italian."

As we move into the winter months, we face our biannual task of nominating and electing Dante Club board members and officers. These are the men who will provide club leadership for the next two years.

Nominations will be accepted at the November and December general meetings, with members voting at the December meeting. After the election, the new board will adjourn to elect among its members a president and first and second vice presidents. The

results will be reported to the membership.

Ron Pane, our immediate past president, is chairing the nominating committee. He still needs a couple of additional members to step up. So anyone interested should not hesitate to contact Ron and let him know they're willing to serve.

Finally, November is the month that traditionally asks us to pause and give thanks for all the blessings we enjoy, while also offering a helping hand to those who are less fortunate.

Please take care of your loved ones and stay well.



## Roots

CONTINUED FROM PAGE 1

their way to the back of the shed to make wine — or sometimes the strongest vinegar known to man or beast.

Hailing from their hometowns in Italy, our immigrant ancestors carried over their way of life and perpetuated their cultivating practices. Compost heaps were assembled to improve and sustain the soil in the available spaces.

Waste was unheard of. Harvesting was a source of pride.

In the 21st century, we have an abundance of ways to obtain food. Yet, demanding the quality and freshness of home-grown, we crave open-air and farmers markets, and promote the value of “eating local” or “locally sourced” foods.



Bountiful gardens are an enduring source of pride for Italians, who celebrated home-grown long before the “eat local” craze.

Celebrity chef and food historian Lidia Bastianich repeats a saying in Italy that basically translates to this:

Select food that comes from no farther than 1 kilometer away.

As a practicality, that seems a bit restrictive, but those of us with Italian roots (pardon the pun) understand the sentiment.

The Italian garden is more than mere sustenance. It’s our heritage and tradition.

## Proclamation

CONTINUED FROM PAGE 7

community is also a source of strength for our Nation’s enduring relationship with Italy — an essential NATO ally and partner in the European Union. Together, we are working to address the challenges of our time, especially supporting the people of Ukraine in defense of their freedom.

America was founded on an idea: that we are all created equal, endowed by

our creator with certain inalienable rights, and deserve to be treated equally throughout our lives. Though we have never fully lived up to that idea, our aspirations have never let us walk away from it either. Today, we honor all the Italian Americans who never walked away from our fundamental creed and who, for generations, have helped realize the full promise of our Nation.

In commemoration of Christopher Columbus’

historic voyage 531 years ago, the Congress, by joint resolution of April 30, 1934, and modified in 1968 (36 U.S.C. 107), as amended, has requested the President proclaim the second Monday of October of each year as “Columbus Day.”

NOW, THEREFORE, I, JOSEPH R. BIDEN JR., President of the United States of America, do hereby proclaim October 9, 2023, as Columbus Day. I direct that the flag of the United

States be displayed on all public buildings on the appointed day in honor of our diverse history and all who have contributed to shaping this Nation.

IN WITNESS WHEREOF, I have hereunto set my hand this sixth day of October, in the year of our Lord two thousand twenty-three, and of the Independence of the United States of America the two hundred and forty-eighth.

JOSEPH R. BIDEN JR.”



## Delightfully delicious fall dishes easy to make

**T**he frost is on the pumpkin, and it's a great time for delightful dishes for fall. These recipes will be right up your alley.

### ROASTED MUSHROOM CROSTINI WITH WINE AND HERBS

#### Ingredients:

- 3 cups wild mushrooms
- 3 sprigs fresh thyme
- 1 sprig fresh rosemary
- Couple of cloves garlic
- 1/4 cup red wine
- 2 tablespoons unsalted butter
- 2 tablespoons olive oil
- 1/4 teaspoon coarse salt
- Black pepper
- One baguette

### JUST LIKE MOM USED TO MAKE

*Richard Battistessa*

- Fresh parsley

#### Directions:

*Preheat oven to 400 degrees. In a baking dish, combine mushrooms, herbs, garlic, wine, butter, olive oil, salt and pepper. Roast mushrooms in oven for 20 minutes or until softened. Slice the baguette on a bias and lightly toast in the oven. Spoon the mushroom mixture over the toasted bread and top with fresh parsley and salt. Pour a glass of your favorite wine, and you are in business.*

### PAN-FRIED PIZZAIOLA POTATOES

#### Ingredients:

- 3 cups tomato puree
- 2 large potatoes
- 1 cup mozzarella cheese, sliced
- 1/2 cup Parmesan
- Extra virgin olive oil
- Oregano
- Salt and pepper to taste
- Basil leaves to garnish

#### Directions:

*This dish can be cooked on the stove. With the tomato puree as the base, layer on slices of potato. Cover with cheese slices and a little Parmesan. Drizzle the olive oil and sprinkle with oregano and a little more puree. Continue the layering process: Cheese melts, potatoes are tender. Garnish with the basil, and mangia bene! Buon appetito!*

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## 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](mailto:gprocida@gplandscape.com) and Porata at 530-887-1583 or [jporata@sbcglobal.net](mailto: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](mailto: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](http://danteclub.shopgraphx.com).

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

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