



**Commit to active
participation in
our Dante Club**

DANTE'S INFERNO



PRESIDENT'S CORNER

Pat Orelli

Board complete after additions

At our February meeting, it was a pleasure to have retiring secretary Ron Fiorica install our new secretary, Joe Pasquinelli, as well as Brian Noble, who is filling the open position on the board. Both men had expressed a willingness to become more involved and were brought to my attention by other board members.

Joe has been a member of the Dante Club for less than two years, but an amendment of the bylaws a couple of years ago provided the board with the authority to fill a vacant position regardless of other limitations set in the bylaws. As a result, our board of directors is now complete.

Recently, a member approached me with the comment that he thought the Dante Club did not exist, and we were just another group

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TAKING THE REINS



Newly minted members of the Dante Club's leadership ranks are Brian Noble, left, and Joseph Pasquinelli, center. Noble fills a vacancy on the club's board of directors, and Pasquinelli is the new board secretary. Retiring secretary Ron Fiorica, right, swore in the two during the February members meeting.

ENHANCING OUR CULTURE

Caramelle Italiane: How sweet it is

By Susan Pricco

As a child and for many years afterward, I was often treated to Italian candies from the elder members of family and friends. Hard *caramelle*, fruity and tangy sweets in white wrappers, were frequently on display in an easy-to-access candy dish from Italy—a capodimonte or hand-painted ceramic. Sometimes the treat was

torrone—vanilla, lemon or orange nougat in wafer paper wrapped in little boxes with antique portraits.

Ever had Italian black licorice? With a flavor sometimes described as “medicinal” compared with licorice produced in other countries, Italian licorice derives its strength from herbs. I understand that licorice was used in ancient times

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NEWS, NOTES AND OTHERWISE

Advisory and finance

The advisory and finance committee reported at the February general meeting that the restaurant did well financially in 2023, which increased profits by 54%, compared with 2022.

The additional funding was put to good use for building maintenance and repairs and the hiring of additional staff to cover the bar, kitchen and server areas. This would not have been possible without the exceptional year provided by the restaurant.

The committee tracks event center health by meeting regularly with the general manager and other staff to discuss finances, staffing, and building and equipment maintenance and repairs.

Many areas need attention as we save for future needs. The facility will eventually need a new roof, replacement or repair of the parking lot and possible replacement of an air conditioning unit. These projects will cost hundreds of thousands of dollars.

We have reserve and building funds that we replenish as money becomes available. In 2022 and 2023, the funds were used to keep up with building maintenance and repairs, but as the restaurant prospers, we hope to build up these two accounts for both current and future needs.

We have considered holding special events to help fund these accounts. As always, we need member support. Any members who have suggestions and/or are willing to volunteer to help us produce an event should contact the advisory committee.

See Page 4 of this newsletter for names and phone numbers of the committee members.

Buildings and grounds

Despite rain and wind storms that toppled trees across Northern California in early February, all trees at the Dante Club remain safe and sound.



A toppled fence is the only result of fierce February winds.

However, the fence between the car wash and our parking lot blew over, and steel posts snapped at the base. The broken posts and concrete anchors were jackhammered out and replaced with stronger, heavy-duty posts, in hopes of preventing this

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

March 3

Sunday Family Dinner

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

Menu: Caesar salad, meat lasagna (vegetarian available), seasonal vegetables, rolls with butter, chef's choice dessert

Cost: \$18 adults, \$8 children ages 12 and younger

Reservations are now closed.

March 11

Women's Auxiliary Dinner and Meeting

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

Menu: Irish flag clementine cucumber salad, braised corned beef and cabbage with roasted carrots, boiled Yukon potatoes, rolls with butter, chef's choice dessert

Cost: \$22 per person

Reservations are now closed.

March 16

Dante Cioppino Feed

Times: 5 p.m. cocktails, 6 p.m. dinner

Menu: Antipasto, insalata, garlic bread, risotto, cioppino, dolce

Cost: \$75 per person; seating at tables of 10

Check the website for the reservation deadline and possible extension.

March 18

Dante Club Members Dinner and Meeting

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

Menu: Brussels sprouts salad, braised corned beef and cabbage with roasted carrots, boiled Yukon potatoes, dinner rolls with butter, chef's choice dessert

Cost: \$22 per person

Reserve by midnight Friday, March 8.

March 30

Dante Easter Egg Hunt

Times: 11 a.m. to 3 p.m.

Menu: Hot dogs, assorted chips, fresh fruit salad, Dante house salad, assorted cookies, ice cream sandwiches, popsicles, soft drinks, complimentary draft beer for adults

Cost: Free for members and children

Preregister by midnight Saturday, March 23.

SAVE DATES:

Sunday Family Dinner, April 7

Women's Auxiliary Dinner and Meeting, April 8



News, Notes and Otherwise

CONTINUED FROM PAGE 2

from happening in the future. The rest of our facility appears in good shape, with no issues.

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."

Membership committee

The membership committee has two new members, Tom Mathews and Dennis Noble. They will join Don Agostinelli, George Procida and Dan Calcagno, who continue to serve from last year. Another addition to the committee will be announced soon. Please reach out to any committee member with questions about prospective applicants.

At the February meeting, Matt Bruce, sponsored by Anthony Kafourous, was inducted. Matt is our first associate member eligible under the bylaws change that welcomes spouses of Italian heritage women who are not members of the Women's Auxiliary.

In March we hope to induct Vince Mastracco, sponsored by John Caselli, and Paul Ciccarella, sponsored by Al Manfredi. Interviewed in February were Ken Lewis, sponsored by Bill Maffei, and Gary Savelli, sponsored by John Rizzardo. They were accepted after committee recommendation and approval by the general membership.

Ken and Gary also should be inducted this month. We'll have a full house of new faces, so members are encouraged to reach out and introduce themselves.

On the waiting list to join is John Angella, sponsored by Randy Canova. John is scheduled for an interview on March 18.

This is traditionally a time of year when some members don't renew, and our roster counts decline. We will miss those leaving, but more applications have been handed out, so we hope to maintain our membership levels.

Thanks to all for continuing to encourage family and friends to consider becoming part of the Dante Club.

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.

Cioppino feed

Reservations for the cioppino feed, our signature Dante Club dinner, on March 16 are going fast. Reservations are limited to 200 attendees, so call or go online at the club website soon.

We also are collecting donations for the raffle. They can be a cash donation or a special basket prize with a theme, such as pets, pasta or wine. Gift cards also are welcome.

Donations can be dropped off at the Dante Club before March 14.

Funds raised will help the club's building and maintenance efforts. Member support is greatly appreciated. Join paseani for a great night of food, dancing and friendship.

General manager's report

February offered a great start to crab season, with more than 5,800 pounds of crab served at our crab feed. We look forward to our remaining crab feeds this year, as well as what March has to offer.

Reminders about changes in 2024: Due to an increase in labor and food costs, the Sunday Family Dinner price for adults is now \$18. The cost of kids' meals remains at \$8 per child. Also, dinner reservations for Women's Auxiliary, Sunday and members dinners are now due by midnight Fridays rather than midnight Saturdays. This change ensures that

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2024 Committees and Assignments

COMMITTEES

ADVISORY AND FINANCE

Pat Orelli, chairman; Dan Calcagno, 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; Tom Novi, vice chairman

Member: Steve DeCristofaro

MEMBERSHIP AND INVESTIGATIONS

Dan Calcagno, chairman

Members: George Procida, Don Agostinelli, Dennis Noble, Tom Mathews

PUBLICITY AND MARKETING

John Caselli, chairman; Tom Mezzanares, vice chairman

SCHOLARSHIP

Rich Battistessa, chairman; Jim Dimino, vice chairman

Member: Mark Pedroncelli

SOCIAL

Steve DeCristofaro, chairman; Rich Battistessa, vice chairman

Members: John Caselli, Matt Longo, Joe Porata, Ron Pane, Mark Pedroncelli

SPECIAL COMMITTEES

BOCCE

Rich Battistessa, chairman; Jim Dimino, vice chairman

Members: Dick Zarzana, John Rizzardo

GOLF TOURNAMENT

Frank Buccola, chairman

Members: Bill Maffei, Rich Battistessa, Frank Bartucco

DINNER PROGRAM

Rich Battistessa, chairman; Jim Dimino, vice chairman

Member: Don Agostinelli

ENHANCING OUR ITALIAN CULTURE

Ralph DiLibero, chairman

Member: Rich Battistessa

SPECIAL ASSIGNMENTS

• Women's Auxiliary liaison: Tom Novi

• Check-in desk for club events and raffle: John Caselli, chairman; Matt Longo, vice chairman; and new members

• Club apparel: Mark Pedroncelli

• Sergeant-at-arms: Colin Orelli

2024-2025 DANTE CLUB BOARD OF DIRECTORS

OFFICERS

- Patrick Orelli, president: pat@apcpagroup.com, 916-369-2327
- Dan Calcagno, first vice president: dcalextra@aol.com, 916-481-8368
- Ron Pane, second vice president: repane@icloud.com, 916-798-0111
- Joseph Pasquinelli, secretary: impasquinelli@gmail.com or (708) 805-5242
- Tom Mezzanares, treasurer: tjmezzan@gmail.com, 916-467-7483

DIRECTORS

- Richard Battistessa: drbattistessa@comcast.net, 916-961-4854
- John Caselli: jac6652@aol.com, 916-456-1253
- Steve DeCristofaro: stefanodad@gmail.com, 916-752-3247
- Jim Dimino: jkdimino@sbcglobal.net, 916-956-6691
- Ron Fiorica: rbfiorica@frontiernet.net, 916-687-6406
- Matt Longo: longomb@sbcglobal.net, 916-397-5869
- Bill Maffei: mrmaffei@sbcglobal.net, 916-207-6837
- Brian Noble: ibnpoble@gmail.com, 916-217-8836
- Dennis Noble: d.noble35@comcast.net, 916-889-6677
- Tom Novi: tomnovi@aol.com, 916-961-6197
- Mark Pedroncelli: peddc@surewest.net, 916-812-6729
- George Procida: gprocida@gplandscape.com, 916-455-4738



Donations for raffle needed before month's end

We had 185 members and guests at our February meeting—quite a crowd! The room was very festive, and our “heart-shaped box of chocolates” Laura Scarrone gave out chocolate treats to all.

During the meeting, we introduced these eight new members, who received dual-flag membership pins: Tiffany Kowalski, Danielle Nelson, Carletta Puppo, Tina Coltri



WOMEN'S AUXILIARY NEWS

Debra Cattuzzo

Marshall, Debbie Massello, Toni Groth, Jessica Bowman and Paula Osborne. Welcome to the auxiliary!

Ann Marie Faires brought a special guest to the meeting—her cousin, Marilynn Matteoli Pence. Months ago, Fran Kocheski gave us background on how her grandmother, Paolina Panattoni, started the auxiliary club in 1926. Fran mentioned how Paolina had talked a friend into becoming the first president of the auxiliary: Mrs. Maude Matteoli.

Well, Marilynn is Maude's granddaughter. I love the history of this club! Marilynn said she had a wonderful time at our dinner.

Kathy Holberton released the tables to the buffet line, so I actually got to sit down and eat the

wonderful chicken cacciatore and polenta dinner.

Cathy Eister announced the raffle prizes and did a wonderful job. She had us laughing! These are the raffle winners: guest Stephanie Steuterville, marble cheese board with cheeses; Cathy LaPietra, chocolate bundt cake; Alyse DeFazio, two Mendocino Farms gift cards; Carol Orelli, Valentine's Day bucket with Prosecco, champagne flutes and See's candy; Amanda Schaffer, imported Italian chocolates; Phyllis Roehrs, Chinese New Year's gift basket; guest Kelly Smith, \$25 cash; Sue Pricco, white hand-blown bowl with Valentine's towels and heart-shaped Dove candy; Emily Rossi, golden heart champagne flutes with candy and Prosecco; and Catherine Raineri-Zerio, free auxiliary dinner. Congratulations to the winners.

Spring is almost here, and that means bocce. The auxiliary plays

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Patrice Farncomb, Maryanne Chivaro, Karol Buccola and Sandy Boruff enjoy the Valentine's festivities in February.

2024 WOMEN'S AUXILIARY BOARD

- Debra Cattuzzo, president:
cattuzzod@gmail.com
- Alyse DeFazio, vice president:
alysedefaz@aol.com
- Tina Luchini Bowers, treasurer:
tebowers55@gmail.com
- Susan Kasimatis, secretary:
sjk955@gmail.com
- Anna Tenderella, hospitality:
annatenderella@sbcglobal.net
- Karol Buccola, past president:
karolrb55@gmail.com
- Adrienne DeFazio, trustee/
caller: adefazio73@gmail.com
- Nancy Doyle, trustee/caller:
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- Kathy Holberton, trustee/caller:
crystalgal@yahoo.com
- Roseann Jamison, trustee/
caller: rosieado@yahoo.com
- Donna O'Neil, trustee/caller:
rtg4005@gmail.com

**Sweet**

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for digestive needs. Not as bracing, pastilles made of fruit and herb oils, such as mint, were tiny nuggets with sophisticated intensity.

I also remember lots of chocolates, especially *gianduja*, with its unique triangular log shape and gold foil wrapper. Hazelnut chocolate has gained in popularity in recent times, but I consider the *gianduja* from Italy unequalled. It has a much



Marzipan made to resemble tiny kid-sized fruits are among the many traditional candies favored by Italians. The treats are made of almonds, eggs and sugar.

higher percentage of hazelnut paste, which accounts for its more luxurious texture and rich taste, tinged with a slight bitterness.

Speaking of hazelnuts and chocolate, there's

baci, with a whole Italian hazelnut, or *nocciolo*, in the middle.

These Italian nuts are not to be confused with other hazelnuts, which do not have the same intense flavor.

Hazelnuts weren't the only treats that found their way onto the candy plate of my youth. Marzipan, made of almonds, eggs and sugar, appeared to be spray-painted to resemble little fruits. As a child, I thought they looked like miniature tea party tidbits.

Italians have enjoyed these traditional candies for centuries. Sweeteners and occasionally formulas have changed, but the traditions remain a sweet way to retain our heritage.

News, Notes and Otherwise

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food and products can be ordered without delay or issue.

The Dante Event Center is booking events into 2024 and 2025. Reservations for 2026 will be accepted starting this month.

Reservations are now open for the March 16 cioppino feed.

Social activity

Dante Club members, let's make it a goal this month to fill the room at our March 18 meeting and dinner. In February, we had a lot of room for those who couldn't make it, and their presence was missed.

March also means our cioppino feed. As of late February, we had about 80 spaces left. But they'll get taken quickly, so members shouldn't wait until the last minute to reserve a spot for the March 16 event.

Also this month is our annual Easter Egg Hunt on March 30, the Saturday before Easter. It's a great time for families and their bambini

to take part in a holiday tradition with good food. The egg hunt will begin at 9 a.m.

Scholarship deadline

Midnight March 31 is the deadline for high school seniors interested in applying for Dante Club scholarships to do so.

Applications are available online. For any questions, send an email to Richard Battistessa at drbattistessa@comcast.net.

Annual dinner payments

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.

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.

National participation

The board approved Dante Club membership in the national Conference of Presidents of Major Italian American Organizations.

Established in 2016 in New York, the group represents more than 60 Italian American

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FAMOUS ITALIANS

Explorer Vespucci deserves as much respect as Columbus

By Tom Novi

History has long reflected the world-class accomplishments of many great Italians, but for Americans there may be no more consequential figure than Amerigo Vespucci. Vespucci, the self-made son of working-class parents, was born March 9, 1451, in Florence, Italy. His talents were recognized by the medieval Medici family, who nurtured him and supported his explorations.

Although Christopher Columbus is credited as the first European explorer to discover the "New World" in the late 1400s, his friend Amerigo Vespucci in 1499 and 1504 explored the land that would be named after him.

Through his writings about the trips, Vespucci captivated the imaginations of many Europeans and contributed to what became known as the Age of Exploration. Inspired by Vespucci's writings, German cartographer Martin Waldseemüller gave the newly discovered land the name we know today—America, from the Latin version of Amerigo.

So when we pledge allegiance to the United States of America or sing "America the Beautiful," we are paying homage to Amerigo Vespucci, one of history's great explorers and an Italian who deserves respect and admiration.

Organization protests federal bill to erase Columbus Day

The Conference of Presidents of Major Italian American Organizations is asking for the Dante Club's support to preserve Columbus Day at the federal level.

The conference consists of 63 cultural, educational, fraternal and anti-defamation groups that seek to preserve and promote Italian American history and traditions. The Dante Club recently joined the organization.

The conference asks the Dante Club and other member groups to voice their opposition to U.S. Senate bill 2970, which would erase Columbus Day and instead designate the second Monday in October as Indigenous People's Day.

"Columbus Day was intended to encourage greater acceptance of immigrants," conference leaders said. "The holiday must be preserved to honor not only our ancestors but also the 18 million Americans of Italian descent living today. Uphold our history, before it's too late."

Over the past two years, the conference reported, prominent Italian American leaders have worked with White House officials to develop Columbus Day proclamations that explore the history behind the holiday.

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President's Corner

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having meetings at the Dante Event Center. This assertion is not entirely correct, but he made a good point.

What is missing are events that define our club. Only five events on the 2024 calendar are designated club activities; the rest relate to the restaurant. Of these five, the Easter egg hunt has become a function of the Women's Auxiliary. That leaves, as our only activities, the

Cioppino Dinner in March, the Sausage Festa in June, our annual golf tournament and perhaps a trip to Reno in October for the Italian Festival.

Perhaps 20 members will work to put on these events, all of which are fundraisers. Where is the member participation?

We had two marvelous activities in February—the Dante Club Crab Feed and the Sunday Night Family Dinner. Both were well attended by the public, but

the presence of members was sorely lacking.

We need more member participation to bring back some of the fun activities we enjoyed in the past that truly made us a club. If it were not for bocce, that member's comment may have been entirely correct.

The Dante Event Center operates under the direction of the Dante Club board, but our general manager has considerable leeway to bring in the funds needed to keep the club viable.



Try this meatless pasta dish for Palm Sunday

This is another cherished family recipe from Women's Auxiliary member Linda (Norcia) Norce. It is a meatless Lenten dish, enriched with plant protein from nuts and garnished with mollica—seasoned and toasted breadcrumbs. You can use walnuts or pine nuts—or both, if you wish.

PALM SUNDAY PASTA WITH MOLLICA

Ingredients:

- ½ cup (8 tablespoons) extra virgin olive oil, divided, plus more if needed for sauce
- 1 cup chopped walnuts or pine nuts (or ½ cup of each)
- 1½ to 2 cups fresh

JUST LIKE MOM USED TO MAKE

Adrienne DeFazio

breadcrumbs for the mollica (use purchased seasoned breadcrumbs or make your own; see instructions)

- 1 pound bucatini (perciatelli) pasta
- 2 to 4 cloves garlic, chopped
- 1 cup chopped parsley, divided
- Black pepper, freshly ground
- Optional: Anchovy filets, canned in oil (amount used is up to you)
- Pecorino cheese, grated

Directions:

In a large frying or sauté pan, sauté nuts in 1 tablespoon olive oil over medium heat. Stir frequently until lightly toasted. Remove nuts from pan and set aside. Add

breadcrumbs and 3 tablespoons of oil to pan. Lower heat and continue to stir constantly until breadcrumbs begin to turn brown, about 5 minutes. If necessary, add a bit more oil. Add toasted nuts and stir mixture for a few more minutes. Remove mixture from pan and set aside. Season to taste with salt and pepper. Bring salted water to a boil in large pot. Add pasta and cook according to directions. Cook to al dente stage, tasting pasta 1 to 2 minutes before package instructions say it will be cooked through. It should be chewy but not mushy. While pasta is cooking, sauté chopped garlic in same pan (or separate

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Columbus Day

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In 1892, President Benjamin Harrison organized the first national Columbus Day parade in New York City to ease a diplomatic crisis between the United States and Italy that surfaced the prior year when a lynch mob murdered 11 Italian immigrants in New Orleans.

With the success of the parade, attended by more than a million people, Italian Americans used Columbus as a vehicle through the 1900s to fuel their assimilation and fight anti-Italian persecution. Today, the holiday pays tribute to Italian American pride and heritage.

The conference asks members of Italian American organizations to call their senators and request that Columbus Day be preserved.

For more information, go to www.copomiao.org.

Just Like Mom

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pan) in ¼ cup olive oil. If using optional anchovies, add them now, and stir to break them up. Drain pasta in colander, saving at least a cup of pasta cooking water, as some or all will be added to pasta to complete the dish. Put drained pasta in saucepan with sautéed garlic and olive oil remaining in pan. Stir in ½ cup of chopped parsley and black pepper to taste. Add ½ cup pasta water and, over low heat, stir to combine with pasta mixture for 2 to 3 minutes. Add more pasta water and olive oil if mixture is too dry. If desired, stir ½ cup of breadcrumb mixture (mollica) into pasta dish, reserving the rest for topping. Serve, topping each portion with some reserved mollica, chopped parsley and black pepper, if desired. Feel free

to sprinkle on grated pecorino cheese, as desired. Serves 6.

Do-it-yourself mollica: *The breadcrumb mixture known as mollica is often used as a topping for pasta dishes in southern Italy. As desired, it can be seasoned with salt, pepper, grated pecorino, chopped herbs, minced garlic. One way to prepare breadcrumbs for mollica: Grind cubes of Italian- or French-style bread into crumbs by pulsing cubes in a food processor (about 3 cups of bread cubes for this recipe). Or do this in a blender in two or three batches. Leave crust on or use only the “crumb” or inside part of the loaf. If the crust on the bread is hard and tough, larger chunks may remain after crumbs are processed. You can sift or pick them out or just leave them in if that’s your preference.*

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Women's Auxiliary

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bocce twice a week—at 11 a.m. Tuesdays and at 5:30 p.m. Wednesdays. Everyone has a lot of fun at these practices.

Players are even talking about inviting the men to join them on Wednesday evenings. I will let you know when bocce begins.

We received a lovely thank-you note from the Bishop Gallegos Maternity Home. At our December dinner, we collected many items to donate to the maternity home. We also collected cash and sent our raffle donations from December and January, raising \$2,196. Let's congratulate ourselves on giving to a wonderful charity.

And thank you, Phyllis Keilholt, for suggesting this charity.



Reinstalled auxiliary board members for 2024 are, from left, Debra Cattuzzo, president; Alyse DeFazio, vice president; Tina Bowers, treasurer; and Susan Kasimatis, secretary. Last year's callers Adrienne DeFazio, Roseann Jamison, Nancy Doyle, Kathy Holberton and Donna O'Neill also agreed to stay on for another year.

Members with a special charity in mind should be sure to tell me.

Applications for the Dante scholarship program will be accepted through March 31. Any member with a child, grandchild, niece or nephew who is graduating from high

school this year should encourage them to apply for a scholarship.

The cioppino feed on March 16 will be a fun night with great food. We need donations for raffle prize baskets. Anything you can spare, such as wine, pasta, glasses, liquor, candy, cookies, toys, gardening items and spa items, can

be used to make any type of themed basket.

Please either drop off items at the club, bring them to the March meeting or call me so I can pick them up from your house.

We will see you in March as we celebrate St. Patrick's Day with a corned beef and cabbage meal.

From the Woman's Auxiliary archives:

DANTE AUXILIARY WILL HONOR LEADER

The president of the Dante Club Auxiliary, Mrs. Callia Mezzanares, will be honored at a tea to be given by her two sisters, Mrs. James Poaggi and Mrs. Victor Dorsa, in the latter's home at 951 Forty-First Street, on Sunday from 2 to 5 P.M. All the members are invited to attend.

The color scheme will be in the club colors of red and white.

Mesdames Victor Panattoni, Charles Ferrara, Manual Caselli, Georgia Michelli, Paul Romagnolo, Anthony Ferrara, Roger Giorgi and A. Pelligrini will pour.

The newly elected officers Carmela Tisdell, Julia Gabrielli, Margaret Nadi, Elvira Velardi, Maud Matteoli, Ann Panattoni, Esther Warren, Ann DeStasio and Marie Caselli will assist the hostesses.

Mrs. Rose Frichetti will play piano selections.

Reprinted from The Sacramento Bee archives, Jan. 24, 1941

News, Notes and Otherwise

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organizations nationwide, including the San Francisco Italian Athletic Club and the Sacramento Italian Cultural Society.

The mission of the conference is to advocate for the interests of Italian Americans through various educational and political channels.

Thanks go to Ralph DeLibero for sponsoring the Dante Club's participation in the organization.



PAST AND PRESENT



Newly inducted Dante Club member Matthew Bruce, at left above, tells his fellow members a little about himself, as his sponsor Tony Kafouros listens attentively. In photo at right, current club president Pat Orelli, left, presents his predecessor Tom Novi with an appreciation plaque for his many contributions to the club as president in 2022 and 2023.



DANTE'S REMINDER



Member volunteers

To volunteer, contact George Procida for anything related to buildings and grounds and Steve DeCristofaro for anything related to social events. Reach Procida at 916-455-4738 or gprocida@gplandscape.com and DeCristofaro at 916-752-3247 or stefanodad@gmail.com.

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.