



Commit to active participation in our Dante Club

DANTE'S INFERNO



PRESIDENT'S CORNER

Pat Orelli

Members asked to bring concerns to club leaders

It will likely be Labor Day or a little later as you read this column. It's the unofficial end of summer as children return to school and vacation travel comes to an end. It doesn't seem like our hot weather intends to depart with summer, but maybe the weather will become more bearable.

Perhaps the heat this summer brought about more tension and lower boiling points. On several occasions, some club and auxiliary members vented at Dante Event Center staff because the members believed they were denied something they had a right to receive.

Generally, this was a direct result of the members not being aware of a policy of the Dante Club board.

Verbally attacking our

See PRESIDENT'S CORNER, Page 6

A sizzling time in the summertime



Member Steve DeCristofaro, right, prepares to add his steaks to the grill during the Dante Club's barbecue event in August.

ENHANCING OUR ITALIAN CULTURE

Matrimonio Romantico: Tying the knot in Italy emphasizes romance and tradition

By Susan Pricco

You might remember the wedding scenes from "The Godfather" movies, with their street processions, music and formal Catholic Mass. Southern Italian weddings are elaborate, sometimes spanning more than a day. Northern Italian weddings are less intricate but no less steeped in tradition, romance and emotion. Some of these customs have passed down through generations—some specific, some in spirit.

La Promessa (the Promise) is the proposal, done quite formally, in front of family and friends at the bride's home. No pressure, right? The acceptance is the cue to break out the Prosecco or Spumante.

See TRADITION, Page 10



NEWS, NOTES AND OTHERWISE

Advisory and finance

The advisory and finance committee has met on a few occasions to redesign the role of the treasurer. It will take more than a single person to fill the roles previously handled by Tom Mezzanares.

To ensure a smooth transition, in the short term we have handed out some assignments until more permanent people can join the efforts.

Pat Orelli and Ron Pane will handle the review of and payments for member-related expenses. Event center manager Jennifer Peretti and bookkeeper Kelley Wyckoff will do the same for event center expenses. We will establish a finance review board to monthly oversee all payments and cash flow. Steve DeCristofaro will monitor our existing contracts and annual obligations to ensure we act long before due dates. We are also thankful that Bruce King has stepped forward to help Kelley with our accounting system.

We continue to define some management processes to better handle our finances. These changes will evolve over the next few months, but we are pushing to make them happen as soon as possible.

Six initiatives are being developed with the goal of generating funds to reduce debt and alleviate cash-flow issues. We plan to present these proposals at this month's members meeting.

General manager's report

August was a busy month at the event center. We saw the August members barbecue with over 100 guests and hosted the Fresh Palate Fundraiser by Southside Unlimited, which has already booked for next year.

We did, however, say goodbye to some of the club's longtime friends and family, including Jill Relles, Alice Mattos and Donna Scully.

We continue to book events for the remainder of the summer and as far out as 2026. We look forward to cooler months ahead.

As of last month, because of the growing costs of labor and food as well as inflation, the Sunday Family Dinner price increased to \$22 for adults and \$12 for children. Members dinners increased to \$25.

A reminder: Reservations for Sunday and members dinners are due by midnight Fridays rather than

See NEWS, NOTES AND OTHERWISE, Page 3



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

September 9

Women's Auxiliary Dinner and Meeting

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

Menu: Tomato, basil, cucumber panzanella salad with balsamic vinaigrette; chicken mushroom marsala with creamy polenta; green beans with garlic butter, herb-roasted focaccia bread sticks; vanilla bean gelato

Cost: \$25 per person, \$30 for guests

Reservations are closed.

September 14

Dante Club Golf Tournament Lunch

Time: After tournament

Menu: Italian sausages, hoagie rolls, grilled peppers and onions, rigatoni with meat sauce, spumoni

Cost: \$35 per person

Reserve by Tuesday, Sept. 10, for lunch.

September 16

Dante Club Members Meeting and Dinner

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

Menu: Tomato, basil, cucumber panzanella salad with balsamic vinaigrette; chicken mushroom marsala with creamy polenta; green beans with garlic butter; herb-roasted focaccia bread sticks, vanilla bean gelato

Cost: \$25 per person

Reserve by midnight Friday, Sept. 6.

October 5

Italian Heritage Dinner

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

Menu: Aperitivo, insalata Italiano, mezza rigatoni with marinara and Parmesan, osso buco with creamy polenta and vegetables, dinner rolls, vanilla panna cotta with compost di frutta

Cost: \$55 per person

Reserve by midnight Tuesday, Sept. 24.

PLEASE NOTE: No Sunday Family Dinner in September and October.



News, Notes and Otherwise

CONTINUED FROM PAGE 2

Saturdays. Reservations for Women's Auxiliary dinners are due by midnight Thursdays.

Buildings and grounds

August didn't present many issues for the buildings and grounds committee. The meat slicer for the kitchen was serviced and sharpened, and a couple of faulty light fixtures were fixed.

As the weather begins to cool, we will begin to replace any foliage that may have been the victim of the intense heat we experienced in July. We also will begin the process of assuring that the building inside and outside is ready for the fall and winter months. We don't anticipate major challenges but will begin now as a form of cheap insurance.

Social report

After our summer break, we are back to having regular member meetings, and we look forward to seeing many members this month.

At the time of this publication, members should have already signed up their foursomes for the annual Frank Calcagno and Vic Martinelli Golf Tournament.

Also, we have our first bus trip to Reno for the Italian Festival coming up on Oct. 12. The festival is a great time of food and activities. Seats are limited. Members can register themselves and one other person via the Dante Club website.

Save pull tabs

Since Ron Cristoni challenged Dante Club and Women's Auxiliary members to collect pull

tabs to benefit the Ronald McDonald House, the response has been overwhelming.

Cristoni offered this update: "I dropped off 67 pounds of pull tabs at the Ronald McDonald House and asked the desk clerk what the going price was for parents to spend the night. The price is still \$20 a night. So if the Ronald McDonald House cashed in the pull tabs at the going rate of \$1.25, that is \$83.75 or four nights' stay for parents who can't afford the \$20 per night. Please thank the auxiliary. They turned in two giant bags of pull tabs."

The club and the auxiliary have a lot to be proud of. To date, we have collected over 1,625 pounds of pull tabs and raised nearly \$2,000 for the program.

The program helps offset the cost of overnight accommodations for parents with a child hospitalized at UC Davis Medical Center.

Club and auxiliary members are asked to continue bringing pull tabs from pet food, soda and beer cans to their meetings.

For more information, go online at www.rmhcnc.org. Select "Getting Involved" and scroll to box 5, "Pull Tab Program."

Annual dinner payments

Members can pay monthly or annually for monthly meeting night dinners. When paying in advance, members cannot receive a refund or a credit for any dinner they don't attend, but they don't need to tell the event center if they can't attend as they have already paid.

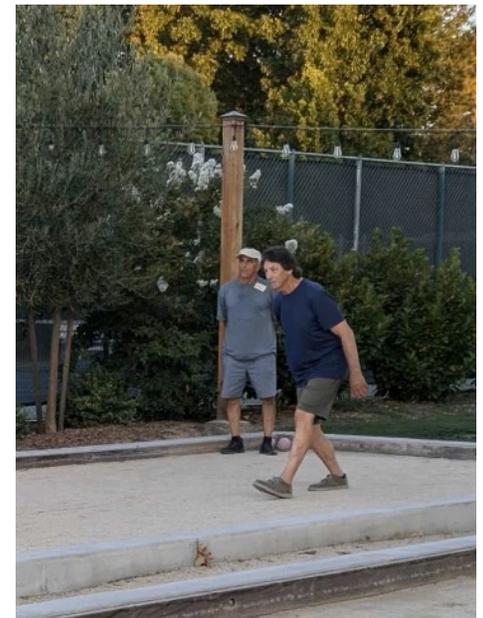
For reservation substitutions, members must call 916-925-8230 by noon the day of the event and give the substitute's name. Any

substitution not confirmed by noon can't be honored.

Newsletter advertising

Newsletter coordinator John Caselli and the Dante Club board wish 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.



Tom DeFazio, left, watches Tom Strobel take his best shot.

Bocce

Congratulations to the Il Inferno team for finishing the summer bocce season with great results, taking the first-place title away from the Doo-Wops.

The fall season kicked off Aug. 31 and will end Nov. 16. The season will include two non-play Saturdays because of the Dante Club's annual golf tournament on Sept. 14 and the Columbus Day bus trip on Oct 12.

Here's the final team tally for summertime play:

- Il Inferno (first place), 15 wins, 3 losses

See NEWS, NOTES AND OTHERWISE, Page 9



2024 Committees and Assignments

COMMITTEES

ADVISORY AND FINANCE

Dan Calcagno, chairman; Ron Pane, vice chairman

Members: Tom Mezzanares, Richard Battistessa, George Procida, Tom Novi, Pat Orelli

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

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SCHOLARSHIP

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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: jmpasquinelli@gmail.com, (708) 805-5242
- Tom Mezzanares, treasurer: tjmezzan@gmail.com, 916-467-7483

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- George Procida: gprocida@gplandscape.com, 916-455-4738



Bocce inspires community spirit in a relaxing atmosphere

Bocce, bocce, bocce is the rage! Board member Anna Tenderella provided me with a July 26 article from The Sacramento Bee with this headline: "Move over pickleball, bocce rules." After the pandemic, pickleball emerged as the go-to sport, but as the older generation got involved in the game, many people began to suffer injuries to their knees and hips on the courts.

Bocce, which dates back to the Roman Empire, has long been popular in Italy, but interest in the game appears to be surging in the United States. It's less physically demanding than tennis and pickleball, and it's very easy to pick up as it relies on skill and strategy, rather than strength and speed. It's one of the few sports in which a 90-year-old might easily beat a 30-year-old. We have seen that happen right here on our Dante bocce courts!

As people started discovering the game, in Pacific Palisades, the



WOMEN'S AUXILIARY NEWS

Debra Cattuzzo

Palisades Bocce Club was started by Jimmy Dunne in 2021 and now has over 900 members. The club draws all ages of players and accomplishes bringing people outside and slowing down their demanding lives. Dunne said it's not really about the game itself. It's about enjoying the experience of being outside and the togetherness of neighbors and friends in their town.

Anyone who's ever been to one of our Women's Auxiliary bocce games understands the community feeling they bring. Our members now sometimes bring husbands or boyfriends—yes, men are allowed. And the members don't just come to play bocce. They bring appetizers and beverages and sometimes come just to watch others play. It's relaxing time in a

beautiful setting under the shade of our tent for an evening get-together.

The best part is that auxiliary members meet other members, and that's how friendships develop. I think the Tuesday morning games are over, but evening game coordinator Susan Kasimatis says the 6 p.m. Wednesday games are still going strong. So come on out, bring a chair and enjoy.

During our summer break, I hope members were still collecting pull tabs from aluminum cans—beer, soda, bubbly waters, cat food—to bring to our collection basket at the September meeting.

I want to acknowledge that members Anna Tenderella and her sister, Linda Raridan, brought in two big bags of pull tabs at our June meeting. Not only that, Anna was telling her niece, Karen Ferrarotti, about our Ronald McDonald House pull-tab program, and now Karen is having

See WOMEN'S AUXILIARY, Page 6

2024 WOMEN'S AUXILIARY BOARD

- Debra Cattuzzo, president: cattuzzod@gmail.com
- Anna Tenderella, hospitality: annatenderella46@gmail.com
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- Susan Kasimatis, secretary: sjk955@gmail.com
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Women's Auxiliary

CONTINUED FROM PAGE 5

her co-workers at the San Juan Unified School District Transportation Division collect them for us as well. Let's send a big thank you to Karen!

Our October 10 meeting is our mercato, our Italian marketplace, a fun event when vendors come with items for sale, such as olive oil, scones, spices, artwork, jewelry, pottery and decorator goods.

Last year we had an auxiliary bake sale, but as no one volunteered to manage it, this year we're inviting Villa Biscotti to return with her amazing cookies.

Any new members who make products they'd like to sell can contact me about being a vendor at the mercato. Email me at cattuzzod@gmail.com or text or call me at 916-442-2266.

The Dante Club's annual Vic Martinelli and Frank Calcagno Golf Tournament is coming up at Ancil Hoffman Park on Sept. 14. Proceeds of the tournament support the club's scholarship program, but this year some funds will also help pay off loans on the event center building.

The Women's Auxiliary helps the Dante Club organize and operate the raffle held at the club after the tournament. We need donations of unused gifts, gift cards or any other items that can be included in the gift baskets we make for the raffle.



During a recent bocce session, Women's Auxiliary member Jeanne Gehl-Harrison, left, begins her roll as Donna O'Neil and Janet Asher stand in support. In an adjoining court, Susan Kasimatis, Cathy Maffei and Liane Leavitt concentrate on their game.

Members also can donate a fully made basket or provide items we can use to make themed baskets, such as an Italian dinner basket, toy basket, golf basket, booze basket, movie night basket, pet basket, garden basket or coffee and tea basket.

Items can be dropped off at the Dante Club or brought to our Sept. 9 dinner.

Thanks in advance, and see everyone soon!

President's Corner

CONTINUED FROM PAGE 1

staff when there is a disagreement is unacceptable behavior and never solves the problem. Everyone is entitled to be treated with respect. It has been mentioned time and again that a problem connected with Dante employees should be brought to my attention or the attention of the first vice president. Our phone numbers and email addresses are published monthly in the Inferno. If an auxiliary member feels

uncomfortable coming to us, she can bring the matter to Debra Cattuzzo, who will make sure it has our attention if she can't resolve it herself.

Summer also saw the return of the Dante Club members and guests steak barbecues. We had a wonderful turnout of 170 people for the July event. The August dinner had only 112 reservations, and almost half of those attendees had not attended the July affair.

My wife and I were not pleased with the quality of the steaks in July or August. I received a

considerable number of complaints about the steaks after the August meal and now wonder if the low attendance in August reflected the quality of the steaks in July. I will say that the salad, peppers, onions and mushrooms were delightful.

One of the stated policies of the Dante Club is this: "The Dante Event Center will use premium-quality ingredients to provide high-quality meals for Dante Club events."

Be assured the board will do its best to see that this policy is adhered to in the future.



Zucchini-based pasta dish made famous on travel show

Actor Stanley Tucci introduced spaghetti alla Nerano to America on his popular food and travel television series "Searching for Italy."

This delicious summer dish was invented in the 1950s by chef Maria Grazia in the village of Nerano on Italy's Amalfi Coast. Stanley first tasted it at Ristorante Lo Scoglio in nearby Massa Lubrense.

My recipe is based on a version I had in a restaurant in the town of Amalfi in 2014. It's slightly different from the one Tucci enjoyed because a portion of the fried zucchini used in the recipe is puréed to make a creamy sauce.

A note about the cheese: Most Italian recipes for this dish call for provolone del Monaco or caciocavallo cheeses. These can be expensive and hard to find, so I suggest using Parmesan or a combination of Parmesan and pecorino Romano for delicious results.

Also, you can increase the amount of zucchini in proportion

JUST LIKE MOM USED TO MAKE

Adrienne DeFazio

to the amount of pasta for a saucier pasta and use more or less cheese and basil to make the dish your own. Decidi tu!

Make-ahead tip: Fry the zucchini slices ahead of time and store them in the refrigerator for a few days. That way, when you're ready to make this pasta dish, it will come together very quickly.

SPAGHETTI ALLA NERANO

Ingredients:

- 1 pound spaghetti or other long pasta; short pasta shapes also work well
- 2 pounds thin zucchini
- Extra-virgin olive or vegetable oil or combination
- Two cloves garlic, peeled and smashed
- 1 cup grated Parmesan
- 1 cup grated pecorino Romano cheese
- 1 tablespoon butter

- 1 cup lightly packed fresh basil leaves (tear large leaves before packing into measuring cup)
- Reserved pasta water for puree and finishing dish, about 3 cups
- Salt and pepper to taste
- Additional grated cheese for serving

Directions:

Cut the zucchini into thin round slices, about 3/8 inches thick and no more than a 1/4 inch thick. Heat the oil in a large frying pan. The amount of oil will vary according the size of the pan, but the level of the oil should be at least 1/2 inch high. Fry the zucchini on medium heat, turning the pieces occasionally until both sides are light golden brown. Remove cooked zucchini slices with a slotted spoon and put them on a metal baking sheet lined with paper towels to drain. It may be necessary to fry the zucchini in batches, adding more oil to the pan if necessary. In a large pot, bring salted

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Just Like Mom

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water to a boil for pasta. In the meantime, put a third of the fried zucchini slices in a heat-safe bowl and have an immersion blender at the ready. Cook the pasta to the al dente stage. It will finish cooking in the pan with the zucchini and some of the reserved pasta water. Be sure to reserve at least 3 cups of the pasta cooking water and then drain the pasta. Pour about 1 cup of the reserved pasta water over the reserved zucchini. Let the zucchini stand in the water for a couple minutes to soften it. Then

use the immersion blender to purée the zucchini into a creamy sauce. Option: Use a blender or food processor to cream the zucchini or simply mash the zucchini and some pasta water together with a fork or potato masher.

To finish the dish, heat some more oil in the frying pan and cook the two garlic cloves until golden but not burnt. Remove and discard the garlic cloves. Return the zucchini slices and the zucchini purée back to the pan and stir in the cooked spaghetti. Add some of the reserved pasta water and the

butter and stir together over low heat for a couple of minutes, adding more pasta water if necessary. Remove from heat and stir in the grated cheeses. Stir until the cheese melts and becomes creamy, adding more pasta water if needed.

Mix in the basil leaves along with salt and pepper to taste. Taste to check for seasoning before serving, adding more salt and pepper if necessary.

Serve immediately with additional grated cheese to sprinkle on top. The pasta dish serves four to six people.

WHY I'M PROUD TO BE AN ITALIAN

By Tom Novi

In recent years, our Dante's Inferno monthly newsletter has profiled famous Italian Americans whose accomplishments have set them apart. Left unsaid are the difficulties many Italian immigrants faced as they worked to assimilate into American life.

As the PBS documentary "The Italian Americans" describes, the process of Italian immigrants' assimilation was at times a brutal bargain. The immigrants lost elements of

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News, Notes and Otherwise

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- Riolo Rollers (second place), 13 wins, 5 losses
- D Rollers (third place), 10 wins, 8 losses
- Doo Wops, 9 wins, 9 losses
- Fratelli De Bocce, 9 wins, 9 losses
- Italian Stallions, 9 wins, 9 losses
- Avanti, 8 wins, 10 losses
- Maestro De Bocce, 7 wins, 11 losses
- Good Fellas, 6 wins, 12 losses
- Campioni, 4 wins, 14 losses

Legacy building fund

In past years, members of the men's club and the Women's Auxiliary donated regularly to the Dante Club Legacy Building Fund. Many thanks to those who donated to keep the club in good shape now and in the future.

We continue to encourage members to consider making the club part of their estate planning.

Members can create their own legacy by giving a heritage gift to the club. They can remember the club when writing or updating their wills or trusts, providing future financial support to the club and their Italian heritage.

Such gifts help us maintain the Dante Event Center as a premier venue for club and public events and activities.

Including the Dante Club in an estate plan is a simple, meaningful way members can have a lasting impact on their heritage beyond their lifetimes.

Those who would like to make such a gift or let us know if they've already done so should email Tom Mezzanares, club treasurer, at tjmezzan@gmail.com.

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.

Membership committee

Corey Carskaddon, sponsored by Ron Cristoni, and Rafael Ruano, sponsored by Al Manfredi, will be inducted this month.

Our membership waiting list stands at zero. We will receive applications but won't schedule interviews until fall. Obtain applications on the Dante Club website, at the business office or from the membership committee.

Our membership ranks stand at 251—230 regular and associate members and 21 Lifetime members.

Want to book a personal event? Don't delay

The Dante Event Center is booking for the 2024 through 2026 event seasons. Any club members interested in hosting a personal event at the center should inquire as early as possible.

To host an event, a member must first schedule a meeting with general manager Jennifer Peretti or Dante event

coordinator Ashley Perham. Available dates and rooms, type of event, estimated guest count, timing, catering needs and other pertinent details will be discussed.

The member's desired room and date will be placed on hold for two weeks to allow time to decide if the center is the place for the event, without the

date getting booked in the meantime.

At the end of the two weeks, if a security deposit has not been received, the date will be released. To confirm an event, a deposit must be paid and a contract signed and dated.

Members can rent a banquet room at a 50% discount for a personal event for themselves,

for family members—limited to spouses, parents and children—or for a personally owned business.

Members with questions about the discount may contact club president Pat Orelli at 916-369-2327.

For event inquiries, send an email to info@danteclub.com or call 916-925-8230.



Tradition

CONTINUED FROM PAGE 1

Soon there is the engagement party, which is more of a meeting where the families gather to make plans.

The father of the bride is expected to pay for the wedding. The groom's father is expected to provide living arrangements for the couple after the wedding.

Initiating the wedding-day events is the rehearsal dinner, but because the betrothed couple are not allowed to see each other the night before the nuptials, in Southern Italy a groom will belt out a serenade (*La Serenata*) to his bride beneath her window on the night before the wedding.

Sometimes family, friends and onlookers will join in. How romantic!

To ward off bad luck, the bride wears a veil and might make a small tear in it. She is prohibited from seeing her reflection on her wedding eve (no mirrors!), and a groom may carry a piece of iron.

The tradition of a wedding procession



Newlyweds Martino and Marianna Pricco, circa 1960, pose in front of the church in San Giovanni Canavese in Piemonte, Italy. Martino was a cousin of Susan Pricco, author of this article.

historically carried over from medieval times, although it may date back far earlier.

The bride, resplendent in an elaborate white gown, carries flowers and *qualcosa di blu* (something blue) to signify fertility and love.

The procession can be to or from the church or both ways.

After the formal church ceremony in which vows are exchanged, well-wishers shout “*Auguri!*” (best wishes), and people

honk their car horns in revelry as the couple walks into town. The couple is showered with rice for wealth and prosperity. In Sicily, sometimes wheat is thrown.

The type of rice is symbolic: *carnaroli* for sharing and compromise, *basmati* for fertility and passion, *arborio* for eternal life and *roma* for prosperity.

The parading party proceeds to the reception for a marathon of wine, feasting, music and dancing.

I’m unaware of a traditional “chicken dance,” but the *tarantella* is frequently danced at the celebration.

Guests are generally given *confetti*—known to us as sugared or Jordan almonds—representing gratitude, prosperity and fertility. Five of the almonds are enclosed in small festive bags purchased from the *bomboniere* shop, sometimes with a keepsake.

Any wedding in Italy is the ultimate in *un matrimonio romantico*.



Italian

CONTINUED FROM PAGE 8

their past, such as forgetting their mother tongue, but held on to other aspects, such as food, religion and family traditions.

The Dante Club has members who emigrated from Italy and members who are third- and fourth-generation Italian Americans. We recognize great immigrant achievers, politicians such as New York Mayor Fiorello LaGuardia and Governor Mario Cuomo; entertainers such as Rudolf Valentino and Frank Sinatra; sports greats such as Joe DiMaggio and Joe Montana; and business figures such as A.P. Giannini, who founded Bank of America, and Lee Iacocca, who

headed Chrysler.

Assimilation is not a melting pot but rather a process of adaptation that spans generations.

Because of cultural suspicions of politicians and government, Italian immigrants frequently waited to become naturalized citizens and become fully involved in American life.

This resulted in such problems as being labeled enemy aliens during World War II, with many Italian immigrants placed in relocation camps.

Some immigrants and their children, however, served honorably in the U.S. Armed Forces, with 13 servicemen winning the Congressional Medal of Honor.

Italians often were faced with discrimination in the 1950s and 1960s because of, in large part, the Mafia stereotype that haunted the Italian community.

Fortunately, much of this antipathy faded in the 1980s and 1990s.

Today, we see many Italian Americans coming full circle as they research their past, often turning to Italy and Italian culture to regain awareness of the authenticity of experiences that had been lost in the assimilation process.

As part of that effort, the Dante Club will continue to sponsor social and cultural events designed to reflect and enhance the Italian experience so members can enjoy each other and all things Italian.

DANTE'S REMINDERS



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.