



Commit to active participation in our Dante Club

DANTE'S INFERNO



PRESIDENT'S CORNER

Pat Orelli

New policies target participation and debt reduction

During the COVID-19 shutdown, 12 to 15 talented, dedicated club members and some of their family gave their time and effort to repair and upgrade the Dante Club facility. The improvements we are all enjoying now did not come without a cost.

We were fortunate to obtain some loans, as well as some government funding that was ultimately forgiven. We have been able to service our debt in a timely manner, but the terms run over a 20-year period.

Unlike the government, which seems to have no problem running up trillions of dollars that it hopes will be paid off by future generations, the Dante Club board has decided that the responsibility to pay off this debt should fall on those who are receiving the benefit.

See PRESIDENT'S CORNER, Page 6



Determined golfer Stan DiOrio readies his swing as he attempts a hole-in-one on the Alister MacKenzie course at Haggin Oaks on Sept. 14.

Golfers hit their stride at tournament

The Vic Martinelli and Frank Calcagno Memorial Golf Tournament on Sept. 14 was blessed with fantastic weather, a competitive field of 121 participating golfers and outstanding support from members of the Dante Club and the Women's Auxiliary. Everyone who took part deserves a big thank you.

Bill Zellars' foursome took first place in the men's division, John Smith's group

See TOURNAMENT, Page 9



John Smith, third from left, is joined by Bob Warner, Alex Lee and Paul Shorts. The foursome won second place in the tournament. First-place winning foursome (not pictured) was leader Bill Zellars, along with Ryan Tunney, Kyle Utsuragi and Mike Garber.



Mike Battistessa, left, is joined by event chairman Rich Battistessa, Tom Novi and General Davie as they bask in the beautiful weather on tournament day.



NEWS, NOTES AND OTHERWISE

General manager's report

September brought the return of the annual Vic Martinelli and Frank Calcagno Memorial Golf Tournament, with 121 golfers participating and a total of 151 meals served afterward at the Dante Event Center.

The tournament raised funds for the Dante Club's scholarship fund. General manager Jennifer Peretti thanks everyone for their continued support.

Also during September, Peretti said, the event center hosted four weddings, several baby showers, various celebrations, luncheons and meetings of SIR (formerly Sons in Retirement) branches 23 and 69, the California School Employees Association and the American Public Works Association.

In addition, the event center participated in the 35th annual Christian Brothers Extravaganza at Christian Brothers High School, which drew more than 500 attendees. Dante catering staff provided the event with tomato bruschetta crostinis and vanilla panna cotta with composta di frutta.

"We look forward to our fall months and are still booking for the holiday season," Peretti said. "We're also booking into 2026."

As of July, 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 now due by midnight Fridays rather than Saturdays. Reservations for Women's Auxiliary dinners are due by midnight Thursdays.

Buildings and grounds

September was a month filled with many small repair issues at the Dante Event Center. Food carts were repaired, kitchen sink hoses were fixed, the bocce shed was repaired, and light fixtures were replaced.

The building has many ongoing issues that require consistent attention. Any member who has a special skill or who would like to help can reach out to the building and grounds committee at gprocida@gplandscape.com.

See NEWS, NOTES AND OTHERWISE, Page 3



UPCOMING EVENTS

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

October 5

Italian Heritage Dinner

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

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

Cost: \$55 per person

Reservations are now closed.

October 14

Women's Auxiliary Dinner, Meeting and Mercato

Times: 4:30 p.m. cocktails, 6 p.m. dinner, followed by meeting

Menu: Herb-roasted focaccia breadsticks, tomato basil soup, roasted zucchini, squash and bell peppers, pasta al forno con carne, rum cake

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

Reserve by midnight Thursday, Oct. 3.

October 21

Dante Club Members Dinner and Meeting

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

Menu: Mixed green salad with balsamic vinaigrette, eggplant Parmesan with marinara, fettuccini Alfredo, herb-roasted zucchini, squash and onions, rolls with butter, tiramisu

Cost: \$25 per member

Reserve by midnight Friday, Oct. 11.

November 3

Sunday Family Dinner

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

Menu: Creamy pumpkin soup, roasted turkey with mashed potatoes and gravy, traditional stuffing, rolls with butter, pumpkin pie with whipped cream

Cost: \$22 adults, \$12 children age 12 and younger

Reserve by midnight Friday, Oct. 25. Reservations limited to 220 people.

NOTES: No Sunday Family Dinner in October because of Italian Heritage Dinner. Mark calendars for Dante members meeting and dinner Nov 18.

**News, Notes and Otherwise**

CONTINUED FROM PAGE 2

September marked the end of outdoor events, so the tent will be taken down early this month.

The normal process is to clean the tent, let it dry, fold it up, and put it in storage until spring. However, earlier in the year, just after we put up the tent, we were hit with strong winds that caused minor damage to the tent.

So this season the tent will go to the repair shop before it's stored for the winter. Once repaired, the tent should be good as new and ready for spring events.

Social report

We have our Italian Heritage dinner coming up Oct. 5, featuring osso buco. Signups will likely be closed by the printing of this newsletter, but we'll be sure to report on the event afterward.

As always, members' participation at meetings is welcome and vital to our club. Please be sure to sign up by Oct. 11 for the Oct. 21 meeting.

Pull-tab program

Since June, pull-tab collections have slowed in our fundraising effort benefiting the Ronald McDonald House in Sacramento.

Over the past five years, the Dante Club and the Women's Auxiliary have collected more than 1,625 pounds of aluminum can pull tabs. The pull tabs are redeemed for funds that help support the Ronald McDonald

housing facility where low-income families with children hospitalized at UC Davis Medical Center can stay for just \$20 a night.

Our collections slowed with the summertime suspension of meetings, but now that both clubs are back to meeting monthly, members again have plenty of opportunities to drop off a bag or two of pull tabs. Members also are encouraged to ask their families and friends to join in the effort.

For more information, go online at www.rmhcnc.org. Select "Getting Involved" and scroll to "Pop 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 thank our advertisers, whose support helps defray the costs of publishing the club's monthly *Dante's Inferno*.

We're always looking to expand the ranks. Anyone

interested in advertising in the *Inferno* should email Caselli at jac6652@aol.com.

Bocce update

At the close of play three weeks into the Dante Club's fall bocce season, these were the team rankings: Maestro de Bocce, first place with six wins and one loss, and D Rollers and Italian Stallions, tied for second place with four wins and two losses each.

Nick Canepa and crew are busily working on the specifics of a fall tournament. Details will be announced shortly.

Legacy fund donations

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

We continue to encourage members to remember the club when they update their wills or trusts, providing future financial support to the club.

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 beyond their lifetimes.

Those who would like to make such a gift should email Tom Mezzanares, club treasurer, at tjmezzan@gmail.com.

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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

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, (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, 916-217-6482
- 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: ibnoble@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



September activities inspire gratitude for members' help

Thanks to all those who donated items for the annual Dante Club golf tournament raffle. Thanks also to the basket makers—Cathy Eister, Donna O’Neil, Judy Farina, Anna Tenderella and Jan Mathews—who were able to make wonderful baskets from the donations. Finally, thanks to these volunteers who worked the tournament, checking in players, selling tickets and helping with the raffle: Virginia Griffin, Debbie Edwards, Susan Kasimatis, Gail Medina, Donna O’Neill, Karol Buccola, Cathy Eister and Diane Battistessa. We couldn’t have done it without everyone!

Chef Jonathan Diaz did an amazing job with the chicken marsala and polenta dinner in September. Men’s club member Matteo Longo spoke about the financial facts of the Dante Club mortgage-reduction committee.

Finally, we enjoyed the dancing styles of six members of



WOMEN’S AUXILIARY NEWS

Debra Cattuzzo

the Balliamo Dancers. Two auxiliary members are on the crew: coordinator Virginia Griffin and Ann Zacharias.

I am sad to announce that after a short illness longtime auxiliary member Marie Powelson died in September, surrounded by her children and grandchildren. Marie was the mother-in-law of member Chris Affinito and grandmother of members Catherina Clarke and Jennifer Grady.



The Balliamo Dancers show off their Italian folk dance finery.

Marie was married to Bill Hale. She is preceded in death by her first husband, Robert L. Powelson; her second husband, Bob Cornel; and her son, Joseph A. Powelson. She had three children, seven grandchildren, eight great grandchildren and two great great grandchildren.

Marie was an employee of Cook’s Hardware in North Sacramento for more than 40 years.

She and Bill traveled on a total of 27 cruises during their marriage and loved to dance the night away.

Marie always had a smile on her face. She loved the auxiliary and seeing all of her friends. She also served as president of the auxiliary in 2002.

We send our sympathies to Chris, Catherina, Jennifer and the rest of Marie’s family.

At the September meeting, we introduced these new members (their Italian family names are in

See WOMEN’S AUXILIARY, Page 6

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: annatenderella46@gmail.com
- Karol Buccola, past president: karolrb55@gmail.com
- Adrienne DeFazio, trustee/caller: adefazio73@gmail.com
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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



Women's Auxiliary

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parentheses): Margaret Sapienza (Amato), Niefia Zupanic (Parino), Lucy Conway (Servetto), Gail Medina, Phyllis Eldredge, Joanne Massoni and Andrea Matarazzo. Welcome to the club!

Raffle winners and their winnings that evening were: Stephanie Steuteville, olive branch wreath; Nancy Mazzier, Pavilion car wash and \$25 Boudin gift card; Sue Holis, blown-glass vase; Carlotta Puppo, wine with pewter wine holder; Rebecca Turner, \$25 cash; Carol DeCristofaro, glass leaves platter; Karol Buccola, free auxiliary dinner; Kim Maita, \$20 Peet's gift card; and Terri Waldron, white baking dish.

We received an amazing amount of pull-tab contributions in

September from these members: Fidalama Adele Solander, Ann Zacharias, Kathy Ring and Kathryn Beltrami. Sue Pricco got her neighbors at Heritage at Vineyard Creek to participate in donating and brought in a huge bag of pull tabs. Anna Tenderella and Linda Raridan brought in two huge bags that their niece and her co-workers at the San Juan School District transportation division collected.

For our annual mercato on Oct. 14, we have quite a few vendors returning, including Villa Biscotti. Vendors will sell items such as olive oil, jewelry, spices, handmade goods, lotions, Tupperware and pottery. The doors to the main dining room will remain closed until 5 p.m. Members are welcome to have a drink and appetizers in the bar until the doors open.

WHY I'M PROUD TO BE AN ITALIAN

By Tom Novi

For all of us who trace our heritage to Italian immigrants who came to the United States in the mid-1800s to the early to mid-1900s, it seems that Italy as we know it has been around forever.

The Italy of the Roman Empire, the home of the Catholic church, the Renaissance and the rich heritage of history, art, music, food and family all contributed to shaping the traditions and values of the Western world.

But the Italy we know is of fairly recent origin.

See ITALIAN, Page 8

President's Corner

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Therefore, the board has adopted two policies that will become effective Jan. 1, 2025.

The first is to assess each regular and associate member \$50 a year to be applied toward reduction of the loan principal. The assessment will be in addition to members' annual dues. Although it isn't required, we hope our Life members also will make a similar contribution. Unlike special tax assessments, this will end when our loans are fully paid.

The second policy involves member participation. We are a social club, but many members are never seen at events, and some come only when an event is free.

So in an effort to increase member participation in Dante Club events, the board has established a participation policy.

Members will be required to attend six Dante Club events each calendar year. The membership committee will track attendance. If a member is not making his own reservation, it will be necessary for his name to be included in the notes section of the reservation.

Except for bocce games, all club-sponsored events will count toward the attendance requirement. This will include, but won't be limited to, regular monthly meetings, Sunday night dinners, cioppino feeds, the Italian Heritage event, sausage and spaghetti feeds, and trips.

Failure to participate in the minimum of six events will result in an additional \$25 assessment for debt reduction for each lacking participation. Members who cannot participate because of health restrictions may request the assessment be waived.

I want to thank Women's Auxiliary members for their participation in the debt-reduction effort. Although they aren't establishing a mandatory assessment, they have requested a voluntary contribution of \$50 from each member and will do their best to contribute \$10,000 each year. I am aware that many women have contributed larger amounts, and they also are planning events to raise money.



Oven-brasied beef an easy, affordable dish for fall

This is my family's version of brasato di manzo. The richly flavored, meat-infused tomato sauce and tender pieces of beef combine to make a dish that is always a hit with guests. It's also an easy and affordable meal for a fall dinner party, as beef chuck roast is still one of the more economical cuts of beef at the supermarket.

I like to make this dish a day or so before serving because the flavor improves when the dish is made in advance. Also, this allows time for excess fat in the sauce to rise to the surface and firm up when refrigerated, making it easy to remove.

BRASATO DI MANZO (OVEN-BRAISED BEEF)

Ingredients:

- One 28-ounce can whole tomatoes in juice
- One 3 to 3½ pound boneless beef chuck roast
- One head garlic, separated into cloves (cloves can be unpeeled, but I usually peel)
- Salt and freshly ground

JUST LIKE MOM USED TO MAKE

Adrienne DeFazio

pepper

- Parmesan, freshly grated

Optional additions, as desired:

- 1 cup red wine
- 4 ounces pancetta, diced
- 1 tablespoon tomato paste

Directions:

Put a rack in the middle of the oven and preheat the oven to 300 degrees. In a food processor or blender, coarsely chop tomatoes with their juice. For a smoother sauce, pulse or blend tomatoes a bit more. For this dish, use an oven-proof 4- to 5-quart heavy pot or casserole dish with a lid. If adding diced pancetta, sauté it in the pot until it's lightly browned and some fat is rendered. Put the roast in the pot and pour tomatoes over it. (Some cooks like to brown the meat on all sides before braising it in the oven, but skipping that step still leads to delicious results.) If adding the optional wine and tomato paste, mix these with the tomatoes before

pouring the tomatoes over the roast. Scatter the garlic cloves around the roast. If using peeled garlic cloves, hide them in the sauce to prevent burning. Season the roast with salt and pepper.

Cover the pot and bake roast in oven until meat is very tender, three to four hours. If serving immediately, slice the roast and serve with the sauce and pasta. Otherwise, let roast and sauce cool completely.

Refrigerate beef and sauce separately in the refrigerator. Separating the beef from the sauce before refrigerating makes it easier to remove congealed fat from the top of the sauce.

The following day, remove congealed fat. Slice the roast into ¼-inch-thick slices, removing any large pieces of fat and gristle. Return the meat to the pot and cover slices with sauce. If skins were not removed from garlic cloves, squeeze garlic pulp out of the skins at this point or guests can do it themselves when the dish is served. Reheat meat

See JUST LIKE MOM, Page 8

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Just Like Mom

CONTINUED FROM PAGE 7

and sauce in the oven or on the stove top until heated through. A good accompaniment to this dish is 1 pound of orzo, cooked, or another desired small-shape pasta. Dress the pasta with olive oil or butter or both, along with minced parsley and black pepper.

Polenta is another favorite accompaniment. Serve the prepared meat, sauce and garlic with the prepared orzo, pasta or polenta. Top with grated Parmesan, if desired. Serves six to eight people.

Italian

CONTINUED FROM PAGE 6

Modern Italy traces its roots to the 14th century when the formal Italian language was established through the efforts of Dante Alighieri, which laid the foundation of the modern Italian state.

The united, independent and self-governing nation of Italy was established in 1861 by combining seven separate states: the Kingdom of Sardinia, the Papal States, Venetia, Lombardy, United Central Italy, the Kingdom of

Sicily and the Kingdom of Naples—known as il Risogimento.

This consolidation of the seven states required the efforts of courageous patriots, such as Giuseppe Garibaldi, Victor Emanuel, Giuseppe Mazzini and Count Camillo Benso di Cavour.

The count delivered to the new nation a unified northern Italy, while Garibaldi and his army fought to unite the south with the north.

Mazzini founded a secret revolutionary society that spearheaded

the revolution that led to the consolidation.

All of this was during a time when the United States was fighting its own Civil War.

The new nation of Italy kept the ancient name of Italia, or Italy, as we know it today.

So as we celebrate our Italian heritage this month, let us not forget the history of how Italy came to be 163 years ago.

Our Italian homeland may be recent in years, but it was centuries in the making, almost a political miracle.

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Tournament

CONTINUED FROM PAGE 1

came in second, and Frank Buccola's group took third. Sandy Calcagno's group, the only female foursome of the event, took first place in the women's division.

Full accounting of the tournament fundraising isn't yet complete, but the raffle and silent auction brought in more than \$2,000, and the ball drop earned \$3,300. Money from the event will support the Dante Club's scholarship fund, as well as other



All smiles are, from left, Jan Henderson, Jackie Lin, Jeanne Hoffman and Sandy Calcagno.

major financial needs.

We thank Frank Buccola, Debra Cattuzzo, Roy Jones and Joe Porata for their leadership and hard work to make the tournament possible. The event has always been an important fundraiser to help the Dante Club grow and prosper.

The Dante Club and its golf committee also greatly appreciate the generosity of this year's sponsors of the tournament.

A big shout-out goes to these area companies: Niello BMW; Cal RI Solutions; Pacific Coast Companies, Inc.; Brick House Restaurant; Union of American Physicians and Dentists; Passaglia Insurance; Emigh Hardware; and Lyra Corporation.

Thanks also go to members of the Dante Club who sponsored holes at the tournament. The club is grateful that these members support our efforts while also honoring their families and friends. We look forward to their continued support in coming years.

Ball-drop competition adds to earnings for scholarship fund

The golf tournament's 2nd annual ball-drop competition held on the Dante Club lawn raised \$3,300 this year. The event has raised a total of \$7,200 over two years.

The contest involves placing a golf hole in the club garden area, marked with a flag, and golf balls numbered 1 to 500 are dropped from above. The three golf balls nearest the hole win when participants' ticket numbers match the corresponding numbers on the balls.

We sold \$10 tickets to the contest. Thanks to all members who bought tickets and helped make the fundraiser a success.

Keith Calcagno won first place in the ball drop, receiving a \$600 prize. Second place of \$300 went to Rodger Neighbors with a ticket sold by Dick Zarzana. Evelyn Miller won third place of \$200 with a ticket sold by Jim Brennan.

Special thanks go to Steve Lavezzo and Don Agostinelli for helping with the competition.

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.



CLAIMING OUR ITALIAN CULTURE

Sweet treat conjures memories of treasured family moments

By Susan Pricco

When I was a girl, every so often my mother, grandmother and aunt would spend a day together making gnocchi—some to eat fresh, some to freeze.

On a day when the weather was dry, we'd all don aprons, wash our hands, scrub and skin the potatoes and get them cooking. It didn't take long to hone the skill of making long ropes, cutting the nuggets and rolling them on the tines of a fork. Everyone worked on floured towels covering the kitchen table.

My very favorite food in the world was frittura dolce—basically, sweetened and fried semolina or cream of wheat, Nonna's specialty.

In her kitchen apron, she carefully tended the pot as the



Sweetened and fried semolina or cream of wheat forms the basis of author Susan Pricco's favorite Italian dessert, frittura dolce.

mixture of grain, sugar and milk blended and bubbled. She then poured the mixture onto a large flat plate to cool.

Later that day, or the next day, I could barely contain myself as she heated the cast-iron skillet.

We cut the now-set porridge into diamonds, rolled the pieces into beaten egg and crushed graham crackers, carefully set them into the skillet—now filled with a bath of bubbling, frothy

melted butter—and tended them until they were golden brown on all sides. Oh, so delicious!

Nonna made frittura dolce for every holiday dinner. Sometimes, lemon wedges or small fresh sausages were also sprinkled on the platter.

Years later, my mother took over the job. It's now a family favorite that I make.

Literally, the hands that made these specialties never rushed, never skimped on quality, insisted on applying proper technique and accompanied the lessons with quality time together.

These are the skills that Italian moms, grandmoms, aunts and others passed down to generations of family and good friends.

Sometimes in life there are special things that never need improvement.

News, Notes and Otherwise

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Membership committee

We are now fully back from our summer vacations and ready to welcome two new members this month.

We plan to induct Rafael Ruano, sponsored by Al Manfredi, and Corey Carskaddon, sponsored by Ron Cristoni. Additionally, a few applications in circulation may be submitted soon.

With the planned induction, our membership ranks will stand at 260. This is a credit to all members, as we started the year with 251. Thanks for inviting family and friends to become members of the club.

Applications can be obtained from the Dante Club website, the business office or the membership committee.

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. Place orders now for the holidays.



George Zarzana stands at the ready with the golf cannon during the annual golf tournament, which raises money for the Dante Club's scholarship fund.

MORE PICS FROM THE LINKS



Frank Buccola, Paul Brasch, Michael Munso and Fred Lizzie pause for a break from slicing and dicing their golf games.



Jim Doolittle, Isie Waters, Max Richiens and Chloe King take in the scene at the Dante Club's annual Vic Martinelli and Frank Calcagno Memorial Golf Tournament. The Sept. 14 event drew 121 golfers to the Alister MacKenzie course at Haggin Oaks.

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.