



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

# DANTE'S INFERNO



## PRESIDENT'S CORNER

*Pat Orelli*

### *Bocce generates camaraderie throughout club*

According to the calendar, it's fall—somewhat hard to believe considering the above-average temperatures lately. Still, leaves have started falling from the trees.

It isn't so warm that the days haven't been enjoyable. Nice weather certainly made the last round of our bocce league games more pleasurable. It's more fun to play in shirts and shorts than sweats. Our members do seem to enjoy themselves on the courts.

Our league has generated great camaraderie that resonates throughout the club. Although there is definitely a certain degree of competitiveness among the teams, everyone seems to have a good time.

October was Italian Heritage Month, despite the

See PRESIDENT'S CORNER, Page 6

## TENT TAKEDOWN



Takedown crew members pictured here, clockwise from above, are Steve Lavezzo, George Procida, Aaron Patella, Jim Luttig and Don Agostinelli.

A group of member volunteers gathered last month to clean and disassemble the Dante Club's event tent before storing it for the winter. The tent also had to be sent out for some minor wind-damage repairs.

The eight helpers on hand were Tom Mezzanares, Paul Pane, George Procida, Don Agostinelli, Steve Lavezzo, Jim Luttig, Aaron Patella and George Procida.





## NEWS, NOTES AND OTHERWISE

### General manager's report

October was another month for the books. We hosted the 3<sup>rd</sup> annual Italian Heritage Dinner, attracting more than 100 attendees who enjoyed delicious osso buco, creamy panna cotta and entertainment that had people singing along.

The Dante Event Center also hosted weddings, anniversary parties, Sen. Roger Niello's Oktoberfest and several celebrations and business mixers, including the Better Business Bureau's annual Torch Awards.

We hosted a monthly luncheon for Sons in Retirement branches 23 and 69, as well as meetings of the California Schools Employee and the American Public Works associations.

As we move into the holiday season, we're thankful for all that the club does for its members and private guests. We still have a few openings for holiday party reservations. Anyone interested should contact the event center promptly to ensure a booking.

Club members should note that they are eligible for a discount on room rentals at the event center. See Page 9 for detailed information on the process.

Ongoing reminders: The Sunday Family Dinner price is now \$22 for adults and \$12 for children. Members dinners are \$25. In addition, reservations for Sunday and members dinners are due by midnight Fridays rather than Saturdays. Reservations for Women's Auxiliary dinners are due by midnight Thursdays.

### Buildings and grounds

October marked the end of outdoor events under the tent. A group of members was assembled to first clean the tent and then take it down for the winter.

Before it was put in storage, the tent was taken in for repairs, as it had some minor damage that happened during high winds early in the season.

The cleaning crew consisted of Tom Mezzanares, Paul Pane and George Procida. On the take-down crew were Don Agostinelli, Steve Lavezzo, Jim Luttig, Aaron Patella and George Procida.

We thank these volunteers and look forward to their help in the spring when the tent is once again brought into service.

See NEWS, NOTES AND OTHERWISE, Page 3



### UPCOMING EVENTS

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

#### 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

*Reservations are now closed.*

#### November 11

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

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

**Menu:** Roasted turkey with garlic mashed potatoes and gravy, traditional stuffing, cranberry sauce, roasted Brussels sprouts, rolls with butter, side table with rigatoni and marinara

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

*Reservations are now closed.*

#### November 18

##### Dante Club Members Dinner and Meeting

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

**Menu:** Orange and fennel salad, roasted turkey with garlic mashed potatoes and gravy, traditional stuffing, cranberry sauce, roasted Brussels sprouts, rolls with butter, side table with rigatoni and marinara

**Cost:** \$25 per member

*Reserve by midnight Friday, Nov. 8.*

#### December 1

##### Sunday Family Dinner

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

**Menu:** Classic wedge salad, spaghetti with meatballs and marinara, housemade garlic bread, chef's choice dessert

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

*Reserve by midnight Friday, Nov. 22.*

#### MARK CALENDAR (see website for more info):

- Women's Auxiliary Christmas dinner on Dec. 9; reserve by midnight Thursday, Nov. 28
- Dante Club Christmas dinner on Dec. 22; reserve by midnight Thursday, Dec. 12

**News, Notes and Otherwise**

CONTINUED FROM PAGE 2

**Social report**

In October, the Dante Club celebrated Italian Heritage Month. Although we weren't able to mark the month with a bus trip to Reno for the Italian Festival on Oct. 12, we did enjoy an excellent dinner at the club on Oct. 5.

We will continue to look for opportunities to celebrate our heritage and develop friendships within our community. Members are encouraged to sign up for the Sunday Family Dinner on Nov. 3.

As the holidays approach, keep an eye out for when tickets for the Christmas dinner come online.

**Pull-tab program**

Ron Cristoni, president of the Dante Club pull-tab committee, reports that collection efforts from the Women's Auxiliary and Dante members increased in October. Newsletter coordinator John Caselli brought in three pounds.

The collections benefit the Ronald McDonald House, a global program that has provided more than 2.7 million low-cost stays for families who must travel to a hospital for their children's care.

**Newsletter advertising**

Newsletter coordinator John Caselli and the board thank our *Dante's Inferno* advertisers. Anyone interested in advertising can email Caselli at [jac6652@aol.com](mailto:jac6652@aol.com).

**Bocce update**

The standings are tight seven weeks into our fall bocce season. Three teams have tied for first

place: Maestri de Bocce, Good Fellas and D Rollers, all with nine wins and five losses.

In second place, with eight wins and six losses, is Il Inferno. Tied for third with an equal number of wins and losses—seven and seven—are the Italian Stallions and Campioni.

Players will all have to toughen up to see who becomes the top dog by the final roll of the season on Saturday, Nov. 9.

**Legacy-fund donations**

Men's club and Women's Auxiliary members have 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 in the area.

Those who would like to make such a gift should email Tom Mezzanara at [tjmezzan@gmail.com](mailto:tjmezzan@gmail.com).

**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.

**Membership committee**

The Dante Club inducted Corey Carskaddon, sponsored by Ron Cristoni, into our ranks during the October meeting. We encourage members to introduce themselves to Corey at future events.

Rafael Ruano, sponsored by Al Manfredi, awaits induction. We hope to see him in November.

One person is on our waiting list: Mark Caso, sponsored by Randy Canova. Additionally, Andrew Varanelli, sponsored by Roy Jones, has received an application. We hope to talk with both these prospective members by the end of the year and introduce them to all.

With Corey's entrance into the club, we stand at 259 members. Requests for 2025 membership renewals should be sent in mid-November. Look for an email or postal mail notice and the ability to pay dues via our club website.

Obtain applications on the website, in the business office or from 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 in a wide array of colors.

Members can order clothing items at [danteclub.shopgraphx.com](http://danteclub.shopgraphx.com) or they can contact coordinator Mark Pedroncelli at [peddc@surewest.net](mailto:peddc@surewest.net) or 916-812-6729.

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





## 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: Frank Bartucco, Nick Canepa, 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](mailto:pat@apcpagroup.com), 916-369-2327
- Dan Calcagno, first vice president: [dcalextra@aol.com](mailto:dcalextra@aol.com), 916-481-8368
- Ron Pane, second vice president: [repane@icloud.com](mailto:repane@icloud.com), 916-798-0111
- Joseph Pasquinelli, secretary: [impasquinelli@gmail.com](mailto:impasquinelli@gmail.com), (708) 805-5242
- Tom Mezzanares, treasurer: [tjmezzan@gmail.com](mailto:tjmezzan@gmail.com), 916-467-7483

### DIRECTORS

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- John Caselli: [jac6652@aol.com](mailto:jac6652@aol.com), 916-217-6482
- Steve DeCristofaro: [stefanodad@gmail.com](mailto:stefanodad@gmail.com), 916-752-3247
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- Dennis Noble: [d.noble35@comcast.net](mailto:d.noble35@comcast.net), 916-889-6677
- Tom Novi: [tomnovi@aol.com](mailto:tomnovi@aol.com), 916-961-6197
- Mark Pedroncelli: [peddc@surewest.net](mailto:peddc@surewest.net), 916-812-6729
- George Procida: [gprocida@gplandscape.com](mailto:gprocida@gplandscape.com), 916-455-4738



## Local shop offers private holiday gift-buying opportunity

Our Oct. 14 mercato was quite a success, with 12 vendors selling wares from biscotti to crystal jewelry and home goods.

Thanks go to these member vendors: Kathy Holberton, Touchstone Crystal; Tina Cates, scarves and sewn items; Brandi Curry, lotions; and Teresa Alberghini, Tupperware.

Non-member vendors and their goods were Teresa Laster, spices and soup mixes; Marianne Meade, home goods; Connie Terry, Villa Biscotti; Clarissa French, pottery; Maryann Campos, jewelry; Suzi Perri, lighted glass; Pam Zanze, embroidery; and Deb Kennedy, jewelry.

Also last month, we introduced these six new Women's Auxiliary members (Italian family name in parentheses): Joanne Massoni, Susan Hollis, Mary Lou Trowbridge (Mainero), Jane Zerbi, Jeanmarie Bilello, Mindee Lilley (Pandolfo and Bruno) and Summer DeFazio, daughter-in-law of our



### WOMEN'S AUXILIARY NEWS

Debra Cattuzzo

vice president Alyse DeFazio.

Our mascot, Laura Scarrone, showed up at the October meeting as Cinderella—apparently, she had a wardrobe malfunction with her intended outfit—but she handed out her bat cookies and popcorn balls.

Winners of raffle prizes were: Margaret Lynch, basket of spices; guest Linda Fierey, Touchstone Crystal; guest Roseann Piagentini, home goods; Barbara Longo, scarves; Joanne Massoni, pottery; Cathy La Prieta, Tupperware; guest Sue Derringer, lotions; Joan Aroz, lighted bottle; guest Jill Carson, biscotti and jewelry; and guest Joann Barnhardt, jewelry and home goods.

We thank these members for bringing in pull tabs for donation to the Ronald McDonald House: Anna Tenderella, Linda Raridan, Linda

Banks and Gayle Maita. There also were a couple of baggies with pull tabs but no names on them. I can't thank our generous donors without their names.

Mixed Bag gift shop in midtown Sacramento is having another private sale for our auxiliary members. It will be from 5:30 to 8:30 p.m. Thursday, Nov. 14.

The store at 2405 K Street will be closed to the public. Owner Linda Novi, wife of Dante Club board member Tom Novi, will provide wine and appetizers for our members, plus a 15% discount on all purchases.

Mixed Bag offers an incredible array of goods and gifts, including Christmas, jewelry, baby, kitchen and self-care items. It also has its own parking lot adjacent to the store, so there's no searching for parking spaces.

The private event promises to be a fun evening. Members can bring their friends, who will receive the

See WOMEN'S AUXILIARY, Page 6

## 2024 WOMEN'S AUXILIARY BOARD

- |   |   |  |
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## Women's Auxiliary

CONTINUED FROM PAGE 5

discount as well.

This month is our general membership meeting, and we'll vote on any proposed policies or changes to the bylaws. The meeting also will be an opportunity for interested members to run for a position on the executive board.

Members with ideas or suggestions to share about our current policies should email me so I can put them on the agenda. Or they can present their ideas that evening.

See you all at the November meeting. I hope we'll have fall weather by then!

## WHY I'M PROUD TO BE AN ITALIAN

### *Holiday debate: Can we recognize and honor both Columbus and indigenous Americans?*

By Tom Novi

*Over the years there has been conflict between those who honor Columbus Day and many Native American groups who want to replace Columbus Day with a holiday known as Indigenous Peoples' Day. As this article from the Italian American Alliance argues, there is great value in celebrating both holidays without erasure of either culture.*

During the late 19th and early 20th centuries, Italian immigrants were widely viewed as dangerous criminals, beggars and undesirables.

They were labeled with offensive stereotypes, deemed to have low intelligence and accused of taking American jobs.

Between the late 1800s and early 1900s, more than 50 documented lynchings of Italians occurred in several states, including New York, Florida, Mississippi, Arizona and Colorado, reflecting widespread fear and mistrust of Italian Americans.

In 1971, Columbus Day was officially declared a federal holiday to be observed on the second Monday of October.

For many Italian Americans, this holiday had already been celebrated as early as 1866.

Although the holiday commemorates Christopher Columbus, it also symbolizes the contributions and recognition of all citizens.

See HOLIDAY, Page 8

## President's Corner

CONTINUED FROM PAGE 1

fact that many states have done away with the Columbus Day holiday.

To celebrate our heritage, the Dante Club held our Italian Heritage Dinner on Oct. 5.

More than 100 members and guests enjoyed a marvelous osso buco meal during which we were delightfully serenaded by what I would describe as a one-man band. He also provided music after dinner, and several couples took

advantage of the opportunity to move and groove.

Unfortunately, our bus trip to Reno for the Italian festival there had to be canceled as we didn't receive enough reservations to cover the cost. A few people traveled on their own and reported having a wonderful time.

The bus trip was a good idea for a club function. Perhaps with more planning, we can look forward to scheduling a successful outing to the festival next year.

We've seen a significant increase in attendance at the last

two members dinner meetings. The tasty eggplant Parmesan last month did receive a few less-than-favorable comments from some members who apparently failed to read the menu when making their reservations, but it was still good to have them present.

As the adage goes, you can please some of the people some of the time, but you can't please all of the people all of the time.

The holiday season is now upon us, so please use extra caution to stay safe.



# Apple cake recipe brings back childhood memories

From Women's Auxiliary member Linda (Norcia) Norce, this apple cake is an easy and delicious fall dessert that's adapted from a favorite family recipe.

Linda says she has many fond memories of apple cake from her childhood. This recipe resembles the Italian apple cake her aunt used to bake for family dinners and celebrations.

Her aunt's cake called for similar ingredients, but the ingredients were all mixed together and then baked in a pan.

Linda's cake looks a bit fancier because the apples are arranged in a pattern on top of the cake. Also, Linda uses butter instead of margarine, which was a popular substitute for butter in the 1950s and '60s.

Linda's cake is flavored with lemon zest instead of cinnamon, but home bakers can feel free to add cinnamon or to substitute cinnamon for the lemon zest.

## JUST LIKE MOM USED TO MAKE

Adrienne DeFazio

### TORTA DI MELE (APPLE CAKE)

#### Ingredients:

- 1¾ cups flour (plus more for dusting the baking pan)
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 2 medium eggs, room temperature
- ⅔ cup sugar (plus 1 teaspoon for dusting)
- ½ cup milk
- Zest of 1 lemon
- 3 medium apples, such as Fuji, peeled, cored, half chopped into small bits and half sliced thinly
- 2 tablespoons butter, unsalted, diced and chilled (plus more for greasing the pan)
- 1 teaspoon powdered sugar, for serving

**Optional:** Linda suggests dressing the top of the cake with pecan or walnut halves "for added crunch and a pretty touch"

#### Directions:

Preheat oven to 350 degrees. Grease 8-inch cake pan with butter and dust it with flour. (Use a springform pan if the cake will be removed from the pan before serving.)

Prepare cake batter: Sift and combine flour, baking soda and baking powder into a medium-size mixing bowl. In a separate bowl, combine eggs and sugar, and mix together for about three minutes with a hand mixer on high speed until mixture becomes light and creamy.

Add lemon zest and a third of sifted dry ingredients. Mix together, then add a third of the milk, and mix some more.

Continue to mix and repeat until all the dry ingredients and milk have been added.

Pour cake batter into greased cake pan. Top batter with apple bits, sprinkling them randomly on top of the cake batter.

See JUST LIKE MOM, Page 11

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**Holiday**

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For many, the holiday is less about Columbus himself and more about celebrating the freedoms the United States represents, honoring our immigrant ancestors and acknowledging the nation's founding.

Columbus is seen as a figure who embodies courage, endurance and exploration—traits that made the American Dream possible.

In essence, Columbus is regarded as a symbolic ancestor of the American Dream and who happens to be Italian.

Columbus Day, however, has become controversial. Critics argue that it glorifies European colonization, which led to the oppression and suffering of indigenous peoples.

The debate surrounding the holiday ties into a broader conversation about the impact European migration had on Native American populations.

Columbus' arrival opened the door to opportunities, but the actions of those who followed were not always benign.

Some came with good intentions and contributed positively, such as the founding fathers.

Others pursued personal gain or exploitation. But Columbus himself should not be blamed for the harmful actions that occurred nearly a century after his arrival.

In 1992, the United States established Native American Heritage Day, officially recognized on the Friday after Thanksgiving to celebrate Native American ancestors and their enduring legacy.

In addition, efforts have been made to replace Columbus Day with Indigenous Peoples' Day, which honors the resilience and cultural contributions of Native American tribes.

Internationally, Aug. 9 is recognized as International Indigenous Peoples' Day, which commemorates the 1982 meeting of the United

*Columbus' arrival opened the door to opportunities, but the actions of those who followed were not always benign ... But Columbus himself should not be blamed for the harmful actions that occurred nearly a century after his arrival.*

See HOLIDAY, Page 9

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**Holiday**

CONTINUED FROM PAGE 8

**Nations Working Group on Indigenous Populations.**

Native Americans deserve more recognition, better living conditions and full acknowledgment of the injustices they have endured. The U.S. government has signed nearly 400 treaties with Native American tribes, many of which have been broken or ignored.

Rectifying historical wrongs against one group, however, should not come at the expense of erasing the history and pride of another. Replacing Columbus Day with Indigenous Peoples' Day risks further division instead of fostering unity and mutual respect.

Columbus cannot be held accountable for the atrocities



committed by those people who followed him.

Just as we wouldn't blame John Glenn, the first American to orbit the Earth, for any negative outcomes of space exploration, we shouldn't place the blame for later injustices on Columbus.

Replacing Columbus Day with Indigenous Peoples' Day

diminishes the recognition of indigenous peoples while undermining the heritage and pride of Italian Americans.

This approach creates more conflict than resolution.

We should strive to honor both indigenous peoples and the legacy of Columbus by celebrating both without erasure.

Each culture deserves recognition and respect, and we can find a better path together that honors the contributions of both without diminishing either.

— *Reprinted with permission from Indomito, the Voice of the Italian American Alliance*

## *Want to book a personal event? Don't delay*

The Dante Event Center is booking into the 2026 event season. 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—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](mailto:info@danteclub.com) or call 916-925-8230.



## ENHANCING OUR ITALIAN CULTURE

# Medieval festival endures as a community-enriching force in Umbrian village

By Susan Pricco

Italy is home to many small villages centered around a piazza. Over the centuries, these villages have been walkable communities where residents can stroll from their homes to caf  s, grocery stands, bars, pastry shops, pharmacies and other businesses that offer life's necessities.

I recently visited Soriano Nel Cimino in Umbria, outside Tuscany. Yearly, Soriano celebrates Sagra delle Castagne, or the Chestnut Festival. For the first three weekends of October, which also coincide with the wine harvest season, the village's cobblestone streets are filled with

revelry as the townsfolk re-create medieval times with entertainment, vendors, parades and friendly neighborhood rivalry among the community's four contradas, or districts.

Celebrated since the 15th century, the festival now involves more than 700 residents who, in a labor of love for their village, donate countless hours to build gates and barricades, assemble bleachers, create medieval costumes, practice performances, arrange pop-up taverns for each district, and organize it all into an incredible display.

The palio, with its archery and jousting—no one gets toppled off a horse, but the riders use their lances to capture rings—is the most prized competition for the contradas. Throngs gather for the entertainment in the piazza, including the sbandieratori, or flag wavers. Also featured are marching bands, fire breathers, re-enactments of historical stories and a fabulously choreographed



Vines embellish the entrance to the Trinitas neighborhood in the village of Soriano Nel Cimino. Trinitas is one of four contradas, or districts, in the

sparaccini, or swordsman, "fight." Until late each night, the revelry continues in the streets with drumming throughout the neighborhoods.

Taverns serve traditional and historical foods, costumed performers visit the district streets, and huge medieval fire pits roast chestnuts.

Tented vendors sell a wide array of honey, salame, cheeses, biscotti, clothes, handbags, jams and jellies, jewelry,

trinkets and homemade goods. This is how our Italian history is perpetuated—with celebration and ceremony.



Revelers celebrate the winner of the 2024 palio, an archery and jousting competition that's a highlight of the festival.



A fire breather demonstrates his prowess as one of the many entertainers who add colorful flair to festival celebrations in the piazza.



**Just Like Mom**

CONTINUED FROM PAGE 7

*Arrange the thin slices of apples on top, following the round shape of the pan and, if necessary, overlapping them slightly. If using optional pecan or walnut halves, sprinkle them randomly on top of the apples.*

*Distribute bits of butter randomly on top of the apples and sprinkle with remaining 1 teaspoon of sugar.*

*Bake cake in preheated oven for about 40 or 45 minutes. Test for doneness with a toothpick or cake tester in center of cake. If cake is still gooey in the middle, bake for a few more minutes.*

*Remove cake from oven and set on a cooling rack. If using a springform pan, let cake cool for about 20 minutes before removing it from pan.*



*When cake is cool, sprinkle it with powdered sugar. Serve cake with ice cream or whipped cream, if desired. Serves 8 to 10.*

## 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](mailto:gprocida@gplandscape.com) and DeCristofaro at 916-752-3247 or [stefanodad@gmail.com](mailto: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](mailto:peddc@surewest.net) or speak to him at a members meeting. Cash or checks are needed to place orders. Members also can order through the Dante Club website at [danteclub.shopgraphx.com](http://danteclub.shopgraphx.com).

**Newsletter photos and news**

Submit photos and news items for *Dante's Inferno* to John Caselli at [jac6652@aol.com](mailto:jac6652@aol.com). Items must be received by the 20th of each month to be considered for the following month's newsletter. Publication depends on available space and is not guaranteed. Members also can post news and photos on the Dante Club's Facebook page.

**Contact information**

Recently changed an address or phone number? Please alert Tom Mezzanares at 916-467-7483 or [tjmezzan@gmail.com](mailto:tjmezzan@gmail.com).