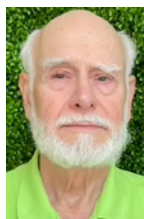




**Become an active  
participant in the  
Dante Club in 2025**

# DANTE'S INFERNO



## PRESIDENT'S CORNER

*Pat Orelli*

### *Auxiliary donation a welcome surprise*

Our board of directors meets the same night as the Dante Women's Auxiliary. Last month auxiliary president Debra Cattuzzo took me aside for a picture and presented us with a check for \$10,000 as the auxiliary's contribution toward our mortgage reduction. We had issued a challenge to the auxiliary when we began our drive to raise funds to eliminate the mortgage over a much shorter time than it would take by making just regular payments.

We cannot thank auxiliary members enough for their efforts and contribution.

I thank them also for inviting our board to join them during their March meeting to watch the performance by the Irish dancers. The young ladies were marvelous.

Dante Club members

See PRESIDENT'S CORNER, Page 6

## LOOKING BACK



The property at 1511 P St. became the first site of the Dante Club founded in 1926. In a 1927 booklet, first club president Victor Panattoni described the building as the headquarters of a new Italian social and athletic organization and reported that the club that year won four championship sports trophies.

## Club born from church efforts to help immigrants adjust to their new life

By Marie Waldron Booth

The lives of Italians in Italy as well as in the United States have always revolved around work, church, family and celebrations.

As Italians arrived here in Sacramento in the late 19th and early 20th centuries—persuaded by *famiglia, cummari e cumpari* to come here for job opportunities, in particular the Southern Pacific Railroad—St. Mary's Church served as their religious and social hub. For that reason, it is impossible to talk

about Italians in Sacramento without talking about St. Mary's, and the same holds true for the Dante Club.

St. Mary's Church was founded in 1906 by Father Temistocle Eugenio Mela at 818 N St. to offer spiritual guidance to arriving Italian immigrants.

In 1912, the church moved to Seventh and T streets to be closer to the Italian community. Its final move was in 1948 to 58th and M streets in

See IMMIGRANTS, Page 10



## NEWS, NOTES AND OTHERWISE

### General manager's report

March brought the return of some annual club and private events, including a fundraiser for the Children's Choice for Hearing and Talking Center and the Dante Club's cioppino feed, with 165 guests in attendance. We also hosted our first dinner and wine-tasting event and look forward to hosting more in the future.

Our event center staff are working closely with club members to build a fun events calendar for the year. Events under consideration are quarterly wine dinners, a murder mystery event, a casino night and a pasta sauce competition.

The Dante Club's annual Easter egg hunt will be held April 19. It's free for members and their families. We're also planning our first Mother's Day luncheon since the COVID shut-down, on Saturday, May 10. More details will be provided soon.

### Advisory and finance

Our mortgage-reduction efforts are paying off, with funds now deposited in the club reserve account. The funds will be used to reduce our loan obligations.

Additionally, we anticipate receiving monies from the federal Employee Retention Tax Credit program. When we have those funds, the board will make a recommendation for how they can be best used.

Our scholarship fund investment account has been established. We still need to complete work with the investment broker to establish a two-way funds-transfer process, but that work will occur before this year's scholarships are awarded.

The finance oversight committee has begun meetings and will report on its efforts in the coming months.

### Buildings and grounds

During March we had only one major issue that needed to be addressed quickly. One of the stockpot burners in the kitchen decided to retire. This unit, with a manufacture date going back to the 1960s, stopped working properly and needed replacement.

This happened the day before our annual cioppino dinner, leaving the kitchen crew with major concerns about how best to cook the meal. Thanks to Ron Pane

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/)

#### April 6

##### Sunday Family Dinner

**Times:** 4 p.m. cocktails and to-go pickups, 5 p.m. dinner  
**Menu:** Cherry tomato Caesar salad, fettuccine Alfredo, chicken Parmesan with mozzarella, seasonal vegetables, dinner rolls with butter, chef's choice dessert  
**Cost:** \$22 adults, \$12 children age 12 and younger  
*Reserve by midnight Friday, March 28.*

#### April 14

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

**Times:** 4:30 p.m. cocktails, appetizers; 6 p.m. dinner  
**Menu:** Burrata salad with heirloom or sun-dried tomatoes and fresh basil, linguini with creamy Parmesan sauce, chicken scaloppine, roasted baby carrots, dinner rolls with butter, chef's choice dessert  
**Cost:** \$25 for members, \$30 for guests  
*Reserve by midnight Thursday, April 3.*

#### April 19

##### Dante Club Easter Egg Hunt

**Times:** 11 a.m.  
**Menu:** Hot dogs, ice cream sandwiches, popsicles, sodas, juices, cookies, chips  
**Cost:** Free to members and their families  
*Reserve by midnight Saturday, April 12.*

#### April 21

##### Dante Club Members Dinner and Meeting

**Times:** 6 p.m. cocktails, 7 p.m. dinner, followed by 8 p.m. meeting  
**Menu:** Italian chopped salad; Larry's lasagna; herb-roasted zucchini, squash and onions; garlic herb-roasted focaccia breadsticks; spumoni with biscotti  
**Cost:** \$25 per member  
*Reserve by midnight Friday, April 11.*

#### May 4

##### Sunday Family Dinner

**Times:** 4 p.m. cocktails and to-go pickups, 5 p.m. dinner  
**Menu:** Insalata mista, grilled lemon-herb chicken, pasta primavera, seasonal vegetables, rolls with butter, lemon bar with limoncello Chantilly cream  
**Cost:** \$22 adults, \$12 children age 12 and younger  
*Reserve by midnight Friday, April 25.*

**MARK CALENDAR:** Mother's Day brunch, May 10; Women's Auxiliary dinner meeting, May 12



## News, Notes and Otherwise

CONTINUED FROM PAGE 2

coming in and changing out the burner at the last minute, the event took place with no issues.

This incident highlights the fact that much of our kitchen equipment is aging and needs updating.

### Bocce update

Inclement weather spoiled our bocce spring-season opening day on March 15, but we're set for the remainder of the month and hoping for great weather. Good luck to all teams in our spring session. We still have a few spots available on our teams. Interested members can join the bocce group at any time.

### Scholarship program

High school seniors who will graduate in June should have put a March 31 reminder on their calendars. That was the deadline to apply for a Dante Club scholarship.

Applications have been available online at <https://danteclub.com/scholarship%20info/> and at the event center.

Applicants must provide their grade-point average, two letters of recommendation, a personal essay and a list of activities in which they've participated during their high school years.

Students with questions can email Richard Battistessa at [drbattistessa@comcast.net](mailto:drbattistessa@comcast.net).

### Social report

The annual cioppino feed on March 15 was a big hit, as usual. It was a lively event with good food,

dancing and great times. Thanks to all members who volunteered for this signature event.

The social committee has many plans on the horizon. The most significant among them is our club's upcoming 100-year anniversary. As noted at the last members meeting, we're looking for more member participation to make 2026 special. Many members have skills and expertise that are greatly appreciated and needed. We look forward to working with many volunteers in the months to come.

### Membership

We are nearing the end of the 2025 dues-renewal period. Twenty-seven members have not yet responded. Nine have let us know that they won't be returning to the club. That leaves the club with 202 regular and associate members and 18 life members.

Prospective member Frank Valente, sponsored by Nick Canepa, was interviewed last month and voted in by club members. We anticipate his induction at our next gathering.

We have one application on the waiting list, from Joseph Lapenna. He will be scheduled for an interview before the April meeting.

All members who didn't renew their dues received a final notice at the end of March informing them of our bylaws processes regarding the failure to pay dues for the year.

### Food committee volunteers

As we continue to work on offering the best experiences for our private and public guests at the Dante Event Center, we want to make sure we're also providing the

best food experiences with our Sunday Family Dinners and monthly club events.

The event center's culinary team and management have asked us to recruit Dante Club member volunteers to participate in a new food committee. This is after the success of a similar committee of the Women's Auxiliary, which has been meeting quarterly with culinary staff to provide feedback on menu choices and meal quality.

Through the new committee of men's club members, we will ask members' opinions on upcoming menu ideas and solicit favorite family recipes and new flavor suggestions.

The committee will meet once each quarter to review the upcoming season's menus and discuss what's going well and what might be improved.

Prospective committee members should email our event center manager, Jennifer Peretti, at [jennifer@danteclub.com](mailto:jennifer@danteclub.com) to express their interest.

Volunteers will be added to our food committee email list.

### Newsletter advertising

*Dante's Inferno* coordinator Tom Mezzanares and the Dante Club board wish to thank all our advertisers, whose support helps defray the costs of publishing the monthly newsletter.

We are always looking to expand our ranks. Anyone interested in advertising can email Tom at [tjmezzan@gmail.com](mailto:tjmezzan@gmail.com).

See NEWS, NOTES AND OTHERWISE, Page 9



## 2025 Committees and Assignments

### COMMITTEES

#### ADVISORY AND FINANCE

Dan Calcagno, chairman

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

#### 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

Tom Mezzanares, chairman

#### SCHOLARSHIP

Rich Battistessa, chairman; Jim Dimino, vice chairman

Member: Mark Pedroncelli

#### SOCIAL

Steve DeCristofaro, chairman; Rich Battistessa, vice chairman

Members: 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: Matt Longo, chairman; Bill Maffei, member

• 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: [dmcalcagno@aol.com](mailto:dmcalcagno@aol.com), 916-481-8368
- Ron Pane, second vice president: [repane@icloud.com](mailto:repane@icloud.com), 916-798-0111
- Joseph Pasquinelli, secretary and treasurer: [jmpasquinelli@gmail.com](mailto:jmpasquinelli@gmail.com), (708) 805-5242

### DIRECTORS

- Richard Battistessa: [drbattistessa@comcast.net](mailto:drbattistessa@comcast.net), 916-961-4854
- Steve DeCristofaro: [stefanodad@gmail.com](mailto:stefanodad@gmail.com), 916-752-3247
- Jim Dimino: [jkdimino@sbcglobal.net](mailto:jkdimino@sbcglobal.net), 916-956-6691
- Ron Fiorica: [rbfiorica@frontiernet.net](mailto:rbfiorica@frontiernet.net), 916-687-6406
- Matt Longo: [longomb@sbcglobal.net](mailto:longomb@sbcglobal.net), 916-397-5869
- Bill Maffei: [mrmaffei@sbcglobal.net](mailto:mrmaffei@sbcglobal.net), 916-207-6837
- Tom Mezzanares: [tjmezzan@gmail.com](mailto:tjmezzan@gmail.com), 916-752-7443
- Brian Noble: [ibnoble@gmail.com](mailto:ibnoble@gmail.com), 916-217-8836
- 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



# Irish dancers delight auxiliary with their talents

At our March dinner, we were thoroughly entertained by a group of Irish dancers from the McKeever School of Irish Dance in Sacramento. From the smiles on their faces to the unbelievably high kicks and bounces, the group had everyone mesmerized. Thanks to Kiera Anderson and Erin O'Neil for making this entertainment happen for the Women's Auxiliary.

We also had a surprise visit from our favorite leprechaun,



Energetic dancers from Sacramento's McKeever School of Irish Dance perform their best jumps and kicks for Women's Auxiliary members during the auxiliary's March meeting.



## WOMEN'S AUXILIARY NEWS

Debra Cattuzzo

auxiliary member Laura Scarrone. Laura moved to Arizona last year but returned for a quick visit. During her time with the auxiliary, she was known for dressing in costume for various holidays and handing out treats to our members. In March, she made time to come see us and, once again, provide treats for everyone.

I want to thank our members for the incredibly beautiful baskets they donated for the Dante Club's March 15 cioppino feed. With my knee replacement, I was not getting around as well as I used to—and wasn't sure I could do all the work I normally do—so the auxiliary women stepped up and brought in completed baskets. My women are great!

Thanks to all the auxiliary volunteers who worked the cioppino feed: Anna Turner, Carol

Pesetti, Adrienne De Fazio, Cathy Eister, Susan Kasimatis, Emily Dees and Anna Tenderella. We couldn't have done it without their help!

We welcomed six new members in March (their Italian family names are in parentheses): Jude Shoemaker (Cortopassi), Carolyn Bray (Pompei and Mezzanares), Joy Guidera (Bertagna), Sally Wilson (Girolami), Shirley Tomaiuolo, and Kara Ackerson (La Pera). Welcome, ladies!

Thanks to those who donated pull tabs for the Ronald McDonald House charity: Kathryn Beltrami, Suzie Rozewski, Elaine Schaedler and others.

Congrats to our raffle prize winners: Karen Scoville, free dinner; Denise Garbero, \$25 cash; Jessie Boyd (Lima), Italian dinner basket; Pina Noto, \$25 See's Candy gift card; Carlyn Terry, pizza basket; Judy Kaminski, \$20 Peet's coffee gift card; Susan Braun, Jay's Honey; Janene Zucca,

See AUXILIARY, Page 8

## 2025 WOMEN'S AUXILIARY BOARD

- Debra Cattuzzo, president: [cattuzzod@gmail.com](mailto:cattuzzod@gmail.com)
- Alyse DeFazio, vice president: [alysedefaz@aol.com](mailto:alysedefaz@aol.com)
- Tina Luchini Bowers, treasurer: [tebowers55@gmail.com](mailto:tebowers55@gmail.com)
- Susan Kasimatis, secretary: [sjk955@gmail.com](mailto:sjk955@gmail.com)
- Anna Tenderella, hospitality: [annatenderella46@gmail.com](mailto:annatenderella46@gmail.com)
- Karol Buccola, past president: [karolrb55@gmail.com](mailto:karolrb55@gmail.com)
- Adrienne DeFazio, trustee/caller: [adefazio73@gmail.com](mailto:adefazio73@gmail.com)
- Nancy Doyle, trustee/caller: [ncdoyle59@gmail.com](mailto:ncdoyle59@gmail.com)
- Kathy Holberton, trustee/caller: [crystalgal@yahoo.com](mailto:crystalgal@yahoo.com)
- Roseann Jamison, trustee/caller: [rosieado@yahoo.com](mailto:rosieado@yahoo.com)
- Donna O'Neil, trustee/caller: [rtdg4005@gmail.com](mailto:rtdg4005@gmail.com)



# FISH FEAST TO REMEMBER



As he stirs a big pot of risotto in the Dante Club kitchen, photo far left, Andy Pennisi gets some expert guidance from chef Michael Talani during food preparations for the club's annual cioppino dinner in March. From antipasti to tiramisu, the menu delighted nearly 170 attendees, left, at the signature club event. The kitchen crew, top left photo, included, from left, Randy Canova, chef Talani and Larry Otten. In top right photo are, from left, Pat Orelli, Rich Battistessa, Randy Canova, Pennisi and Otten. Along with men's club volunteers, the dinner also benefits every year from the efforts of Women's Auxiliary members, who help chop vegetables, organize donations and ticket sales, create raffle baskets and run the raffle on the day. Music and the heads-and-tails crab 50/50 raffle at the March event both contributed to another memorable evening—with delectable cioppino, left, as the undeniable star of the show.

## President's Corner

CONTINUED FROM PAGE 1

raised over \$10,000 through the \$50 assessment attached to our annual dues, with a few life members who don't pay dues also contributing. Thanks to all our members.

I also want to offer special thanks to two members who wish to remain anonymous. One donated \$1,000, and another made a most generous pledge of \$1,600 a month to be applied to mortgage reduction. We will continue to make our regularly scheduled payments, and all contributions will be applied to reduce principal.

We had a very successful cioppino feed on March 15, with great participation in the kitchen from members of both the men's club and the auxiliary. The auxiliary also did a yeowoman's job handling the raffle.

Berghold Winery was featured at the initial Dante Wine and Food Pairing Dinner on March 25. The dinner consisted of five courses, each paired with an appropriate wine. We hope to do these dinners quarterly, with different wineries participating.

This month our Sunday Night Family Dinner on April 6 will feature chicken Parmesan preceded by couples dancing



Debra Cattuzzo, Women's Auxiliary president, presents a \$10,000 check on behalf of the auxiliary to Dante Club president Pat Orelli. The donation will be applied toward mortgage debt reduction.

from 3 to 4 p.m. hosted by Matt Campanella. On April 19, we will have our annual Easter Egg Hunt. Details can be found on the Dante Event Center website.



# Immigrants give breaded cutlets an Argentine twist

So many delectable dishes have resulted from the merger of the gastronomic traditions of immigrants and the culinary habits of the countries to which they have immigrated.

Milanesa alla napolitana, created by southern Italian immigrants in Argentina, is a perfect example of this type of fusion. The dish is an adaptation of Milan's cotoletta (cutlet) alla milanese, which is traditionally prepared with veal.

Because beef is popular and plentiful in Argentina, the Argentine version features thin slices of beef that are breaded and fried, topped with prosciutto and mozzarella, and served with tomato sauce. The dish was invented in the 1950s at Nápoli restaurant in Buenos Aires and has since become a favorite of Argentines from all ethnic backgrounds.

French fries and a green salad are typical accompaniments for the dish, and any leftover cutlets are great in sandwiches.

## MILANESA ALLA NAPOLITANA

### Ingredients:

- 1 24-ounce jar pasta sauce
- 2 to 3 cups breadcrumbs
- Salt, pepper
- ¼ cup grated Parmesan cheese

### JUST LIKE MOM USED TO MAKE

*Adrienne DeFazio*



The traditional Milan dish of breaded cutlets topped with sauce and cheese usually calls for veal, but Italian immigrants in Argentina substituted beef.

(optional)

- 1 to 2 cloves garlic, minced
- (optional)
- 8 thin slices of beef top round
- 8 slices of prosciutto or thinly sliced ham
- 8 to 10 ounces grated mozzarella or 8 slices of cheese
- 4 to 6 eggs
- Oregano leaves, 2 teaspoons if fresh, 1 teaspoon if dried
- Olive oil for sautéing

### A few notes about the ingredients:

Depending on the size of the meat slices, more or less egg, breadcrumbs and tomato sauce may be needed. The size of the slices also determines how many people the dish will serve—four to eight is a good estimate.

The dish probably won't require the whole jar of sauce, and some sauce will likely be left over. Alternatively, homemade sauce can be used.

Unseasoned, store-bought breadcrumbs work well for this recipe. For the beef, I have used very thinly sliced beef shabu-shabu from Costco, but slightly thicker slices of beef also can be used, if preferred.

The mozzarella should be whole milk or part-skim, the kind used for pizza in the United States. I prefer using grated mozzarella, as it melts more easily and evenly.

Finally, a linguistic note: Napolitano/napolitana is Spanish for the Italian napoletano/napoletana. Neapolitan is the English equivalent.

### Directions:

*Beat eggs well with whisk in shallow bowl. Add oregano to eggs and mix well. Set aside. Season breadcrumbs with salt and pepper to taste. Add optional Parmesan, if using, and/or minced garlic to breadcrumbs. Put breadcrumbs in shallow bowl or pie pan.*

See JUST LIKE MOM, Page 9



## Auxiliary

CONTINUED FROM PAGE 5

antipasto basket; and Sienna Sapienza-Boundy, \$25 Paesano's gift card.

I fulfilled our last year's commitment by handing men's club president Pat Orelli a \$10,000 check from the auxiliary to assist in the Dante Club's mortgage-loan reduction effort. The money was a combination of donations from auxiliary members and a portion of our raffle proceeds. We spoke about the need to help the club become solvent by paying off its outstanding loans. It is our responsibility as well as the men's to pay off loans so our club can flourish for future generations.

I'm sure everyone enjoyed the St. Patrick's Day decorations. On the day of our meetings, the decorating committee gets to the event center around 11:30 a.m. Sometimes it takes committee members several hours to prepare

the tables and the raffle-prize area. Then they rush home, shower and turn back around to prepare for the evening festivities. They're often exhausted by the end of the night.

If any members can help after dinner by picking up decorations and gathering name tags and bringing them to the side tables for sorting and storing, the committee would be most grateful. Those willing to help the committee or in any other way should email our secretary, Susan Kasimatis, at [sjk955@gmail.com](mailto:sjk955@gmail.com).

Another way to help is to collect gift cards. Anyone with gift cards they aren't going to use can donate them to the auxiliary. Some members have said that whenever they go out to dinner, they ask the restaurant manager for a gift card for the Dante Club, and they quite often get them.

And, of course, members who've received gifts they'd like to regift can always donate them



Maggie Ward, left, shares a hug with a friendly visiting leprechaun, aka Laura Scarrone.

to the auxiliary. This saves the auxiliary money and allows us to continue to provide great prizes in our raffles.

## *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 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](mailto:info@danteclub.com) or call 916-925-8230.





## News, Notes and Otherwise

CONTINUED FROM PAGE 3

### 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 financial 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 Sacramento area. Those who would like to make a monetary gift should email Joe Pasquinelli at [jmpasquinelli@gmail.com](mailto:jmpasquinelli@gmail.com).

### Pull-tab program

The Ronald McDonald House near UC Davis Medical Center charges \$20 per night for parents to stay there while their children receive treatment at the hospital. If the parents can't afford the cost, the pull-tab program helps them.

The Ronald McDonald House program accepts donations of aluminum-can pull tabs, which it then sells for cash. The Dante Club has contributed to the program since March 2018 as a way to give back to the community. Members of the Women's Auxiliary also participate.

As of February, our club and auxiliary have donated 1,726 pounds of pull tabs to the program. At the current \$1.09-per-pound rate, our efforts have helped raise \$1,881 or 94 nights of accommodations.

Please keep the pull-tab donations coming.

### Annual dinner payments

Members can pay monthly or annually for 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.

The annual payment is a convenience available to those who don't want to pay monthly.

For reservation substitutions, members must call 916-925-8230 by noon the day of the event and give the substitute's name. Any substitution that isn't confirmed by noon on event day can't be honored.

### Club apparel

The Dante Club works with Julie Brown at Premier Graph-x to brand clothing with the club logo, including hats, T-shirts, jackets and aprons in an array of colors.

Members can order clothing at [danteclub.shopgraphx.com](http://danteclub.shopgraphx.com) or they can contact 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).

## Just Like Mom

CONTINUED FROM PAGE 7

*Put meat slices one at a time in egg mixture to coat both sides, letting excess egg drip off. Then put meat slices in breadcrumbs to coat both sides. Press breadcrumbs into meat so they adhere. Put breaded meat slices on a baking sheet until they're ready to be sautéed.*

*Preheat oven to 350 degrees. Heat 3 tablespoons olive oil in large frying pan. Sauté three to four cutlets at a time until golden brown on one side, about two minutes, then flip over and sauté other side until golden brown and crispy.*

*Do not crowd pan or cutlets will not brown and crisp properly. If necessary, sauté cutlets in smaller batches. Sauté remaining cutlets, adding more oil to pan if necessary. Put fried cutlets on baking sheet lined with paper towels to absorb excess grease.*

*Have ready large oven-safe casserole or baking dish large enough to hold all cutlets. Spread pasta sauce on bottom of baking dish. Place cutlets in dish and top each cutlet with slice of prosciutto.*

*Some cooks also like to top prosciutto with 2 to 3 tablespoons of pasta sauce per cutlet.*

*Next, top each cutlet with about 3 tablespoons of grated mozzarella or one slice of mozzarella.*

*Bake cutlets in oven for 5 to 10 minutes, until cheese melts. Some cooks like to use broiler to melt cheese. In that case, make sure baking dish is safe to use with broiler or use metal baking pan or sheet.*



**Immigrants**  
CONTINUED FROM PAGE 1

east Sacramento, on land donated by Sabino and Rosina Franzoia.

In 1923, the pastor at St. Mary's church, Father Domenico Taverna, provided resources at the church to help Italian immigrants adapt to American life among others who spoke their language and understood their culture.

The purpose was to help the immigrants learn English, assist with paperwork and find living quarters, food and jobs.

It also was a way to preserve their Italian culture and provide sports and social activities. This informal group was the precursor to the Dante Club.



In 1926, Roger and Matilda Giorgi gave the deed to a property at 1511 P St. to the Bank of Italy to hold until directed by any three of these people: Victor Panattoni, Julius Giammetti, Dr. F.N. Scatena, Primo Belluomini and Roger Giorgi.

The property was renovated and became known as the Dante Club, with Panattoni serving as the first president.

Panattoni was the publisher of Sacramento's first Italian newspaper, *El Capitale*, and also served as the Italian consular agent for Northern California.

At the same time, led by Panattoni's wife, Paolina, a group of women founded the Dante Club Ladies Auxiliary to support Italian immigrant women in the local

See IMMIGRANTS, Page 11

## Request for information

As we mark this year's 100th anniversary of the Dante Club, we are seeking information about our history.

Beginning in March and continuing through December, we will feature articles in the newsletter focusing each month on a decade of our club history, starting with the 1920s, the decade of our founding.

Marie Booth, the Women's Auxiliary historian, will gather and assemble the articles for us, but we need help.

We ask members who, over the years, might have saved old newspaper clippings, newsletters, photos or other Dante Club-related memorabilia that they're willing to share to please let us know. Even Dante Club stories and memories that aren't written down can be shared, and we will prepare them.

Members who have something to share or questions about this project should contact Marie at [bmbooth@aol.com](mailto:bmbooth@aol.com) or 916-715-5756.

They also can email Tom Mezzanara at [tjmezzan@gmail.com](mailto:tjmezzan@gmail.com).

Thanks for helping us recall and celebrate our club's many great stories and memories over a century of Italian American camaraderie and friendship.

# Please patronize our paesanos



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**Immigrants**

CONTINUED FROM PAGE 10

community. Their primary purpose was socializing, sharing recipes, learning English and raising funds for charity.

The Dante Club was named after the famous medieval Italian poet, Dante Alighieri, who wrote the epic poem *The Divine Comedy* and is often called the father of the Italian language. Dante's words "Noi non potemo avere perfetta vita senza amici," or "We cannot have a perfect life without friends," continues as the guiding premise of the club: friendship, fraternity and collegiality.

Recently, I visited Art Rinetti, who, as a child, accompanied his

“  
*Dante's words 'Noi non potemo avere perfetta vita senza amici,' or 'We cannot have a perfect life without friends,' continues as the guiding premise of the club.*  
”

father to the Dante Club in the late 1920s and '30s. Next month, I'll share interesting facts about the original Dante clubhouse and the social activities of the time.



Victor Panattoni and his wife, Paolina, were key figures in the early years of the Dante Club and the Women's Auxiliary.

# 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 Tom Mezzanara at [tjmezzan@gmail.com](mailto:tjmezzan@gmail.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 Dan Calcagno at 916-481-8638 or [dmcalcagno@aol.com](mailto:dmcalcagno@aol.com).