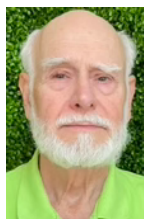




**Be an active
member of the
Dante Club in 2025**

DANTE'S INFERNO



PRESIDENT'S CORNER

Pat Orelli

Board drops fee after members express concern

At its February meeting, the Dante Club board of directors had considerable discussion about the merit of the previously adopted requirement for members to attend six events during the year or pay a fee toward mortgage reduction for each event they missed.

The board has received a significant number of comments from members who live outside the immediate area and some members who are physically unable to attend. After concluding that it isn't realistic to financially force a member to be social, the board voted to dispense with the fee requirement.

We do hope that members who can't participate socially will consider contributing to the

See **PRESIDENT'S CORNER**, Page 6



St. Mary's Catholic Church was a spiritual and community hub for Italian Americans in the early 1900s in Sacramento. One of its parishioners, Victor Panattoni, founded the Dante Club, which offered additional social support to Italian immigrants in the area.

Dante Club history in the spotlight this year to herald 2026 centennial

By Marie Waldron Booth

In 2026, the Dante Club will celebrate the 100th anniversary of its founding. Many members of the club and the Women's Auxiliary, however, may not be very familiar with our history.

As historian of the auxiliary, I've taken on the task of researching the Dante Club as a way to mark our upcoming centennial.

After going through lots of information and memorabilia in multiple boxes, folders and emails, I've discovered that our history is pretty interesting.

Over the coming months, I will write an article for the *Dante's Inferno* newsletter about some aspect of Dante Club history over the decades. I will include some great old photos and little-known facts.

For example, do members realize that the Dante Club has a song? If anyone knows the tune, please tell me.

Also, does anyone remember that the Dante Club at one time sponsored baseball and soccer teams? Perhaps some of our older members participated on those teams.

See **HISTORY**, Page 10



NEWS, NOTES AND OTHERWISE

General manager's report

In February, the Dante Event Center saw the return of annual crab feeds for the Valley Industrial Claims



Nearly 500 guests attended the Valley Industrial Claims Association crab feed in February. VICA promotes education and communication in the worker's compensation industry.

Association, the NorCal Center, the Building Owners and Managers Association and the Sierra Nevada chapter of Meeting Professionals International.

The Dante Club also said goodbye to longtime member

Ottavio Lucchini and his wife, Elsa. The club hosted a joint celebration of life for the couple on Feb. 11.

"We look forward to what March will bring us," said general manager Jennifer Peretti. "Mark your calendars for our March 9 Sunday Family Dinner and the March 15 cioppino feed."

Jennifer said center staff are working closely with club members to create an events calendar for the year to potentially include quarterly wine dinners, a murder mystery event, a casino night and a pasta sauce competition.

A Dante Club wine tasting and dining event, featuring wines from Berghold Winery of Lodi, will be held March 25. The reservations deadline is March 11.

Jennifer said the event center is booking into 2026.

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

Advisory and finance

A scholarship fund investment account has been established, and we have begun to transfer existing monies into it. All future contributions will be placed in that fund for scholarship awards.

We still need help filling board positions as people

See NEWS, NOTES AND OTHERWISE, Page 3



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

March 9

Sunday Family Dinner

Times: 4 p.m. cocktails and to-go pickups, 5 p.m. dinner
Menu: Green pea soup with crispy prosciutto, beef and cheese ravioli with shaved Parmesan, seasonal vegetables, garlic-herb focaccia breadsticks and chef's choice dessert

Cost: \$22 adults, \$12 children age 12 and younger
Reservations are closed. Event is sold out.

March 10

Women's Auxiliary Members Dinner and Meeting

Times: 4:30 p.m. cocktails, appetizers; 6 p.m. dinner
Menu: Irish flag clementine cucumber salad, braised corned beef, cabbage with roasted carrots, boiled Yukon potatoes, dinner rolls with butter, chef's choice dessert

Cost: \$25 for members, \$30 for guests
Reservations are closed.

March 15

Dante Club Cioppino Dinner

Times: 5 p.m. cocktails, 6 p.m. dinner
Menu: Antipasto, insalata, garlic bread, risotto, cioppino, dolce

Cost: \$80 per person; tables of 10
Reserve by midnight Wednesday, March 5.

March 17

Dante Club Members Dinner and Meeting

Times: 6 p.m. cocktails, 7 p.m. dinner, followed by meeting
Menu: Irish flag clementine cucumber salad, braised corned beef, cabbage with roasted carrots, boiled Yukon potatoes, side of rigatoni with marinara, dinner rolls with butter, chef's choice dessert

Cost: \$25 per member
Reserve by midnight Friday, March. 7.

March 25

Dante Wine Tasting and Dinner, featuring wines from Berghold Winery

Times: 5:30 p.m. check-in, cocktails, 6 p.m. dinner
Menu: Viognier with grilled focaccia crostini, grenache with green salad, cabernet with risotto, red blend with osso bucco, viognier with mascarpone lemon tart

Cost: \$85 per person
Reserve by midnight Tuesday, March 11.



News, Notes and Otherwise

CONTINUED FROM PAGE 2

are stepping up to fill one need but vacating their previous position. Members interested in filling a board opening can let any board member know.

Joe Pasquinelli will become club treasurer. Steve DeCristofaro has expressed interest in the secretary position, which leaves a need for a social committee chairman. Tom Mezzanares has stepped into the role of newsletter coordinator.

We ask members to consider helping more or to suggest someone who'd be an asset to the club. We can twist their arm.

Bocce update

Our spring bocce season will kick off March 15 for Saturday rollers and April 1 for the new Tuesday group. A Feb. 17 meeting for team members and prospective players was well attended.

Bocce players this year will have a variety of tournaments, as well as social play. Friday TGIF play, several dinners and barbecues also will be scheduled.

We are always looking for new members and to form new teams. Bocce is a great Italian sport and not complicated. Anyone interested in participating can speak to any bocce committee member: John Rizzardo, Jim Dimino, Nick Canepa, Frank Bartucco or Rich Battistessa.

Scholarship program

High school seniors who will graduate in June should mark March 31 on their calendars.

That's the deadline to apply for a Dante Club scholarship.

Students can get applications on the Dante website at <https://danteclub.com/scholarship%20info/> or 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.

Social report

A great turnout is expected for the Dante Club's popular cioppino feed on March 15.

"I look forward to working with friends in the kitchen," social committee chairman Steve DeCristofaro said. "Working side by side with my Italian brothers and sisters is what I love most about being a member at Dante."

Steve encourages members to propose ideas for social events throughout the year.

"Group participation is fundamental to our club," he said. "Thank you to everyone who has joined us so far this year."

Buildings and grounds

During February, the buildings and grounds committee completed a few small projects around the Dante Event Center.

Additional security cameras and new monitors were installed for the security system. We patched a small hole in the roof that was causing water leaks during rainy-day events. A small hole in the

kitchen ceiling also was patched, and weatherstripping on the ice machine was replaced.

Routine heating, ventilation and air conditioning service was completed, with no major issues reported. Lastly, weak hinges on the liquor storage doors were replaced. Thanks to members who completed these projects.

In early April, we will put up the outdoor tent for the upcoming season. Members who have helped in the past should keep an eye out for an email with details.

Others interested in helping can email chairman George Procida at gprocida@glandscape.com, and their names will be added.

Membership

At the February meeting, we inducted Andrew Varanelli, sponsored by Roy Jones. A retired teacher, Andrew connected with a few current members from his career and should fit nicely into the club. He is already interested in joining bocce, so look for him on the courts.

Frank Valente, sponsored by Nick Canepa, is a 20-year Navy

See NEWS, NOTES AND OTHERWISE, Page 8



New member Andrew Varanelli, left, gets a hug from sponsor Roy Jones. Varanelli was installed on Feb. 17.



2025 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, 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, 916-369-2327
- Dan Calcagno, first vice president: dmcalcagno@aol.com, 916-481-8368
- Ron Pane, second vice president: repane@icloud.com, 916-798-0111
- Joseph Pasquinelli, secretary and treasurer: jmpasquinelli@gmail.com, (708) 805-5242

DIRECTORS

- Richard Battistessa: drbattistessa@comcast.net, 916-961-4854
- 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
- Tom Mezzanares: tjmezzan@gmail.com, 916-752-7443
- 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



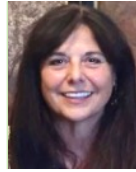
February a busy month for hellos and goodbyes

We celebrated our February meeting with darling Valentine Day table decorations. We introduced four new members: Jenny Niello, Nicole (Ciancio) Ray, Mary Valente and Elena Riolo. Welcome to the Women's Auxiliary.

Nine members won some lovely raffle items: Linda Raridan, free dinner; Laurie Wagner, \$25 Paesanos' gift card; Peggy Alexander, \$20 Peet's gift card; Maggie Ward, Valentine's Day plant; Virginia Griffin, gift basket, Carol Perri, \$25 See's gift card; Sharon Romanello-Sequeria, \$25 cash; Kelly McGhee-Pane, bottle of Jay's Honey; and Natalie Cvitanov, Dirty Bird Esthetics \$25 gift card and basket.

Ann Zacharias and many others donated pull tabs for the Ronald McDonald House charity.

At the February meeting, we spoke of the need for donations and volunteers for the March 15 cioppino feed. A few items were donated at the meeting, but we



WOMEN'S AUXILIARY NEWS

Debra Cattuzzo

need so much more to make baskets for the raffle. Members can contact either the Dante Event Center at 916-925-8230 or me at 916-442-2266 to make arrangements to drop off items or to have them picked up. The cioppino feed is the Dante Club's biggest fundraiser.

We discussed the Sunday Family Dinners, where members are welcome to bring their families and friends. It's an inexpensive way to hold a dinner party or celebration. Once a Dante Club member brought 17 friends to a dinner for his birthday.

The Sunday dinners also are available for take-out. Members can pick up a meal at 4 p.m., take it home, serve it in their own dishes, and pretend they cooked it.

I encourage people to pick up scholarship applications if they

have a family member who will graduate from high school this semester and go to college in the fall. My daughter has received \$1,500 toward her college tuition—a nice little bonus!

During the meeting, we acknowledged the loss of John Caselli and Ottavio Luchini. John Caselli was the husband of auxiliary member Barbara Caselli and was on the board of the men's club. John was so young, always smiling, always friendly. He tragically passed on Christmas Eve. (See January's *Inferno*). I worked with John on the newsletter, and he was one of the nicest men I have ever met. We will all miss him greatly.

Ottavio Luchini was the father of our auxiliary treasurer, Tina Luchini Bowers. Ottavio had been a member of the Dante Club since 1952—72 years, the longest tenure of any other member. He was a wonderful, giving man who lived an incredible life. I've been a

See AUXILIARY, Page 6

2025 WOMEN'S AUXILIARY BOARD

- Debra Cattuzzo, president: cattuzzod@gmail.com
- Anna Tenderella, hospitality: annatenderella46@gmail.com
- Kathy Holberton, trustee/caller: crystalgal@yahoo.com
- Alyse DeFazio, vice president: alysedefaz@aol.com
- Karol Buccola, past president: karolrb55@gmail.com
- Roseann Jamison, trustee/caller: rosieado@yahoo.com
- Tina Luchini Bowers, treasurer: tebowers55@gmail.com
- Adrienne DeFazio, trustee/caller: adefazio73@gmail.com
- Donna O'Neil, trustee/caller: rtd4005@gmail.com
- Susan Kasimatis, secretary: sjk955@gmail.com
- Nancy Doyle, trustee/caller: ncdoyle59@gmail.com



Auxiliary
CONTINUED FROM PAGE 5

friend of Tina's since high school, so I knew him a long time. He was friendly to everyone. Very often he could be found smoking his cigars and playing bocce at East Portal Park.

We ended our meeting with Suzie Rozewski and Cathy Eister calling out bingo. These winners each received \$10 in cash: Anna Tenderella, Margaret Sapienza, Karol Buccola and me.

At our March 10 meeting. We will celebrate St. Patrick's Day with some young Irish dancers to entertain us. Be sure to wear green!

Get set for signature cioppino dinner this month at Dante

Seafood lovers, prepare those taste buds for the annual Dante Club cioppino dinner on March 15.

The 12th annual event, a beloved Dante tradition, will be an exceptional culinary evening, said Rich Battistessa, vice chairman of the social committee.

“Under the skilled guidance of chef Michael Talani and his dedicated team, this year’s cioppino promises to be even more delectable,” Rich said. “The Dante Club prides itself on creating a memorable experience, celebrating the original recipe with a contemporary twist.”

Doors at the Dante Event Center will open at 5 p.m., and dinner will be served at 6 p.m. Tickets are \$80 per person. Seating will be at tables for 10. Purchase tickets online at <https://danteclub.com/public-event-calendar/>.

Dancing and a raffle also will be part of the festivities.

Originating in San Francisco in the late 1800s, cioppino is a rich seafood stew that was born when Italian immigrant fisherman in the Bay Area would share their bounty of clams, crabs, mussels, cod and shrimp at the end of

See CIOPPINO, Page 9

President's Corner

CONTINUED FROM PAGE 1

mortgage reduction. We recently received a \$1,000 contribution to be applied toward mortgage reduction from a very active member who has been a member of the Dante Club for less than 10 years. Perhaps he has inspired others to contribute as well.

At the February members meeting, which drew 95 attendees, past president Tom Novi took the opportunity to brag about a family member's achievements and then tossed \$10 to secretary-treasurer Joe Pasquinelli to be applied toward mortgage reduction.

Not to be outdone, Joe matched Tom's contribution as he proudly announced he would

become a father this summer. I then felt compelled to chip in, too, and soon many other members rushed to the front table with their contributions. By the end of the meeting, more than \$500 had been donated for mortgage reduction. I thank everyone who contributed.

Along with our members and Women's Auxiliary meetings, March will be filled with activities at the Dante Club.

The Sunday Night Family Dinner has been moved to March 9 because of a conflict with another event booking for 300 participants. Unfortunately, those who haven't made reservations will miss out on the menu's beef and cheese raviolis, as the dinner is already sold out.

Our annual cioppino feed will take place March 15. The reservation deadline is March 2.

We still need raffle prizes for the event. Members who'd like to help with a prize or preparing the dinner should call Richard Battistessa at 916-961-4854. He will obtain prizes for anyone who just wants to donate money toward the raffle.

Lastly, we will have the first of what I hope will become many Dante Club wine pairing and dinners on March 25.

The event will feature a five-course meal and wines from Berghold Winery of Lodi.

Reservations for this event close March 11 unless capacity is reached sooner.



Crumbly cookie makes a great snack or dessert

Torta fregolotta is a big, crumbly, buttery cookie that is broken into chunks for serving. It's a specialty of the Italian province of Treviso, and its name derives from *fregola*, a Veneto dialect word for *crumb*.

You can serve torta fregolotta as a snack, accompanied by coffee, tea or dessert wine, or as a dessert with ice cream. It freezes well so you can keep it on hand for unexpected guests.

A preparation note: You can use your fingers to mix the dough, but it helps to use a pastry blender if you have one.

TORTA FREGOLOTTA

Ingredients:

- 1 cup (½ pound or 2 sticks) unsalted butter, plus 2 tablespoons
- 2 tablespoons lemon juice
- 1 tablespoon grappa, brandy or water
- 1 cup raw almonds, blanched (without skins) or unblanched (skins on)
- 2⅔ cups all-purpose flour
- 1 cup sugar
- Pinch of salt
- 1 teaspoon grated lemon zest

Directions:

First, cut butter into large slices or pieces. Let it soften slightly at room temperature for a half hour or so. Preheat oven to

JUST LIKE MOM USED TO MAKE

Adrienne DeFazio



Chunky, buttery torta fregolotta, a specialty of Treviso province in Italy, makes the perfect snack to offer when unexpected guests drop by.

350 degrees.

Grind almonds in a food processor with ⅓ cup to ½ cup of the sugar. Grinding almonds with some sugar will help prevent them from turning into a paste.

Transfer ground almonds to large mixing bowl. Add remaining sugar, flour, salt and lemon peel, and mix ingredients together.

Add butter pieces and, using a pastry blender, work butter into dough until mixture forms big crumbs. You can also use your fingers to do this, but do not knead the dough into a smooth mass. Sprinkle lemon juice and grappa over crumb mixture and

toss together with a fork until blended but still crumbly.

Use fingertips if necessary to lightly incorporate liquid into dough, but use a light touch to keep dough crumbly.

Have ready a buttered 12-inch pizza pan or cake pan.

Alternatively, form dough in square or rectangle shape on cookie sheet lined with parchment paper.

Grab handfuls of dough and crumble it with your fingers into prepared pan, letting crumbs drop into pan or onto baking sheet. Do not press dough into pan. If using cookie sheet, form a square or rectangle of dough approximately 10-by-10 inches or 10-by-11 inches.

Continue to crumble handfuls of dough, letting crumbs drop onto previous layers of dough until all dough is used. Do not press down on the dough.

Bake torta for about 50 minutes, until browned.

Remove from oven earlier if edges start to burn. Some cooks recommend letting torta age for a day before eating, but this is not required. When ready to serve, break torta into large chunks or cookie-size pieces. The size is up to you, depending on your preference.



News, Notes and Otherwise

CONTINUED FROM PAGE 3

veteran and current real estate agent. The committee interviewed him, and the general membership voted him in. We hope to induct him during the March meeting.

No applications are on our waiting list, but eight potential members have expressed interest. We will schedule them to come chat with us.

Applications are available online at <https://danteclub.com/scholarship%20info/>, in the Dante Club office or from committee members.

We now have just over 200 membership renewals for 2025, but nine members have told us they won't be back. We will miss them all. That leaves 29 members who have not made their intentions known. We will reach out to them before the end of March.

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 a 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 to express their interest.

Volunteers will be added to our food committee email list.

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 rate per pound, our efforts have helped raise \$1,881 or 94 nights of accommodations.

Please keep the pull-tab donations coming.

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 or they can contact Mark Pedroncelli at peddc@surewest.net or 916-812-6729.

For special orders, contact Julie Brown at 916-787-0603 or julie@premieregraphx.net.

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.

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.



Cioppino

CONTINUED FROM PAGE 6

their fishing day. Italian restaurants along Fisherman's Wharf soon made the dish popular.

A culinary journey from Genoa to San Francisco, cioppino marries flavors and traditions from its Italian origins in Genoa, Italy, to its popularization in San Francisco.

The hearty dish, made from a mixture of fish and shellfish simmered in a zesty tomato and wine broth, has become synonymous with coastal cuisine and communal dining.



At the Dante Club's 2024 cioppino feed, top photo, the hard-working kitchen crew included, from left, Mark Pedroncelli, Giuseppe Verdi, supervising chef Michael Talani, Fred Belluomini and Angelo Pennisi. At the 2023 cioppino feed, photo left, chef Talani, left, and member Rich Battistessa discuss how much salt to add to the risotto. Battistessa has been a fixture at the feed from year to year. He also was on hand to stir the pot in 2022, above photo, as part of the Saturday kitchen crew for the annual feast that year. Other workers pictured are, from left, Larry Otten, Steve Lavezzo, Michael Micciche, chef Michael Talani, Steve Deross, Nick Canepa, Tom Novi, Ernie Tomassilli and Alex Sarti. The popular dinner also benefits every year from the efforts of many Women's Auxiliary members, who help chop vegetables, organize donations and ticket sales, create beautiful raffle baskets and run the raffle on the day.



History

CONTINUED FROM PAGE 1

And how many members know who founded the club and where and why it was founded?

My articles will include some well-known family names and some not so well-known names, but all are part of the Dante Club story and our shared history as Italians in Sacramento.

Soon I will have the pleasure of meeting Art Rinetti, who is 100 years old and a member of the Dante Club since Jan. 12, 1959. I'm sure he will have great stories to share with me.

FUN FACT FOR MARCH

Did you know that the patron saint of Ireland wasn't Irish? St. Patrick's parents were likely Roman citizens who lived in a Romanized area of Britain. St. Patrick was kidnapped at age 16 by Irish raiders and sold into slavery in Ireland. He eventually escaped to home, returning years later to serve in Ireland as a Christian missionary and bishop.

I also have spoken with Tom Mezzanares, a past president and life member, and Fran Kocheski, granddaughter of the Dante Club founder, Victor Panattoni. I've received multiple emails from Ron Cristoni as well.

I greatly appreciate all the information they provided.

Italians in Sacramento have come a long way since the Dante Club was founded in 1926. Part of their success was because of the friendship, fraternity and collegiality they received from the Dante Club.

I hope all members will enjoy learning a little more about their club. Those who know additional details or perhaps a different version of a story may contact me at bmbooth@aol.com or 916-715-5756.

See the accompanying sidebar for more information.

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 or 916-715-5756.

They also can email Tom Mezzanares at 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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Making memories for years.



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 or call 916-925-8230.

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 Tom Mezzanara at 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.