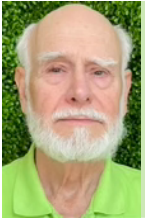




**Become an active
participant in the
Dante Club in 2025**

DANTE'S INFERNO



PRESIDENT'S CORNER

Pat Orelli

Club says goodbye to another longtimer

It is with deep sadness that I must once again report the passing of a longtime member. Pat Piacentini passed away on Feb. 1. His funeral service was a private family affair.

Pat sponsored me for membership in the Dante Club and attended most of the meetings with me.

Because of ill health, he was never able to make a meeting after I became president, although he did forfeit a couple of reservations.

Throughout the years, Pat and I had interacted professionally as certified public accountants, but it wasn't until we wound up in the same firm through a merger that I became aware of his membership in the Dante Club, and he persuaded me to join.

See PRESIDENT'S CORNER, Page 6

LOOKING BACK



Young Arthur Rinetti, sporting a V-neck sweater and tie, stands on a chair at the far back of the left table during a dinner event at the Dante Club in the 1920s. He remembers attending many family-friendly social events at the clubhouse on Sacramento's P Street.

100-year-old member shares fond memories of the club's early days

By Marie Waldron Booth

This month I'd like to share a conversation I had with the oldest and longest member of the Dante Club, Arthur Rinetti. My brother and club member John Waldron, his wife, Terri, and I sat down with Art and his wife, Karen, to discuss his memories of the Dante Club over the years.

Arthur Rinetti was born in 1924 to Frank and Antonia Rinetti. This year he will be 101 years old, and let

me just say that he doesn't look it. He was born and raised in a house at 16th and U streets, which puts him in the center of Sacramento's Italian community in the 1920s.

St. Mary's Church was at Seventh and T streets in 1912, and the Dante Club was at 1511 P St.

Art joined the Navy at age 17 and served from 1942 to 1946. When he returned to Sacramento, he went

See MEMORIES, Page 6



NEWS, NOTES AND OTHERWISE

General manager's report

April was a great month at the Dante Event Center with the return of some monthly groups, as well as a few annual events, including the annual fundraising dinner of California Fly Fishers Unlimited and the annual shrimp and crab feed fundraiser of the Sacramento chapter of the Black American Political Association of California.

We also hosted the Dante Club's annual Easter egg hunt, attracting more than 100 attendees. Over 400 eggs were hidden around the club's gardens.

Our new tent canopy was erected in early April, and we hosted our first outdoor wedding of the season on April 12.

We hope to see more of our members and friends this month at the Sunday Family Dinner and the Mother's Day luncheon, scheduled for May 10. Members are encouraged to invite their graduating high school seniors to our Senior Night on May 24. We also hope to see parents and kids at our first-ever Dante Movie Night on May 31, featuring "Willy Wonka and the Chocolate Factory."

Advisory and finance

We have welcomed back Joe Porata to his previous role as chairman of the social committee. Because of that, Steve DeCristofaro is sliding over to become our corresponding secretary. This allows Joe Pasquinelli to drop one of his hats and focus on being club treasurer/financial secretary as well as chairman of the financial oversight committee.

Thanks to all who participate in our club processes. Other members who have even a bit of time might consider how they, too, could contribute to making the club better.

Our efforts toward mortgage reduction have resulted in more than \$30,000 collected and transferred to pay down our two mortgages.

We also have received more than \$65,000 from the federal Employee Retention Credit program. Between this and ongoing profits from the event center, we will pay down or pay off our line of credit. We need the line of credit for cash-flow issues during the summer months when events decline, but we still have overhead obligations.

See NEWS, NOTES AND OTHERWISE, Page 3



UPCOMING EVENTS

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

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, dinner rolls with butter, lemon bars with limoncello Chantilly cream

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

Reservations are now closed.

May 10

Dante Club Mother's Day Brunch

Times: 10 a.m. cocktails, 11 a.m. brunch buffet

Menu: Scrambled eggs, sausage, Canadian ham, smoked bacon, rosemary potatoes, waffles, assorted muffins, toast with jams and jellies, artisan cheese, fresh fruit, smoked salmon, shrimp cocktail, \$15 bottomless strawberry bellinis

Cost: \$30 adults, \$15 children 12 and younger

Reserve by midnight Friday, May 2.

May 12

Women's Auxiliary Members Dinner and Meeting

Times: 4:30 p.m. cocktails, appetizers; 6 p.m. dinner

Menu: Strawberry spinach salad with candied pecans, pecorino and balsamic vinaigrette; chicken Florentine pasta; roasted asparagus; housemade garlic bread; chef's choice dessert

Cost: \$25 for members, \$30 for guests

Reserve by midnight Thursday, May 1.

May 19

Dante Club Members Dinner and Meeting

Times: 6 p.m. cocktails, 7 p.m. family-style dinner, followed by 8 p.m. meeting

Menu: Pasta salad with salami, olives, bell peppers, red onion, cherry tomatoes and Italian dressing; chicken scallopini; linguini with creamy Parmesan sauce; roasted baby carrots; dinner rolls with butter; chef's choice dessert

Cost: \$25 per member

Reserve by midnight Friday, May 9.

MARK CALENDAR: Graduating Senior Night, May 24; Family Movie Night, May 31; Sunday Family Dinner, June 1; Sausage Festa, June 7; Auxiliary Meeting and Dinner, June 9



News, Notes and Otherwise

CONTINUED FROM PAGE 2

We've established a scholarship fund investment account and have begun transferring club-held monies into the account so the fund may accrue interest. All this should be in place before this year's awarding of scholarships.

Buildings and grounds

The buildings and grounds committee erected the Dante Event Center tent in April, and several outdoor events are now scheduled there for the season. We encourage everyone to attend one.

Special thanks to those who put up the tent: Rich Battistessa, Jim Brennan, Dan Calcagno, Jim Luttig, Tom Mezzanares, Paul Pane, Aaron Patella, Joe Porata and George Procida.

We purchased two new barbecue units for the upcoming July and August barbecue dinners. Tom Mezzanares, Jim Brennan and Steve Lavezzo did a great job assembling the units. They also repaired several dining tables that had been out of service for awhile because of missing or loose screws.

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 for opinions on upcoming menu ideas and solicit family recipes and flavor suggestions. The committee will meet quarterly to review menus and discuss what's going well and what might be improved.

Prospective participants should email general manager Jennifer Peretti at jennifer@danteclub.com.

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. Anyone interested in advertising can email Tom at tjmezzan@gmail.com.

Legacy fund donations

The Dante Club Legacy Fund was originally created during the Covid-19 pandemic as a way for members to help the club through a difficult period. The club's board of directors has decided to reinvigorate the fund as one of five strategies to pay off the club remodeling mortgage early. Donations to the fund will be used to help retire the mortgage as soon as possible.

The Legacy Fund has three donation levels: platinum, \$1000 or more; gold, \$500; and silver, \$250. Contributing members of the Dante

Club and the Women's Auxiliary will be recognized annually in the *Dante's Inferno* newsletter and on a handsome plaque to be prominently displayed in perpetuity in the Dante Event Center.

Our treasurer will directly apply donations to the mortgage principal each month. The board also plans to recognize donors once a year at a members dinner.

To become a Legacy Fund donor, members may mail or deliver a check for their contribution to the Dante Club (attn: treasurer) with instructions on how the donor or a person honored by the donor should be recognized—specifically, what name should be included on the plaque and in the newsletter. Donors also may remain anonymous if they prefer. Thanks to all donors for their generosity.

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.

Membership

The membership committee was pleased to interview club applicant Joe Lapenna in April. Not only was he delightful to interview, he is young (anyone under 50 is

See NEWS, NOTES AND OTHERWISE, Page 8



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

Joe Porata, chairman; Rich Battistessa, vice chairman

Members: Matt Longo, 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
- Steve DeCristofaro, secretary: stefanodad@gmail.com, 916-752-3247
- Joseph Pasquinelli, treasurer: jmpasquinelli@gmail.com, (708) 805-5242

DIRECTORS

- Richard Battistessa: drbattistessa@comcast.net, 916-961-4854
- 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
- Joe Porata: jporata@sbcglobal.net, 530-368-7479
- George Procida: gprocida@gplandscape.com, 916-455-4738



New raffle gives members more bang for their bucks

April's dinner was eventful, as we tried a very unusual raffle. We used the ticket sheets from the cioppino feed.

Members received 10 tickets and a door-prize ticket for \$5. If they bought six sheets for \$30, or a total of 60 tickets and six door prizes, we added a bonus: a bottle of Dante Olive Oil, valued at \$30. So they were already winners!

We had a total of 19 prizes. Winners were: Sue Pricco, free auxiliary dinner; Joy Guidera, movie night baskets; Kathy Holberton, bundt pan basket; Bobby Olwell, hydrangea plant; Harriet Lamanna, \$50 Corti Brothers gift card; Judy Farina, \$50 Bennett's gift card; Mindy Jung, \$25 Cinemark gift card; Sue Stevens, \$50 DoorDash card; Marsha Geremia, \$100 cash; Marilyn Cottini, coffee basket; Julie Reardon, Italian dinner with wine basket; Cathie Agostinelli, antipasto basket; Carlyn Terry,



WOMEN'S AUXILIARY NEWS

Debra Cattuzzo

pedicure basket; Maggie Ward, wine basket; Dawn Calcagno, Easter candy and toy basket; Jessica Bowmen, Italian cocktail basket; Vera Vaccaro, spa day basket; Sue Stevens, girls' activity basket; and Judy Farina, garden basket with Jay's Honey.

Eight new members joined the night of the March dinner, but only four were present at the April meeting. These are the new members we introduced (Italian family names in parentheses): Marissa Barbero, Franzi Lopez (Patania), Jessie Boyd (Lima) and Lisa Hermansky (Lumetta and Evangelista). Welcome to the club.

Thanks to Linda Raridan and Anna Tenderella for bringing in four huge bags of pull tabs. A shout-out to their niece, who works for San Juan School transportation, for getting all the

drivers to collect pull tabs. Thanks also to Linda Banks for her contribution.

Auxiliary members play bocce at 11 a.m. every Tuesday and at 5:30 p.m. Wednesdays. Men are welcome at evening bocce.

I encourage more of our members to come out and play, even if they don't know how. They'll learn! Also, it's a great way to meet others.

A couple of housekeeping items: When purchasing dinners online for a guest who is a member, please put their name in the additional notes. This helps Alyse to pull a name tag before the meeting. I want say how much I appreciate members' generous tips for the servers, who do an amazing job for us.

I also want to thank the women who helped pick up decorations after our last meeting and brought them to the side table. The decorating committee was able to pack things away much

See AUXILIARY, Page 8

2025 WOMEN'S AUXILIARY BOARD

- | | | |
|---|---|--|
| • Debra Cattuzzo, president:
cattuzzod@gmail.com | • Anna Tenderella, hospitality:
annatenderella46@gmail.com | • Kathy Holberton, trustee/caller:
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ENHANCING OUR CULTURE

Savor your heritage in a cup of espresso

By Susan Pricco



Coffee in Italy means a small cup of dark, rich and fragrant espresso.

Italians love their coffee. Families serve it at home almost every morning and at various times of the day.

Italians frequently gather in bars, caf  s or pasticcerias to socialize or just to grab a quick cup.

They will linger over a morning cappuccino but never after 11 a.m.—an American who orders a cappuccino after lunch will be quickly identified as a tourist—but anytime is considered a good time for a caff  .

Italians generally compare our standard American coffee to dishwasher.

Italian coffee means espresso—dark, rich and fragrant.

Memories

CONTINUED FROM PAGE 1

into business, owning several bars in town.

On Jan. 12, 1959, sponsored by his father, Art joined the Dante Club. His mother was a Ladies Auxiliary member.

As a member for 66 years, Art is a wealth of knowledge about the original clubhouse. He has fond memories of attending social events there and sports events at Southside Park when he was a boy. Just as today, the club had many events for families.

Art said the Dante clubhouse was across from Fremont Park. Sports trophies lined the walls on the left of the entryway. The first room on the left had couches and chairs where parents

See MEMORIES, Page 10

President's Corner

CONTINUED FROM PAGE 1

Who missed our March 25 event? Almost everyone!

Only 34 people enjoyed our delightful premier Dante Club Wine Pairing Dinner.

Sommeliers from the featured winery, Berghold Vineyards Estate in Lodi, presented five excellent wines and a very interesting visual on the growth of the winery.

Pours were plentiful throughout the evening, and our

Dante Event Center staff created a warm, lovely atmosphere. Chef Jonathon Diaz provided us with an outstanding five-course meal.

Our next wine-pairing dinner, which will feature Pedroncelli Wines, is scheduled for June 24. An announcement should come out soon. I recommend not delaying making reservations.

The annual Dante Club Easter egg hunt on April 20 was a wonderful day for all. It was a

delight to watch the children scramble for the 400 plastic eggs and toys provided by the Women's Auxiliary. Thank you, ladies.

This was a members- and guests-only event, and there was no charge for the beer, sodas, hot dogs, chips and cookies provided.

Big thanks go to event organizers Steve DeCristofaro and Joe Porata and our event center staff for all their efforts in making the day a success.



Pasta dish combines potatoes, green beans and pesto

This tasty and filling dish is traditionally made in and around Genova, or Genoa in English, the capital and largest city of the Liguria region in Italy.

Potatoes and green beans pair well with pesto. The starch in the potatoes absorbs the oil in the pesto, helping bind the sauce and give it a creamy consistency.

This meatless dish will please vegetarians and non-vegetarians alike. Moviegoers might recognize it as the dish that was cooked and served by Giulia's father, Massimo, in the animated film "Luca."

TRENETTE AL PESTO CON FAGIOLINI E PATATE

Ingredients:

- 9 ounces of potatoes (white or yellow, such as Yukon gold, red or russet)
- 9 ounces green beans
- 1 cup basil pesto, preferably homemade
- 1 pound trenette or linguine or other pasta shape, such as trofie
- Parmigiano-Reggiano cheese, freshly grated, for serving
- Basil leaves for garnish (optional)

Cooking notes:

Trenette is a long, flat, dried pasta from Liguria, similar to linguine but a bit thicker and wider. You may substitute linguine or fettuccine for the trenette or use trofie, a twisted

JUST LIKE MOM USED TO MAKE

Adrienne DeFazio



Potatoes and green beans marry well with pesto and pasta in this meatless dish originating from Genova, the largest city in Italy's Liguria region.

pasta also from Liguria.

The quantity of green beans and potatoes can vary in proportion to the quantity of pasta. So you can use more or fewer potatoes or green beans according to preference. If using more vegetables, consider using more pesto.

Cook potatoes, beans and pasta in the same water but not at the same time. Don't discard the water until all ingredients are cooked. Reserve some water after cooking the pasta and before draining it.

Directions:

Peel potatoes and cut in half lengthwise. Cut each half into 1/4-inch slices.

Rinse green beans under water and snap or trim off tough stem ends with knife. If beans are very long, cut them in half crosswise at an angle.

Bring large pot of salted water to boil. Add beans and cook for 5 to 7 minutes or until tender but still al dente. Do not drain beans but use spider strainer or slotted spoon to

transfer them to large colander set in the sink. Do not discard water in pot; let it continue to boil.

Add potatoes and cook until tender when poked with a fork, 7 to 9 minutes. They should not be mushy or falling apart. Transfer potatoes to same colander with spider strainer or slotted spoon. Do not discard water in pot. Add pasta and cook until al dente. See pasta package for recommended cooking time.

When pasta is almost done, scoop out 1 cup of pasta water and set it aside. When pasta is done, drain it directly on top of vegetables in colander. Now cooking water can finally be discarded.

Put pesto into large serving bowl. Have extra pesto on hand in case you think a bit more is needed.

Stir in a few tablespoons of reserved pasta water to thin pesto. Add pasta, green beans and potatoes, and toss gently to combine all ingredients. If dish seems too dry, add more pasta water, a tablespoon or two at a time.

If you think dish needs more pesto, dilute some with a little pasta water and add to the dish. If desired, garnish the dish with basil leaves. Serve immediately with grated Parmigiano-Reggiano. Serves four to six.

**Auxiliary**

CONTINUED FROM PAGE 5

faster. If we could help the committee with clean-up at the end of every meeting, it would be great.

We are also still seeking volunteers to help decorate on the day of meetings. Decorating goes much faster when more people pitch in.

Save the date for the June 9 meeting. We will have a Hawaiian theme, with Dante Club member Joe Alameida bringing his ukulele band to entertain us.

We may even encourage members to come dressed in their Hawaii best!

News, Notes and Otherwise

CONTINUED FROM PAGE 3

young), he brought a friend (Nick Warren, who dropped off an application and will be interviewed next month), and he is active in a few other Italian clubs in the area, although they are far away. Staying local and staying active seems to fit well with him.

With the full endorsement of the committee and a vote by members, Joe was accepted into the club. We hope for his induction during this month's members dinner.

In addition to Nick's application, another guest at the April dinner decided he wanted an application, so we expect to have two potentials for a May vote for inclusion in the club.

Several other people have requested application forms. When received, we will schedule the applicants for interviews.

As is common at the start of every year, some of our members have not renewed. Since December, 28 men have left the club. We now stand at 19 lifetime

members and 208 regular and associate members. Of the 28 who left, 11 resigned for health and travel reasons. The rest didn't give reasons for leaving. We will miss them and will welcome them back should they choose to reapply.

In the past we regularly recognized longstanding members. We thought the acknowledgements went unnoticed, but we were wrong. Several people have reached out to tell us how many years they've been in the club.

As a result, we will once again point out those who have been members for a while. All names will be published, as well as any member marking their 25th, 30th or 35th anniversary, in the current month of the *Inferno*.

Anyone we miss should let us know, and we will correct the omission. We thank all for their dedication to our club.

Others fell between the five-year increments and some we just may have missed. Those missed should let us know, and we will correct the error in a subsequent newsletter.

See NEWS, NOTES AND OTHERWISE, Page 9

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.

**News, Notes and Otherwise**

CONTINUED FROM PAGE 8

Thanks to all for encouraging family and friends to apply to become part of the Dante family. Applications are available in the event center office, on the website or from the membership committee.

Here are longstanding regular and associate members since January 2025 (life members will be listed in next month's *Inferno*):

- Arthur Rinetti, 66 years
- Sam D'Alessandro and Robert DeNigris, 64 years
- Peter Belli, 56 years
- Don Del Porto, Joseph Puglisi and Luigi Talini, 55 years
- Jim Relles, 51 years
- Ken Cemo, 49 years
- Martin Garozzo, Michael Lippi, Frank Perri, Thomas Ceccarelli and Al Ricci, 48 years
- Joseph Guzzo, 46 years
- David Lucchetti, 44 years
- Eric Luchini and Ronnie Pane, 35 years
- Ronald Omand and Robert Beckley, 25 years

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 donated to the program since March 2018 as a way to give back to the community. The Women's Auxiliary also participates. As of February, our

club and auxiliary have donated 1,726 pounds of pull tabs, which has helped raise \$1,881 to cover 94 nights of accommodations.



Children storm the Dante Event Center grounds in search of treasure during the annual Easter egg hunt on April 19.

Social report

April brought several exciting events, including our annual Easter Egg hunt on April 19. We had a great turnout with perfect weather and lots of eggs for the kids. Thanks to everyone who helped set up and make this a fun event.

Our Mother's Day brunch will be held May 10. Cocktails will be available at 10 a.m., and brunch will be served at 11 a.m.

General manager Jennifer Peretti has created a few new events. A Senior Night will be held May 24, with dinner and dancing to honor graduating high school seniors and their families.

A movie night under the outdoor tent is planned for May 31, featuring "Willy Wonka and the Chocolate Factory." Doors will open at 7:15 p.m., and the movie will start at 8:15 p.m.

A member-sponsored Sausage Festa on June 7 promises good food and good times. Members who want to help should check in with Ron Pane or Joe Porata.

For all these events, watch the calendar and make reservations in

the members area of the Dante Event Center website.

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.

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 on event day can't be honored.

Bocce

This month we have evening bocce at the Dante Event Center.

The Columbus League started the season with a couple of Tuesday evening matches. Weather was cooperative, and the four teams were competitive. Our court-side lights illuminated the gazebo area, making it easy for the old folks to see where the pallino was hiding. Twenty members were challenged to keep the balls on the courts and score their points.



Ready to play in the first evening bocce match are, from left, Pete Pasetti, Colin Orelli, Frank Bartucco and Pat Orelli.

Big thanks to Frank Bartucco for getting the courts in good condition.

The Columbus League is still welcoming rollers to join the group. Matches start at 6 p.m. and generally end by 8.



Memories

CONTINUED FROM PAGE 1

laid down their children who fell asleep during parties across the hall in the big event room. Down the hall was a kitchen, bar and two bathrooms. A caretaker lived upstairs. Two bocce courts were in the backyard.

A lot of food was served at events. Art isn't sure who cooked the food, but he recalls the women serving it.

Art thinks most club members were from Italy's Piedmont region and that they had to be full-blooded Italian to join until after the war.

Members played a sports game he calls ballone, which may be a variation of the national game of Italy until 1930, called pallone col bracciale. Still played in some Italian towns, it's a handball game in which players throw a hard ball down a rectangular field. The ball is then returned by an opposing player using a bracciale, a wooden cuff with

spikes worn on the hand and wrist. Art says that in Sacramento, the players wrapped their hands in cloth instead of using the wooden grip.



Bracciale

To show support for the Dante Club's highly successful sports teams in the 1920s and '30s, the club created a song with these lyrics:

Dante, Dante, yes we are the Dante. Nothing very slow about us. Soccer, sock 'em, that's the way we play it. And we're sure of winning from you. Red and white are our colors true. And they'll soon fly like red, white and blue. Hear us cheer them. We the bunch are for them. Soon we'll all be yelling Dante, Dante, Rah! Rah! Rah!

Ci vediamo il mese prossimo!
(See you next month!)

CORRECTION: In my April article, I incorrectly referred to the Italian newspaper published by Victor Panattoni as Le Capitale. The correct name is La Capitale. — Marie Booth

Request for information

As we mark this year's 100th anniversary of the Dante Club, we are seeking information about our history. Through December, we're featuring articles in the newsletter focusing each month on a decade of our club history, starting with the 1920s, the decade of our founding.

Women's Auxiliary historian Marie Booth assembles the articles for us, but we need help gathering information.

We ask members who, over the years, may have saved newspaper clippings, newsletters, photos or other club-related memorabilia to share them with us. They can also tell us stories and memories that aren't written down. Members willing to share can 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.



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**Espresso**

CONTINUED FROM PAGE 6

Usually, a cube or two of sugar will accompany a petite cup of espresso. The cup is small to accommodate the strong and heady brew with a respectable boost of caffeine.

Fun fact: Espresso has more caffeine than coffee, but because it's served in a much smaller portion, much less caffeine is consumed in a serving or two.

Italians drink espresso at any time of the day or evening. Standing with a cup at a bar counter and chatting with other patrons is a norm.

Sometimes Italians will accompany an afternoon caffè with a tosti, a lightly toasted, crustless ham and cheese finger sandwich.

Any caffè with milk is a morning beverage and frequently a breakfast staple with a cornetto (croissant) or other pastry.

Italians who wish to lighten their espresso may order a lungo (water added), a latté (equal parts coffee and steamed milk) or a macchiato (just a splash of milk).

In the evening, a caffè corretto is livened up with grappa or something a bit less intense, such as sambuca or brandy. At social gatherings, the caffè corretto is a staple with family and friends. My family is no exception.

So the next time you trek to your local Starbucks for a 16-ounce grande oat milk Veranda Blend with two pumps of Almond Roca (I'm just as guilty as anyone of ordering such complicated formulations), consider instead the tradition of tried-and-true Italian culture by savoring a small cup of espresso with a cube of sugar. Inhale the aroma and sip a bit of your Italian heritage.

DANTE'S REMINDERS

**Member volunteers**

To volunteer, contact George Procida for anything related to buildings and grounds and Joe Porata for anything related to social events. Reach Procida at 916-455-4738 or gprocida@gplandscape.com and Porata at 530-368-7479 or jporata@sbcglobal.net.

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 Mezzanares 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.