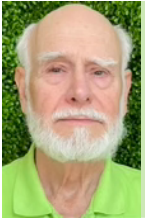




**Become an active
participant in the
Dante Club in 2025**

DANTE'S INFERNO



PRESIDENT'S CORNER

Pat Orelli

Mother's Day brunch returns

It was most gratifying to see the Mother's Day brunch return this year to the Dante Club event calendar. Our last Mother's Day celebration was in 2019, and the pandemic brought us to a close in early 2020.

This past year, a few members had suggested bringing the brunch back, and come back it did.

Some 185 people enjoyed a delicious buffet featuring scrambled eggs, bacon, sausage, potatoes and even vegetarian sausages. Not to be overlooked was the fantastic selection of cheeses and fruit, as well as the smoked salmon, bagels and cream cheese.

Many attendees over age 21 enjoyed the bottomless bellinis that were kept full by a few member volunteers. My congratulations to manager

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

LOOKING BACK



In a 1931 photo, members of the Dante Club are seen enjoying themselves at a stag party with a Hawaiian theme.

Member shares his happy boyhood memories of checking coats for cash

By Marie Waldron Booth

This month I'd like to share a few more remembrances of the original Dante Club at 15th and P streets. Thank you once again to Tom Mezzanares and Ron Cristoni for sharing timelines and original documents. Also thanks to Art Rinetti and, most recently, Gene Bartuccio Jr. for sharing their experiences as little boys.

Seeing the history of the club through the eyes of little children is special. That's why it's important to continue this tradition and try to include as many children in our activities as we can.

Many social events were held at the Dante Club in the early years of the organization. Gene Bartuccio Jr.

See **MEMORIES**, Page 9



NEWS, NOTES AND OTHERWISE

General manager's report

May was a great month for return guests at the Dante Event Center, as well as maiden voyages for other events. We revived an oldie but goodie with the Dante Club's Mother's Day brunch, with 185 guests attending. There was an amazing atmosphere of food and family. We can't wait to see what next year's brunch brings.

The event center saw the return of Ray Stone Inc. for its annual open enrollment seminars, as well as Thea Tau Theta's Mother's Day luncheon.

This month the center will host a second wine tasting and dinner featuring Pedroncelli Winery. We also will host a second movie night on June 19, featuring "The Black Panther." Concessions will be available, as well as the bar.

Club members should mark their calendars for the annual members and guests barbecues, scheduled for July 21 and Aug. 18. This year we'll feature juicy New York steaks.

The event center still has some summer availability, so anyone looking to host a special event should reach out and make a booking soon.

The center is accepting bookings into 2027.

Advisory and finance

Thanks to the tremendous support of Dante Club and Women's Auxiliary members, the advisory and finance committee was able to make a larger monthly payment toward reducing our mortgage loans. Funds from a second source enabled us to reduce our line of credit.

We are now refocusing on other efforts to address ongoing needs for building and kitchen maintenance and improvement. We have several ideas in the planning stages, but anyone with suggestions to help address these constant needs can reach out to any board member.

We have started transferring funds into the scholarship fund investment account. Scholarships for this year's recipients, to be awarded during the June members meeting, will be drawn from that account.

Scholarship

The Dante Club will honor five excellent high school seniors with scholarships at the June 19 members dinner. Each student demonstrated academic success and

See NEWS, NOTES AND OTHERWISE, Page 3



UPCOMING EVENTS

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

June 1

Sunday Family Dinner

Times: 4 p.m. cocktails and to-go pickups, 5 p.m. dinner

Menu: Insalata di rucola-arugula with shaved Parmesan, pine nuts and lemon vinaigrette; lasagna, herb-roasted zucchini and squash; dinner rolls with butter; vanilla panna cotta

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

Reservations are now closed.

June 7

Sausage Festa

Times: 5 p.m. cocktails, 6:30 p.m. dinner

Menu: Mixed green salad, hot and mild Italian sausages, mezzi rigatoni, seasonal vegetables, ice cream

Cost: \$35 adults, \$15 children 12 and younger

Reserve by midnight Friday, May 30.

June 9

Women's Auxiliary Members Dinner and Meeting

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

Menu: Mixed baby greens, roasted garlic and basil pork loin, pasta al Limone, herb-roasted squash and peppers, rolls with butter, Sicilian pistachio gelato

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

Reserve by midnight Thursday, May 29.

June 16

Dante Club Members Dinner and Meeting

Times: 6 p.m. cocktails, 7 p.m. dinner, followed by 8 p.m. meeting (scholarships)

Menu: Peach caprese salad, chicken marsala, risotto, sauteed green beans with lemon zest, rolls with butter, chocolate budino with whipped cream

Cost: \$25 per member

Reserve by midnight Friday, June 6.

June 24

Pedroncelli Wine Dinner and Tasting

Times: 5:30 p.m. cocktails, 6 p.m. dinner

Menu: Five-course meal, wines paired with each course

Cost: \$90 per person

Reserve by midnight Tuesday, June 10.

MARK CALENDAR: Sunday Family Dinner, July 13; Members and guests barbecues, July 21 and Aug. 18



News, Notes and Otherwise

CONTINUED FROM PAGE 2

participation in many extracurricular activities during their high school years.

The students are Elijah Tabak of Ocean Drive Charter School; Kaylin McGuire of Bella Vista High School; Emily Immordino of Ravenwood High School in Brentwood, Tenn.; Anthony Suine Jr. of Rio Americano High School; and Phannarai Inkun of Mendocino High School.

We congratulate all of these students for their successful years of high school and wish them the best as they head off to college.

Buildings and grounds

May was a good month for the buildings and grounds committee, with no major repair issues. Several ongoing minor projects, however, always need attention.

Members who have a special skill or who just want to participate when a need arises should consider adding their names to our volunteer list. Send contact information to gprocida@gplandscape.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 reinvestigate 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

May was a busier month than usual for Dante memberships. We saw a few who decided to join us and a few who decided to leave us.

Joe Lapenna, interviewed in April, was inducted in May. He is already helping out by bringing his friend, Nick Warren. Nick was interviewed in May, found to be a great addition and voted in by the general membership during the monthly business meeting.

A second applicant, Paul Rosotti, sat before the membership committee and was also recommended and approved in May.

This month, Nick has work obligations and Paul is hosting an Italian exchange student, so we hope to induct both men in September. Also, July and August feature our summer barbecues but no members business meetings, when inductions typically are held.

Jay Boundy has submitted an application. We hope to speak with him at the June meeting.

We experienced a slightly larger than normal number of members who didn't renew for 2025. A few of those have changed their minds and are asking for reinstatement.

The bottom line is that our membership is now approximately 235, down from the 250s last year. Look for a new initiative to find

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



Next up for June: Hawaiian music and festive flair

At our May meeting, we enjoyed chef Jon Diaz's wonderful chicken florentine pasta.

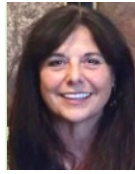
I then showed our members the East Sacramento magazine that featured a four-page article with photos on the Dante Auxiliary, the men's club and the Dante Event Center.

Not everyone gets that magazine, so I wanted to make sure the members knew about it.

I hope the publisher will put the same article in the Arden Park and Land Park editions as our members also live in those areas.

We're doing our best to get the word out about the Dante Club!

During the May meeting, we introduced several new members. They are (Italian family names in parentheses): Lisa Bandaccari



WOMEN'S AUXILIARY NEWS

Debra Cattuzzo

(Luchini), Melodee Barber (Avansino), Katie Vavao (Barbero) and Joh Franzoia (Gallina). Welcome to the auxiliary.

Our raffle in May featured 10 prizes. Raffle winners were Alyse DeFazio, free dinner; Peggy Alexander, champagne picnic basket; Jody Maita, \$50 Fat's restaurant gift card; Andrea Matarazzo, fresh flower bouquet; Pina Noto, Peet's gift card; Cyndi Soares, wine holder with wine; Franzi Lopez, Paesano's \$25 gift card; Emily Rossi, Subway \$20 gift card; Cathy Ranieri-Zerio, Bennett's \$50 gift card; and Joanne Wilcox, \$50 cash door

prize.

Congratulations to all the winners.

We actually had time to play four games of bingo.

Our "Tiger Lily," Laura Scarrone, and her associate, Cathy, called the games.

Winners were Emily Rossi, Marissa Barbero, Roseann Jamsion and another member, name unknown.

We hope members will turn out for our June meeting. We're doing a Hawaiian summer theme.

Special entertainment will be provided by men's club member Joe Alameida and his ukulele band.

We encourage everyone to wear their most festive Hawaiian outfits.

2025 WOMEN'S AUXILIARY BOARD

- | | | |
|---|---|--|
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cattuzzod@gmail.com | • Anna Tenderella, hospitality:
annatenderella46@gmail.com | • Kathy Holberton, trustee/
caller:
crystalgal@yahoo.com |
| • Alyse DeFazio, vice president:
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MOMS HAVE THEIR DAY AT THE DANTE

The popular Mother's Day brunch made a successful comeback in May at the Dante Club, after it went on hiatus in 2020 during the pandemic. On May 10, 185 people enjoyed a delicious buffet of scrambled eggs, bacon, sausages and potatoes, along with a selection of cheeses, fruit, smoked salmon, bagels and cream cheese. Bottomless bellinis were a highlight of the day.



President's Corner

CONTINUED FROM PAGE 1

Jennifer Peretti and her staff for a most enjoyable experience.

Several events are in the works for June. Our Sunday Family Dinner on June 1 will feature chef Jonathon Diaz's excellent housemade meat lasagna.

It appears we will once again have a full house for this event.

A few of our more dedicated and talented members are

preparing the Sausage Festa for June 7.

Early reservations are encouraged as reservations will probably be closed before this newsletter is distributed.

We should have a good turnout for the event.

Regretfully, I will not be present for these June events as I will be enjoying the delights of the Big Island of Hawaii with family and friends.

Not to be missed is our second wine-pairing dinner on Tuesday, June 24.

This dinner will feature the wines of Sonoma County's Pedroncelli Winery, which belongs to the family of board member Mark Pedroncelli. Let's show him and our club some support, as these types of events require much effort.

Reservations are limited. I've made my reservation for what should be a delightful evening.



Easy skillet dish satisfies those lasagne longings

This tasty stovetop dish can help satisfy summertime lasagne cravings without heating up the kitchen.

Cooks make it in Italy, where it's called lasagne in padella. Most Italian recipes for skillet lasagne found on Italian cooking websites call for fresh lasagne pasta sheets, which are available in markets and grocery stores in Italy.

For this Italian American version, we use dried, oven-ready or no-boil lasagne noodles. We have also had success with De Cecco ready-to-be-baked lasagne noodles and oven-ready Di Martino lasagne noodles. Do not use dried lasagne noodles that need to be pre-boiled.

LASAGNE IN PADELLA (SKILLET LASAGNE)

Ingredients:

- Two fresh Italian sausage links, mild or hot (optional)
- ¼ cup extra-virgin olive oil, plus more for drizzling
- 4 cloves garlic, sliced
- 1 28-ounce can crushed tomatoes in purée
- ¼ cup fresh basil, torn into small pieces
- ¼ cup chopped Italian parsley
- Salt and black pepper to taste
- 1 cup ricotta cheese
- 1 large egg, slightly beaten
- 4 tablespoons grated Parmesan
- 6 sheets no-boil lasagne noodles
- 1 medium carrot, peeled into long, thin ribbons
- 1 medium zucchini, peeled into long, thin ribbons

JUST LIKE MOM USED TO MAKE

Adrienne DeFazio



In Italy, lasagne in padella calls for fresh pasta, which can be found easily in grocery stores. An Italian American version can be made with no-boil or oven-ready dried noodles.

- 3½ cups baby spinach leaves
- ⅓ pound to ½ pound mozzarella cheese, coarsely grated

Cooking notes:

- Omit salt if desired, as canned tomatoes, cheese and sausage contain a fair amount of salt.
- As desired, make with sausage, carrot and zucchini, omit sausage for a vegetarian dish or use sausage but omit carrots and zucchini.
- Use 12-inch pan or skillet with tight-fitting lid.

Directions:

If using optional sausage, remove meat from casings. Cook meat in skillet on medium heat, breaking it up with a wooden utensil until meat is lightly browned. Drain meat on paper towel to remove excess grease, and set aside. Heat olive oil in skillet over medium heat. Add garlic and cook until golden for about a minute, stirring frequently.

Add tomatoes, 2 tablespoons parsley, 2 tablespoons basil, black pepper and salt to taste (optional). Turn heat down to medium-low and cook sauce for about five minutes,

stirring occasionally. Add reserved cooked sausage, if using, and simmer for 2 or 3 minutes more. Remove sauce from skillet. You should have about 4 cups of sauce. If not, stir in a bit of water to make 4 cups.

While sauce is cooking, beat egg with fork in small bowl and add ricotta, 2 tablespoons Parmesan, black pepper and salt to taste (optional). Mix well and set aside.

Assembling lasagne: Return 1 cup of sauce to skillet and spread evenly on bottom. Turn heat on low. Place 2 lasagne noodles over sauce. If using carrot and zucchini, layer half of carrot and zucchini ribbons on top and drizzle with olive oil. Season with pepper and salt to taste (optional). Cover with half of spinach leaves, half of ricotta mixture, ⅓ of mozzarella and 3 to 4 tablespoons of reserved tomato sauce.

Repeat layers: noodles, carrot and zucchini ribbons if using, drizzle of olive oil, half spinach leaves, half ricotta mixture, ⅓ mozzarella and 3 to 4 tablespoons of sauce. Place last two lasagne sheets on top. Cover with remaining sauce and mozzarella. Cover skillet and simmer on medium until noodles are tender and cheese is melted, about 20 to 25 minutes.

Leave cover on pan and let lasagne rest for 5 minutes before slicing. Top with Parmesan, basil and parsley. Serves four.



News, Notes and Otherwise

CONTINUED FROM PAGE 3

more potential candidates who would like to join the Dante Club.

We encourage members to ask their families and friends to fill out applications and become a part of us. Applications are available on the club website, in the office or from the membership committee.

Last month, we listed regular and associate members who have been active for 40 or more years, as well as members reaching their 35-, 30- or 25-year mark.

This month, we want to give equal recognition to lifetime members of the Dante Club.

The lifetime members are:

- Phillip Martinelli, 67 years
- Al Tirapelli and Eno Urbani, 65 years
- George Hoopes and Mario Urbani, 64 years
- Al Benedetti, 60 years

- Mario Velo, 59 years
- Angelo Pennisi, 57 years
- Richard Merri, 53 years
- Frank Cemo and Sammy Cemo, 52 years
- Tom Mezzanares, 51 years
- Dominic Campanelli, 50 years
- Romano Luchini, 48 years
- Ron Fiorica and Stephen Morandi, 46 years
- Daniel Penserini and George Procida, 37 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.

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.

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.



Memories

CONTINUED FROM PAGE 1

recently shared his childhood memories of daytime and evening social gatherings for families at the Dante Club.

Gene Jr. always dreamed of becoming a member of the Dante Club. His father, also Gene (Eugeno) Bartucco, shared that desire but thought he couldn't join because he wasn't a businessman.

Gene Bartucco Jr. believes that, in the early years, club members were businessmen from Northern Italy. His father,



A young Gene Bartucco Jr. walks with his parents, Gene and Loretta Bartucco, who both worked at the Dante Club.

who was from Calabria and worked for Southern Pacific, ultimately became a member of the club in 1960 or so, but before that he worked as a bartender at the club. Gene's mother, Loretta, worked there as well, as a waitress, for a few years.

Gene Jr.'s earliest memories are of accompanying his parents to work at the Dante Club. He says he started going with them when he was 4 years old.

During the day he would watch out the club window to see the men playing bocce in the two courts below. Sometimes he would join them, and they taught him the rules of the game. I imagine he heard a lot of arguing!

Milton was the name of the Dante Club's chef then. Milton would recruit little Gene to set the tables and help in the kitchen, dragging bags of potatoes and vegetables as big as the boy himself.

Eventually, Gene Jr. was promoted to the coat-check job. He was



Gene Bartucco Jr.'s mother, Loretta, was a waitress for a time at the Dante Club. Four waitresses can be seen at the left of this photo of a dinner at the original 15th and P streets location.

given a little stool so he could reach the hangers.

He'd climb onto the stool, grab a hanger, take a number, hand it to a lady, and then hang her coat. When the lady returned, he'd give her back her coat.

Some women thought he should have a little tip jar, so they went into the kitchen and got a can that they put on the table in front of him.

The first week he made a \$1, the second week \$2, the third week \$3 and so on. For a young child, that was good money.

Gene Jr.'s aunt and uncle would take him home and stay with him until his parents returned from work, and he would sleep with that little can of money in his bed instead of putting it in the bank.

Gene's dream of becoming a Dante Club member became a reality on Oct. 18, 2021.

I'll be on vacation in July and August. I hope all of our members have a wonderful summer, wherever they may be. I'll see everyone again in September. Ciao for now!

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.



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.



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