

Become an active participant in the Dante Club in 2025

DANTE'S INFERNO



PRESIDENT'S CORNER

Pat Orelli

t seems like whenever I took a long vacation, I returned to find out that someone had departed the firm. Apparently, the Dante Club upholds this surprise tradition.

On my return from the Hawaiian Islands after missing the June board meeting, I was surprised to be informed that second vice president Ron Pane has resigned from the Dante Club board of directors for medical reasons. Apparently, his shoulder surgery will require a significant recovery period.

Ron's contributions to the board meetings and his general assistance around the club will be sorely missed. As club president during the pandemic shutdown, he was the driving force behind the renovation of the building and the Dante Event Center designation. He has continued to bring needed improvements to our attention and perform many repairs himself.

See PRESIDENT'S CORNER, Page 6



Recipients of \$1,500 Dante Club scholarships are, from left, Elijah Tabak, Kaylin McGuire, Emily Immordino, Phannarai Inkun and Anthony, or A.J., Suine. The students received their awards during the June members meeting.

Club recognizes outstanding students with college scholarships

The Dante Club recently honored five newly graduated high school seniors, presenting each of them with a \$1,500 scholarship to help with college expenses in the fall.

These scholarship recipients were introduced to club members during the June 16 members meeting:

Elijah Tabak—Elijah graduated from Ocean Drive Charter School and will attend the College of San Mateo, majoring in engineering.

Emily Immordino—Emily is a graduate of Ravenwood High School in Brentwood, Tenn. She will major in biochemistry and molecular biology at Centre College in Kentucky.

Phannarai Inkun—A graduate of Mendocino High School, Phannarai will attend the University of California, Berkeley, majoring in mathematics.

Kaylin McGuire—Kaylin graduated from Bella Vista High

See SCHOLARSHIPS, Page 8



NEWS, NOTES AND OTHERWISE

General manager's report

In June we hosted our second wine tasting and dinner featuring Pedroncelli Winery, with 37 guests attending. We look forward to our next wine dinner in the fall.

Also in June, we hosted the Dante Club's annual Sausage Festa with over 100 guests.

Among organizations returning to the Dante Event Center for their monthly meetings in the fall are Sacramento Veteran Police Officers, the Dante Women's Auxiliary and the Sacramento chapter of the American Public Works Association.

The Dante Club's annual summer barbecues for members and guests are scheduled for July 21 and Aug. 18. This year we'll feature juicy New York steaks.

The event center still has some availability for bookings, so if anyone wants to host a summer event, send them our way. We're booking events into 2027.

Social

The Dante Club's annual Sausage Festa—June 7 in the Dante garden—attracted 120 members and guests. Ron Pane and Joe Porata hosted the member-sponsored event. The kitchen crew—Jonnie Waldren, Paul Pane and John Veto—prepared a delicious meal of sausage, peppers, onions and mezzi rigatoni. Special thanks go to the dinner service and setup crew: Al Larocca, Pete Pesetti, Frank Bartucco, Ron Grove, Joe Alamedia, Don Agostinelli, Steve Lavezzo, Steve DeCristofaro and Joe Porata.

The bocce courts were open and received a lot of spirted play throughout the evening. Thanks to all members who attended the fundraiser. See a few photos from the event on Page 9.

We look forward to the July 21 barbecue dinner.

Buildings and grounds

In June we discovered that we do have a few heating and air conditioning issues that need to be addressed. As of this writing, we are waiting on quotes to make the repairs. Other than this issue, June was an easy month for the buildings and grounds committee, with not much else taking place.

See NEWS, NOTES AND OTHERWISE, Page 3

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

July 13

Sunday Family Dinner

Times: 4 p.m. cocktails and to-go pickups, 5 p.m. dinner **Menu:** Italian chopped salad, baked rigatoni alla Bolognese, herb-crusted pork loin, roasted zucchini and squash, garlic bread, vanilla panna cotta **Cost:** \$22 adults, \$12 children age 12 and younger *Reserve by midnight Friday, July 4.*

July 17

Outdoor Family Movie Night

Time: Movie at sundown, concessions at 7 p.m.

Movie: Minecraft

Cost: \$5

Reservations open, no deadline.

July 21

Members and Guests Summer Barbecue

Times: 5 p.m. cocktails, 6 p.m. buffet and steaks **Menu:** Pasta salad, corn on the cob, baked potato bar, New York steaks with toppings, rolls with butter, ice cream sundae bar

Cost: \$40

Reserve by midnight Friday, July 11.

August 1

Italian Mafia Wedding Murder Mystery Dinner

Times: 5 p.m. cocktails, 6 p.m. dinner, 7 p.m. show **Menu:** Caprese skewers, insalata mista with white balsamic vinaigrette, chicken saltimbocca with pasta primavera, herb-roasted squash and peppers, garlicherb focaccia breadsticks, Italian wedding cake

Cost: \$50 per person

Reserve by midnight Tuesday, July 22.

August 3

Sunday Family Dinner

Times: 4 p.m. cocktails and to-go pickups, 5 p.m. dinner **Menu:** Caesar salad, gnocchi al ragu (meat pomodoro sauce), braised broccolini, garlic bread, zabaglione with fresh berries

Cost: \$22 adults, \$12 children age 12 and younger Reserve by midnight Friday, July 25. Limited to 220 meals.



News, Notes and Otherwise CONTINUED FROM PAGE 2

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 timezzan@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 plaque 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 Dante Club is honored to welcome our newest lifetime member, Ron Pane. Ron has been reluctant to accept the designation, but that didn't stop the membership committee from submitting his nomination to the general membership, which overwhelmingly endorsed it.

Thanks to Ron for his many years of club leadership and his continuing passion to make our facilities the best that they can be.

At the June meeting, the committee interviewed Jay Boundy, a retired plumber, and Anthony Giannotti, an active barber. Both men were well received and recommended for induction. They were voted in by the general membership and will be formally inducted after the summer barbecues.

Nick Warren and Paul Rosotti also will officially join the club in September.

No members meetings will be held in July or August, but we will still accept applications from prospective new members and will schedule interviews in the fall

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 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.



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: <u>impasquinelli@gmail.com</u>, (708) 805-5242

DIRECTORS

- Richard Battistessa: drbattistessa@comcast.net,
 916-961-4854
- Jim Dimino: ikdimino@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: timezzan@gmail.com, 916-752-7443
- Brian Noble: ibnoble@gmail.com, 916-217-8836
- Dennis Noble: <u>d.noble35@comcast.net</u>, 916-889-6677
- Tom Novi: tomnovi@aol.com, 916-961-6197
- Mark Pedroncelli: <u>peddc@surewest.net</u>,
 916-812-6729
- Joe Porata: jporata@sbcglobal.net,
 530-368-7479
- George Procida: gplandscape.com, 916-455-4738



Ukulele band a big hit at Hawaiian-style dinner

awaiian Summer was the theme of the evening at our June dinner, with many people wearing Hawaiian clothing and leis.

We had beach-styled raffle prizes and even had the beloved restaurant Coral Reef's Mai Tai recipe as our signature drink.

Really not Italian, but we also featured entertainment by the Na Maka Moe Jammers, a ukulele band featuring our very own Dante Club member Joe Alameida.

The five band members were wonderful, and Joe dedicated the first song, "Somewhere Over the Rainbow," to our friend and his sister-in-law, the late Women's Auxiliary member Patty Suine.

The women enjoyed the singing and the musical stylings of the ukuleles. Thanks again to Joe and the band.



WOMEN'S AUXILIARY NEWS

Debra Cattuzzo

We had a very nice surprise that evening. Member Florinda Fantasia graciously gifted necklaces and earrings to every person who attended our dinner—all 170 people. Florinda has been making jewelry for some time and wanted to share her pieces with the other members.

I saw many members who were already wearing some of the jewelry they received that evening. I received a wonderful pair of navy blue beaded earrings that I will be wearing soon. Thanks again, Florinda.

We also introduced two new auxiliary members during the evening: Isabelle Cammarota and Melissa DeNigris.

Isabelle's family name is



Treasurer Tina Luchini Bowers, left, and vice president Alyse De Fazio check in members for dinner.

Roccanova. She said the Roccanovas have been members of the Dante Club for years. She even remembers coming to Dante celebrations for Easter and other events as a child.

Melissa said her DeNigris family members also have been

See AUXILIARY, Page 6

2025 WOMEN'S AUXILIARY BOARD

- Debra Cattuzzo, president: <u>cattuzzod@gmail.com</u>
- Alyse DeFazio, vice president: <u>alysedefaz@aol.com</u>
- Tina Luchini Bowers, treasurer:
 tebowers55@gmail.com
- Susan Kasimatis, secretary: <u>sjk955@gmail.com</u>

- Anna Tenderella, hospitality: annatenderella46@gmail.com
- Karol Buccola, past president: karolrb55@gmail.com
- Adrienne DeFazio, trustee/ caller: adefazio73@gmail.com
- Nancy Doyle, trustee/caller: ncdoyle59@gmail.com

- Kathy Holberton, trustee/caller: crystalgal@yahoo.com
- Roseann Jamison, trustee/ caller: <u>rosieado@yahoo.com</u>
- Donna O'Neil, trustee/caller:
 rtg4005@gmail.com
- Marie Waldron-Booth, historian: bmbooth@aol.com



Auxiliary CONTINUED FROM PAGE 5

lifelong members of the Dante Club. Even though Melissa has just joined the auxiliary, she has already volunteered to be a co-chairwoman with Rena Zellars to help with the club's centennial celebration next year. Thanks, Melissa

Speaking of those whose childhood was spent coming to Dante Club events, our historian, Marie Waldron-Booth, has been documenting the history of the Dante Club. Her articles have been featured monthly in the *Inferno*.

Marie has been speaking with and obtaining historical photographs from the men's club, but she hasn't been able to obtain stories or photographs from auxiliary events over the years.

If any auxiliary members have memories or photos of events, please email her at bmbooth@aol.com or call her at 916-715-5756. Some of our older members might look through their parents' photos or



Auxiliary members, from left, Tracy Cottini, Marilyn Cottini, Nicole Ray and Jenny Niello, enjoy the Hawaiian-themed festivities at the June meeting.

their own childhood photos. We need representation of the auxiliary!

We also had another amazing raffle in June. Anyone who purchased \$30 worth of raffle tickets not only received 60 tickets and six chances for the door prize, but they also received a bottle of olive oil. Such a deal!

We had 15 wonderful prizes. The winners were: Shirley Santiago, free dinner; Flossie Cusick, \$20 Peet's gift card; Debra Cattuzzo, 4th of July basket and Cinemark gift card; Tina Suine Cates, \$25 Subway gift card; Lianne Leavitt, \$100 cash door

prize; Linda Raridan, \$25 Sephora gift card; Helen Pierson, \$20 DoorDash gift card; Gloria Galvez, Day at the Beach gift package; Diana Dionosio, \$25 See's gift card; Patty Peter, iLeoni stemware with Jay's Honey; Caroline Bray, \$25 Zift gift card; Patty Galvez, \$50 Corti Bros. gift card; Summer DeFazio, Nonna's Day at the Beach gift package; Beckee Lienert, \$50 Bennett's gift card; and Lisa Parinella, \$25 Leatherby's gift card.

JULY 2025

Thanks go to Francesca Carleson and Suzie Franzoia Rozewski for bringing in bags of pull tabs. We have acquired quite a few that I need to turn over to the men's club to donate to the Ronald McDonald House.

We now take our summer break. The Women's Auxiliary will not meet again until our September meeting, as people have vacations planned. Have a wonderful summer, and remember to keep collecting those pull tabs. As the song says, see you in September.

President's Corner CONTINUED FROM PAGE 1

I heard many compliments from the attendees at the Pedroncelli wine and food pairing dinner on June 24.

Event center manager Jennifer Peretti and event coordinator Ashley Perham created a delightful and intimate atmosphere for the event.

With the assistance of the center's very professional wait staff, serving of the wonderful

five-course meal was kept flowing smoothly.

Chef Jonathan Diaz outdid himself with every course, from the salmon mousse to the poached pear on vanilla bean gelato. Diners had many praises for the maple-glazed pork roast.

Not to be overlooked was the excellent and informative presentation by Julie Pedroncelli St. John, third-generation president of the family winery. Pedroncelli Winery was founded

by Julie's grandfather in Geyserville in 1927 and has remained in the Pedroncelli family ever since.

The food and wine pairings were excellent, and the wines were wonderful. Everyone who attended seemed to enjoy themselves. Members who did not attend missed out on a fantastic evening.

More pairing dinners are in the works. I hope everyone gives some consideration to joining us.



Sweet espresso drink perks up summer spirits

affe Leccese, an almondflavored iced coffee, is the perfect summer drink for a morning pick-me-up or to accompany an afternoon snack.

Well-known in the southern Italian region of Puglia, the drink takes its name from Lecce, a charming Puglian city known as the Florence of the South.

Locals also call it caffe alla salentina because Lecce is located in the Salento, the southernmost heel area of Italy.

The drink is made with espresso coffee, ice cubes and almond-flavored syrup or almond milk syrup.

Almond milk is sometimes added or substituted for the almond syrup. You can use purchased almond-flavored syrup, almond milk syrup or orgeat syrup, used in Mai Tai cocktails, which you can find in liquor stores or the liquor section of a grocery store. I prefer to make my own homemade almond milk syrup, using the quick and easy recipe I've provided here.

CAFFE LECCESE

Notes:

 Coffee made with an espresso machine or a moka pot is traditionally used for this beverage. It's still very tasty when made with dark roast American-style coffee, although the Pugliesi might disagree. Here's a tip: If using American-style coffee, which

JUST LIKE MOM USED TO MAKE

Adrienne DeFazio



Hailing from the Puglia region in southern Italy, caffe Leccese is named after the region's charming city of Lecce. The popular iced coffee drink is made with espresso, ice cubes and almond-flavored syrup.

- is weaker than espresso, make frozen coffee cubes so the drink isn't watered down from melting ice cubes made with plain water.
- My version uses frozen almond milk cubes, so plan ahead and make the cubes the day before.
 Use an ice cube tray and fill the sections about three-quarters full of liquid to allow for expansion.
 Place in the freezer until cubes are frozen solid.
- Once you've made this drink according to the recipe, you can adjust the quantity of coffee and syrup to your taste when you make it again.

Ingredients per serving:

- Double shot (2 ounces or 60 milliliters) coffee prepared with espresso machine or stovetop moka pot
- 3 to 4 frozen almond milk cubes (regular ice cubes or frozen coffee cubes OK, too)
- 1½ tablespoons almond syrup, orgeat or almond milk syrup (see syrup recipe)
- Almond milk to taste; no need to add extra if using almond milk ice cubes

Directions:

For each serving, put 3 or 4 frozen cubes in small glass tumbler and add almond syrup, orgeat or almond milk syrup. Add coffee and some almond milk, if desired. Add more almond milk syrup if you like it sweeter. Stir with a spoon and enjoy.

ALMOND MILK SYRUP (SCIROPPO DI LATTE DI MANDORLA)

Notes:

- Use unsweetened, unflavored almond milk. Blue Diamond and Silk brands are readily available and work well.
- This syrup is considered rich, as the ratio of sugar to liquid is 2 to 1. Rich syrups last longer because of their higher sugar

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Espresso CONTINUED FROM PAGE 7

concentration. Optional alcohol also can act as a preservative.

 This syrup should last at least two weeks in the refrigerator.
 You can also use the syrup to sweeten milk, hot cocoa, chocolate milk or Mai Tai cocktails

Ingredients:

- 1 cup unsweetened almond milk
- 2 cups granulated sugar
- 2 to 3 teaspoons almond extract, to taste
- 1 teaspoon orange flower water (optional)
- 2 to 3 tablespoons brandy or vodka (optional)

 1 teaspoon vanilla extract (optional)

Directions:

Combine almond milk and sugar in medium saucepan. Heat mixture over medium heat, stirring constantly, until sugar dissolves completely. This will take about three to five minutes.

Remove pan from heat and transfer syrup into heat-proof container or jar.

Stir in almond extract and optional liquor, orange flower water and vanilla. Let mixture cool for 15 to 30 minutes, and then transfer it to a bottle.

Store syrup in refrigerator.

Makes about 2 cups.

The recipe can be halved if desired.

Scholarships

CONTINUED FROM PAGE 1

School. She will attend the University of California, Riverside, and major in neuroscience.

Anthony, or A.J., Suine—A.J. will attend either Boise State University or the University of Nevada, Reno. He will major in elementary education. Anthony is a graduate of Rio Americano High School.

As college expenses continue to rise, the Dante Club takes pride in helping these high-achieving students and their families. Each one demonstrated academic excellence and participation in many extracurricular activities during their high school years.

The students and their families who attended the meeting expressed appreciation for the recognition.

We congratulate these students and wish them much success with their next adventures.

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 memberslimited 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.



SAUSAGES GALORE AT ANNUAL FEST







Several friends of club member Tom
Mezzanares, above, enjoy the Dante Club's
annual Sausage Fest fundraiser on June 7
in the Dante Event Center garden. Tom's
friends were among the 120 guests
attending the member-sponsored event.
Volunteering as food servers are, far left
photo, Frank Bartucco, manning the veggie
tray, and, near left photo, Ron Pane,
replenishing a sauce bowl. The meal
featured sausages, peppers, onions, rolls
and mezzi rigatoni.

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.

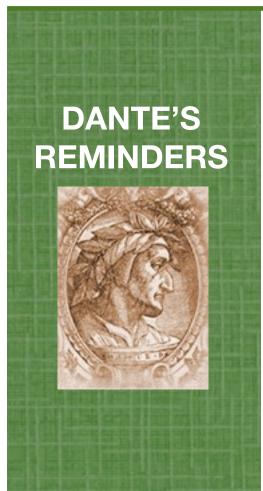
Women's Auxiliary historian Marie Booth assembles the articles for us, but we need help gathering information.

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 Mezzanagamail.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.

916-925-8230 ***** info@danteclub.com ***** www.danteclub.com





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 timezzan@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.



