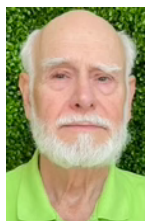




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participant in the
Dante Club in 2025**

DANTE'S INFERNO



PRESIDENT'S CORNER

Pat Orelli

Chef debuts his culinary expertise at board meeting

Summer is moving along fast and still bringing surprises. At the Sunday Night Dinner on July 13, which had been postponed a week because of Fourth of July activities, we were introduced to our new chef, Kenneth Bunns.

Chef Bunns made his way around the room greeting attendees at the sold-out dinner.

Considering that he had only a week to familiarize himself with the facility, kitchen staff and a previously published menu, the night's fare was indeed excellent.

Bunns volunteered to prepare dinner for the men's board meeting the very next night to introduce himself to the board of directors. We usually just bring in pizza for our July and August meetings.

See PRESIDENT'S CORNER, Page 6



DINNER IS SERVED

More than 200 hungry diners fill a banquet room at the Dante Event Center for the Dante Club's popular Sunday Family Dinner on July 13. Diners enjoyed the meal of baked rigatoni alla Bolognese, herb-crusted pork loin, roasted zucchini, housemade garlic bread and spumoni, overseen by the event center's newly hired chef, Kenneth Bunns.



Chef Kenneth Bunns is the newest member of the Dante Event Center staff.

Dante Event Center welcomes new chef

The Dante Event Center is excited to introduce our new executive chef, Kenneth Bunns.

Bunns has over 35 years in the food-service industry, with education from the Culinary Institute of America and the California Culinary Academy. He holds a certificate in hotel and motel management from the Accor Corporate National Training Program and a certificate in wine science from the San Francisco Wine School.

Bunns competed on the "Iron Chef"

See CHEF, Page 6



NEWS, NOTES AND OTHERWISE

General manager's report

July was a calm month at the Dante Event Center. We hosted monthly groups, including the Sons in Retirement branches 23 and 69, as well as our annual July barbecue for Dante Club members and guests. The next summer barbecue will be held Aug. 18.

The event center still has some end-of-summer availability. Anyone looking to host a summer event should reach out soon.

Dante members are also encouraged to get their four-person teams together for the annual Vic Martinelli and Frank Calcagno Memorial Golf Tournament on Sept. 13. In addition, reservations and menu selections will be available soon for the Sept. 23 wine tasting and dinner event.

Buildings and grounds

During July, we needed to repair two of the Dante Event Center's air conditioning units, which were having problems. One unit needed only minor repairs, but the second needed a new compressor, valued at over \$5,000.

The buildings and grounds committee also assembled two new barbecues. We now have enough barbecues for our July and August events, with no need to rent them from a rental yard. Now we can rent them for events to help cover the purchase costs.

Golf tournament

The Dante Event Center website is ready for golfers, hole sponsors and friends of the Dante Club to sign up for our club's annual Vic Martinelli and Frank Calcagno Memorial Golf Tournament. The tournament honors the two long-standing members.

The golf tournament will be held Sept. 13 at Haggin Oaks Golf Complex. A shotgun start will begin at 8 a.m. Golfers should check in at 7 a.m.

A raffle and lunch will follow the tournament at the Dante Club. Basket donations for the raffle are welcome.

Early reservations are encouraged, as tee times will fill quickly. Ball-drop tickets can be purchased from Joe Poratta and golf committee members.

See NEWS, NOTES AND OTHERWISE, Page 3



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

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, garlic-herb focaccia breadsticks, Italian wedding cake

Cost: \$50 per person

Event sold out; reservations closed.

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

Reservations closed.

August 18

Members and Guests Summer Barbecue

Times: 5 p.m. cocktails, 6 p.m. buffet and steaks

Menu: House salad; roasted zucchini, squash and carrots; rigatoni with marinara; New York steaks; rolls with butter; spumoni

Cost: \$40

Reserve by midnight Friday, Aug. 8.

September 7

Sunday Family Dinner

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

Menu: Insalata mista, chef's lasagna, seasonal vegetables, focaccia with cheese and herbs, tiramisu

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

Reserve by midnight Friday, Aug. 29.

September 8

Dante Women's Auxiliary Dinner and Meeting

Time: 4:30 p.m. cocktails, 6 p.m. dinner.

Menu: To be determined

Cost: \$25 members, \$30 guests

Reserve by Friday, Aug. 29.

MARK CALENDAR: Annual golf tournament, Sept. 13; members dinner and meeting, Sept. 15; wine tasting and dinner, Sept. 23



News, Notes and Otherwise

CONTINUED FROM PAGE 2

This is a major fundraiser, with funds supporting the club's scholarship program and general needs. All information about the event can be found in the members area of the Dante website.

Prospective players should put their foursomes together soon to ensure a great tournament.

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 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 Premier Graph-x to brand clothing with the club logo, including hats, T-shirts, jackets and aprons.

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

With our two-month summer break of meetings, we have no changes in our membership rolls, but look for an active September.

Newly approved Jay Boundy and Anthony Giannotti will be invited for induction. Because of conflicts in June, we also have another two to induct, Nick Warren and Paul Rosotti.

This leaves us with an empty waiting list. Reach out to family and friends to see if they have interest in joining the Dante Club.

Applications are always available on the website, in the event center office or from the committee.

One of our newest members, Matt Campanella, has gifted us with a mobile pizza oven. We plan to fire it up and try it out. We hope to make the oven available soon for member events.

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. The pull-tab program helps those who can't afford the cost.

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. 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: 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



Full lineup of events in store for fall months

Hello, members! I hope everyone is having an incredible summer.

We are very excited about the Dante Event Center's new chef, Kenneth Bunns. I've met him, and he is quite a character. I have a feeling he'll pop in at our dinners.

A chef for years, Bunns is now retired, but he came back to cook for the Dante. I've attended a few events over the summer and have been amazed by his cooking. I think everyone will be very happy with it. He told me he trained under an Italian chef.

We're planning a Celebration of Biba dinner—in honor of the late Biba Caggiano, Sacramento's premier Italian chef, restaurateur and cookbook author—on Nov. 8. It will feature cocktails, appetizers, dinner and dessert. The menu and cost are still to be determined.

The evening will include a short presentation by Biba's



WOMEN'S AUXILIARY NEWS

Debra Cattuzzo

daughters, Carla Elkins and Paola McNamara, and our raffle will include her cookbooks.

The dinner is open to the public. We'll provide more details soon.

This month we will prepare raffle baskets for the Dante Club's Vic Martinelli and Frank Calcagno Memorial Golf Tournament on Sept. 13. Auxiliary members with something to donate should contact me, and I will pick up their items. Also this month, I will email a sign-up sheet for those who want to volunteer to help with the tournament and the raffle.

I look forward to attending the Murder Mystery Dinner on Aug. 1. Let's see if my 30-plus years in investigations will give me an edge in figuring out who the killer is!

Our meeting on Oct. 13 will be our mercato—our Italian marketplace. Anyone who makes and sells crafts items to the public might consider becoming a vendor. We typically feature vendors who sell items such as biscotti, olive oil, home goods, crafts, jewelry, clothing and toys. Those interested in becoming a vendor should email me at cattuzzod@gmail.com.

Auxiliary members can email me anytime to share news or update their contact information if they move or change emails or phone numbers.

I also would like to know of any serious illnesses or deaths of members. When a member dies, we like to acknowledge their passing, and our hospitality coordinator, Anna Tenderella, will send a card to the family. We also donate to the Dante Club's Legacy Fund in the member's name.

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/
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| • Tina Luchini Bowers, treasurer:
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| • Susan Kasimatis, secretary:
sjk955@gmail.com | • Nancy Doyle, trustee/caller:
ncdoyle59@gmail.com | • Marie Waldron-Booth, historian:
bmbbooth@aol.com |



Want to book an event? Don't delay

Dante Club members interested in hosting a personal event at the event center should inquire early. They must first schedule a meeting with general manager Jennifer Peretti or event coordinator Ashley Perham. Available dates and rooms, type of event, guest count, catering needs and other details will be discussed.

A desired room and date will be placed on hold for two weeks to allow the member time to decide if the center is the place they want, 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 must be signed and dated.

Members can rent a banquet room at a 50% discount for an event for themselves, for their 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 general event inquiries, send an email to info@danteclub.com or call 916-925-8230.

Chef

CONTINUED FROM PAGE 1

cooking show in the 2000s.

Bunns assisted with the opening of the MGM Grand Hotel in Reno in 1978 and served as a sous chef at the Circus Circus Hotel. From 2006 to 2017, he served as assistant director of nutrition services for Twin Rivers Unified School District.

Bunns brings extensive knowledge of Italian and French cuisine, as well as other international cuisines.

He says he strives to cook with high-quality, fresh ingredients to bring out true flavors in his meals.

He is excited to meet Dante Club members and event center staff.

Bunns loves to walk around and get to know his guests to make sure they're having a great experience. Be sure to say hello to him at the next Dante event.

President's Corner

CONTINUED FROM PAGE 1

The Women's Auxiliary doesn't meet during those months, so the kitchen is usually not staffed. Instead, we were presented with a fantastic six-course meal as a truly delightful introduction to the new chef's culinary skills.

The members and guests barbecue on July 21 brought out 175 attendees,

about a third of whom enjoyed having smoke in their eyes while trying to determine if the steaks they were grilling were done correctly for their guests. Food was plentiful, and the pasta salad was very tasty.

I am pleased to report that reservations for our first murder mystery dinner, *Death of a Gangster*, scheduled for Aug. 1, sold out early.

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.



Summer garden inspires new take on pasta dish

This is my summer method for pasta alla puttanesca, the classic pasta dish from Naples using fresh tomatoes from the garden instead of canned tomatoes. The dish is usually made with spaghetti, but I like preparing it with fusilli, campanelle or caserecce—shapes whose curves, nooks and crannies help capture and hold the sauce.

For this version, you will separate the tomato solids from the juice and cook the juice down first to concentrate its flavor and prevent the sauce from becoming too watery.

Also, because you will add the tomato chunks or purée at the end of the cooking process, you will only need to cook them briefly in the sauce, which helps to preserve the garden-fresh flavor of the tomatoes.

PASTA ALLA PUTTANESCA WITH FRESH TOMATOES

Ingredients:

- 2 to 2½ pounds ripe tomatoes
- 3 tablespoons extra-virgin olive oil
- 4 cloves garlic, minced
- 1 tablespoon anchovy paste or 3 to 4 rinsed canned anchovy fillets, mashed or minced finely
- ¼ teaspoon red pepper flakes, or to taste, or 1 or 2 dried chili peppers
- ¼ teaspoon dried oregano or 1 teaspoon fresh oregano leaves, chopped
- 1 pound pasta, (campanelle,

JUST LIKE MOM USED TO MAKE

Adrienne DeFazio



Using fresh ripe tomatoes for pasta alla puttanesca enhances the flavors.

fusilli, caserecce or spaghetti); use less pasta for a saucier dish

- ½ cup pitted Kalamata or Gaeta olives, chopped coarsely (not minced)
- 3 tablespoons capers, rinsed and chopped coarsely
- ½ cup fresh parsley, minced
- Pecorino Romano cheese, finally grated (optional)

Directions:

Remove skin from tomatoes by placing them in boiling water for 30 seconds. Remove them with slotted spoon. Under cold running water, remove skins with fingers. Skins should slide off easily. Discard skins. Chop tomatoes coarsely (don't throw

away the juice!) then transfer tomato chunks and juice to mesh strainer set in a bowl. Let tomatoes drain for 5 to 10 minutes, occasionally pressing on solids to extract juice. Reserve tomato chunks in strainer and juice separately in the bowl. If smoother sauce with fewer chunks is preferred, use hand immersion blender to purée tomato chunks to desired consistency.

Bring salted water to boil in large pot for pasta. Cook pasta, stirring occasionally until it's cooked to *al dente* stage. Drain pasta when done and return it to cooking pot. Before draining pasta, reserve about a cup of starchy cooking water.

Begin preparing sauce while pasta is cooking: In 12-inch skillet, cook garlic, anchovy and red pepper flakes in olive oil over medium heat. Stir frequently and cook for 2 to 3 minutes until garlic is fragrant but not browned. Add reserved tomato juice and oregano and cook at a simmer until reduced to about half of the original volume.

Add tomato chunks or purée, olives and capers, and cook until just heated through, about 2 to 3 minutes, then stir in parsley. Pour sauce over cooked pasta in pot and stir gently to combine pasta with sauce. Add some reserved pasta cooking water if dish seems too dry.

Serve immediately, topped with grated pecorino if desired. The dish serves four.



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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