



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

DANTE'S INFERNO



PRESIDENT'S CORNER

Pat Orelli

Newly hired chef steps down after monthlong stint

Back to the starting gate. After only a month or so, our newly hired chef, Ken Bunns, found it necessary to resign for personal reasons left unstated. He did not leave us high and dry, as he offered to assist with any emergency and lend support in finding his replacement.

We will miss him and wish him the best in the future.

Fortunately, we've already received applications from some qualified candidates and have an offer outstanding. I hope to have great news to report next month.

As summer comes to a close with blazing temperatures, we enter September with a full platter of activities. Because of the

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PIZZA PIZZA

George Procida tries out the Dante Club's brand-new mobile pizza oven, recently donated by new member Matt Campanella. The oven is mounted inside a trailer. (See Page 10 for another view.) Procida cooked pizzas at the August board meeting, aided by pizza makers Dan Calcagno and Joe Porata, who worked in the kitchen.

LOOKING BACK

Women vital to helping newcomers adjust to local life

By Marie Waldron Booth

The Dante Club will celebrate its 100th anniversary next year. In preparation for that milestone, I was asked to write a monthly article about the club history for our *Dante's Inferno* newsletter.

When I began to write these articles, I naturally began with the men who founded the Dante Club, St. Mary's Church, which was the hub of Sacramento's Italian community, and the first clubhouse at 1511 P St. But Victor Panattoni and the men who



Maude Matteoli, first auxiliary president, left, and Paulina Panattoni, auxiliary founder, right, prepare to serve cake and other refreshments for a fashion show event.

joined him were not the only ones concerned with helping their compatriots transition to life in

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NEWS, NOTES AND OTHERWISE

General manager's report

August was a busy month for the Dante Event Center. We hosted the Sacramento County Office of Education for its two-day principals meeting. Some 300 guests attended each day.

We regularly host an assortment of private events at the event center, but on Aug. 1 we held our first-ever murder mystery dinner night. It was a great success, selling out with 100 guests. We look forward to planning another one in the future.

Also in August was the return of the Sacramento Valley chapter of the National Football Foundation's kick-off breakfast, which hosted more than 70 local football coaches. In addition, we hosted a wedding and the 50th anniversary celebration of our very own Dan and Kathy Calcagno.

Golfers should make sure they've assembled and signed up their four-person teams for the Dante Club's annual golf tournament fundraiser on Sept. 13.

We are postponing our Sept. 23 wine dinner to a date later in the fall, but we'll keep everyone updated. We still have a few more vendor spots available for the Dante Crafts Fair on Sept. 28.

After the summer break, we look forward to the return of the Dante Women's Auxiliary and Dante Club members meetings.

The event center still has some availability for end-of-summer bookings. We are booking into 2027.

Golf tournament

The annual Vic Martinelli and Frank Calcagno Memorial Golf Tournament, our club's major fundraiser, is right around the corner. The tournament will be held Sept. 13 at Haggin Oaks Golf Complex. Registration will begin at 7 a.m., with a shotgun start at 8 a.m.

We still need golfers as well as prize donations for the post-tournament raffle. The Dante website offers sign-up information.

We have spots available for single players, who can be placed with others. Prizes for the raffle should be dropped off at the event center by Sept. 10.

Lunch at the Dante Club will follow the tournament.

This year's fundraising effort will focus on buildings and grounds, scholarships and loan reduction.

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UPCOMING EVENTS

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

September 7

Sunday Family Dinner

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

Menu: Insalata mista, chef's lasagna, seasonal vegetables, cheese- and herb-crusted foccacia, 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: Peach caprese salad with mozzarella and balsamic, chicken marsala, risotto, green beans, rolls with butter, chocolate budino with whipped cream

Cost: \$25 members, \$30 guests
Reserve by Thursday, Aug. 28.

September 13

Annual Golf Tournament and Lunch

Times: 7 a.m. check-in and tee-off, 12:30 p.m. lunch

Menu: House salad, Italian sausages, hoagie rolls, grilled peppers and onions, rigatoni with Bolognese, spumoni

Cost: \$150 per golfer, \$35 lunch for non-golfers
Reserve by Monday, Sept 1.

September 15

Dante Members Dinner and Meeting

Times: 6 p.m. cocktails, 7 p.m. dinner, 8 p.m. meeting

Menu: Caesar salad, Italian marinated steak, penne alla vodka, seasonal vegetables, rolls with butter, spumoni

Cost: \$25
Reserve by midnight Friday, Sept 5.

October 5

Sunday Family Dinner

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

Menu: Caesar salad, chicken Parmesan, penne pasta with marinara, seasonal vegetables, garlic bread, vanilla bean gelato with biscotti

Cost: \$22 adults, \$12 children age 12 and younger
Reserve by midnight Friday, Sept. 26.

MARK CALENDAR: Italian Heritage Dinner, Oct. 11

NOTE: Wine tasting and dinner, Sept. 23, postponed



News, Notes and Otherwise

CONTINUED FROM PAGE 2

Buildings and grounds

The buildings and grounds committee continued to face air conditioning issues in August. Several minor issues were addressed, and a few others are still under investigation. Special thanks to Matt Longo for taking on these challenges and working directly with vendors.

The committee has several members with vast knowledge and skills, which benefit the club greatly, but we are short in the area of heating, ventilation and air conditioning. If anyone has or knows of someone who has expertise in this area, we encourage them to participate on the committee. We don't need someone to do the work but to act as an advisor when issues come up.

Beyond air conditioning issues, we deal with the usual toilet repairs, which seem to pop up regularly. We did also replace the hand-soap dispensers in the women's main bathroom.

Newsletter advertising

Dante's Inferno coordinator Tom Mezzanares and the Dante Club board thank our advertisers, whose support helps defray the costs of publishing the 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 donor, members may mail or deliver a check 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 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.

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.

Membership

Before the summer break, membership committee members interviewed four great candidates, which they then recommended to the general membership. The club voted in favor of all.

We hope to induct these four men this month: Nick Warren, Paul Rosotti, Anthony Giannotti and Jay Boundy. We ask members to introduce themselves to the four.

In mid-August, we received applications from Sean O'Donoghue, sponsored by Angelo Pennisi, and William Sevdý, sponsored by Joe Pasquinelli.

Sean is of Italian ancestry, and William is the spouse of a Women's Auxiliary member. Both will be scheduled for interviews before the Sept. 15 meeting.

Two applications are good, but please continue to encourage family

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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, 916-995-0291
- 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



Yearly board election coming up in November

Hope everyone had a great summer. Time to go back to our monthly meetings.

For newcomers to the auxiliary, our Oct. 13 meeting will be our mercato. This is an opportunity for members to show off their wares. Members will sell jewelry, home goods, olive oil, biscotti, scones and other items. Anyone who would like to sell something as a mercato vendor may email me at cattuzzod@gmail.com.

The November meeting will be our business board meeting, which offers members an opportunity to bring up auxiliary business for consideration. It is also when we hold our yearly election. Members interested in running for board positions are welcome to throw their hats in the ring. We will vote on candidates, and the installation of officers will take place at our January meeting.



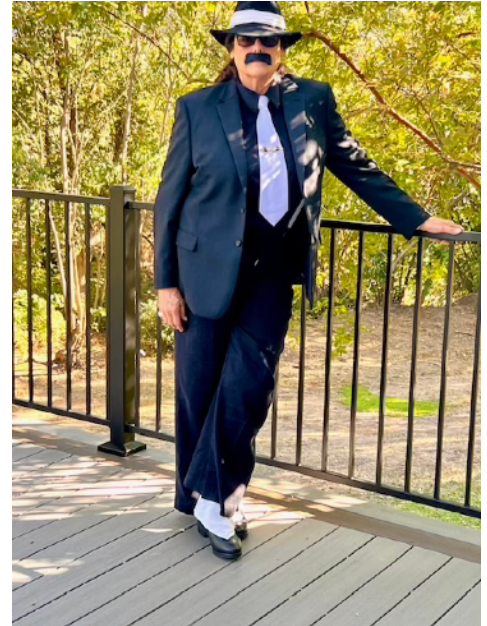
WOMEN'S AUXILIARY NEWS

Debra Cattuzzo

Thanks to these volunteers who will work on the Dante golf tournament on Sept. 13: Susan Kasimatis, Anna Tenderella, Francesca Lewis, Donna O'Neil, Cathy Eister, Sally Wilson, Judy Kaminski, JeanMarie Bilello and Cathy Maffei. They will spend the day checking in golfers and running the raffle. I will be out of town, unfortunately, so Susan Kasimatis will run the show for me. Thank you, Susan!

I attended the Mafia Murder Mystery Dinner in August with some friends, and it was really fun! I got assigned to the role of the rival Mafia don. I fooled many people with my costume—except Cam the bartender recognized me.

The best-dressed attendee was



Debra Cattuzzo disguised herself as a Mafia don and fooled nearly everyone at the murder mystery dinner in August.

our own Laura Scarrone, famous for her character portrayals throughout the year, including Christmas elf, Thanksgiving turkey and Easter bunny. She looked just like a Gatsby girl!

Hope to see everyone at the Sept. 8 meeting.

2025 WOMEN'S AUXILIARY BOARD

- Debra Cattuzzo, president: cattuzzod@gmail.com
- Alyse DeFazio, vice president: alysedefaz@aol.com
- Tina Luchini Bowers, treasurer: tebowers55@gmail.com
- Susan Kasimatis, secretary: sjk955@gmail.com
- Anna Tenderella, hospitality: annatenderella03@gmail.com
- Carole Stefani-Meyers, past president: cchivaro2@aol.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: rosieado@yahoo.com
- Donna O'Neil, trustee/caller: rtg4005@gmail.com
- Marie Waldron-Booth, historian: bmbooth@aol.com



MURDER, SHE WROTE



Women's Auxiliary member Laura Scarrone, above, gets into character with her fiancé, Archie, during Murder Mystery Night: Death by a Gangster at the Dante Club in August. At right, other participants sip drinks and enjoy each other's company in the bar area.



President's Corner

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Labor Day holiday, our Sunday Night family dinner, featuring lasagna, will take place Sept. 7, the second Sunday of the month.

When Dante Club Women's Auxiliary members return from their summer hiatus the following day, Monday, Sept. 8, they will be treated to a dinner of peach caprese salad, chicken marsala and risotto. The Dante men will resume their regular Monday

night meetings on Sept. 15. Our menu is yet to be published.

On Sept. 13, we will have our major annual fundraiser, the Vic Martinelli and Frank Calcagno Memorial Golf Tournament. The deadline to register foursomes is Sept. 1. Contributions of raffle prizes are welcome.

Also scheduled for the month is the Dante Club Craft Fair from 11 a.m. to 4 p.m. Sept. 28. Come one, come all, and participate in our activities.

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.



Sweet-tart Meyer lemons make refreshing gelato

The very fruitful Meyer lemon tree in my backyard provides the inspiration for this refreshing homemade gelato. Meyer lemons, with their special sweet-tart taste and floral aroma, are said to be a natural cross between a Eureka lemon and a mandarin orange.

You can, of course, use the more common Eureka or Lisbon lemons from the grocery store.

This gelato can be served with biscotti, a chunk of torta fregolotta (see recipe in the March issue of *Dante's Inferno*) or fresh berries. It also works well for sgroppino, the Venetian drink and dessert that combines lemon ice cream or sorbet with Prosecco.

This recipe serves six to eight and can be halved. For a richer gelato, use all cream, no milk. For a lighter version, similar to a sorbetto, use all milk, no cream.

GELATO AL LIMONE MEYER

Ingredients:

- 4 to 5 Meyer lemons

JUST LIKE MOM USED TO MAKE

Adrienne DeFazio



This gelato is easily made at home using fresh-off-the-tree Meyer lemons.

- 1½ cups water
- 1 cup granulated (white) sugar
- ⅔ cup fresh lemon juice
- ⅓ cup whole milk
- ⅓ cup heavy cream

Directions:

With a sharp knife, remove the yellow peel of the lemons, taking care to leave the white pith behind. This isn't always easy, so, if necessary, after the peel is removed, use a small

sharp knife to shave or scrape off any white pith remaining on the peel. Discard the pith.

Cut the peel into big chunks and measure ½ cup, tightly packed, of peel for the recipe. Squeeze the juice from the lemons. You will need ⅔ cup of juice. Remove any seeds from the juice as necessary.

Make lemon syrup: Combine the water, sugar, lemon peel and lemon juice in a sauce pan and bring the mixture to a boil. Let the syrup boil for two minutes, then strain it into a bowl. Discard the lemon peels. Let the syrup cool completely before using it.

Refrigerate the syrup until you are ready to make the ice cream. Have your ice cream maker or machine ready to go.

Mix the milk and cream into the lemon syrup and immediately pour the mixture in your ice cream maker. Follow directions to churn and freeze the gelato. Transfer the gelato to a freezer-safe container and store it in the freezer until ready to serve.

News, Notes and Otherwise

CONTINUED FROM PAGE 3

and friends to submit even more. Applications are available on the event center website, in the office or from committee members.

Board elections are on the horizon, with nominations happening in a few months and voting at the December meeting. It isn't too soon for members to prod

a friend to consider the opportunity or to throw their hat in the ring themselves. Any board member can provide information about their duties and commitments to those interested in vying for a position.

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.



HOT OFF THE GRILL



Nicholas Canepa, above center, accepts a steak from Dante Event Center manager Jennifer Peretti during the Dante Club's August barbecue night. Every July and August, the club invites members and their guests to enjoy summertime camaraderie and do-it-yourself steak grilling—plus all the salad, veggies, pasta and spumoni they can eat.



Women

CONTINUED FROM PAGE 1

Sacramento. Their wives were also concerned.

Although the men were the head of the household, the women were the heart of it.

Paolina Panattoni made an initial proposal of a Ladies Auxiliary to the Dante Club, and 38 women responded. At the women's first meeting on Sept. 26, 1926, they elected their first president, Maude Matteoli, a relative of Paolina.

From these first 38 members, the Ladies Auxiliary—today called the Women's Auxiliary—grew to 285 members by 2024.

The goals and purposes of the auxiliary were then—and still are today—to encourage, preserve, protect and perpetuate the traditions of our shared Italian

culture, while encouraging Americanization and good citizenship; to engage in religious, charitable, social and educational activities; to encourage music, drama, art and literature; and to aid, support and increase such advancement through educational scholarships.

The Ladies Auxiliary provided a place for the wives of club members to socialize, share recipes, learn English and raise funds for charitable causes.

To that end, they instituted English and sewing classes, Mother's Day and Father's Day celebrations, Easter brunches and egg hunts, fashion shows, Christmas dinners, bus trips and so many other activities.

I will speak a little more about some of these activities in my next article.

I would like to thank these auxiliary members for sharing their thoughts and photographs: Fran Koscheski (Panattoni), Beverly Turner (Galli), Cheryl Seaton (Galli), Linda VanRees (Lovotti), Cindy Skarles (DaPrato) and Gloria Tomei (DaPrato).

In one of my previous articles, I recounted the Dante Club experiences of Art Rinetti, the oldest and longest-serving member.

Several months ago, I had the pleasure of visiting with Art and his wife, Karen. He had great stories and even greater photographs of the Dante Club in the 1920s and '30s.

Sadly, Art passed away last month at 100 years old. I would like to extend my deepest condolences to Karen and to the Rinetti family.



Want to book a personal event? Don't delay

The Dante Event Center is booking into the 2027 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 must be signed and dated.

Members can rent a banquet room at a 50% discount for a personal event for themselves, for family members—limited to spouses, parents and children—or for a personally owned business.

Members with questions about the discount may contact club president Pat Orelli at 916-369-2327.

For event inquiries, send an email to info@danteclub.com or call 916-925-8230.

DANTE'S REMINDERS



Member volunteers

To volunteer, contact George Procida for anything related to buildings and grounds and 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.



ANOTHER VIEW OF NEW OVEN

The Dante Club's beautiful new mobile pizza oven, manned here by George Procida, has proved a welcome addition to the club's outdoor cooking options. The generosity of new member Matt Campanella made the pizza oven possible.

Support our paesanos



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