



THE PRIVILEGE OF PROTECTING THE POPE

Being part of the security detail for Pope Francis would be an exciting assignment for anyone but, as a Catholic, it was a privilege for David Bongi. He led a twentyfive man team that traveled with the Pope to Africa. It was an unforgettable experience for the former altar boy from St. Anthony's Church in Elizabeth, NJ.

David Bongi grew up in the Peterstown section of Elizabeth, New Jersey. The Italian-American enclave was serviced by Saint Anthony's Church and Grammar School, where David was an altar boy and a student, graduating the eighth grade in 1970. His family lived on Fourth Avenue and moved to Lafayette Street. The Pope is the Bishop of Rome and the leader of the worldwide Catholic Church, with 1.2 billion followers. The opportunity of ever meeting the Pope seemed highly unlikely. The idea of spending an extended amount of time in his company was unimaginable. The experience became real for David in November 2015.

David Bongi holds a senior position in the United Nations as Director of Headquarters Security and Safety Services. He has the responsibility for security operations at UN headquarters locations globally. His position led to the opportunity to protect His Holiness Pope Francis, and in, of all places, a very high risk environment.

In mid-November 2015, David led a 25-man team of highly specialized security experts from the United Nations that included close protection officers, command



(above) Pope Francis during his visit to the Central Bangui Mosque with David Bongi in black suit to his left.

and control personnel, canine teams, and tactical response personnel to help protect His Holiness Pope Francis during his visit to Bangui, Central African Republic (CAR) from November 29 to 30. Prior to his deployment to Africa, he went to Rome to meet and coordinate with Vatican Security. He spent one week sharing information and learning how Vatican security operated and giving them insights into how UN security operated. This was especially critical as the two teams needed to operate as one. The Papal visit was a very high risk mission, full of many challenges, especially given the security situation in CAR and the high popularity of Pope Francis. Everyday the security teams reviewed potential threats to the Pope and were constantly reviewing and developing security mitigating measures in advance of his arrival.

When both the Vatican and UN security teams deployed to CAR, they planned and rehearsed intensely for 10 days prior to the Papal visit. Rehearsals, under the hot African sun, were physically and mentally challenging. They focused on all aspects of security for the Pontiff and his delegation including motorcade operations, security at venues and security during foot movements.

On the day of Pope Francis' arrival, weeks of intense preparation, planning and cooperation all came together. The main concern of the security team was from overly excited crowds trying to greet the Pope which could impede or even stop the progress of the motorcade or movement while walking. Everywhere the Pope went the crowds swelled by the thousands and in some areas threatened to over-take the progress of the motorcade. Security teams reacted quickly and effectively to ensure freedom of movement of Pope Francis and his delegation.

Pope Francis was able to complete his entire two-day program which included visits to Catholic, Protestant and Muslim places of prayer. On day one, Pope Francis visits, among other areas, an Internally Displaced Persons (IDP) camp run by the United Nations, Bangui CAR. On day two of the Papal visit, the planned activities included a visit to the Central Bangui Mosque and a Holy Mass at the Bangui stadium before a crowd of 40,000.

The Pope Francis detail was the highlight of David's distinguished career. He served 26 years in the U.S. Army as an Infantry Officer and



retired in 2005 as a Colonel, commissioned in 1982 from the ROTC program at Seton Hall University in South Orange, New Jersey. Upon graduating, David achieved academic honors as the number one graduating cadet in the nation. He served in a wide variety of senior command and staff officer positions throughout his Army career, including two tours with the US Army Rangers.

the number one grand staff officer por

Bongi is a graduate of the Army's War College, the National Security Fellowship Program at Harvard University, the US Army's Command and General Staff College, School of Advanced Military Studies. He is a Master Parachutists, completed Ranger school and earned the Combat Infantryman's Badge. He holds two Masters' degrees and I am a graduate of the National Hostage Negotiator's Course, Metropolitan Police, London. He joined the United Nations in 2005.

After his assignment was over, David stated "Pope Francis is such an inspiration to us all. It didn't matter whether the crowds in Bangui were Catholic, Protestant or Muslims the excitement and joy they demonstrated was overwhelming. It was such an honor and privilege to protect Pope Francis...something that will stay with me the rest of my life."

(left, r-l) David Bongi meets Pope Francis in Rome, 15 November 2015.



Around About Peterstown is published by Joe Renna. Twelve thousand newspapers are printed and distributed bi-monthly, free throughout the County of Union and parts unknown and by subscription across the country.

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concerns of its readers put into writing and sent to:

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President's Message



This year The Super Bowl will be on February 7, 2016. The Sons of Peterstown hosts a great party every year in the St. Anthony's School cafeteria a.k.a. Our lady of Guadalupe

Academy to anyone under the age of ten. This has become a tradition for guys from the Burg to get together. We miss a lot of the older folks who have been coming for decades and are no longer with us. Too many not so old friends are gone too. I think of them whenever

we have a get together. The room is big enough that it seems that there are

several parties going on at one time. There are clusters of different groups of friends around different T.V.'s. There's a group of younger guys that grow in number each year. That group includes sons of club members who are now the same age as their fathers were when

we first started the club. The Super Bowl Party is the club's main fundraising effort for the year. The Sons of Peterstown does its part to support other charitable efforts in the community and this party is a big help. Hope to see you there. Bring a





Dear Joe,

I bought The Peterstown Book for my Mom. I live in Summit and I was reading the first issue of Summit Times and I noticed the stack of books you were leaning on in your photo. The title "Peterstown" caught my eye (very clever!). So I went on your website, www.peterstownnj.com, and found out how to get a copy of that book.

My mother, Rose, and her family grew up in Peterstown on Fourth Avenue. She is a DiCecco (Candelino) and her cousin, Carmella Polito still lives there. I'm sure you know of them. There were 7 children in her family.

I remember going down to Peterstown for the St. Rocco's feast, and to the market where we thought the hot dogs from the street vendor were the best we ever had. And we still make occasional trips to Petrucelli's although there are not too many of us left now. We do still make a trip to Spirito's every now and then and follow it up with an Italian ice!

My mother is 91 and has dementia, but she still remembers Elizabeth and everyone who lived there. Most days she sits and watches TV and does her puzzle books. She is very bored with life at this point. She is very healthy except for the dementia and get frustrated when she can't remember things. I can't tell you how much joy looking at that book brings her! I went through it and tagged some pages for her of people and things that I know she would remember. She sits there and goes through the pages and makes comments on things that she recognizes.

Her caregiver hasn't seen her that lively in a long time! This book looks like it was a huge undertaking for you and I want to thank you for your efforts!

My sister is going to be ordering one as a Christmas gift for my uncle, Rocco DiCecco, who I'm sure will enjoy it as well!

Keep up the good work and I look forward to my next issue of Summit Times!

Debbie Stelluto Summit, NJ

Hi Joe,

I just received my Peterstown books. I'm so excited; can't wait to dig into my book. The second book is for my sister. Thanks for sending them so quickly and thank you for keeping our childhood memories alive. It means so much to all of us. We grew up in the best place on earth and at the best time. You created a masterpiece with this book and have made a lot of people very happy.

Best wishes and thanks again. Dot Daley Chillemi Lakewood, NJ

Congratulations Mr. Brooks!!

We would like to congratulate Mr. Jonathan Brooks as winner of the 2015 New Jersey Nonpublic School Teacher of the Year Award sponsored by the New Jersey Council for American Private Education (NJ CAPE), honored at a reception in Trenton, NJ.

We would like to thank Mr. Brooks for his dedication and commitment to nonpublic school education in New Jersey. His accomplishments have certainly reinforced the belief that nonpublic school education is alive and well in the state of NJ.

Sr. Roberta McDonald,OSB

Our Lady of Guadalupe Academy Elizabeth, NJ



(above, 1-r) OLGA Vice Principal Carmen Rooney, Jonathan Brooks, and Principal James Feehan.



the Editor at our postal, fax or e-mail addresses. Letters must include sender's name, address and phone number (only name and town will be printed).

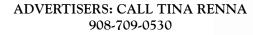
Letters should be typed. Letters appear as space permits. We reserve the right not to brint a letter without notifying sender.

LETTER POLICY Around About Peterstown welcomes Letters to

friend God bless, John Sacco, President Sons of Peterstown Sports Club

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Press Releases that benefit the community of Peterstown are offered free of charge. Every effort will be made to accommodate appropriate articles when time and space allows. Send any info in early.





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Editor's Opinion by Joe Renna

I have the best time putting the Peterstown newspaper together. The stories are so interesting. The people are so special. The neighborhood is so tight knit that everyone is considered a friend, or in some cases family. The cover story about David Bongi is a perfect example.

David went to St. Anthony's grammar school with my sister Nancy, His sister JoAnn went to school with me and his other sister Maria was in my brother Nick's class. Though we ran in different circles the connection is strong and feels natural.

The story about him being on security detail is awesome. His career is inspiring and the fact that he is from the Burg is a source of pride. I attribute to his accomplishments and those of the other folks I wrote about over the years to the culture in which we were raised. It is the hard working, family oriented, community conscience, church centered environment that cultivated such outstanding people.

The story of David's dad is just as interesting. I'm so happy to have been able to record the oral history that would otherwise be lost. The art of gathering at social clubs and stories being shared and handed down is fading away.

I had one of the most entertaining mornings recently at Sacco's Butcher Shop on Third Avenue acrosss from St. Anthony's Church. A totally unplanned gathering that may become a regular thing. I enjoy going to Sacco's for my morning coffee, especially on Friday's when he makes potato and eggs with hot peppers. I usually see Vito Bellino there having his coffee. Vito is of my dad's generation and shares all the same lifelong friends.

These relationships are three and four generations

deep. It gives me goose bumps when I see my daughters with my friends kids knowing their great grandfathers used to hang out at one time.

My dad and his friends are either pushing or pulling 90. Many are not as mobile as they once were, some not able to drive any longer are sometimes stuck at home. When Vito had a fender bender I offered to pick him up in Union on my way from Cranford to have a coffee at Johnny's. He was away from the Burg for a week and was really itching to get back. He made a few phone calls and asked if I can also pick up Hard Head in Union. Then he called Beef who was going to pick Popeye to meet us. When we got to Johnny's Carmine Dimonte was there already. he was able to walk from his home.

The morning was filled with big laughs and stories of growing up, remembering people and places and good times. One tidbit discussed was that the butcher shop used ot be where the Avalon Social Club before Johnny's father bought the building in the late fifties.used to be. Vito said he was sitting in the same spot over seventy years ago when he was a club member as a teenager.

I felt like this was Christmas gift, not for them but me. I thought of my dad who I don't see too much because he lives over an hour away. It was a great feeling for me because it was a such a big deal for them.

If I can express one thing this Christmas season it would be for everyone to do a little something special for as senior who can use a hand. They will never ask but they would appreciate it emmencely.

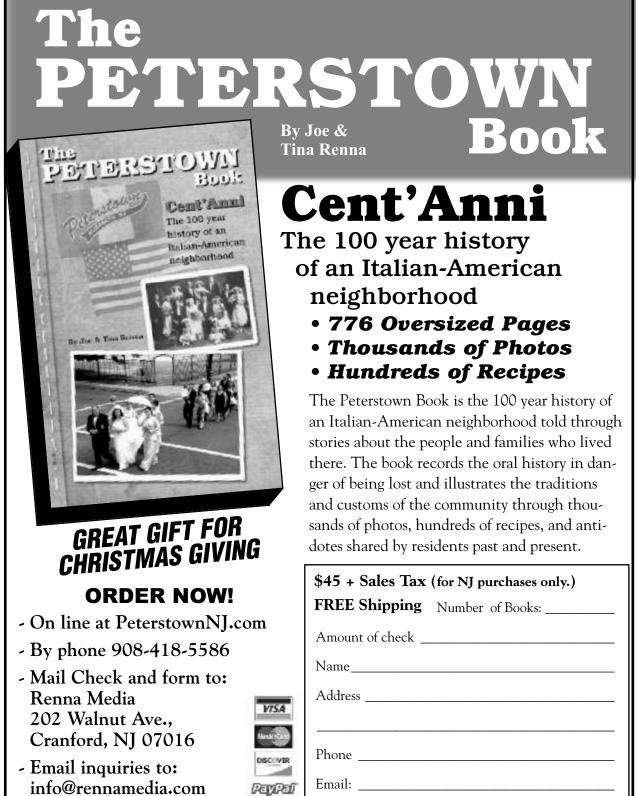
If anyone wants to jot down a stories that they hear please submit them to the newspaper. I would love to share them.



(above, standing, l-r) Tony Esposito, Charlie Olivieri, and Carmine Diamonte. (seated, 1-r) Vito Bellino and Frank Gionataiso.



breakfast at Sacco's is akin to dinner theater.



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DAVID BONGI WITH THE POPE IN AFRICA



(above) Pope Francis arrives at the Central Mosque Bangui, 30 November 2015



(above) Crowds line the streets in Bangui, Central African Republic in anticipation of the Pope's motorcade.

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GIUSEPPI BONGI WAS A ROLE MODEL TO HIS SON

Giuseppi Bongi had a tough journey from his birthplace in Rome, Italy to Elizabeth. New Jersey. In 1944 he was forced into the united states as a prisoner of war which landed him in upstate NewYork in Fort Drum. He would return to Fort Drum in 1988 to attend a ceremony where his son David, a lieutenant colonel at the time took over command of the 2nd battalion, 14th Infantry Regiment. As a WW II Veteran of the Italian Army Giuseppi has fought in many campaigns all over North Africa. Once at Fort Drum he trained with the American Army in anticipation of Italy's surrender.

Giuseppi raised his family, two sons and two daughters, on Fourth Avenue in the Peterstown section of the Elizabeth. His wife Filomena passed away when David was just twelve years old. Her family was from Cuccaro, outside of Naples Italy. Giuseppi worked as a

terminal supervisor for Tenneco Oil Company in Elizabeth for twenty five years before retiring in 1985. After living in Connecticut for several years he moved to Holiday City at Berkeley in Toms River NJ in 1991.

Giuseppi passes away in 2012 at the age if 88. He was remarried Rose Bartone, who was also from Peterstown. There were married 42 years at the time of his death. She passed away on October 6, 2015.

David holds a senior position in the United Nations as Director of Headquarters Security and Safety Services and had the privilege of leading a twenty-five man team that traveled with the Pope to Africa. It is a wonder to think how proud Giuseppi would be to see his son go to Africa on a mission of peace seventy years after he was there fighing in a war.



(above) David in 1971, with his pet snake.





(above) Colonel David Bongi



World War II veteral FORT DRUM -Boogi was foread into the United a swar prizoner in 1944, but the Italnd hater moved to y to begin a new He

Wenfrauedus, his story trock areather turn, his son, Lz. Ook David J. Bargi, took and of the Ind Battalion, 14th Informy sent as Fast Duran, the same post whare ongs was held for a manth of his impris Cal. Borgt, who last served as an

the commanding proval to the O.S. Arroy, a loss over for the latteries commander

of Iwo years, I.d. Col. Bawid B. Plaeigan. Col. Nantzen will remain at Fort Drum is join the 10th Mountain Division command staff. Nr. Bangi attended has seen's careenamy and tourned the pool., which was called Pine Comp during the 3040s.

WORMOWN DOLY TIMES

City/County

during the 1940s. This searching to come back after all then time, "the solid after the commonly. Among the situation were solid working the grave of an Italian terms commute and the old bolding ress. "That iterating backs a lot of encodings for him," Col. Bangi sold. "This was his first time base in 54 years." The ables: Bong, who was required in North Africo, solid be one ground of his son and bait no problem with his juining the U.S. Army.

Col. Michael D. Boshero, 2nd Brig manifor, promised Mr. Bengi jokingly that by would "try to mole Xol. Bong's time at Port Drum a little more enjoyable than yours was

Deven's up However, Mr. Borgi and seriously that he was treated well at Fort Down and speri musi-elizations instruming with American solders be-erious fluidy was preparing to convender at the

Col. Borgf3 S 14th is known locally for the role in Operation Jerre Goard, NATO's page-baceprograming inter Goard, NATO's page-tic structure in Baselin. Last year, Basel C rempositive because the first 10th Meantain Division ministry mile to take part. They op-certain there for about seven months as quite-reaction forces, among other ministers.

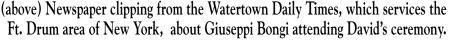
Cal Barbero said Col Flamigur stayed at First Dears through must of the fa-ployment, should be commended for his least gthat period.

esticip during that permitian generat Col. Planti Jamary's ice storm also generat Col. Planti gen's command skills, Col. Barbary said, be found to mabilize to take more the unit was forced to restrifize to t are of its ankhers, farnilies and maighbor withan communion, even though II an B and munities, even though II and had just returned in Novem

comparises had your returned in the bottation. Col. Bongi and his soft: Tarmer, have star chilinen: Nichola, Archarty, Automatia, Janeph, Filomeon and Mattasi. Royanining here with Ool Flampun are his wife, Betay, and their two children. Davin and wife.



(above) Giuseppi as a young man in his hometown of Viterbo, Italy 1948.





(above, 1-r) David has six children: Anthony, Nichole, Antoinette, Filomena, Michael and Joseph, and seven grandchildren.



(above) David, age 3, is sitting on his mother's lap in a 1958 family photo in Elizabeth NJ. His aunt, seated to the left of his mother, is 101 year sold and still leaves in Peterstown.

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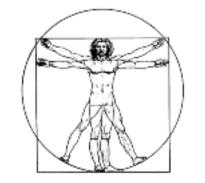
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(above) Anthony Bullaro a force to be reckoned with.



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WHITE CASTLE HOSTS BOY SCOUT CHESS TOURNAMENTS

The Scotch Plains Baptist Church was the site for the latest Boy Scouts Chess Tournament sponsored by White Castle. The tournament was open to all registered Boy Scouts, Venturers and Explorers. This was the second annual tournament for the Watchung Mountain District.

Robert Mehorter of Scotch Plains won third place honors. Second place was won by Harrison Hahne-Lum of of Springfield and first place went to Kevin Cavicchia of Summit, who won all four of his games.

White Castle purchased 20 sets, boards and clocks for the Boy Scouts and will continue to sponsor tournaments in all seven Boy Scout Districts in New Jersey.

The company covered expenses for running the tournament including trophies for the top three winners

and ribbons for participants. They also supplied lunch for all players and spectators. White Castle will continue to support the Boy Scouts and the Chess program. The Program is coordinated by Joe Renna of Renna Media, a Chess Merit Badge Counselor.

Boys and girls who are Boy Scouts, Venturers and Explorers are invited to play in all districts. The next scheduled tournament will be in Cranford on Saturday, Febuary 27, 2016.

SAVE THE DATE

Munsee District Chess Tournament will be on Saturday, February 27 in 2016. Get details from your Scout Troop leader.



(left, l-r) Joe Renna of Renna Media and Jasmin Arroyo, General Manager of the Green Brook White Castle with tournament players and Charlean Mahon, Boy Scouts of America District Executive.

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FELICE AND TERESA QUAGLIA CELEBRATE THEIR 70TH ANNIVERSARY

Submitted by Luigi Quaglia, Sr.

Felice and Teresa Quaglia of Woodbridge celebrated their 70th Wedding Anniversary at La Bove Grande in Lakehurst on Sunday November 15 surrounded by their 9 Children, 15 Grandchildren, 20 Great-Grandchildren and lots of family and friends.

When a couple is lucky enough to be celebrating their 70th Wedding Anniversary they certainly deserve the admiration of family, friends and others whose life they have touched.

Their marriage is an inspiration to their children and their love and support is passed on through the generations.

Felice and Teresa grew up together in the little town of Vallata, Italy. Where they got married at the young age of 18 and 19 at La Chiesa Madre on November 17, 1945.

They had nothing to start out with and struggled to make ends meet. Felice worked the fields during the day and various jobs at night to make sure we always had food on the table.

They packed all they had and and their 5 children and moved to Rome in search of a better life. He got a job working for a commercial laundromat and Mom took odd jobs to help out while the older children watched the younger ones cleaned and started dinner.

He finally got a township job with the city of Rome and things were looking up. A few years later after a 15 year wait they finally got the approval to migrate to America.

Once again they packed what little they had, this time nine children, and headed for the land of opportunity in 1968. He got a job at Elizabeth General Hospital where he worked in the maintenance department until he retired.

Felice and Teresa are now 89 and 90 years old respectively with as much vim and vigor as when they were first married.





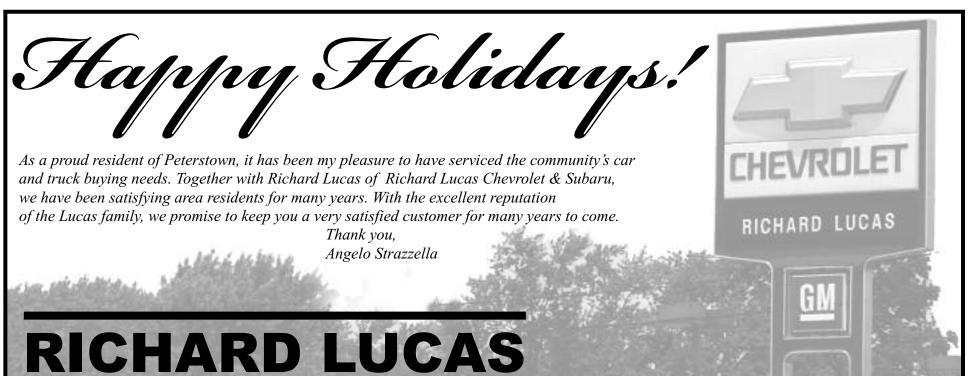
(above, l-r) November 17, 2015 marked 70th wedding anniversary of Teresa and Felice Quaglia.

(left) Sequence of frames from a video taken at Teresa and Felice's anniversary party capture a moment that is both playful and romantic. The octogenarians show that they are still young at heart feeding each other wedding cake, not so neatly.

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1000 DEGREES NEAPOLITAN PIZZA OPENS LOCATION IN LINDEN

1000 Degrees Neapolitan Pizza, a fast-casual American spin on authentic, hand-tossed Neapolitan pizza, has opened its Linden location located at 691 B West Edgar Road next to Starbucks in Aviation Plaza.

1000 Degrees pizzerias serves personalized, made-toorder authentic Neapolitan pizza. Each pizza starts with fresh, never frozen, hand-tossed dough, created with authentic Neapolitan "00" flour and is available in both a personal 10" and sharable 14" sizes. Guests then choose to create their own pizza or order one of the 1000 Degrees favorites.

The 1000 Degrees location in Linden marks the first in Union County and will be operated by the restaurant group 1000 Degrees Pizza of Central New Jersey.

"We're looking forward to bringing an authentic Neapolitan-style pizza to Union County residents who will experience a unique and personal dining experience," said franchise partner Andrew Bani.

Customizing a 1000 Degrees pizza is truly a unique experience, as guests can choose to top their pizza with any of the more than 50 high quality cheeses, sauces, meats, vegetables and other toppings all for one flat price. While choosing their toppings, customers are



"A casual place with exquisite food." The house of the Parrillada del Patron and the Meat Entraña. *Open 7 days a week for lunch and dinner.* Weekdays: 11 am to 2 am, Weekends: 11 am to 3 am (908) 353-7113 1109 Elizabeth Avenue • Elizabeth, NJ AMERICAN BORRESS Mastercard VISA **PRIVATE PARTIES**

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guided down an assembly line of pizza consultants to create a pizza that is totally unique to them. Pizzas are then fired to perfection at 1000 degrees in a custom, Italian, handmade, revolving Neapolitan brick oven in just two minutes. There are also 12 varieties of specialty pizzas on the menu, not to mention chicken wings and fresh salads as well.

Unlike traditional Neapolitan pizza which has a slightly undercooked center and requires a fork and knife to be part of its daily free pizza contests and delivery to eat, 1000 Degrees Neapolitan Pizza has fused this classic style with American flare. The result is a thin crust pizza that maintains the light and airy appeal of a

Neapolitan style pizza. 1000 Degrees pizza captures American appeal and old world Neapolitan flavor. The company will have 80 U.S. locations open by the end of 2016.

1000 Degrees in Linden is open Sunday through Thursday from 11 a.m. to 10 p.m., Friday and Saturday 11 a.m. to 11 p.m.

To learn more about 1000 Degrees Neapolitan Pizza or service, please visit

> **OPEN 24 HOURS - 7 DAYS** Call Ahead for

www.facebook.com/1000DegreesPizzaLinden or call 908-862-3555.



(above l-r) Lou Bani holds one end of the ribbon for his son Andrew as Linden Mayor Derek Armstead cuts it during a Grand Opening Ceremony for 100 Degrees Pizza, with Janet Miller, President of the Linden Chamber of Commerce anchoring the othe rend of the ribbon.





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(above) 1000 Degrees Pizzeria's first customer Linden resident Jonathan Gonzalez (left) who was first in line at 5:30am for the opening. The first ten customers won free pizza for a year.

Photos of this and other events can be found on www.rennamedia.com and also on the Life in Linden Facebook page. Feel free to "Like", "Tag" and "Share."









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Recipes

Submitted by 1000 Degrees Neapolitan Pizza, Linden, NJ

Andrew Bani opened 1000 Dgrees Pizza in Linden, NJ on Route 1 in Airport Plaza. The Pizzeria features a "Build your own" option to ordering one their classic pies off the menu. The choices offers a multitude of possible combinations. Customers first choose thier pizza size, witha Gluten free option, and then select from a variety of sauses, cheeses, meats and vegitables, as chefs assemple

Neapolitan Pizza

INGREDIENTS

10" to 14" dough made of highly-refined 00 wheat flour, brewer's yeast, water, and salt Fresh Basil Raw Pureed Tomatoes Fresh Mozzarella Cheese Extra Virgin Olive Oil PREPARATION 1) Hand flatten Dough

2) Ladel on Pureed Tomatoes 3) Add layer of Mozzarella Cheese

4) Apply Fresh Basil and sprinkle on Olive Oil 5) Cook for 1 to 2 minutes at 800° to 1000°



(above) 1000 Degrees Pizza in Linden features a handcrafted oven, made to order in Italy by Marra Forni. the pie. There are no limits to the amount of toppings. The pie then goes into a pizza oven that has a rotating stone, the cente rof which is 1000 degrees and the the edges are about 800. It takes the stone two minutes to complete its rotation and the pie is done. The placement on the stone controls how well done the pizza gets to satisfy a personal taste. 🔛

Build Your Own Pizza

STEP 1 - CHOOSE YOUR CRUST

Choose the size of Neapolitan style crust 10" or 14" **STEP 2 - CHOOSE A SAUCE**

San Marzano Marinara Spicey Siracha Marinara Pesto Drizzle Smokey Bourbon BBQ

Olive Oil Drizzle Ranch **Buffalo Sauce**

STEP 3 - PICK YOUR CHEESE

Grande' Mozzarella Grande' Low Fat Mozzarella Grande' Fresh Mozzarella Chedder

Parmesan Ricotta Blue Cheese Crumble

STEP 4 - PICK YOUR MEAT

Applewood Bacon **Crumbles Meatballs** Grilled Chicken Italian Sausage Pepperoni Artichokes **Bell Peppers** Broccoli Broccoli Rabe **Chopped Garlic** Fresh Tomatoes Fresh basil Jalapenos

Salami Smoked Ham Anchovies Thin Sliced Rib-Eye

STEP 5 - PICK YOUR VEGGIES

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JERRY AND ANDREW CANDELINO OPENS MOOYAH

On October 5, 2015, MOOYAH Burgers, Fries & Shakes opened its doors in Skillman, NJ. The restaurant is owned and operated by father and son team, Jerry and Andrew Candelino. Twenty three year old Andrew is a lifelong resident of Mountainside. He graduated from Governor Livingston high school in 2010 and West Virginia University in 2014 with a bachelor degree in Advertising. Jerry owns and operates Candelino Kitchens in Elizabeth, specializing in kitchen remodeling and home renovations. The Candelino family has deep roots in Peterstown. Jerry and his two brothers (Benny and Anthony) grew up here, where their parents -Vincenza and Rosario settled after coming from Vallata, Italy. Andrew and his dad have always talked about being part of a franchise business and when they discovered MOOYAH, they knew it would be a perfect fit for them. Prior to opening their place in Skillman, Andrew worked at the first NJ MOOYAH in Garwood and got to experience firsthand what a different burger experience this brand is offering.

MOOYAH is a fast-casual "better burger" restaurant chain founded in Plano, Texas. What sets them apart from other burger franchises is that guests have the choice of a variety of bun options, such as baked in-house artisan white, multigrain or wheat and hand-crafted lettuce buns. They offer never-frozen, 100% American beef, turkey or black bean veggie patty. Each gourmet burger can be customized with five cheese options,



(above, l-r) Benny, Anthony, and Jerry with mom, Vincenza.

Applewood smoked bacon, sliced avocado along with nine free veggie toppings and 11 free sauces. MOOYAH French fries are made in a six-step process that takes 24 hours to completely prepare. Using US #1 Idaho potatoes, they are transformed into perfect, crisp-on-theoutside and fluffy-on-the-inside, fries. Guests also have a choice of the ever-so-popular sweet potato fries and their loaded house salad is a must try. And let's not forget



(above, l-r) Andrew and Jerry Candelino

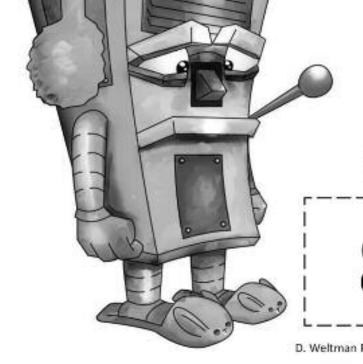
dessert! MOOYAH offers real ice cream shakes which come in 10 flavors including Vanilla, Hershey's Chocolate, Mint Chocolate Chip, Cookie Dough and Oreo to name a few.

So if you are in the area, stop by to say hi to Andrew and Jerry and enjoy a great burger. They are located at 1378 Route 206 inside The Village Shoppes at Montgomery center in beautiful Skillman, NJ.









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(above) John Trabachino, Christine French, Vinnie Diamonte.



(above) Ruth Diamond and Jay Signore



(above) Joan Bachar and Susan Jacobson.

JEFFERSON HIGH CLASS OF '55'S 60TH REUNION

Submitted by Ron Jacobson

The Jefferson High School Class of 1955 celebrated their 60th reunion on October 17, 2015 at The Lago in North Brunswick. 30 alumni plus 14 guests attended. A moment of silence was observed in memory of the 65 class members who have passed on. A good time was had by all. Former Linden councilman Bob Frazier emceed a game of Elizabeth Trivia. The still sharp old timers got all the answers right. They even had a few half-forgotten answers of their own which were right.

The many sports championships were remembered including, but not limited to the 1955 state championship baseball team and the 1955 county championship basketball team, which beat St. Mary's in the county final. In 1954 and 1955 St. Mary's was considered to be one of the best basketball teams in the nation. Although the best player on our senior year football team did not play, they and Asbury Park shared the Central Jersey co-championship. Our junior year soccer team was the undefeated state champion. The cross country team also won many county and state meets in our 3 years at Jeff.

A stock car racing legend and several Viet-Nam

combat veterans were there too.

Those in attendance were Joe Amari and his daughter Michelle, Mr. & Mrs. George Bachar, Mr. and Mrs. Don Besman, Bruce Butler, Carmine Campione, Vincent Diamonte, Mike DiCarlo, Ed Dubroski, George Dubroski, Bob Frazier, Mr. and Mrs. Richard French, Mr. and Mrs. James Green, Mr. and Mrs. Gerald Highsmith, Mr. and Mrs. Ron Jacobson, Richard Jones, Mr. and Mrs. Robert Kallio, Robert Kluge, Milt Resnick, Dennis Rooney, Irwin Schwartz, Greg Sedillo, Mr. and Mrs. Bruce Shapiro, Jay Signore, Ruth Diamond, Ray Smith, Lee Spechts, Jake Stockl, Gene "Satch" Sullivan, Jack Trabachino, Charlie Travisano, Mr. and Mrs. Mike Weiner. Joe Simone and 2 other Battin husbands joined the Jeff-men.

Notably missing was Bob Fyne the guiding force behind all of our reunions. We offered our hope and prayers for his speedy recovery. We truly miss and need him.

The Battin class of 1955 celebrated their 60th reunion at the same time and place, but in a separate room. 🚺

Event photo submitted by Ron Jacobson are on the PeterstownNJ FaceBook Page. Please feel free to "Like", "Tag" and "Share" Photos by Gwen Highsmith



(above) Carmine Campione



(above) Mike Dicarlo



(above) Mr. and Mrs. Robert Kallio.



(above, l-r) Charles Travisano, Irwin Schwartz, Lee Spechts, Robert Kluge, Milt Resnick, Bruce Shipiro, James Green.



(above, l-r) Joe Amari, Bob Frazier, George Bachar, Ron Jacobson, Joan Bachar.







JAY AND BARBARA SIGNORE CO-FOUNDERS OF THE INTERNATIONAL RACE OF CHAMPIONS

Jay and Barbara Signore were co-founders and at the helm of one the most exciting car racing events, the International Race of Champions (IROC). They were both from Elizabeth, New Jersey and were married 53 years when Barbara passed away in 2013.

IROC was the brainchild of Roger Penske and Riverside International Raceway President Les Ritcher, who also was head of operations for NASCAR. The concept was to answer the age-old question: If the best drivers from various racing series drove the same car, who would come out on top.

Before joining Penske, Signore was an automotive teacher in Cranford High School. He was given the task of taking the idea and running with it. Jay and his wife co-founded the IROC in 1974 and ran the operation until it folded in 2007.

The race put an all-star cast of champions from Formula 1, Grand Prix, IRL, NASCAR, World of Outlaws together and put them in a street cars without the modifications that would give one car an advantage over another, there were also no pitstops in the four race series. A Chevrolet Camaro was used and then the Pontiac Trans Am. Twelve of the best drivers in the world were going head to head.

IROC's line ups were the who's who of racing. Winners included Dale Earnhardt, A.J. Foyt, Mario Andretti, Mark Martin, Al Unser and Al Unser Jr., and Bobby Unser. Mark Donohue won the first championship in 1974, Tony Stewart won the last one in 2006.

Both Jay and Barbara worked at every aspect of making the race a reality. Scheduling the races was always a challenge but IROC's biggest hurdle was losing sponsorship to the growing popularity of NASCAR. There were also the concern for the risk the drivers were taking away from thier respective circuits.

IROC had a thirty three year run and much praise is given to Jay and Barbara from the entire motorsport world.

Not for Nothing But			
IROC	was	to	
motorspo	rts	what	
MMA is	to fig	ghting.	



(above, l-r) The husband and wife team of Elizabeth, New Jersey natives Barbara and Jay Signore co-founded IROC, the International Race of champions race series.



1949 BATTIN HIGH SCHOOL 66TH REUNION



(above, l-r) Filomena Perone, Grace Mc Lain, Anna LaCorte, Dorothy Heuer, Gloria Manning, Mary Lou Costanza, Joyce Metz, Nancy Mueller, Lucille Bennett(hidden), Joan Gleeman, Mary Halajko, Barbara Brady, Dorothy Kelber, Philomena Angiola, Mary DeRose, Elaine Baron, Euginia Gilbert, Joan Addiss, and Arline Gammer. Composite photo submitted by Grace Mc Lain.

BATTIN HIGH SCHOOL 60TH REUNION

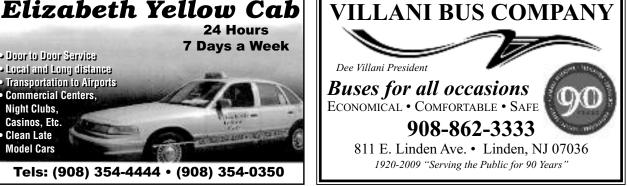
The battin High School Class of 1955 held a 60 year class reunion on October 17, 2015. Most alumni from the all-girls high school in Elizabeth also attended Cleveland Jr. High. The reunion was held at Lago in New Brunswick at the same time that the all-boy Thomas Jefferson High School had their 60th reunion.



(above, standing, l-r) Battin Class of '55 reunion committee, Barbara Mosses (Scricello), Alberta Ferko (Simone), Pat Apalinski (Anthony), Janet Dunn (Liddy). (seated, 1-r) Carmella Spino (Helminski), Betty Williams (Bell), Fran Spino.











ST. ANTHONY'S CLASS OF '72 REUNION

The St Anthony of Padua Class of 1972 celebrated with a reunion this past October. It was a great night had by all, filled with good food and wonderful friends. Some friends had not seen each other since eighth grade graduation. The reunion was held at our old alma mater's cafeteria, with credit given to Rob Bryant for pushing the idea to have it there. A great idea it was too!

Through the kindness of the custodian, we were able to tour the halls and our old classrooms. For a few moments, we were all transported back in time, as we reminisced about those great old days. Nick Renna was another highlight of the night providing us with entertainment. Nicky had us in stitches with his stand up

Submitted by Marie Annucci Caprio

comedy, bringing us all to (happy) tears. Who knew he had this special talent?!

The night began with smiles and ended with laughter and good cheer. In between, we remembered our dear, deceased classmates Daniel Molloy, Donna Iannacone Camicia, Charles Dagro, Jim Marziano and Anthony Sciscione (whose idea it was to have this reunion), with prayers, stories, some tears and more smiles. It was truly an enjoyable and memorable night. We were reminded that THERE IS NO PLACE LIKE HOME! We look forward to another get together very soon.

If there is anyone out there from the SAS Class of 1972 whose contact information has not yet been

received by any of the committee, please contact Rob at affordablearchitect@yahoo.com or someone on the committee.

Thank you, The Committee Marie Annucci Caprio Sal Bellia Anthony Bonavitacola Rob Bryant Sharon Gargano Jack Gulino Marianne Pantaleo Nick Renna



(above, standing, l-r) Anthony Pugliese, Angela Camicia Covino, Sal Bellia, Joe Cruz, Tony Bonavitacola, Anthony Sciscione (on poster), Maria Bongi Ragno, Sharon Gargano, Rick LaPolla, Jake Gulino, Marianne Pantaleo, Lori Bonacci Migliore, Billy LaMorte, Jackie Marabella Magliano, Robert Bryant, (seated, l-r) Nick Renna, Mamie Amato, Marie Annucci Caprio, Maria Tropeano Caputo, Anita Ianniello Firetto, and Donna Pfeiffer Terranova. (not pictured) John Mele.

OUR LADY OF GUADALUPE ACADEMY EARLYACT CLUB

The Earlyact Club of Our Lady of Guadalupe Academy (OLGA) is a student Community Service Club sponsored by the Rotary Club of Elizabeth. The Earlyact club led fellow students at the school in its annual Thanksgiving Food Drive. OLGA is located where St. Anthony's Grammar School once was.

The students were able to put together fifteen complete Thanksgiving baskets which were distributed to St Joseph's Social Service Center, and St. Anthony's and St. Mary's parishes.



Anyone interested in getting involved with the Rotary Club can contact Ken Richuso at 908-451-3665.

OLGA has many opportunities for businesses and individuals to support the school's activities and assist in programs help the school pursue its mission of celebrating Catholic values and achieving academic excellence.

The school can be reached by phone at (908) 352-7419 or though email at olga@olgacademy.org

(above, 1-r) OLGA Students with Rotarian Ken Richuso and Principal James Feehan.

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